

# 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](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

Agenda item 3.2

CX/SCH 25/8/4 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 LARGE CARDAMOM**

**(At Step 3)**

**Comments in reply to CL 2025/52-SCH**

*Comments submitted by Canada, Chile, Egypt, European Union, Guatemala, India, Iran, Iraq, Kenya, Mexico, Peru, Senegal, Thailand, Uganda, United Arab Emirates, United States of America (USA), and the International Organization of Spice Trade Associations IOSTA*

## **Background**

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2025/52-SCH<sup>1</sup> 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.

---

<sup>1</sup> <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
<p>The European Union and its Member States (EUMS) would like to thank Bhutan, India and Nepal for updating the draft Standard for spices in the form of dried fruits and berries – requirements for large cardamom, and would like to submit the following comments.</p> <p>It should be considered using a consistent terminology throughout the document, especially in comparison with other Codex standards, such as CXS 357-2024 (small cardamom), where possible.</p>	European Union
<p>Canada appreciates the opportunity to provide comments on the Draft Standard for Dried or Dehydrated Fruits and Berries – Requirements for Large Cardamom. Canada strongly supports the consistent application of the Codex standard template and adherence to the overarching codes, manuals, and standards such as the GSLPF (CXS 1-1985), as well as other relevant Codex Alimentarius texts. 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.</p>	Canada
<p>La Comisión Técnica Nacional sobre Especies y Hierbas Culinarias agradece al Comité del Codex por el envío de la carta circular CL 2025/52-SCH Solicitud de comentarios en el trámite 3/4 sobre el proyecto de norma para especias en forma de frutos y bayas secos: requisitos para el cardamomo grande. La Comisión recomienda CONTINUAR con el trámite.</p>	Peru
<p>México está a favor del avance del documento al siguiente trámite.</p> <p>Con comentarios adjuntos</p>	Mexico
<p>México no tiene una producción significativa de este cultivo, sin embargo, presenta sus comentarios.</p>	Mexico
<p>Agree with draft standard</p>	Iraq
<p>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 conformity assessment bodies to legal risk.</p>	US

SPECIFIC COMMENTS	MEMBER / OBSERVER
<b>1. SCOPE</b>	
<p>This standard applies to dried or dehydrated fruits and <del>berries-berries</del> – large <del>cardamoms</del> <u>cardamom</u> as defined in Section 2.1 below offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to those products when intended for industrial processing.</p> <p>Editorial changes made.</p>	Canada
<p>This standard applies to dried or dehydrated fruits and berries – large cardamoms as defined in Section 2.1 <del>below-below</del>, offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to <del>those</del> <u>these</u> products when intended for industrial processing.</p>	Thailand
<p>Esta norma se aplica a las bayas y frutos secos o deshidratados – cardamomos grandes, tal como están definidos en la Sección 2.1 más abajo, que se ofrecen para el consumo humano directo, como ingrediente en la elaboración de alimentos o para el reenvasado en caso de ser necesario. Esta norma no se aplica a dichos productos cuando se destinan a la elaboración industrial.</p>	Mexico

