

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda item 3.1

CX/SCH 25/8/3 Add.1

ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON SPICES AND CULINARY HERBS

Eighth Session

Guwahati, Assam, India

13–17 October 2025

DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES - REQUIREMENTS FOR VANILLA

(At Step 6)

Comments in reply to CL 2025/51-SCH

Submitted by:

Brazil, Canada, Chile, Egypt, European Union, Guatemala, India, Indonesia, Iran, Iraq, Kenya, Madagascar, Malaysia, Mexico, Morocco, Peru, Senegal, Thailand, Uganda, United Arab Emirates, the United States of America (USA), and Tea & Herbal Infusions Europe (THIE), International Organization of the Flavor Industry (IOFI), IOSTA (International Organization of Spice Trade Associations)

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2025/51-SCH¹ issued in July 2025. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the Annex

2. The comments submitted through the OCS are hereby annexed and presented in a tabulated format.

¹ <https://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/>
<https://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCSCH>

ANNEX

GENERAL COMMENTS

COMMENT	MEMBER / OBSERVER
The European Union and its Member States (EUMS) would like to thank the United States of America, India, Madagascar and Mexico for updating the draft Standard draft standard for dried or dehydrated fruits and berries – requirements for vanilla, and would like to submit the following comments.	European Union
Canada appreciates the opportunity to provide comments on the proposed Draft Standard for Spices Derived from Dried or Dehydrated Fruits and Berries - Requirements for Vanilla. Canada reiterates its support for strict adherence to the Codex standard template in both format and text. Deviations should only be made when absolutely necessary and must be backed by sound scientific evidence and data-informed rationale. This approach ensures clarity, consistency, and avoids delays in the adoption and progress of the standard.	Canada
Regarding the text placed in square bracket we agree with the EWG chair's recommendations for all the points, with the following remaining suggestions: <ul style="list-style-type: none"> Par. 47a: To keep the new table - Option 3 - for the chemical characteristics with the following adjustments: <ul style="list-style-type: none"> (i) Use of "Common Name" in the title, instead of "Product": to be aligned with Table 1 (ii) In the column "Vanillin content on wet basis [dry] g/100g" to add the word "(min)" and to keep only the lowest values as a reference for each style: there is no need to establish a range, as a higher content of vanillin is desirable (iii) For the footnotes to add: <ul style="list-style-type: none"> - In the "Cut" line: ****Except for Vanilla cribbiana when stated with a min of 0.7, Vanilla x ta-hitensis with a min of 0.3 and Vanilla pompona with a min of 0.02 - In the "Vanilla-caviar" line: *****Except for Vanilla x tahitensis when stated with a min of 0.3 and Vanilla pompona with a min of 0.02 Table 2. Physical Characteristics for vanilla: we reinforce the comment about the practicality of establishment of the value 7.0 in the "Color Tolerance" column A Munsell Color System is a way to identify and match colors visually using a scientific approach with a predefined scale, without assigning a weight-by-weight percentage. In addition, color in the Munsell system is a notation that is part of a combination between the value (lightness) and chroma (saturation) of a color, but it needs a bit more context to be fully defined. Therefore, the number 7 alone isn't enough to identify a specific color in Munsell, because the exact color requires more in-formation about the hue, value, and chroma. 	Brazil
La Comisión Técnica Nacional sobre Especies y Hierbas Culinarias agradece al Comité del Codex por el envío de la carta circular CL 2025/51-SCH Solicitud de comentarios en el trámite 6/7 sobre el proyecto de norma para frutas y bayas secas o deshidratadas: requisitos para la vainilla. La Comisión recomienda CONTINUAR con el trámite.	Peru
México está a favor del avance del documento al siguiente trámite. Con comentarios adjuntos	Mexico
The United States of America submits the following comments in support of the activities of the Codex Committee on Spices and Culinary Herbs. We adhere to the principles that Codex standards must reflect trade practices and offer consumer protection; however, they should not include provisions that are not defined in international trade rules, tedious to apply and when applied expose conformity assessment bodies to legal risk.	USA
agree with draft standard	Iraq
IOFI would like to request for a deadline extension of one week (until 19th September). It would be highly appreciated if the Secretariat can inform us at its earliest convenience whether this request is granted.	IOFI

SPECIFIC COMMENTS

COMMENT	MEMBER / OBSERVER
1. SCOPE	
<p>This standard applies dried or dehydrated fruits and berries – vanilla (cured vanilla beans) as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing.</p> <p>Canada proposes removal of this term.</p> <p>Rationale: The term “cured vanilla beans” is not defined in section 2.1 or anywhere else in this document.</p>	Canada
<p>This standard applies <u>to</u> dried or dehydrated fruits and berries — vanilla (cured vanilla beans) as defined in Section 2.1 below, and, offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products <u>vanilla</u> when intended for industrial processing.</p>	Thailand
2. DESCRIPTION	
2.1 Product definition	
Dried or dehydrated vanilla beans belonging to the species listed in Table 1:	Thailand
Table 1: Variety of dried or dehydrated fruits and berries — vanilla covered by this standard.	Thailand
2.2 Styles	
<p>Formas de presentación</p> <p>México defenderá la presentación de vainilla caviar y no acepta la adición de las tres últimas presentaciones propuestas por el presidente del GTE, este será incluido en el CRD.</p> <p>Por lo tanto, se manifiesta a favor de mantener únicamente los siguientes estilos:</p> <ul style="list-style-type: none"> - whole beans/ complete beans with seeds and pulp inside - splits - Beans that are naturally split. - Cut - short vanilla beans of varying lengths. - Vanilla pulp and seeds / [Vanilla Caviar] [Vanilla Supreme] - comprising of vanilla pulp and seeds. <p>Se solicita respetar los acuerdos alcanzados en el Informe de la 7a Reunión y únicamente dirimir el tema referido a [vainilla caviar].</p>	Mexico
Bullet 4 vanilla pulp and seeds or [vanilla caviar] [vanilla supreme]	
<p>Bullet 4: vanilla pulp and seeds or [vanilla caviar] [Vanilla Supreme] — comprising of vanilla pulp and seeds; or</p> <p>Regarding styles for Vanilla, Indonesia agrees with the term “Vanilla pulp and seeds”, as it more clearly and appropriately describes the actual condition of Vanilla styles. Indonesia proposes not to use the term “vanilla caviar” because it may cause confusion, as it is commonly associated with fish eggs.</p>	Indonesia
<p>Bullet 4: vanilla pulp and seeds or [vanilla caviar] [Vanilla Supreme] — comprising of vanilla pulp and seeds; or</p> <p>The EUMS do not agree with the term “vanilla caviar”, and suggest having only the designation “vanilla pulp and seeds” in the 4th bullet:</p> <ul style="list-style-type: none"> • vanilla pulp and seeds. <p>Rationale:</p>	European Union

