

APPENDIX VII

TEMPLATE/STANDARD LAYOUT FOR THE SPICES AND CULINARY HERBS STANDARDS

STANDARD FOR [SPICE AND CULINARY HERB (SCH) GROUP NAME]¹ OR [INDIVIDUAL SCH NAME]

(Information document)

INTRODUCTION

This layout is for use by the Codex Committee on Spices and Culinary Herbs (CCSCH).

The standard layout must be followed when developing new or revising existing Codex/SCH standards. However, it is permissible to use other appropriate texts in individual SCH standards to better reflect individual SCH characteristics and current trade practices.

In the text the following conventions are used:

- {Name of SCH} must be replaced by the common name of the SCH to be covered by the standard.
- {text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.
- <text>: For optional text for which several alternatives exist, depending on the products. Depending on the nature of SCH the provision(s) in brackets may be removed as not applicable/necessary.

Remarks on Sections 1. Scope and 2. Description: - *The specific names of the products being standardized are not indicated in the Scope, instead a reference is made to Section 2.1. "Product Definition" where they will be listed in a table by their common, trade and scientific names.*

1. SCOPE

A: Group standard:

This standard applies to spices or culinary herbs derived from dried or dehydrated {name of the group} as defined in Section 2.1 below, offered for direct human consumption, or as an ingredient in food processing or for repackaging if required. The exact species bought/sold may be defined by contractual specifications. This standard does not apply to these products when intended for industrial processing.

B: Individual standard:

This standard applies to dried or dehydrated (*SCH common or trade name*) 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

A: Group standard: {Name of SCH in the group²} belonging to the dried or dehydrated spices or culinary herbs listed in Table1.

B: Individual standard

Dried or dehydrated is the product prepared from (part of the plant) of {Name of individual SCH common and scientific name including family} family having reached appropriate degree of development for processing; and processed in an appropriate manner, undergoing operations such as cleaning, drying, grinding, and sifting.

¹ The group name or individual SCH name should be inserted as appropriate (See Appendix II).

² The name of the individual SCH or SCH group that is being standardized will be inserted.

Table 1: {SCH group name} covered by this standard

	Common name (Name by which the product is popularly known)	Trade name/s (Non-exhaustive list of name/s under which the product/s is traded)	Scientific name
1			
2			
3			
4			
5			

Remarks on Section 2.2 Styles: - *This section is written in a broad manner that applies to all the products within the group; however, if needed, it can be amended to reflect unique style/form characteristics of a specific SCH.*

2.2 Styles

{Individual named SCH or SCH group name} may be:

- whole.
- cut/pieces/broken.
- ground/powdered.³ (Particle size is determined by contractual agreement between buyer and seller).

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

2.3 Sizing (optional)

Whole {and/or cut} {individual named SCH or SCH group name} may be sized by count per weight, weight, diameter, or in accordance with pre- existing trade practice. [When sized, the methods used should be labelled on the package].

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried or dehydrated {Individual named SCH or SCH group named in Section 2} shall conform to the requirements contained in Annex

3.2 Quality factors

When there are no physical characteristics limits in any styles in Annex 1, Table 2 on Physical characteristics the following text in Section 3.2.1 shall be inserted.

{Individual named SCH or SCH group named in Section 2.1.1} shall be safe and suitable for human consumption. {It/They} shall be free from live insects and practically free from extraneous and foreign matter.

3.2.1 Odour, flavour and colour

{Individual named SCH, or group name} indicated in Section 2.1 shall have the characteristic odour and flavour considering the geoclimatic factors/conditions, varieties and the main chemical components of the volatile oil indicated in Annex I, Table 1: Chemical characteristics. It shall be free from any foreign odour or flavour, especially from rancidity and mustiness.

³ Depending on the product attributes resulting from moisture content this joint style may be separated

Remarks to Section 3.2.3 Classification (optional): *The quality classes (extra, class I & class II) are omitted because (i) there are no uniform international acceptance, (ii) the increasing belief that classes should be left to contractual arrangements between traders, and (iii) the premise that CCSCCH standards should establish the absolute minimum requirements for trade and consumer safety.*

3.2.2 Classification (optional)

{**Individual named SCH or SCH group name**} may be classified, where appropriate as, whole, pieces or ground/powdered, into grades in accordance with chemical and physical characteristics in section 3.2.4. The chemical and physical requirements in Annex I shall apply as the minimum requirements for the lowest class/grade. When {**Individual named SCH or SCH group name**} {is/are} traded as unclassified/ungraded, the chemical and physical requirements in Annex I shall apply as the minimum requirements.