SPECIFIC COMMENTS	MEMBER / OBSERVER
Cápsulas/vaina	
<b>2. DESCRIPTION</b>	
<b>2.1 Product definition</b>	
<b>DESCRIPCIÓN</b>	<b>Mexico</b>
Cápsulas/vaina	
<p>Dried or dehydrated large cardamom is a product obtained from sufficiently developed fruits of <i>Amomum subulatum</i> Roxb. of Zingiberaceae family as described in Table 1. The capsules/pods are ovoid and shaped with a ribbed surface <del>and dried or dehydrated large cardamom color varies from maroon or light to dark brown in whole, light to dark brown or black in seed and light to dark brown in ground form.</del></p> <p>The EUMS suggest considering moving the following part of the last sentence of 2.1 under point 3.2.2 “Odour, flavour and colour”:</p> <p>“dried or dehydrated large cardamom colour varies from maroon or light to dark brown in whole, light to dark brown or black in seed and light to dark brown in ground form.”</p>	<b>European Union</b>
<p>Dried or dehydrated large cardamom is a product obtained from sufficiently developed fruits of <i>Amomum subulatum</i> Roxb. of Zingiberaceae family as described in Table 1. The capsules/pods are ovoid and shaped with a ribbed surface and dried or dehydrated large cardamom color varies from maroon or light to dark brown in whole, light to dark brown or black in seed and light to dark brown in ground form.</p> <p>Kenya supports the use of “sufficiently developed fruits” instead of “nearly ripe/ripe,” as this better reflects the characteristics of cardamom. Kenya also supports the inclusion of colour description (“maroon or light to dark brown”) as this improves clarity.</p> <p>Kenya agrees with excluding regional trade names (e.g., Badi elaichi, Bengal cardamom) to maintain global uniformity and further supports limiting the scientific name to <i>Amomum subulatum</i> Roxb., consistent with the SCH template.</p>	<b>Kenya</b>
<p>Dried or dehydrated large cardamom is a product <del>obtained</del> <u>prepared</u> from sufficiently developed fruits of <i>Amomum subulatum</i> Roxb. of Zingiberaceae <del>family as described in Table 4</del> <u>family</u>. The capsules/pods are ovoid and shaped with a ribbed surface and dried or dehydrated large cardamom color varies from maroon or light to dark brown in whole, light to dark brown or black in seed and light to dark brown in ground form.</p>	<b>Thailand</b>
<p>El cardamomo grande desecado o deshidratado es un producto obtenido de frutas suficientemente desarrolladas de <i>Amomum subulatum</i> Roxb. de la familia Zingiberaceae según se describe en el Cuadro 1. Las cápsulas/vainas tienen una forma ovoide y una superficie estriada. El color del cardamomo grande desecado o deshidratado varía del granate o marrón claro a oscuro en la forma de presentación entera, del marrón claro a oscuro o negro en la forma de presentación semillas y del marrón claro a oscuro en la forma de presentación molida.</p> <p>Se sugiere adicionar el nombre comercial (Cardamomo negro/Black cardamom), para diferenciarlo del cardamomo verde.</p>	<b>Mexico</b>
<p>Cardamomo grande</p> <p>Segun investigación realizada en paginas de comercializacion de <i>Amomum subulatum</i> Roxb.</p> <p>en la region de America el termino commercial y nombre comun utilizado es “cardamom negro” por lo que solicitaria tomar en cuenta como nombre commercial.</p>	<b>Guatemala</b>
<p><b>2.1 Product definition - Table 1 Common, trade and scientific name of dried or dehydrated large cardamom</b></p> <p>IOSTA recommends that the common name “black cardamom” be added to the table.</p>	<b>IOSTA</b>
<b>2.2 Styles</b>	