COMMENT	MEMBER / OBSERVER
<ul style="list-style-type: none"> • The word “caviar” is defined in the Codex standard for sturgeon caviar (CXS 291-2010) as “the product made from fish eggs of the Acipenseridae family by treating with food grade salt” • The association of “caviar” with another designation, such as “vanilla caviar” is neither precise, nor clear or easily understandable by the consumer and should be avoided. 	
<p><u>Bullet 4:</u> vanilla pulp and seeds or [vanilla-caviar] [Vanilla Supreme] – comprising of vanilla pulp and seeds; or</p> <p><u>Bullet 4:</u> The name “Vanilla caviar”</p> <p>Some Member Countries proposed alternatives to the name “vanilla caviar” because they argued that the word “caviar” denotes a fish product. Although other names were proposed, none were accepted by the EWG. Though most EWG members agreed to retain the name “vanilla caviar”, it is expected those opposing the reference to caviar and proposing alternate names to continue that effort.</p> <p>Vanilla caviar is a name that is well established and understood within international trade. There are no reports of it causing confusion in international trade with products from fish. The word “Vanilla” is placed as a qualifier before caviar to describe the product. Vanilla caviar has no other meaning in English and is an attributive noun. The United States is concerned that a name changed will be disruptive and costly to the industry.</p> <p>The U.S. supports retaining the name “vanilla caviar” given its accepted use in international trade.</p>	USA
<p><u>Bullet 4:</u> vanilla pulp and seeds or [vanilla-caviar] [Vanilla Supreme] – comprising of vanilla pulp and seeds; or</p> <p>No se está de acuerdo con que se deje el término Vainilla-caviar, cuando ya se describe que la forma de presentación es pulpa con semillas, puede tender a confusión.</p>	Chile
<p><u>Bullet 4:</u> vanilla pulp and seeds or [vanilla-caviar] [Vanilla Supreme] – comprising of vanilla pulp and seeds; or</p> <p>Kenya supports the EWG recommendation to include the style “vanilla-caviar” while excluding “vanilla supreme,”. This will avoid confusion in international trade and it is more clear because vanilla-caviar” is already a common name used in international trade</p>	Kenya
<p><u>Bullet 4:</u> vanilla pulp and seeds or [vanilla-caviar] [Vanilla Supreme] – comprising of vanilla pulp and seeds; or</p> <p>"Vanilla pulp and seeds "is a clear and descriptive in regulations and technical documents. "Vanilla caviar "is the most culinary professional, used in trade, recipes and menus.</p> <p>Therefore, Egypt proposes that the style could be declared as follows:</p> <p>Vanilla pulp and seeds (also known as vanilla caviar).</p> <p>OR</p> <p>Vanilla pulp and seeds (vanilla caviar).</p>	Egypt
<p>la pulpa y semillas de vainilla o [caviar de vainilla] [vainilla-suprema] - incluyendo la pulpa y las semillas de vainilla; o</p> <p>No se está de acuerdo con que se deje el término Vainilla-caviar, cuando ya se describe que la forma de presentación es pulpa con semillas, puede tender a confusión.</p>	Chile
<p>la pulpa y semillas de vainilla o [caviar de vainilla] [vainilla-suprema] - incluyendo la pulpa y las semillas de vainilla; o</p> <p>Guatemala apoya que se quede el estilo como “caviar de vainilla”. Confirmado la investigacion del presidente del grupo de trabajo y apoyando la avaliosa recomenacion que ya se comercializa este Estilo bajo este nombre y podria presetarse conficiones con un cambio de nombre.y asi afectar la comercialización.</p>	Guatemala
<p><u>Bullet 6/7:</u> [Ground] or [powdered]</p>	

COMMENT	MEMBER / OBSERVER
<p>[ground/powdered – derived from ground whole, cut, and split beans;]</p> <p>2.2 Styles: Ground/powdered Style</p> <p>In the draft standard this combined style of powdered vanilla and vanilla that is ground into a paste has a maximum moisture content ranging from 15% to 45% as done in international trade. However, the Vanilla standard should delineate between powdered vanilla (with low maximum moisture to facilitate the free-flowing requirement) from vanilla that is ground into a paste.</p> <p>There are two different physical product styles that result from grinding dry vanilla beans at different moisture levels. At a maximum moisture content of 15%, the ground vanilla is in powder form though most powdered vanilla offered for sale via e-commerce have a maximum moisture content of 10%. While ground vanilla has maximum moisture content of 45% and is a paste. There is a direct correlation between moisture content of powdered vanilla, food additive (anti-caking agents) use, and the free-flowing requirement. The Vanilla standard should separate the styles, differentiating them by maximum moisture content, to facilitate conformity assessment.</p> <p>The United States supports separating the merged ground/powdered style vanilla into two independent styles (i.e., ground and powdered).</p>	USA
<p><u>Bullet 6/7: [ground/powdered – derived from ground whole, cut, and split beansobtained by grinding vanilla beans (whole or split) after drying;]</u></p> <p>The EUMS propose the following definition:</p> <ul style="list-style-type: none"> • “Ground/powdered – obtained by grinding vanilla beans (whole or split) after drying.” <p>Rationale:• In accordance with ISO 5565-1 (Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 1: Specification) and ISO 3493 (Vanilla – Vocabulary), vanilla powder is defined as “obtained by grinding vanilla pods after drying without additives,” whereby “vanilla pods” denotes whole pods, which may be split. The standards provide no reference to the use of cut vanilla.</p> <ul style="list-style-type: none"> • Ongoing revisions to ISO 5565-1 propose replacing the term “pod” with “beans.” The proposal would ensure alignment with the anticipated ISO 5565-1 standard. 	European Union
<p><u>Bullet 6/7: [ground/powdered – derived from ground whole, cut, and split beans;]</u></p> <p>Kenya also supports the proposal to separate “ground” and “powdered” vanilla into distinct styles, as this distinction reflects real trade practices and provides clarity for inspection and labeling</p>	Kenya
<p><u>Bullet 6/7: [ground/powdered – derived from ground whole, cut, and split beans;]</u></p> <p>- Ground - derived from whole, cut, and split beans, may or may not be free-flowing</p>	Egypt
<p><u>Bullet 6/7: [ground – derived from whole, cut, and split beans – may or may not be free-flowing;] and/or?</u></p> <p>Indonesia supports separating the styles “ground” and “powder”. Furthermore, it is necessary to clarify the definition and distinction between “ground” and “powder”</p>	Indonesia
<p><u>Bullet 6/7: [ground – derived from whole, cut, and split beans – may or may not be free-flowing;] and/or?</u></p> <p>Chile propone quedarse con estas 2 opciones ya que son distintas según lo descrito en Este punto de esta norma.</p>	Chile
<p><u>Bullet 6/7: [ground – derived from whole, cut, and split beans – may or may not be free-flowing;] and/or?</u></p> <p>Malaysia support the recommendations by EWG chair, definitions for ground vanilla and vanilla powder as below:</p> <p><input type="checkbox"/>Ground vanilla - obtained from grinding any of the whole, split or cut vanilla at high moisture and levels which may result in a honey-like paste with black specks of vanilla beans.</p>	Malaysia