3.2.3 Chemical and physical characteristics

{**Individual SCH name or SCH group name**} shall comply with the chemical and physical characteristics specified in Annex I, Table 1 - Chemical characteristics and Table 2 - 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.

Introductory remarks to Sections 4 to 9: *These sections reference existing Codex Alimentarius guidelines and general standards on food additives, contaminants in food, food hygiene and labelling. These provisions can be amended if needed to reflect a commodity's unique properties, requirements or trade practices.*

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use only in ground/powdered form of {**individual named SCH or SCH group name**}

The need for the use of food additives will be considered on a case by case basis.

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* (CXS 193-1995) and shall be produced in accordance with the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014), *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017) and other relevant Codex texts.

Relevant Codes of practice will be evaluated on case by case basis.

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* (CXC 1-1969), 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 such as *Code of hygienic practice for low moisture foods* (CXC 75-2015) Annex III on spices and aromatic herbs and other codes of practice.

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* (CXG 21-1997).

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* (CXS 1-1985). In addition, the following specific provisions apply:

8.1 Name of the product

8.1.1 The name of the product shall be ***the individual dried common [SCH name] or {common names of SCH within a group}*** as described in Section 2.1 and in table 1 if the omission of the word dried would not mislead or confuse the consumer.

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 or 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

Remark to Section 9.1: After the final adoption of the standard by the Commission, the identified methods will be transferred to the standard for *Recommended methods of analysis and sampling* (CXS 234-1999) and the text in the *Codex Procedural Manual*⁴ will be inserted.

9.1 Methods of analysis

Table 2: Methods of analysis (non-exhaustive list of provisions)

Provision	Method	Principle	Type
Moisture content			
Volatile oils			
Total ash (on dry basis)			
Acid insoluble ash (on dry basis)			
Extraneous matter			
Foreign matter			
Insect fragments, dead whole insects			
Insect damage			
Live insects			
Excreta mammalian and/or excreta other			
Visible mould / mouldy material			
Rodent filth			

9.2 Sampling plan

To be develop.

⁴ 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.

ANNEX I

Chemical and physical characteristics for {SCH group name}

Table A1: Chemical characteristics for {SCH group name}⁵

[Name of individual SCH within the group]	Form/style	Moisture content % w/w (max)	Total ash % w/w (max) on dry basis	Water insoluble ash % w/w (max) on dry basis	Acid insoluble ash % w/w (max) on dry basis	Volatile oils* ml/100 g (min) on dry basis	Marker compounds%	Non-volatile ether extract % w/w on dry basis	Other factors
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								

Note: * 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.

⁵ Other parameters may be added, or some exclude based on the product trade practices.

Table A2: Physical characteristics for {SCH group name}

[Name of individual SCH or SCH within the group]	Form/style	Extraneous matter % w/w (max)	Foreign matter % w/w (max)	Broken (among whole style only)	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)	Rodent filth count/25 g (max)	Off-size (when sized)	Other factors
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					

Notes:

¹ **Mammalian excreta:** If the average of the total number of sub-samples exceeds the listed milligram per kg and/or lb.

² **Whole dead insects:** If the total number of whole dead insects found in the total number of the sub-samples exceeds the specified value in the table.

³ **NA =** Not applicable. It does not refer to zero. It means that the style of the above product has not been evaluated for this provision and currently does not have values.

⁴ Broken can be applied to whole seeds when the pod and seeds are independently traded as whole. e.g., cardamom pods and whole cardamom seeds, inshell nutmegs and nutmeg seeds.