SPECIFIC COMMENTS	MEMBER / OBSERVER
<p>The EUMS suggest considering using the terms, where possible, as in CXS 357-2024 (small cardamom), e.g.:</p> <ul style="list-style-type: none"> <li>- seeds (seeds obtained after opening of the pods/capsules);</li> <li>- powdered whole capsule powder: powder obtained by grinding dried whole capsule.</li> </ul> <p>The terminology in 2.2 should be used in tables A1 and A2 accordingly.</p>	European Union
Egypt agrees with the proposed style for the whole large cardamom and deletion of the brackets.	Egypt
<p>First Bullet: [whole (unopened pods/capsules/1/4th opened capsules/pods with intact seed)];</p> <p>Styles Whole:</p> <p>This section of the standard defines the different styles and forms in which the product is presented along with trade practices and acceptance of what the term whole means. The cardamom trade uses two definitions of “whole” and, therefore, CCSCH8 is asked to have this practice reflected in the standard.</p> <p>The definition of the “whole” style in the draft standard must address the two types of whole cardamom capsules - unopen capsules and partly opened capsules with the seeds inside. The definition of “whole large cardamom” in Section 2.2 should be consistent with Section 2.2 of the Codex Standard for Spices Derived from Dried or Dehydrated Fruits and Berries – Small Cardamom (CXS 357-2024).</p> <p>The United States recommends the following two definitions:</p> <p>First Bullet: Whole:</p> <ul style="list-style-type: none"> <li>• Unopened capsules.</li> <li>• Opened – pods/capsules with an opening not exceeding one third (1/3) of the suture’s length having the seed inside.</li> </ul>	USA
<p>First Bullet: [whole (unopened pods/capsules/1/4th opened capsules/pods with intact seed)];</p> <p>Kenya supports the four categories proposed (whole, seed, ground/powdered seed, whole capsule powder). However, Kenya notes that the “1/4th opened capsules with intact seeds” lacks clear scientific/technical definition.</p>	Kenya
<p>First Bullet: [whole (unopened pods/capsules/1/4th opened capsules/pods with intact seed)];</p> <p>Uganda recommends opening the brackets.</p> <p>Rationale: Uganda industry deals in the whole unopened pods/ capsules thus the need to include them in the standard</p>	Uganda
<p>First Bullet: [whole (unopened <del>pods/capsules/1/4th opened capsules/pods with intact seed</del>)pods/capsules)];</p> <p>Thailand is in favor of defining whole style as unopened pods or capsules. If any unopened pods are discovered within the shipment, this should be considered a defect and a tolerance is required.</p>	Thailand
Second Bullet: <del>seed</del> (seed-seeds (seeds obtained after opening of the pods/capsules);	European Union
<p>[entera (cápsulas/vainas sin abrir/cápsulas/vainas abiertas hasta 1/4 con las semillas intactas)];</p> <p>Chile está de acuerdo con que este estilo contenga además ¼ de vainas o cápsulas abiertas.</p>	Chile
Forth Bullet: <u>powdered</u> whole capsule <del>powder</del> : powder obtained by grinding dried whole capsule.	European Union

SPECIFIC COMMENTS	MEMBER / OBSERVER
<i>Other styles</i> distinctly different from those four <del>listed above</del> are allowed, provided they are labelled accordingly.	Thailand
cápsulas/vainas enteras en polvo: polvo obtenido moliendo la cápsula entera desecada. Estandarizar el Estilo en todo el documento ya que en el cuadro A1 se tiene como “Capsula en polvo con Semilla” por lo que se propone que sea el Estilo: “Capsula entera en polvo con semilla” con el fin de estandarizar el Estilo en todo el documento.	Guatemala
<del>cápsulas/vainas enteras</del> <u>cápsula entera</u> en <del>polvo</del> <u>polvo con semillas</u> : polvo obtenido moliendo la cápsula entera desecada. Se está de acuerdo en general con las presentaciones, sin embargo, se sugiere una modificación editorial.	Mexico
<b>2.3 Sizing (optional)</b> Sizing is optional in the draft standard and so no sizing method was indicated. However, there are sizing methods used in trade for whole large cardamom. Though the standard makes sizing optional, it should explicitly limit sizing only to whole cardamom pods and provide guidance to the trade and indicate the sizing method used to facilitate inspections. The United States recommends including the following text as a guide to facilitate trade: “Whole large cardamom may be sized by count, per weight, per volume, by diameter, or in accordance with pre-existing trade practice. When sized, the methods used should be labelled on the package.”	USA
<del><b>Sizing (optional)</b></del> If there is no any requirement under this provision, it should be deleted.	Thailand
<b>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</b>	
<b>3.1 Composition</b>	
Dried or dehydrated large cardamom <del>as described in Section 2 above</del> , shall conform to the requirements contained in <del>Annex I</del> <u>Annex</u> . <b>3.2.1 General</b> <del>Dried or dehydrated large cardamom shall be safe and suitable for human consumption. It shall be free from live insects, extraneous and foreign matters.</del> This section should be removed because it follows the instructions of the SCH standard template.	Thailand
<b>3.2.1 General</b> La grande cardamome séchée ou déshydratée doit être sûre et propre à la consommation humaine. Elle doit être exempte d'insectes vivants, de matières externes et de corps étrangers. Le Sénégal propose de reformuler comme suit : Elle doit être « pratiquement exempte » d'insectes vivants et de corps étrangers.	Senegal
<b>3.2.2 Odour, flavour and colour</b>	
Kenya notes the inconsistency between ISO 10622, which describes “light seeds” as brown/red, and field observations showing pale white or discoloured seeds. Kenya acknowledges the need to resolve this discrepancy. Kenya supports keeping the provision in square brackets until a technical consensus is reached. Kenya encourages further expert validation to ensure alignment with field realities.	Kenya
El cardamomo grande desecado o deshidratado debe ser inocuo y apto para el consumo humano. Debe estar exento de insectos vivos, materias extrañas y foráneas. Eliminar este texto y que no está congruente con los establecido en el Anexo II.	Chile

