

APPENDIX VI

DRAFT STANDARD FOR DRIED SWEET MARJORAM
(for adoption at Step 5)

1. SCOPE

This standard applies to dried sweet marjoram, as defined in Section 2.1 below, offered for direct human consumption or as an ingredient in food processing or for repackaging if required. It excludes the product for industrial processing.

2. DESCRIPTION**2.1 Product definition**

Dried sweet marjoram is a product prepared from the plant *Origanum majorana* L. Lamiaceae family as described in Table 1.

Table 1. Sweet marjoram covered by this standard

Common name	Trade name/s	Scientific name
Sweet Marjoram	Sweet marjoram Knotted marjoram Garden marjoram	<i>Origanum majorana</i> L. Synonyms: <i>Majorana hortensis</i> Moench

2.2 Styles

Dried sweet marjoram may be:

- Whole/Intact (bunches /bouquets): the whole dry plant without the root.
- Crushed/Rubbed/Flaked: the whole plant without the root, including flowers processed to varying degrees, ranging from a coarse to fine crush.
- Ground/powdered: dry leaves with or without the flowering tops processed into a powder.

The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

Other styles distinctly different from those three above are allowed, provided they are labeled accordingly.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Composition**

Dried sweet marjoram as defined in Section 2 shall conform to the requirements contained in Annex I.

3.2 Quality factors

Dried sweet marjoram shall be safe and suitable for human consumption.

3.2.1 Odour, flavour and colour

Dried sweet marjoram as indicated in 2.1 shall have a characteristic odour and flavour which can vary depending on geo-climatic factors/conditions, varieties and the main chemical components of the volatile oil. It shall be free from any foreign odour, flavour especially from rancidity and mustiness. The colour shall vary from "green to grayish" depending on the origin of the plant.

3.2.2 Classification (optional)

When dried sweet marjoram traded as described in Section 2.1, the provisions in Annexes I and II apply as minimum requirements.

3.2.3 Chemical and physical characteristics

Dried sweet marjoram shall comply with the chemical and physical characteristics specified in Annex I (Table A1 Chemical characteristics and Table A2 Physical characteristics).

The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS192-1995) are acceptable for use in only ground/powdered form of the product

5. CONTAMINANTS

The products covered by this standard, shall comply with the maximum levels specified in the *General Standard for contaminants and toxins in food and feed* (CXS193-1995), and produced in accordance with the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC74-2014) and other relevant Codex texts.

The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC1-1969), the *Code of hygienic practice for low-moisture foods* (CXC 75-2015) Annex III on spices and dried culinary herbs, and other relevant Codex texts.

The products should comply with any microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG21-1997).

7. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8. LABELLING

The products shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS1-1985). In addition, the following specific provisions apply:

8.1 Name of the product

8.1.1 The name of the product shall be the common name as described in Section 2.1.

8.1.2 The style of the product shall be as described in Section 2.2 (Styles)

8.1.3 The trade name and/or the scientific name may be indicated.

8.2 Country of origin and country of harvest.

8.2.1 Country of origin shall be declared.

8.2.2 Country of harvest (optional).

8.2.3 Region of harvest and year of harvest (optional).

8.3 Commercial identification

- Style
- Class/grade, if applicable.
- Particle size (optional).

8.4 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of analysis¹

The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table

“For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.”

Table 2. Methods of analysis

Provision	Method ¹	Principle	Type ²
Moisture	ISO 939	Distillation	I
Volatile Oil (on dry basis)	ISO 939 and ISO 6571	Calculation from moisture and volatile oil, distillation and distillation	I
Total Ash (on dry basis)	ISO 939 and ISO 928	Calculation from moisture and ash (at 550°C) Distillation and Gravimetry	I
Acid Insoluble Ash (on dry basis)	ISO 939 and ISO 930	Calculation from moisture and ash (at 550°C) Distillation and Gravimetry	I
Extraneous Matter	ISO 927	Visual examination followed by Gravimetry	I
Foreign Matter	ISO 927	Visual examination followed by Gravimetry	I
Insect fragments, whole dead insects, live insects	ISO 927	Visual examination (counting)	I
Insects damage/defiled/infested	ISO 927	Visual examination followed by Gravimetry	I
Mammalian or/and other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macro analytical Procedure Manual) MPM: V-8. Spices https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs#v32	Visual examination followed by Gravimetry	IV
Mouldy material / Mould visible	ISO 927	Visual examination followed by Gravimetry	I
Rodent filth	AOAC 985.39	Flotation	I
[Tolerance for powder among non-powder styles]	[]	[]	[]

¹ Latest edition or version of the approved method should be used

² According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II

9.2 Sampling plan

To be developed.

Table A1: Chemical characteristics for dried sweet marjoram

Product name	Styles	Moisture content % w/w (max)	Total ash, % w/w (max) on dry basis	Acid insoluble ash % w/w (max) on dry basis	Volatile oils* ml/100g (min) on dry basis
Marjoram	Whole	12	[16] [12]	[4.5] [3]	[0.3] [0.5]
	Crushed/ rubbed/ flaked	12	[16] [12]	[4.5] [3]	0.7
	Ground / powdered	[12] [10]	[16] [12] [15]	[4.5] [3] [4]	[0.6]

* [Volatile oils values are related to natural SCH. It does not apply to SCH that are heat treated or subjected to other processes which may reduce the natural content of volatile oil. Examples: Oven drying, microwave drying, steam sterilization, grinding without cooling.]

Table [A2]: Physical characteristics for dried sweet marjoram

Product name	Style	Extraneous matter %w/w (max) ¹	Foreign matter % w/w (max) ²	Visible mould /Mouldy material % w/w (max)	Dead whole insects count/100 g (max)	Insect damage % w/w (max) whole only	Insect fragments count/10 g (max) (ground only)	Live insects (by count)	Excreta mammalian mg/kg (max)	Excreta other mg/kg (max) ³	Rodent filth count/25 g/ [10 g]	Other Factors [Tolerance of powder % w/w]
Marjoram	Whole	1	[1] [0.1]	1	3	[5] [1]	[NA] [250]	0	[1] [2.2]	[10] [22]	[2]	5
	Crushed/Rubbed/Flaked	[1] [2]	[3] [NA]	NA	[3] [1/25g]		NA	0				10
	Ground/powdered	NA*	NA	NA	NA	NA	NA	0	NA	NA	NA	NA

* [NA: Not applicable, means that the style of the above product has not been evaluated for this provision, and currently do not have values. N/A does not refer to zero].

¹ Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product. In rubbed marjoram, the proportion of stalks and other parts, excluding flower tops, whose dimensions exceed 10 mm in length or 1 mm in diameter shall not be more than 1 % (m/m).

² Any visible/detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.

³ Excreta from other animals such as reptiles and birds.