COMMENT	MEMBER / OBSERVER
□Vanilla powder - obtained from grinding whole, split or cut vanilla beans with a maximum moisture content of 15.0%.	
<p>Bullet 6/7: [ground – derived from whole, cut, and split beans – may or may not be free-flowing;] and/or?</p> <p>Canada notes that separating the ‘ground’ and ‘powdered’ styles for vanilla is not consistent with other SCH standards.</p>	Canada
<p>[moulue – dérivée de gousses entières, coupées et fendues – pouvant être ou non fluide ;] et/ou ?</p> <p>Nous proposons de garder "moulu ou en poudre" comme un seule forme, et ajouter " non épuisée" . Ce produit est défini comme obtenu exclusivement par le broyage de gousses entières, fendues ou coupées, et non à partir de matériel épuisé. En effet, dans la pratique, les poudres sont obtenues par broyages des vanilles dont le taux d'humidité est inférieur à 25% et qui ne peut pas donner de produit à humidité supérieure ou un aspect pâteux à moins d'ajouter du liquide (eau ou autre), ce qui ne fait pas partie du champ d'application de ce projet de norme.</p>	Madagascar
<p>Bullet 6/7: [powdered – derived from whole, cut, and split beans – in free-flowing form].</p> <p>Powdered – derived from whole, cut, and split beans, in free-flowing form</p>	Egypt
<p>Bullet 6/7: [powdered – derived from whole, cut, and split beans – in free-flowing form].</p> <p>Canada notes that separating the ‘ground’ and ‘powdered’ styles for vanilla is not consistent with other SCH standards.</p>	Canada
<p>Bullet 6/7: [molida - derivada de vainas enteras, cortadas y partidas - puede ser o no ser fluida;] y/o?</p> <p>No se acepta los nuevos estilos propuestos por el presidente del grupo de trabajo. Actualmete se tiene comercio bajo el nombre de “molido en polvo de vainilla” que es vainas de vainilla molidas y con los nuevos etilos propuestos se podria estar sacrificando Calidad de vainilla debido a la deshidratacion que se tendria que someter las vainas. Por lo que se propone que los estilos establecidos en CCSCH7 sean los que queden establecidos.</p>	Guatemala
Other styles	
<p>Other styles distinctly different for those [five or six] are allowed, provided they are labeled accordingly.</p> <p>De acuerdo a lo descrito anteriormente deberían ser 6 formas de presentación.</p>	Chile
Other styles distinctly different for <u>from</u> those [five or six] are allowed, provided they are labeled accordingly.	Thailand
<p>[en polvo - derivada de vainas enteras, cortadas y partidas – en forma fluida].</p> <p>Chile propone quedarse con estas 2 opciones ya que son distintas según lo descrito en Este punto de esta norma.</p>	Chile
<p>Se permitirán otras formas de presentación distintamente diferentes de las [cinco o seis] formas mencionadas, siempre que estén debidamente etiquetadas.</p> <p>De acuerdo a lo descrito anteriormente deberían ser 6 formas de presentación.</p>	Chile
2.3 Sizing	
<p><u>Vanilla-Whole or cut vanilla</u> may be sized whole or cut when appropriate, in accordance with existing trade practices. When sized, the size designation and the method used shall be indicated-labelled on the package.</p>	Thailand
ESSENTIAL COMPOSITION AND QUALITY FACTORS	
<p><u>VanillaDried or dehydrated vanilla</u> as described in Section 2 above shall conform to the requirements contained in Annex 1, Table A1: Chemical characteristics and Table A2: Physical characteristics of vanilla.</p>	Thailand

COMMENT	MEMBER / OBSERVER
3.2.3 Chemical and physical characteristics	Thailand
3.1 Composition	
Vanilla beans as described in Section 2.1 shall comply with the requirements specified in Annex 1. (Table A1: Chemical Characteristics and Table A2 : Physical characteristics of vanilla). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package. To align with the title of table in Annex 1 on physical characteristics of vanilla.	Malaysia
Vanilla beans as described in Section 2.1 shall comply with the requirements specified in Annex 1. (Table A1: Chemical Characteristics and Table 2: Physical characteristics of vanilla characteristics). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.	Thailand
3.2.2 Classification	
Classification (optional) If option 2 of table A1 was selected, the EUMS suggest the following wording: "If traded as unclassified, the provisions for whole grade III in Annex I shall apply as the minimum requirements to Vanilla planifolia.	European Union
Classification (optional) India Proposes to remove the section 3.2.3 Since there is no classification of grades/classes in the Annex-1 (Chemical and Physical Characteristics for Vanilla). Example: Standards for Black, White and Green peppers (CXS 326-2017) where Grade/Class mentioned and Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021) where section 3.2.3 is not mentioned	India
3.2.2 Classification (optional)	Thailand
If traded as classified <u>unclassified</u> , the provisions <u>for whole grade III</u> in Annex I shall apply as minimum requirements <u>requirements to Vanilla planifolia</u> .	European Union
4. FOOD ADDITIVES	
The EUMS do not support the sentence in brackets and suggests deleting and replacing by "No food additives are permitted in the products covered by this standard." Rationale: <ul style="list-style-type: none">• This provision will impede unfair practices such as increasing the weight of spice with various fillers (food fraud/adulteration)• In ISO 5565-1 standard, "vanilla powder" reads as follows: "obtained by grinding vanilla pods after drying without additives".• Vanilla is a product with high added value, from which the consumer legitimately expects a raw product, without additives.• Vanilla powder currently on the European market does not contain anti-caking agents. If the industrial process is carried out correctly, their use is not essential.• To be consistent with other standards, e.g. saffron.	European Union
Le Sénégal ne soutient pas la possibilité de recourir à des additifs alimentaires dans la vanille en poudre car la teneur en humidité du produit permet sa préservation.	Senegal
México no acepta la adición de aditivos para vainilla. Esta postura se mantendrá para discusión en las plenarias.	Mexico
[Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.] Indonesia endorses the inclusion of an open square bracket, resulting in the revised sentence:	Indonesia