SPECIFIC COMMENTS	MEMBER / OBSERVER
Dried or dehydrated large cardamom shall have a characteristic odour, flavour and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour, and colour especially from rancidity and mustiness. <u>Dried or dehydrated large cardamom colour varies from maroon or light to dark brown in whole, light to dark brown or black in seed and light to dark brown in ground form.</u>	European Union
<b>Chemical and physical characteristics</b>	
Kenya notes that the values provided are drawn from ISO 10622 and the small cardamom standard, but concerns remain about uniformity across all styles. The EWG lacked sufficient data to refine the values. Kenya supports the Acid Insoluble Ash limit at 2% as consistent with ISO.  Kenya supports retaining the proposed values in square brackets until sufficient international data is available. Kenya proposes to Codex to call for additional studies or seek data from producing countries to strengthen the scientific basis.	Kenya
<b>4. FOOD ADDITIVES</b>	
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 dried or dehydrated large cardamom.  India Proposes to include the term "Only"  Rationale: The word "Only" needs to be included to differentiate from other styles	India
<b>5. CONTAMINANTS</b>	
The products covered by this standard shall comply with the maximum levels specified in the <i>General <del>Standard-standard</del> for <del>Contaminants-contaminants</del> and <del>Toxins-toxins</del> in Food food and <del>Feedfeed</del></i> (CXS 193-1995) and shall be produced in accordance with the <i>Code of Practice-practice</i> for the <i>Prevention-prevention</i> and <i>Reduction-reduction</i> of <i>Mycotoxins mycotoxins</i> in <i>Spicespices</i> (CXC 78- 2017) and other relevant Codex Alimentarius texts.	Thailand
<b>6. FOOD HYGIENE</b>	
It is recommended that the products covered by this standard shall be prepared and handled in accordance with the appropriate sections of the <i>General <del>Principles-principles</del> of Food Hygienefood hygiene</i> (CXC 1-1969), the <i>Code of <del>Hygienic-Practice-hygienic practice</del> for Low-Moisture Foodslow-moisture foods</i> (CXC 75-2015) Annex III on spices and dried culinary herbs, and other relevant Codex Alimentarius texts.	
The products should comply with any microbiological criteria established in accordance with the <i>Principles and <del>Guidelines-guidelines</del> for the <del>Establishment-establishment</del> and <del>Application-application</del> of <del>Microbiological Criteriamicrobiological criteria- rRelated-elated</del> to Foodsfoods</i> (CXG 21- 1997).	
<b>8. LABELLING</b>	
Se acepta redacción y se estará a la espera de la discusión del tema 2.1 de la agenda Request for information on the use of "country of harvest" in the labelling of spices.	Mexico
<del>8.1.1-The common-</del> The name of the product shall be <u>the 'common name'</u> , as described in Section 2.1.  The EUMS suggest that either "the common name" should be specified on 8.1.1 or the whole sentence is removed.  E.g. "The name of the product shall be the 'common name', as described in Section 2.1."  Rationale: Paragraph 8.1.1 is not clear as is. Do we refer only to the common name as the trade name and the scientific name are referred to in 8.1.3? 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.	European Union