Foot Notes for Extraneous matter and foreign matter

Table A3: Physical characteristics for {Individual SCH name}

Parameters	Styles		
	Whole	Pieces/cut/ cracked/broken	Ground / Powdered
Extraneous matter % w/w (max.)			
Foreign matter % w/w (max.)			
Live insect by count	0	0	0
Dead whole insects, count/100g (max.)			
Insect fragments count/10g (max)			
Insect defiled % w/w (max.)			
Mammalian excreta, mg/kg (max.)			
Mould visible / Mouldy Material % w/w			
Shriveled /immature % w/w			
Size Tolerance (off-size when sized) % w/w			---
Cut/ Broken/Pieces among whole		----	---
Other factors			

APPENDIX II

Part I: Grouping of spices and culinary herbs

A – Spices grouped by plant parts⁶

Sl. No	Name of spice	Scientific name	HS code
Dried fruits and berries			
1.	Allspice	<i>Pimenta dioica</i> (L.) Merr.	
2.	Star Anise	<i>Illicium verum</i> Hook.f.	HS 090910
3.	Bengal cardamom	<i>Amomum aromaticum</i> Roxb.	
4.	Cardamom (Large)/ Black cardamom	<i>Amomum subulatum</i> Roxb.	HS 09083110
5.	Cardamom (Small)	<i>Elettaria cardamomum</i> Maton	HS 09083120
6.	Cameroon cardamom	<i>Aframomum hanburyi</i> K.Schum.	
7.	Cambodian cardamom	<i>Amomum krervanh</i> Pierre ex Gagnep.	
8.	Korarima cardamom	<i>Aframomum corrorima</i> (Braun) P.C.M.Jansen	
9.	Madagascar cardamom	<i>Aframomum angustifolium</i> K.Schum.	
10.	Round cardamom/Chester cardamom/Siamese cardamom/ Indonesian cardamom	<i>Amomum kepulaga</i> Sprague & Burkill	
11.	Sri Lankan Cardamom	<i>Elettaria cardamomum</i> Maton	
12.	Tsao-ko Cardamom	<i>Amomum tsao-ko</i> Crevost & Lemarié	
13.	Chilli	<i>Capsicum annuum</i> L.	HS 090420
14.	Paprika	<i>Capsicum annuum</i> L.	
15.	Chinese pepper	<i>Zanthoxylum acanthopodium</i> DC.	
16.	Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylum bungei</i> Hance	
17.	Cubebs	<i>Piper cubeba</i> Bojer	
18.	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> K.Schum.	
19.	Negro pepper / Guinean pepper pods	<i>Xylopiia aethiopica</i> A.Rich.	
20.	Pepper (Black, White, Green)	<i>Piper nigrum</i> Beyr. ex Kunth	HS 090411
21.	Pepper Long	<i>Piper longum</i> Blume	HS 09041110
22.	Pink pepper Brazilian pepper	<i>Schinus molle</i> hort. ex Engl. <i>Schinus terebinthifolius</i> Raddi	
23.	Sichuan pepper /Japanese pepper	<i>Zanthoxylum piperitum</i> Benn.	
24.	West African / Benin pepper	<i>Piper guineense</i> Thonn.	
25.	Dried Mango	<i>Mangifera indica</i> Thwaites	

⁶ REP 17/SCH Appendix XII

Sl. No	Name of spice	Scientific name	HS code
26.	Camboge	<i>Garcinia cambogia</i> hort. ex Boerl.	
27.	Kokam	<i>Garcinia indica</i> (Thouars) Choisy	HS 12079940
28.	Juniper berry	<i>Juniperus communis</i> Thunb.	HS 09095021
29.	Tamarind fruit	<i>Tamarindus indica</i> L.	HS 08134010
30.	Vanilla	<i>Vanilla planifolia</i> Andrews	HS 090500
31.	Pompon vanilla	<i>Vanilla pompona</i> Schiede	
32.	Tahitian Vanilla	<i>Vanilla tahitensis</i> J.W.Moore	
Dried roots, rhizomes, bulbs			
33.	Dried Garlic	<i>Allium sativum</i> L.	HS 07129040
34.	Shallot	<i>Allium ascalonicum</i> L.	
35.	Galanga	<i>Kaempferia galanga</i> L.	HS 12119042
36.	Greater galangal	<i>Alpinia galanga</i> Willd.	
37.	Lesser galangal	<i>Alpinia officinarum</i> Hance	
38.	Ginger	<i>Zingiber officinale</i> Roscoe	HS 091010
39.	Horse Radish root	<i>Armoracia rusticana</i> G.Gaertn., B.Mey. & Scherb.	HS 07069010
40.	Sweet flag	<i>Acorus calamus</i> L.	HS 12119048
41.	Turmeric	<i>Curcuma longa</i> L.	HS 091030
Dried seeds			
42.	Aniseed	<i>Pimpinella anisum</i> L.	
43.	Ajowan/ Ajwain	<i>Trachyspermum ammi</i> Sprague	HS 09109914
44.	Black caraway	<i>Bunium persicum</i> B.Fedtsch.	
45.	Black caraway	<i>Carum bulbocastanum</i> W.D.J.Koch	
46.	Caraway	<i>Carum carvi</i> L.	HS 090940
47.	Black cumin	<i>Nigella sativa</i> L.	
48.	Cumin (Green /White Cumin)	<i>Cuminum cyminum</i> Wall.	HS 090930
49.	Damas black cumin	<i>Nigella damascena</i> L.	
50.	Black mustard	<i>Brassica nigra</i> (L.) Andrz.	
51.	Mustard	<i>Brassica juncea</i> (L.) Hook.f. & Thomson	HS 120750
52.	White/yellow mustard	<i>Sinapis alba</i> L.	
53.	Celery	<i>Apium graveolens</i> L.	HS 09109911
54.	Garden Celery	<i>Apium graveolens</i> L.	
55.	Coriander	<i>Coriandrum sativum</i> L.	HS 090921
56.	Dill	<i>Anethum graveolens</i> L.	HS 09109913
57.	Indian Dill	<i>Anethum sowa</i> Roxb.	
58.	Fennel	<i>Foeniculum vulgare</i> Mill.	HS 090950