COMMENT	MEMBER / OBSERVER
“Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.	
[Anticaking agents listed in Table 3 of the General standard for food additives (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.]No food additives are permitted in the products covered by this standard.	European Union
<p>[Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard{individual named SCH or SCH group name}..]</p> <p>Proposals were made in the EWG to prevent food additives – i.e., anticaking agents – for use in ground/powdered vanilla. The proponents in the EWG cited that a product of such high economic value must be pure, and free from food additives. Countries where food additives for use with vanilla are permitted objected to the change within the EWG.</p> <p>Food additive use in ground/powdered vanilla must can be viewed within established individual national regulatory practices which precede the development of this Codex standard. Those Member Countries opposing the use of food additives in vanilla may have existing national regulations that do not allow their use. Nevertheless, CCSCH standards should be science-based and ensure food safety and fair trade, above individual national regulations.</p> <p>The existing CCSCH standard layout (see CCSCH8, Agenda Item 7.3, CX/SCH 25/8/10) permits the use of food additives (anticaking agents) only in ground/powdered forms of spices and culinary herbs. There is a direct correlation between moisture content of powdered vanilla (included in this standard), food additive (anti-caking agents) use, and the free-flowing requirement.</p> <p>The U.S. supports retaining the existing CCSCH standard layout text (see CCSCH8, Agenda Item 7.3, CX/SCH 25/8/10) that states:</p> <p>“Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in ground/powdered form of {individual named SCH or SCH group name}.”</p>	USA
<p>[Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in <u>only</u> ground/powdered form of product conforming to this standard.]</p> <p>India Proposes to retain the use of anticaking agents as per existing CCSCH standard layout text on Food Additives with the inclusion of the term "Only" in the text in order to differentiate from other styles</p>	India
<p>[Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.]</p> <p>Kenya supports the EWG recommendation to retain the existing Codex text, which permits the optional use of anticaking agents, limited to powdered vanilla only. This provision ensures that the product remains free-flowing where required.</p>	Kenya
<p>[Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.]</p> <p>Uganda recommends opening up the brackets with the consideration when powders are involved the anticaking agents will prevent caking of the powders</p>	Uganda
<p>[Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.]</p> <p>Canada supports retaining the existing CCSCH text.</p> <p>Rationale:</p>	Canada

COMMENT	MEMBER / OBSERVER
This wording provides some flexibility to the countries and accommodates diverse market practices and reflects the broad scope of international trade. The text also aligns this section with the text in the standard template layout.	
[Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard <u>vanilla</u> .]	Thailand
6. HYGIENE	
The products covered by the provisions of this standard should comply with the appropriate sections of the General Principles of Food Hygiene (CXC 1-1969), Code of Hygienic Practice for Low-Moisture Foods (CXC 75-2015) Annex III, and other relevant Codex texts	United Arab Emirates
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 <i>General principles of food hygiene</i> (CXC 1-1969), <i>Code of hygienic practice for low-moisture foods</i> (CXC 75-2015), Annex III on spices and dried culinary herbs (Annex III) <u>herbs</u> , and other relevant Codex Alimentarius texts.	Thailand
The products should comply with any microbiological criteria established in accordance with the <i>Principles for the establishment and application of microbiological criteria- related to <u>for</u> foods</i> (CXG 21-1997).	Thailand
LABELLING	
<p>8.1.1 The name of the product shall be the 'common name' as described in Section 2.1</p> <p>The EUMS suggest that either “the common name” should be specified on 8.1.1 or the whole sentence is removed: “8.1.1 The name of the product shall be the 'common name' as described in Section 2.1”</p> <p>Rationale:</p> <p>Unclear what is exactly meant here. Do we refer only to the common name as the trade name and the scientific name are referred to in 8.1.3?</p> <p>Also, according to the Codex General Standard on the Labelling of Prepackaged Foods (GSLPF), the indication of the name of the food/product is mandatory and this section is in addition to the GSLPF. The sentence would therefore be redundant.</p> <p>If the sentence is kept, does this mean that the common name referred to in table 1 shall be name of the product? If yes, this should be specified here.</p>	European Union
<p>8.1.2 The name of the product may include an indication of the style as described in Section 2.2.</p> <p>The EUMS suggest deleting ‘may’ and inserting ‘shall’:</p> <p>“8.1.2 The name of the product shall include an indication of the style as described in Section 2.2”</p> <p>Rationale:</p> <p>According to the GSLPF, the nature and physical condition has to be indicated where necessary to avoid misleading or confusing the consumer.</p> <p>Furthermore, to be in line with the wording of the other proposed standard (marjoram).</p>	European Union
8.1.2 The name of the product may <u>shall</u> include an indication of the style as described in Section 2.2.	European Union
<p>8.1.3 Trade name, name and species, or cultivar may [shall] be listed on the label.</p> <p>Indonesia supports the use of the term “shall” in trade name and species, while cultivar is not mandatory, so it reads: “Trade name and species shall be listed on the label. Cultivar may be listed on the label”.</p>	Indonesia
8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.	USA

COMMENT	MEMBER / OBSERVER
<p>Some Member Countries that produce vanilla - along with a few importing countries - are requesting that the labelling information that is currently “voluntary” (due to the word “may”) be changed to “mandatory” (and use the word “shall” instead of “may”) for consumer information and product authenticity purposes.</p> <p>The voluntary labeling of trade names, species and cultivars has been used for over a century and have has been very successful in providing consumer information, facilitating marketing and price differentiation.</p> <p>No evidence was presented or referenced by Member Countries that making this provision mandatory is based on trade concerns (mislabeling and other misleading trade practices).</p> <p>Making this provision mandatory imposes legal obligations on states and industry unnecessarily. There are differences in national inspection legislation and/or regulations pertaining to verification of trade names, species, and cultivars. Therefore, in countries where such attestation is not permitted, the standard will not be applied.</p> <p>The U.S. supports keeping this provision as voluntary/optional by retaining the word “may” as found in the CCSCH Standard Layout (see CCSCH8, Agenda Item 7.3, CX/SCH 25/8/10). Making trade name, species, or cultivar declaration mandatory is unnecessary and would result in additional costs for countries and producers alike.</p>	
<p>8.1.3 The Trade name, species, or cultivar may [shall] be indicated. listed on the label. In addition, the scientific name, as described in Section 2.1, may be indicated.</p> <p>The EUMS suggest the following wording for 8.1.3:</p> <p>“The trade name shall be indicated. In addition, the scientific name, as described in Section 2.1, may be indicated.”</p> <p>Rational:</p> <ul style="list-style-type: none"> • “Listed” seems not to be the most appropriate word and could be replaced by “indicated” to make the sentence read better. • Other sections like in 8.2.1 do not mention «on the label». Why should it be specified here? In addition, it seems to be redundant as we are under the labelling section. • The cultivar is not referred to in Section 2.1, therefore we should be consistent throughout the standard. • The EUMS support the mandatory indication of the trade name, and the voluntary indication of the scientific name as the various vanilla varieties have different characteristics and consumers should be informed on the vanilla variety/species they are acquiring. This is why the EUMS support option 2 of the chemical characteristic table, which breaks down the parameters by species. 	European Union
<p>8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.</p> <p>Se está de acuerdo con que sea "may".</p>	Chile
<p>8.1.3 Trade name, species, or cultivar maymay[shall] be listed on the label.</p> <p>Malaysia support trade name, species, or cultivar as a voluntary provision in line with other SCH standards.</p>	Malaysia
<p>8.1.3 Trade name, species, or cultivar maymay [shall] be listed on the label.</p> <p>India proposes to retain the word ‘may’ thereby keeping the provision optional in alignment with standard layout for spices and with existing trade practices</p>	India
<p>8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.</p> <p>Kenya supports the provision of optional (“may”) since a mandatory option would create a significant burden on inspection authorities, many of whom do not have the tools or mandate to verify species and cultivars. However for trade name it would be better made mandatory at least to provide minimum information which can help in product traceability because trade names are registered for a specific manufacturer and do not require sophisticated tools for verification.</p>	Kenya