SPECIFIC COMMENTS	MEMBER / OBSERVER
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><b>8.1.2</b> The name of the product <del>may</del><u>shall</u> 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
<p><del><b>8.1.3</b> Trade name, <u>variety or cultivar</u> may shall be listed on indicated. In addition, the <del>label</del>scientific name, as described in Section 2.1, may be indicated.</del></p> <p>The EUMS have the following comments for 8.1.3:</p> <p>Suggested sentence: "The trade name shall be indicated. In addition, the scientific name, as described in Section 2.1, may be indicated."</p> <p>Rationale:</p> <ul style="list-style-type: none"> <li>• This wording would be consistent with the draft standard for cinnamon.</li> <li>• "Listed" seems not to be the most appropriate word and could be replaced by "indicated" to make the sentence read better.</li> <li>• 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.</li> <li>• The terms used here e.g. variety or cultivar are not mentioned on table 1 of Section 2.1. To prevent confusion and misunderstandings, the terminology should be consistent throughout the standard.</li> </ul>	European Union
<p><b>8.1.3</b> Trade name, <del>variety</del><u>variety</u> or cultivar may be listed on the label.</p>	Thailand
<p><b>8.2 Country of origin and country of harvest</b></p>	
<p><del><b>8.2.1</b> Country</del><u>The country</u> of origin shall be <del>declared</del><u>indicated</u>.</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><b>8.2.2</b> Country of harvest <del>may be declared</del> (optional).</p> <p>The EUMS suggest the following wording:</p> <p><b>8.2.2</b> Country of harvest (optional).</p>	European Union
<p><b>8.2.3</b> Region of harvest and year of harvest <del>may be declared</del> (optional).</p> <p>The EUMS suggest the following wording:</p> <p><b>8.2.3</b> Region of harvest and year of harvest (optional).</p> <p>Rationale:</p> <p>To be consistent with the 2 latest standards adopted (turmeric and all spices)</p>	European Union
<p><b>9. METHODS OF ANALYSIS AND SAMPLING</b></p>	
<p><u>Empty and malformed capsules</u></p>	Kenya