Sl. No	Name of spice	Scientific name	HS code
59.	Sweet fennel	<i>Foeniculum vulgare</i> Hill	
60.	Fenugreek	<i>Trigonella foenum-graecum</i> Sm.	HS 09109912
61.	Nutmeg	<i>Myristica fragrans</i> Houtt.	HS 090810
62.	Papuan nutmeg	<i>Myristica argentea</i> Warb.	
63.	Poppy seed	<i>Papaver somniferum</i> L.	HS 120791
64.	Sesame/ Gingelly	<i>Sesamum indicum</i> L.	
65.	Pomegranate seed	<i>Punica granatum</i> L.	
Dried floral parts			
66.	Clove	<i>Syzygium aromaticum</i> (L.) Merr. & L.M.Perry	HS 090700
67.	Saffron	<i>Crocus sativus</i> Biv. ex Steud.	HS 091020
68.	Caper	<i>Capparis spinosa</i> L.	HS 071130
Dried leaves			
69.	Bay Leaf	<i>Laurus nobilis</i> Cav.	HS 09104030
70.	Leek / Winter leek	<i>Allium porrum</i> L. <i>Allium ampeloprasum</i> Boiss.	
71.	Curry leaf	<i>Murraya koenigii</i> Spreng.	HS 091050
72.	Pandan wangi	<i>Pandanus amaryllifolius</i> Roxb.	
73.	Tejpat (Indian Bay)	<i>Cinnamomum tamala</i> (Buch.-Ham.) T.Nees & C.H.Eberm.	HS 09104010
Dried bark			
74.	Cassia	<i>Cinnamomum cassia</i> Siebold	HS 09061910
75.	Indonesian cassia	<i>Cinnamomum burmannii</i> (Nees & T.Nees) Blume	
76.	Vietnamese cassia	<i>Cinnamomum loureirii</i> Nees	
77.	Cinnamon	<i>Cinnamomum zeylanicum</i> Blume	HS 090611
Others			
78.	Asafoetida	<i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ferula narthex</i> Boiss	HS 13019013
79.	Carambola	<i>Averrhoa carambola</i> L.	
80.	Mace	<i>Myristica fragrans</i> Houtt.	HS 090820
81.	Papuan mace	<i>Myristica argentea</i> Warb.	