COMMENT	MEMBER / OBSERVER
<p>8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.</p> <p>Egypt support: Trade name, species, or cultivar may be listed on the label.</p>	Egypt
<p>8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.</p> <p>Canada does not support making this provision mandatory.</p> <p>Rationale:</p> <ul style="list-style-type: none"> • The use of the word “or” in the provision introduces ambiguity, making it unclear how the requirement could be enforced as mandatory. • There is no evidence demonstrating that such labelling effectively prevents fraud or misrepresentation of products. • The provision may inadvertently create trade barriers rather than facilitate trade. • Mandatory labelling of species, variety, or cultivar introduces complexity in verification, increasing the risk of misrepresentation and misleading consumers. • Requiring “trade name, variety, or cultivar” on labels would be inconsistent with other SCH standards and could set a precedent, warranting further discussion within CCFL. • Introducing mandatory labelling for variety and cultivar—terms not referenced in the draft standard—could lead to confusion. • At CCSCH7, it was agreed to retain the term “may” in Section 8.2.3 to preserve the optional nature of labelling “trade name, variety, or cultivar.” • The possibility of making these declarations mandatory for turmeric was discussed at CCSCH7 and ultimately not pursued. The GSLPF (CXS 1-1985) already includes provisions requiring the name of the food to reflect its true nature. This outcome-based approach allows for flexibility, including the use of species or trade names where appropriate. • Section 4.1 of the GSLPF clearly requires the name of the food on the label. Section 8.1.1 allows for additional identification, such as trade name, species, or cultivar, which may cause confusion about what is actually required. • Any mandatory labelling requirement must be based on a shared understanding of the terminology. The term “cultivar” is not defined or referenced elsewhere in the document, raising concerns about clarity and consistency. • Canada cannot support the inclusion of a mandatory requirement. 	Canada
<p>8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.</p> <p>Uganda recommends that the trade name should be mandatory thus the need to use “shall”. Rationale: indicating these aspects allows buyers and regulators to verify that the correct species or cultivar is being sold, ensures consumers are aware of what they are consuming, specific trade name or cultivar enables regulators and businesses to track the source, origin, and quality of the product, which is essential for food safety recalls and certification schemes. Additionally some cultivars command premium prices due to unique qualities thus it is important to make it mandatory on the label.</p>	Uganda
<p>8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.</p> <p>“Shall” should be removed, it should only be “may”</p>	THIE – Tea & Herbal Infusions Europe

COMMENT	MEMBER / OBSERVER
<p>8.1.3 Le nom commercial, l'espèce ou le cultivar peut [doit] être indiqué sur l'étiquette.</p> <p>Madagascar soutient la déclaration obligatoire du nom commercial, de l'espèce ou de la variété « doit ») sur les étiquettes. Cette position est directement conforme au soutien de Madagascar pour l'Option 2 (par espèce, version adoptée lors de la 7ème session du Comité du Codex sur les Epices et les Herbes Culinaires à Kerala - Inde) dans la section sur les caractéristiques chimiques. Étant donné que les exigences chimiques sont définies par espèce, la transparence dans l'étiquetage devient indispensable pour garantir que les inspecteurs, les commerçants et les consommateurs puissent clairement relier un produit à la vanille à ses paramètres de qualité applicables. Cette disposition garantit la clarté, la cohérence et la faisabilité de la norme.</p>	Madagascar
<p>8.1.3 El nombre comercial, la especie o el cultivar pueden [deben] incluirse en la etiqueta.</p> <p>Se está de acuerdo con que sea Pueden</p>	Chile
<p>8.2.1 Country of origin shall be declared.</p> <p>The EUMS suggest the following wording for 8.2.1:</p> <p>"The country of origin shall be indicated"</p> <p>Rationale:</p> <p>"Declared" seems not to be the most appropriate word and could be replaced by "indicated" to make the sentence read better.</p>	European Union
<p>8.2.1 <u>The</u> Country of origin shall be- indicateddeclared.</p>	European Union
<p>País de origen y país de cosecha</p> <p>Como país que cuenta con plantación productiva de Vanilla cribbiana Soto Arenas y para el reconocimiento de los países abastecedores de materia prima de un producto cuyo valor es bastante alto y calidades pueden variar de un lugar a otro, es importante que el consumidor sepa el país de cosecha. Se apoya que en el punto 8.3.2 en el etiquetado sea mandatorio.</p>	Guatemala
<p>País de origen y país de cosecha</p> <p>México espera la conclusión de la norma de Azafrán que se presente durante la plenaria, para presentar su postura.</p>	Mexico