SPECIFIC COMMENTS	MEMBER / OBSERVER
<p>Kenya notes the issue with determining empty/malformed capsules, where Indian and ISO standards have been referenced, but Codex validation is still required.</p> <p>Kenya support maintaining this section in square brackets pending CCMAS endorsement of appropriate methods</p>	
<p><b>Table 2: Methods of analysis</b></p> <p>For the row on "Whole insect live/dead" and "ISO 927 (For whole)", the Principle should read as follows: "Visual Examination (counting)"</p> <p>For the row on "Mammalian and/or other excreta" and the type of method "I", the United States has the following comment: This method was previously endorsed as Type IV for small cardamom (REP24/MAS appendix II).</p> <p>For the row on "Insect fragments, whole/dead/live insects", the Principle should read as follows: "Visual Examination (counting)"</p>	USA
<p><b>Table 2: Methods of analysis</b></p> <p>The EUMS suggest the following amendments:</p> <ul style="list-style-type: none"> <li>- for '<u>Volatile oil (on dry basis)</u>' the Principle should be changed to "Calculation from moisture and volatile oils Distillation and distillation"</li> <li>- for '<u>Total ash (On dry basis)</u>' the Principle should be changed to "Calculation from moisture and ash (at 550 °C), Distillation and Gravimetry"</li> <li>- for '<u>Acid insoluble ash (on dry basis)</u>' the Principle should be changed to "Calculation from moisture and ash (at 550 °C), Distillation and Gravimetry"</li> <li>- for '<u>Whole insect live/dead</u>' the Principle should be changed for the ISO 927 (for whole) method: "Visual examination (counting)"</li> <li>- for '<u>Whole insect live/dead</u>' the Principle should be changed for the AOAC 975.49 for (powdered/pieces) method: "Flotation"</li> <li>- for '<u>Mammalian and/or other excreta</u>' the Type of the method should be changed to "IV"</li> <li>- for '<u>Empty and malformed capsules</u>' the method should be "IS 13446: 2009 I ISO 10622:1997" and the Principle should be "Visual examination (counting)"</li> <li>- for '<u>Insect fragments</u>' the whole/dead/live insects should be deleted as it is already covered, and the Principle should be changed to "Visual examination (counting)"</li> </ul>	European Union
<p>ISO 939 e ISO 6571</p> <p>Debe decir Tipo III, ya que es un método alternativo que puede utilizarse.</p>	Chile
<p><b>Note iii</b></p>	
<p>[IS 13446: 2009<sup>iii</sup> e ISO 10622:1997]</p> <p>IS 13446:2009, SE SUGIERE COMO METODOLOGÍA PRINCIPAL TIPO I y la ISO 10622: 1997 COMO TIPO III ya que está disponible de manera gratuita el IS.</p>	Chile
<p><del><sup>iii</sup>ISO 13446: 2009 is a method of analysis based on an Indian Standard.</del></p>	European Union
<p><b>Table A1: Chemical characteristics for dried or dehydrated large cardamom</b></p>	
<p><b>Table A1: Chemical characteristics for dried or dehydrated large cardamom</b></p> <p>To facilitate ease of application, all of the chemical characteristic's columns/headings are placed in the same horizontal sequence in all SCH standards that include Annex 1. This draft standard has a different column heading sequence than other previously adopted SCH standards.</p> <p>The column headings sequence in both tables is different from that in the CCSCH Standard Layout and in the Codex Standard for Spices Derived from Dried or Dehydrated Fruits and Berries – Small Cardamom (CXS 357-2024).</p>	USA



SPECIFIC COMMENTS	MEMBER / OBSERVER
The United States strongly recommends that the sequence of column headings in the standard for large cardamom be consistent with the standard layout (see CCSC8, Agenda Item 7.3, CX/SCH 25/8/10). The sequence of the column headings in Codex Standard for Spices Derived from Dried or Dehydrated Fruits and Berries – Small Cardamom (CXS 357-2024) should be consulted if more help is needed.	
<b>Table A1: Chemical characteristics for dried or dehydrated large cardamom</b> The EUMS agree with the values in square brackets. The EUMS suggest using the same terminology for “Form/style” column as listed in 2.2. The order of parameters should be aligned with the standard of CXS 357-2024 (small cardamom).	European Union
<b>Table A1: Chemical characteristics for dried or dehydrated large cardamom</b> The values mentioned are recommended for the following according to the relevant ISO standards ISO 882-1 & ISO 882-2: Moisture content % W/W (Max) : 13 Total Ash % W/W (Max) on dry basis: 9.5 Volatile Oils ml/100 g (min) on dry Basis : 3.5	Iran
<b>Table A1: Chemical characteristics for dried or dehydrated large cardamom</b> Egypt is of the view that the values for moisture, total ash, and acid-insoluble ash in ground/powdered seeds as well as in powdered capsules with seeds should differ from those specified for whole seeds and intact capsules.	Egypt
<b>Cuadro A1: Características químicas para el cardamomo grande desecado o deshidratado</b> Se sugiere que los parámetros para entero y semilla queden ajustados como están propuestos acorde a las especificaciones de la Norma ISO 10622 para Large cardamom (Amomum subulatum Roxb.) as capsules and seeds - Specification.	Mexico
<b>Cuadro A1: Características químicas para el cardamomo grande desecado o deshidratado</b> México no tiene información específica para los valores propuestos, sin embargo, se sugiere como comentario técnico, incluir el texto de la siguiente forma: cápsulas enteras en polvo, a fin de ser congruente con el inciso 2.2 sobre presentaciones.	Mexico
<b>Semillas, Aceites (...) [1]</b> Sustentar mediante análisis de laboratorio debido que no se tiene referencia	Guatemala
<b>Semillas molidas/en polvo Aceites (...) [1]</b> Reducir el porcentaje de humedad máxima p/p a 11 según IS13446:2009	Guatemala
<b>Table [A2]: Physical characteristics for dried or dehydrated large cardamom</b>	
<b>Cuadro [ A2]: Características físicas para el cardamomo grande desecado o deshidratado</b> Para Materia foránea se sugiere un 0.5, ya que el 5 % es muy alto.	Mexico