Part I: Grouping of spices and culinary herbs**B Groups of culinary herbs**

Sl. No	Name of Culinary Herb	Scientific Name	HS Code
Dried Herb			
82.	Basil	<i>Ocimum basilicum</i> L.	
83.	Hyssop	<i>Hyssopus officinalis</i> L.	
84.	Lovage	<i>Levisticum officinale</i> W.D.J.Koch	HS 12119095
85.	Peppermint	<i>Mentha x piperita</i> L., pro spec. & Hylander	HS 12119070
86.	Spearmint	<i>Mentha spicata</i> L.	
87.	Japanese mint / field mint / corn mint	<i>Mentha arvensis</i> L.	
88.	Balm/ Lemon balm/ Melissa	<i>Melissa officinalis</i> L.	
89.	Bergamot	<i>Mentha citrata</i> Ehrh.	
90.	Marjoram	<i>Majorana hortensis</i> Moench	
91.	Sweet marjoram	<i>Origanum majorana</i> L.	
92.	Oregano	<i>Origanum vulgare</i> L.	
93.	Mexican oregano	<i>Lippia graveolens</i> Kunth	
94.	Parsley(curly)	<i>Petroselinum crispum</i> (Mill.) A.W.Hill	
95.	Parsley (flat)	<i>Petroselinum sativum</i> Hook. & Gillies	
96.	Rosemary	<i>Rosmarinus officinalis</i> L.	
97.	Sage	<i>Salvia officinalis</i> Pall.	
98.	Thyme	<i>Thymus vulgaris</i> L.	HS 09104020
99.	Creeping thyme / Wild thyme / Mother of thyme	<i>Thymus serpyllum</i> L.	
100.	Tarragon	<i>Artemisia dracunculus</i> L.	HS 07108010
101.	Summer Savory	<i>Satureja hortensis</i> L.	
102.	Winter Savory	<i>Satureja montana</i> L.	
103.	Sri Lankan Citronella	<i>Cymbopogon nardus</i> (L.) Rendle	
104.	West Indian Lemon grass	<i>Cymbopogon citratus</i> Stapf	

Part I: Grouping of spices and culinary herbs**C Ungrouped spices and culinary herbs**

Sl. No.	Name of Spice/ Culinary Herbs	Scientific Name	HS Code
105.	Belimbing / Bilimbi / Cucumber tree	<i>Averrhoa bilimbi</i> L.	
106.	Chervil	<i>Anthriscus cerefolium</i> Hoffm.	
107.	Chive	<i>Allium schoenoprasum</i> Regel & Tiling	
108.	Indian leek/ Chinese chive	<i>Allium tuberosum</i> Rottler ex. Sprengel	
109.	Garden angelica	<i>Angelica archangelica</i> L.	
110.	Stony leek/ Welsh onion/ Japanese bunching onion	<i>Allium fistulosum</i> L.	
111.	Potato onion	<i>Allium cepa</i> L.	
112.	West Indian bay	<i>Pimenta racemosa</i> (Mill.) J.W. Moore	

PART II: Non-exhaustive list of spices and culinary herbs, arranged by generic names

Sl. No.	Generic product	Other product forms	Scientific name	Plant part used
11	Angostura (Cusparia bark)	Sweet Basil Bush Basil	<i>Ferula narthex</i> Boiss <i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ocimum basilicum</i> L. <i>Ocimum minimum</i> L. <i>Galipea officinalis</i> Hancock.	Bark
6	Ambrette		<i>Hibiscus abelmoschus</i>	Fruit
12	Anise (AniSeed)		<i>Pimpinella anisum</i> L.	Fruit
3	Allspice (Leaf)		<i>Pimenta dioica</i> (L) Merr.	Leaf
9	Angelica Leaf		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Leaf
14	Basil		Any of the below species	Leaf
15	Bay Leaves (Laurel Leaves)		<i>Laurus nobilis</i> L.	Leaf
16	Bergamot		<i>Mentha citrata</i> Ehrh.	Leaf/Stem
8	Angelica Root		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Root
13	Asafoetida		Any of the below species	Roots, Rhizomes, Bulbs
1	Ajowan/ Ajwain		<i>Trachyspermum ammi</i> Sprague	Seed
2	Alfalfa Seed		<i>Medicago sativa</i> L.	Seed
4	Allspice (Pimento)		<i>Pimenta dioica</i> (L) Merr.	Seed
5	Ambrette		<i>Abelmoschus moschatus</i> Medik.	Seed
7	Anatto		<i>Bixa orellana</i>	Seed
10	Angelica Seed		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Seed
17	Black caraway		<i>Bunium persicum</i> B. Fedtsch.	Seed
18	Black cumin	Russian Caraway Black Caraway Damas black cumin	Any of the below species <i>Nigella sativa</i> L. <i>Nigella sativa</i> L. <i>Nigella damascena</i> L.	Seed
19	Borage Leaf		<i>Borago officinalis</i>	Leaf
20	Calendula, Pot marigold		<i>Calendula officinalis</i> L.	Flower