COMMENT	MEMBER / OBSERVER
<p>8.2.2 Country of harvest <u>may be declared</u> (optional) [mandatory]</p> <p>8.3.2. Country of Harvest (optional) [mandatory]</p> <p>Member Countries that requested and supported the inclusion of this new provision at CCSCH7 indicated that consumers have right to know the source of the vanilla being purchased, that it provides producers with market differentiation (price and reputation) attributes for the most reputable trade names and producing countries/regions, and cited vanilla's high economic value.</p> <p>The Member Countries opposed to making this provision mandatory indicated that the existing Country of Origin labeling framework adequately informs the consumer about the origin of the product, and that producers have been able to apply Country of Harvest optionally where they deem it necessary. The international trade in vanilla has functioned effectively using mandatory Country of Origin labeling using and voluntary Country of Harvest labelling for more than a century. The lack of consensus on the nature ("optional" versus "mandatory" labeling) of this provision in CCSCH7 continued throughout the subsequent CCSCH Vanilla EWG sessions in preparation for CCSCH8.</p> <p>The CCSCH Standard Layout (see CCSCH8, Agenda Item 7.3, CX/SCH 25/8/10) includes in a provision for the "optional" inclusion of Country of Harvest labeling. Therefore, Member Countries who want to do so already have the option to include the Country of Harvest on the label of Vanilla.</p> <p>Existing national and international rules, including the Codex General Standard for the Labelling of Prepackaged Foods (CX5 1-1985) which includes Country of Origin labeling, account for changes in the nature of the food (substantial transformation) to ensure that misleading food origin claims are not made.</p> <p>The United States supports keeping the Country of Harvest labeling provision as "optional" (i.e., maintaining the CCSCH Standard Layout text as shown in CX/SCH 25/8/10). The United States maintains that the "Country of Origin" labeling provision is the only appropriate declaration to be applied.</p>	USA
<p>8.2.2 Country of harvest (optional) [mandatory]</p> <p>Se está de acuerdo con que el país de cosecha sea "Mandatory"</p>	Chile
<p>8.2.2 The Country of harvest shall be indicated when vanilla undergoes processes that change its nature in countries other than those where it was harvested. (optional) [mandatory]</p>	European Union
<p>8.2.2 Country of harvest (optional) [mandatory]</p> <p>The EUMS suggest the following:</p> <p>8.2.2 The country of harvest shall be indicated when vanilla undergoes processes that change its nature in countries other than those where it was harvested.</p> <p>Rational:</p> <ul style="list-style-type: none"> In the case of saffron, the country of "origin" shall always correspond to the country of "harvest". However, for vanilla, the situation might not be the same, as this spice can undergo processes that change its nature, in countries other than those where it was harvested. Only in such cases, the declaration of the country of harvest, in addition to the country of origin, should be mandatory. All spice standards include the country of harvest, offering the flexibility to make its labelling optional or mandatory. This shows that the concept of the country of harvest is well understood and should be mandatory in those standards and circumstances where there is valid reason to do so. 	European Union
<p>8.2.2 Country of harvest (optional) (optional) [mandatory]</p> <p>Malaysia support country of harvest as a voluntary provision in line with other SCH standards.</p>	Malaysia
<p>8.2.2 Country of harvest (optional) [mandatory]</p> <p>India Proposes support the mandatory declaration of the country of harvest.</p>	India

COMMENT	MEMBER / OBSERVER
<p>Rationale: Country of Harvest & country of origin are part of 'Format of Standard' adopted by CCSCH since beginning and the term "Harvest" has already been defined in the glossary of terms under the CCSCH. Keeping both the labelling provisions of country of origin and country of harvest as mandatory in the standard of high value spices like saffron & vanilla is warranted, being a specific case and is also consistent with the decision taken in CCSCH5 about assessing the need for these provision based on specific needs of SCH standards.</p> <p>Mandating the declaration of the "country of harvest" is expected to have a positive influence on trade. Rather than acting as a barrier, this requirement can enhance the global trade of premium and authentic spices such as saffron and vanilla by reinforcing their provenance and quality. It would empower consumers to make informed choices and foster greater trust in the products they purchase.</p>	
<p>8.2.2 Country of harvest (optional) [mandatory]</p> <p>Kenya proposes Country of Harvest to remain optional but also proposes that the issue of Country of Harvest be deferred to the Codex Committee on Food Labelling (CCFL) for final decision. it is within the CCFL mandate and not within the mandate of CCSCH therefore wait for resolution of this issue at CCFL49 in 2026.</p>	Kenya
<p>8.2.2 Country of harvest (optional) [mandatory]</p> <p>Iran Suggestes in the labelling "the Country of Harvest" be Mandatory.</p>	Iran
<p>8.2.2 Country of harvest (optional) [mandatory]</p> <p>Egypt supports the recommendation to wait for resolution of this issue at CCFL49 (expected 2026).</p>	Egypt
<p>8.2.2 Country of harvest (optional) [mandatory]</p> <p>Given the lack of consensus on this provision, Canada recommends that the Committee defer further discussion until the outcomes of CCFL49.</p> <p>Canada believes this approach will ensure CCFL advice and outcomes are addressed supporting a more informed, coordinated decision on the matter.</p>	Canada
<p>8.2.2 Pays de récolte (facultatif) [obligatoire]</p> <p>Madagascar soutient la nécessité de rendre obligatoire la déclaration du Pays de Récolte sur les étiquettes de vanille. La vanille est un produit de haute valeur, sensible à l'origine. L'indication du Pays de Récolte est essentielle pour les raisons suivantes :</p> <ol style="list-style-type: none"> 1. Transparence et Droit à l'Information des Consommateurs : Les consommateurs exigent de plus en plus de transparence sur l'origine exacte des produits alimentaires, en particulier des épices de première qualité telles que la vanille. L'étiquetage du Pays de Récolte permet aux consommateurs de prendre des décisions d'achat éclairées. 2. Traçabilité et Sécurité Sanitaire des Aliments : En cas de préoccupations concernant la sécurité sanitaire des aliments , telles que la contamination, la falsification ou la fraude, la déclaration obligatoire du Pays de Récolte fournit un outil de traçabilité clair, permettant une identification rapide de la source de production. Cela renforce la protection des consommateurs et facilite les systèmes de rappel. 3. Prévention de la fraude et de la tromperie : La vanille est vulnérable à la substitution et à la fraude en raison de sa haute valeur économique. La déclaration obligatoire du pays de récolte aide à réduire le risque de fausse étiquetage et protège à la fois les producteurs et les consommateurs de la tromperie. 4. Promotion du commerce équitable et reconnaissance de la valeur : Pour les pays producteurs comme Madagascar, qui est la principale origine de la vanille dans le monde, l'étiquetage obligatoire de l'origine de la récolte garantit la reconnaissance de la production authentique et soutient les économies rurales en protégeant la réputation des origines authentiques. 	Madagascar
<p>8.2.3 Region of harvest and year of harvest (optional)</p>	THIE – Tea & Herbal