SPECIFIC COMMENTS	MEMBER / OBSERVER
<p><i>Notes:</i></p> <p><sup>i</sup> For capsules, the determination of moisture content, total ash and acid insoluble ash shall be made on the whole capsules. The determination of volatile oil shall be made on the seeds obtained by separating skin.</p> <p>Note “i” states: “For capsules...the determination of volatile oil shall be made on the seeds obtained by separating skin.” IOSTA wishes to note that this is not possible/relevant for product that is being tested in the ground/powdered form.</p>	IOSTA
<p><b>Table [A2]: Physical characteristics for dried or dehydrated large cardamom</b></p> <p>The EUMS suggest the following:</p> <ul style="list-style-type: none"> <li>- “Foreign matter”: for whole, the value is set too high. The same value should be set as for small cardamom (0.5 % w/w).</li> <li>- “Mammalian excreta”: the values for both whole and seeds should be as low as possible (close to 0). Or the value used in the first EWG consultation (3 mg/kg).</li> </ul> <p>In addition, the EUMS suggest using the same terminology for “Form/style” column as listed in 2.2.</p> <p>The order of parameters should be aligned with the standard of CXS 357-2024 (small cardamom).</p> <p>From the column “Immature and shriveled capsules/ seed” the word “seed” should be deleted: “Immature and shriveled capsules”; the footnote iv. should be changed accordingly to “Capsules which are not “fully developed” , as the “immature and shriveled seeds” are already covered under footnote v.</p> <p>The definition of “light seeds” in footnote v. refers to “pale white or uneven discoloration,” which is not included in ISO 10622 (Large cardamom) or ISO 882-2 (Small cardamom). Both ISO standards define light seeds as “brown or red in colour, and broken, immature, or shrivelled seeds”. In ISO 10622, this definition is identical to that in ISO 882-2, which has already been incorporated into CXS 357-2024. Since the ISO standards do not differentiate this defect between species, the EUMS recommend aligning the Codex definition with the ISO definition to maintain consistency and avoid unnecessary differentiation between large and small cardamom.</p>	European Union
<p><b>Table [A2]: Physical characteristics for dried or dehydrated large cardamom</b></p> <p>Physical characteristics for dried or dehydrated large cardamom: Due to that all parameters/factors for sub products (Ground/powdered seed and Ground/Powdered capsules with seeds) are not applicable N/A, “except Live insects (By count) /100 g (max)” which should be 0, therefore, it is preferred to remove them from the table, and replace them by adding an additional note under the table (Table margin) as follow:</p> <p>Live insects (by count) /100 g (max) in Ground/powdered seed and Ground/Powdered capsules with seeds be “0”.</p>	United Arab Emirates
<p><b>Tableau [A2] : Caractéristiques physiques de la grande cardamome séchée ou déshydratée</b></p> <p>Le tableau [A2] contient très peu de données, le Sénégal encourage le GTE à fournir des données complémentaires.</p>	Senegal
<p>Cardamomo grande, Materia foránea % p/p (máx.) - 5</p> <p>Encontramos que es muy alto y al revisar la norma del cardamomo pequeño se establece 0,5%, por lo tanto Chile propone cambiarlo a consecuencia.</p>	Chile
<p>Cardamomo grande, Materia foránea % p/p (máx.) - 5</p> <p>Reducir el porcentaje de material foraneo maxima a 0.5 % p/p</p>	Guatemala
<p><sup>iv</sup> Capsules which are not “fully developed” <del>or seeds not fully matured or shriveled.</del></p>	European Union