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
21	Camboge		<i>Garcinia cambogia</i> (Gaertn.) Desr. <i>Garcinia atroviridis</i>	Fruit
22	Camomile, English or Roman		<i>Anthemis nobilis</i> L.	Flower
23	Camomile, German or Hungarian		<i>Matricaria chamomilla</i> L.	Flower
24	Canelo pepper		<i>Drimys winteri</i> J.R. Forst. & G. Forst.	Bark
25	Caper		<i>Capparis spinosa</i> L.	Floral Parts
26	Caraway		<i>Carum carvi</i> L.	Seed
27	Cardamon		Any of the below species	Fruit/berry
		Bengal cardamom	<i>Amomum aromaticum</i> Roxb.	
		Cambodian cardamom	<i>Amomum krervanh</i> Pierre ex Gagnep.	
		Cameroon cardamom	<i>Aframomum hanburyi</i> K. Schum.	
		Cardamom (Large)/ Black cardamom	<i>Amomum subulatum</i> Roxb.	
		Cardamom (Small)	<i>Elettaria cardamomum</i> Maton	
		Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> (Roscoe) K. Schum.	
		Korarima cardamom	<i>Aframomum korarima</i> (Pereira) Engl.	
		Madagascar cardamom	<i>Aframomum angustifolium</i> K. Schum.	
		Round cardamom /Chester cardamom/ Siamese cardamom/ Indonesian cardamom	<i>Amomum kepulaga</i> Sprague & Burkill	
		Sri Lankan Cardamom	<i>Elettaria cardamomum</i> var. major (Sm.) Thwaites	
		Tsao-ko Cardamom	<i>Amomum tsao-ko</i> Crevost & Lemarié	
28	Celery leaves		<i>Apium graveolens</i> Dulce	Leaf

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29	Celery Seed		<i>Apiumgraveolens</i> Dulce	Seed
30	Chervil		<i>Anthriscuscerefolium</i> Hoffm.	Leav
31	Chilli (equal or greater than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
32	Chilli Paprika (less than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
33	Chive		<i>Allium schoenoprasum</i> Regel & Tiling	Leaf
34	Cinnamon	Indonesian, Padang, Batavia Cassia/Cinnamon Chinese Cassia/Cinnamon Vietnamese, Saigon Cassia/Cinnamon Ceylong Cinnamon	Any of the below species <i>Cinnamomumburmanii</i> (Nees& T. Nees) Blume <i>Cinnamomumcassia</i> Blume. <i>Cinnamomumloureirii</i> Nees <i>Cinnamomumzeylanicum</i> Blume	Bark
35	Clove		<i>Syzygiumaromaticum</i> (L) Merr.& Perry	Floral Bud
36	Clover		<i>Trifolium</i> spp.	Leaf
37	Coriander Leaf		<i>Coriandrum</i> sativum L.	Leaf
38	Coriander Seed		<i>Coriandrum</i> sativum L.	Seeds
39	Cumin, Brown (Jerra, cumin)		<i>Cuminumcyminum</i> L.	Seed
40	Curry Leaf		<i>Murrayakoenigii</i> Spreng.	Leaf/Stem
	Dill Seed	Dill Indian Dill	Any of the below species <i>Anethumgraveolens</i> L. <i>Anethumsowa</i> Roxb. ex Fleming	Seeds
	Dill, Leaf	Dill Indian Dill	Any of the below species <i>Anethumgraveolens</i> L. <i>Anethumsowa</i> Roxb. ex Fleming	Leaf
	Elder flowers	Winter savory Summer Savory	Any of the below species <i>Saturejamontana</i> L. <i>SaturejaThymbra</i> L. <i>SaturejaSpinosa</i> L. <i>Saturejahortensis</i> L.	Leaf/Stem
44	Fennel Seed		<i>Foeniculumvulgare</i> Mill.	Seeds
45	Fennel Leaf		<i>Foeniculumvulgare</i> Mill.	Leaf
46	Fenugreek		<i>Trigonellafoenum-graecum</i> L.	Seeds