COMMENT	MEMBER / OBSERVER
Country of harvest should be optional, not mandatory	Infusions Europe
<p>8.2.3 Région de récolte et année de récolte (facultatives)</p> <p>Le Maroc est pour l'indication obligatoire du pays de récolte s'il est différent du pays d'origine.</p> <p>justificatif: il est essentiel de garantir que le consommateur soit informé du lieu réel de la récolte. Cette mesure est cruciale pour minimiser le risque de fraude alimentaire et renforcer la traçabilité.</p>	Morocco
<p>8.2.2 País de cosecha (opcional) [obligatorio]</p> <p>Se está de acuerdo con que el país de cosecha sea obligatorio</p>	Chile
class/grade, if applicable; and	Thailand
METHODS OF ANALYSIS AND SAMPLING	
<p>See Annex 21 Table AA33: Methods of analysis for vanilla.</p> <p>Editorial change in sentence</p>	Canada
<p><u>See Annex 2 Table A3: Methods of analysis for vanilla. The methods of analysis highlighted in Table 2: Methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text will replace the table and will be inserted. "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."</u></p>	Thailand
<p>[Option 1.] Table A1: Chemical characteristics of vanilla per style</p> <p>Annex 1: Chemical and physical characteristics and methods of analysis for vanilla.</p> <p>Chemical characteristics are important in measuring the flavor characteristics of spiced and culinary herbs. The draft vanilla standard has three (3) options:</p> <ul style="list-style-type: none"> Option 1 is the current practice applying common minimum requirements to all vanilla species; Option 2 was proposed at CCSCH7 which applies specific chemical requirements per vanilla species; and Option 3 is a compromise proposed by the EWG Chair developed using the lowest and highest range values in Table 1, Options 1 and 2. <p>Chemical Characteristics Table 1 Options 2 and 3 are new. Both of these options are linked to the mandatory indication of trade name, species or cultivar, which the United States does not support.</p> <p>Additionally, Options 2 and 3 would require added investments/resources for application by vanilla trade name, species or cultivar. It is not know at this time who bears the cost of inspector training (including samples) to identify the different vanilla trade name, species, or cultivar.</p> <p>The United States supports Chemical Characteristics table - Option 1. It is the established method used in trade, already well known and easily applied.</p> <p>The United States is also concerned that applying the Chemical Characteristic table - Options 2 and 3 will result in trade disruptions and will require additional resources for implementation.</p>	USA
[Option 1.] Table A1: Chemical characteristics of vanilla per style	European Union
[Option 1.] Table A1: Chemical characteristics of vanilla per style	THIE – Tea & Herbal Infusions Europe

COMMENT	MEMBER / OBSERVER
Option 1 is not feasible: In practice, it is not possible to define this as specifically as detailed here for a natural product like vanilla due to variations a) from crop year to crop year, b) within the batches, c) from country to country.	
<p>[Opción 1.] Cuadro A1: Características químicas de la vainilla según la forma de presentación</p> <p>Se apoya el establecer características químicas por especie de vainilla con la opción 2 de la tabla 1.</p>	Guatemala
<p>Option 2. Table A1. Chemical characteristics for vanilla per species</p> <ol style="list-style-type: none"> Regarding chemical characteristics, Indonesia supports option 2. In line with the proposal above, the term “vanilla-caviar” should be replaced with “vanilla pulp and seeds”, and the term “Ground/Powder” should be separated into two different styles based on trade practices. In accordance with the mandate of the Codex for CCSC, which pertains to standards for spices and culinary herbs in their dried and dehydrated state, as well as in alignment with other draft standards under CCSC, Indonesia proposes the inclusion of parameters for testing vanillin content on a dry basis (instead of a wet basis). Furthermore, the vanillin content test results previously proposed by Indonesia and accommodated in the table were also based on vanillin content on a dry basis. If the vanillin content is still presented on a wet basis, its value needs to be reconsidered, as the vanillin content listed in the table of chemical characteristics based on a dry basis data. 	Indonesia
<p>Option 2. Table A1. Chemical characteristics for vanilla per species</p> <p>See rationale provided for Option 1.</p>	USA
<p>Option 2. Table A1. Chemical characteristics for vanilla per species</p> <p>Chile está de acuerdo con la opción 2, sin el agregado que propone indonesia, ya que tiende a confusión.</p>	Chile
<p>Option 2. Table A1. Chemical characteristics for vanilla per species</p> <p>The EUMS support option 2. However, the names should be the same as those on table 1.</p> <p>Additionally, the EUMS propose to keep the vanillin content on wet basis at 1.8% for the extra class</p> <p>The term «min» or «minimum» should be added on the vanillin content column and «min – max» should be added on the moisture content column.</p> <p>In addition, the nomenclature of the style “vanilla caviar” should be replaced according to the EUMS comments made to para 2.2.</p> <p>Rationale:</p> <p>To ensure fair trading practices, the first step is to be specific about the product being traded. Species information provides crucial information on the characteristics of the product. Indeed, the different species do not have the same chemical characteristic profiles.</p> <p>More specifically:</p> <ul style="list-style-type: none"> Vanilla planifolia and V. tahitensis represent the two main products currently traded globally. Their chemical specifications differ significantly, so their presentation should be separate. Quality classes are used within the profession in commercial exchanges to define the quality of their pods and therefore define the price. It is then important to define this reference in the standard. <p>Indonesia’s proposal of 1.2% vanillin on wet basis for the extra class for Vanilla planifolia seems to be too low. 1.2% on vanillin content represent the limit of an acceptable vanilla</p>	European Union

COMMENT	MEMBER / OBSERVER
<p>pod. The current ISO 5565-1 demands a minimum of 1.6%. Then, according to the Indonesian proposal, the extra class at 1.2% is much less than the ISO minimum.</p> <p>The extra class corresponds to the « gourmet » class, already used in the vanilla commercial exchanges. The extra class is made to defend the quality of the product. It also defines the price of the product; thus, it should not be too permissive.</p>	
<p>Option 2. Table A1. Chemical characteristics for vanilla per species</p> <p>Option 2 is not feasible: In practice, it is not possible to define this as specifically as detailed here for a natural product like vanilla due to variations a) from crop year to crop year, b) within the batches, c) from country to country.</p>	<p>THIE – Tea & Herbal Infusions Europe</p>
<p>Option 2. Tableau A1. Caractéristiques chimiques de la vanille par espèce</p> <p>Madagascar souhaite rappeler que l'Option 2 (par espèce, version CCSH7) a été soigneusement discutée et convenue par consensus lors de la précédente session plénière à Kerala. Cette version reflétait un équilibre délicat entre l'exactitude scientifique, la reconnaissance de la variabilité naturelle entre les espèces de vanille et les besoins pratiques du commerce international.</p> <p>Les récentes modifications soumises du tableau avec ajout de la proposition de l'Indonésie dans le cadre de l'Option 2 introduisent de nouveaux éléments qui ne faisaient pas partie du consensus de Kerala (réunion CCSH7) et créent de la confusion dans la rédaction. Ces modifications altèrent la nature de l'Option 2 et risquent de compromettre les progrès déjà réalisés.</p> <p>Pour des raisons de clarté, de transparence et de respect des procédures du Codex, Madagascar considère que la proposition indonésienne devrait être traitée comme une nouvelle option distincte, et non comme une redéfinition de l'Option 2.</p> <p>Cette option 2 reflète la diversité chimique intrinsèque des espèces de vanille (y compris planifolia, tahitensis, pompona, etc.). Il tient également compte des pratiques d'inspection existantes et empêche l'exclusion d'espèces ayant une teneur naturellement plus faible en vanilline (par exemple, Vanilla pompona)</p> <p>Madagascar confirme sa préférence pour l'Option 2 dans sa forme convenue à Kerala lors de la CCSCH 7. Toute nouvelle proposition, telles que celles récemment introduites, devrait être considérée séparément sous une option distincte pour garantir la clarté et une évaluation appropriée.</p>	<p>Madagascar</p>
<p>Option 2. Tableau A1. Caractéristiques chimiques de la vanille par espèce</p> <p>Le Sénégal suggère la conservation de l'option 2 du tableau des caractéristiques chimiques L'option 2 est plus détaillée et prend en compte la spécificité des différentes espèces.</p> <p>Par ailleurs, le Sénégal reconnaît que l'option 3 est une bonne proposition, qui pourrait rendre minimale les exigences pour le commerce international. Le Sénégal suggère si l'option 3 est adoptée, d'enlever les noms scientifiques de vanille dans la définition du produit.</p>	<p>Senegal</p>
<p>Opción 2. Cuadro A1. Características químicas para la vainilla según la especie</p> <p>Chile está de acuerdo con la opción 2, sin el agregado que propone indonesia, ya que tiende a confusión.</p>	<p>Chile</p>
<p>Opción 2. Cuadro A1. Características químicas para la vainilla según la especie</p> <p>México defenderá la opción 2 propuesta por México, y solicitará la corrección a la tabla que incluye la propuesta de parámetros de Indonesia adicionada en esta opción.</p>	<p>Mexico</p>
<p>Opción 2. Cuadro A1. Características químicas para la vainilla según la especie</p> <p><i>Vainilla cribbiana</i> Entera 15 - 38</p> <p>Se propone que se el rango de contenido de humedad para Vainilla Cribbiana sea de 25-38 en el Estilo entero, de 15-30 en el Estilo parido, de <20 en el estido molido/en polvo, esta especie es rica en aceites volatiles y vainillina. Para manter un estandar de Calidad</p>	<p>Guatemala</p>