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47	Galangal	Greater Galangal	Any of the below species <i>Alpinia galanga</i> Willd.	Roots, Rhizomes, Bulbs
		Galangal	<i>Alpinia officinarum</i> Hance	
		Galangal	<i>Kaempferia galanga</i> L.	
		Lesser galangal	<i>Alpinia officinarum</i> Hance	
48	Garden Celery		<i>Apium graveolens</i> L.	Seeds
49	Garlic		<i>Allium sativum</i> L. <i>Allium ampeloprasum</i> L.	Roots, Rhizomes, Bulbs
50	Geranium		<i>Pelargonium</i> spp.	Leaf
51	Ginger		<i>Zingiber officinale</i> Roscoe	Roots, Rhizomes, Bulbs
52	Horehound (hoarhound)		<i>Marrubium vulgare</i> L.	Leaf
53	Horseradish		<i>Armoracia lappathifolia</i> Gilib.	Roots, Rhizomes, Bulbs
54	Horseradish root		<i>Armoracia rusticana</i> G. Gaertn., B. Mey. & Scherb.	Roots, Rhizomes, Bulbs
55	Hyssop		<i>Hyssopus officinalis</i> L.	Leaf/Stem
56	Japanese mint / field mint / corn mint		<i>Mentha arvensis</i> L.	Leaf/Stem
57	Juniper berry		<i>Juniperus communis</i> L.	Fruit/berry
58	Kaffir Lime		<i>Citrus hystrix</i> DC.	Fruit
59	Kokam		<i>Garcinia indica</i> (Thouars) Choisy	Fruit/berry
60	Lavender		<i>Lavandula officinalis</i> Chaix.	Leaf/Flower
61	Leek	Stony leek/ Welsh onion/ Japanese bunching onion	Any of the below species <i>Allium fistulosum</i> L.	Entire plant
		Leek / Winter leek	<i>Allium porrum</i> L.	
		Indian leek/ Chinese chive	<i>Allium ramosum</i> L. <i>Allium ampeloprasum</i> L.	
62	Lemon balm		<i>Melissa officinalis</i> L.	Leaf
63	Lemon Grass		<i>Cymbopogon citratus</i> (DC.) Stapf	Leaf
64	Linden Flowers		<i>Tilia</i> spp.	Flower
65	Lovage Root		<i>Levisticum officinale</i> W.D.J.Koch	Rhizome
66	Lovage Leaf		<i>Levisticum officinale</i> W.D.J.Koch	Leaf/Stem

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67	Mace		<i>Myristicafragrans</i> Houtt.	Aril
68	Mango Dried		<i>Mangifera</i> indica	Seed
69	Marjoran		Any of the below species	Leaf/Stem
		Marjoram	Majoranahortensis, Syn. <i>Origanum</i> majorana	
		Marjoram, sweet	<i>Majoranahortensis</i> Moench.	
		Pot marjoram	<i>Origanum</i> onites (L.) Benth.	
70	Mustard		Any of the below species	Seed
		Mustard, white or yellow	<i>Brassica hirta</i> Moench.	
		Mustard, brown	<i>Brassica juncea</i> (L.) Czern.	
		Mustard, black or brown	<i>Brassica nigra</i> (L.) Koch.	
			<i>Sinapis alba</i> L.	
			<i>Sinapis</i> nigra L.	
71	Nutmeg		Any of the below species	Seed
		Papuan nutmeg	<i>Myristicafragrans</i> Houtt.	
			<i>Myristica</i> argenteaWarb.	
72	Onion	Potato onion	<i>Allium cepa</i> L.	Roots, Rhizomes, Bulbs
			<i>Allium cepa</i> Aggregatum Group	
73	Oregano		Any of the below species	Leaf/stem
		Mexican oregano	<i>Lippiaberlandieri</i> Schauer	
		Mexican oregano	<i>Lippiagraveolens</i> H.B.K.	
			<i>Lippiamicromera</i> Schauer	
	Oregano	Oregano Oreganum, Mexican Oregano, Mexican Sage, Origan)	<i>Lippia</i> spp.	
		Mt. Pima oregano	<i>Monardacitriodora</i> Cerv. ex Lag.	
		oregano de la sierra	<i>Monarda</i> fistulosa L.	