COMMENT	MEMBER / OBSERVER
de las vainas por lo que, se propone Tambien que se aumente el contenido de vainillina en el Estilo de “entero a 1.6, Partido a 1.6, cortado 1 y molido/ en polvo a 1”, esto en base a los analisis de laboratorio realizados.	
Table A1. Chemical characteristics for vanilla per species: IOSTA recommends the implementation of Option 3. The table ensures simplicity, while organizing requirements by product style. The use of footnotes to account for natural different in vanillin content across species excluding authentic varieties that do not meet a single high threshold, while still ensuring the system is clear, fair, and workable for global application.	IOSTA
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG]. See rationale provided for Option 1.	USA
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG].	European Union
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG]. Malaysia support the recommendation by EWG chair, Table A1 in Option 3 for Chemical characteristics of vanilla	Malaysi
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG]. India Proposed to support proposed Table 1, Option 3 Table A1. A new proposal for the Committee’s consideration from the EWG with following suggestion. Vanillin content is a major functional in the Vanilla, therefore India propose to include only minimum Vanillin content without upper limit.	India
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG]. Kenya supports the adoption of Option 3, which combines elements of Options 1 and 2. This approach ensures inclusivity for different vanilla origins while avoiding disruptions to current trade systems	Kenya
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG]. Egypt supports theOPTION 3 – Table A1. A new proposal for the Committee's consideration from the EWG.	Egypt
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG]. Uganda recommends table 3 since it puts into consideration the various spices	Uganda
[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG]. This option is feasible and should be chosen.	THIE – Tea & Herbal Infusions Europe
[OPCIÓN 3 – Cuadro A1. Una nueva propuesta del GTe para su consideración por parte del Comité]. Si no se acepta la opción 2, México apoyaría esta propuesta siempre y cuando los parámetros de las especies de la opción 2 entren en esta opción. Tema para discusión en la plenaria.	Mexico
0,01–1,8 A part la question de différence de la teneur en vanilline suivant les variétés existantes - Ce valeur de 0.01 est la valeur correspondante des sous produits (tels que les drèches de vanille) - qui ne font pas partie du champ d'application de cet avant projet de norme	Madagascar

COMMENT	MEMBER / OBSERVER
*** Except for <i>Vanilla x tahitensis</i> when stated <u>with a max. of at-5555</u> To align with the notes for whole form/style vanilla.	Malaysia
Table A2. Physical characteristics of vanilla The EUMS suggest including a footnote under the table for “extraneous matter” – as it is included under table A3 (methods of analysis), and a footnote explaining the “Colour tolerance”: ** Vegetative matter associated with the plant from which the product originates but is not accepted as part of the final product. *** A footnote should be considered explaining the colour tolerance	European Union
Table A2. Physical characteristics of vanilla Se propone cambiar la denominación “caviar de vainilla” por pulpa y semillas de vainilla, de acuerdo con el comentario realizado anteriormente.	Chile
Table A2. Physical characteristics of vanilla La columna "Other Factors" Puede ser un acuerdo comercial entre comprador y vendedor pero no es relevante para la calidad e inocuidad de la vainilla. Importa más el elemento activo. Por lo que Chile propone eliminar esta columna de la tabla.	Chile
Table A2. Physical characteristics of vanilla - Declare the definition of the extraneous matter below table A2 instead of written below table A3, to be aligned with previously approved standards. - Deletion of [Other Factors] Color Tolerance % w/w (max)	Egypt
Cuadro A2. Características físicas de vainilla Se propone cambiar la denominación “caviar de vainilla” por pulpa y semillas de vainilla, de acuerdo con el comentario realizado anteriormente.	Chile
Cuadro A2. Características físicas de vainilla La columna "Otros factores" Puede ser un acuerdo comercial entre comprador y vendedor pero no es relevante para la calidad e inocuidad de la vainilla. Importa más el elemento activo. Por lo que Chile propone eliminar esta columna de la tabla.	Chile
* [The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.N/A Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.** <u>Vegetative matter associated with the plant from which the product originates but is not accepted as part of the final product.</u> *** <u>A footnote should be considered explaining the colour tolerance</u>	European Union
* [The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.N/A Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero. India proposes [NA] in ground /powdered* products. Rationale: Extraneous matter in Ground/powdered vanilla cannot be detected as it will be in ground form.	India
Table A3: Methods of analysis for vanilla For the row on "Live Insect" the Principles for that row should read as follows: "Visual Examination (counting)"	USA
Table A3: Methods of analysis for vanilla The EUMS suggest the following amendments: - for "Live Insect" the Principle should be "Visual examination (counting)"	European Union

COMMENT	MEMBER / OBSERVER
- for "Vanillin Content on wet basis" the Principle should be "HPLC-UV or UV Spectrophotometry" and the Type should be "II"	
Table A3: Methods of analysis for vanilla Se propone eliminar las filas de la provision "colour", de acuerdo con el comentario realizado anteriormente.	Chile
Cuadro A3: Métodos de análisis para vainilla Se propone eliminar las filas de la Disposición "color", de acuerdo con el comentario realizado anteriormente.	Chile
Cuadro A3: Métodos de análisis para vainilla México considera que para la especificación de color, ambos métodos son aplicables, pero la Norma Codex no establece requisitos para color, por lo tanto se sugiere la eliminación de la especificación y los métodos para su evaluación	Mexico