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	Oregano	Italian oregano	<i>Origanum xmajoricum</i> Cambess.	
		Turkish oregano	<i>Origanum onites</i> L.	
		Cretan oregano	<i>Origanum onites</i> L.	
		Oikea oregano	<i>Origanum onites</i> L.	
		Syrian oregano	<i>Origanum syriacum</i> L.	
		Oregano	<i>Origanum vulgare</i> L.	
		Greek oregano	<i>Origanum vulgare</i> subsp. <i>viride</i> (Boiss.) Hayek	
		Turkestan oregano	<i>Origanum vulgare</i> subsp. <i>viride</i> (Boiss.) Hayek <i>Origanum vulgare</i> subsp. <i>Vulgare</i>	
		Cuban oregano	<i>Plectranthusamboinicus</i> (Lour.) Spreng. <i>Poliominthabustamenta</i> B. L. Turner	
		Spanish oregano	<i>Thymus capitatus</i> (L.) Hoffmanns. & Link	
74	Pandanwangi		<i>Pandanus amaryllifolius</i> Roxb.	Leaf/Stem
75	Parsley		<i>Petroselinum crispum</i> (Mill.) Nym.	Leaf
76	Pepper		Any of the below species	Seed
		Black, White, Green Pepper	<i>Piper nigrum</i> L.	
		Brazilian pepper	<i>Schinus terebenthifolius</i> Raddi	
		Chinese pepper	<i>Zanthoxylum acanthopodium</i> DC.	
		Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylum bunge</i> Planch.	
	Pepper	Cubebs	<i>Piper cubeba</i> L.	
	Pepper	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> (Roscoe) K. Schum.	
		Negro pepper / Guinean pepper pods	<i>Xylopias aethiopica</i> A. Rich.	
		Pepper (Black, White, Green)	<i>Piper nigrum</i> L.	
		Pepper Long	<i>Piper longum</i> L.	

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76	Pepper	Pink pepper Sichuan pepper/ Japanese pepper Negro pepper / Guinean pepper pods Canelo pepper West African / Benin pepper	<i>Schinus molle</i> L. <i>Zanthoxylum piperitum</i> (L.) DC. <i>Xylopias aethiopica</i> A. Rich. <i>Drimys winteri</i> <i>Piper guineense</i> Schumacher & Thonn.	
77	Peppermint		<i>Mentha piperita</i> L.	Leaf/Stem
78	Pomegranate Seed		<i>Punica granatum</i> L.	Seeds
79	Poppy Seed		<i>Papaver somniferum</i> L.	Seed
80	Rosemary		<i>Rosmarinus officinalis</i> L.	Leaf
81	Saffron		<i>Crocus sativus</i> L.	Floral Parts
82	Sage	Sage Clary (Clary Sage) Sage, Greek	Any of the below species <i>Salvia officinalis</i> L. <i>Salvia sclarea</i> L. <i>Salvia triloba</i> L.	Leaf Leaf
83	Sesame/ Gingelly		<i>Sesamum indicum</i> L.	Seeds
84	Shallot		<i>Allium ascalonicum</i> L.	Roots, Rhizomes, Bulbs
85	Spearmint		<i>Mentha spicata</i> L.	Leaf/Stem
86	Sri Lankan Citronella		<i>Cymbopogon nardus</i> (L.) Rendle	Leaf/Stem
87	Star Anise		<i>Illicium verum</i> Hook. f.	Seed
88	Sumac/Sumach		<i>Rhus coriaria</i> L.	Fruit
89	Sweet flag		<i>Acorus calamus</i> L.	Roots, Rhizomes, Bulbs
90	Tarragon		<i>Artemisia dracunculus</i> L.	Leaf/Stem
91	Tejpat (Indian Bay)		<i>Cinnamomum tamala</i> (Buch. –Ham.) C. H. Nees & Eberm.	Leaf
92	Thyme	Creeping thyme / Wild thyme / Mother of thyme	Any of the below species <i>Thymus vulgaris</i> L. <i>Thymus serpyllum</i> L. <i>Thymus capitatus</i> L. <i>Thymus zygis</i> L. <i>Thymus saturejoides</i> Coss.	Leaf
93	Turmeric		<i>Curcuma longa</i> L.	Roots, Rhizomes, Bulbs
94	Vanilla		Any of the below species	
		Pompon vanilla Tahitian Vanilla	<i>Vanilla pompona</i> Schiede <i>Vanilla tahitensis</i> J.W. Moore	Pods
95	West Indian bay		<i>Piment racemosa</i> (Mill.) J.W. Moore	Leaf
96	Zedoary		<i>Curcuma zedoaria</i> (Bergius) Rosc.	Roots, Rhizomes, Bulbs