

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda item 4.1

CX/SCH 25/8/5 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 BARKS -  
REQUIREMENTS FOR CINNAMON**

**(At Step 3)**

**Comments in reply to CL 2025/53-SCH**

Submitted by:

*Canada, Chile, Colombia, Egypt, European Union, India, Indonesia, Iraq, Kenya, Malaysia, Mexico,  
Peru, Senegal, Sri Lanka, Thailand, United Arab Emirates, United States of America (USA),  
Zambia 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 2025/53-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.

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<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
The European Union and its Member States (EUMS) would like to thank Brazil, Indonesia, Iran and Mexico for updating the draft Standard for spices in the form of dried barks – requirements for cinnamon, and would like to submit the following comments.	European Union
<p>Canada appreciates the opportunity to provide comments on the proposed Draft Standard for Spices De-rived from Dried or Dehydrated Bark – Requirements for Cinnamon. 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.</p> <p><b><u>DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED BARK - REQUIREMENTS FOR CINNAMON</u></b></p> <p>Editorial Comment – Consistency in Titles</p> <p>Rationale:</p> <p>Canada recommends aligning the title format of this standard with existing Codex standards for consistency. For example, the standards for Vanilla and Large Cardamom include the phrase “Requirements for...” in their titles.</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 2025/53-SCH Solicitud de comentarios en el trámite 3/4 sobre el proyecto de norma para especias en forma de corteza seca: requisitos para la canela.</p> <p>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
Agree with draft standard	Iraq
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.	USA
Sri Lanka opposes both Option 1 and Option 2 of Table 1 product definitions in the CX/SCH 25/8/5. We propose to include products from the indigenous plant Ceylon cinnamon, Ceylan cinnamon, Sri Lanka cinnamon is produced from the plant <i>Cinnamomum zeylanicum</i> , which is an endemic plant. We emphasize the nomenclature <i>Cinnamomum verum</i> is a misnomer rather than a synonym. Further, Sri Lanka wishes to state that the true cinnamon term needs to be used for varieties with undetectable or very low levels of coumarin, which have adverse health impacts. Therefore, Sri Lanka proposes recognizing the maximum allowable Coumarin content 0.15mg/g in the Option 1 of A1 Table. Considering the unique properties of <i>C. zeylanicum</i> , Sri Lanka supports 8.2.2 of CX/SCH 25/8/5, labelling requirement including Country of Harvest as it is beneficial for health, prevent fraudulent activities, and customer information and choice.	Sri Lanka
En consecuencia, Colombia agradece la información y está de acuerdo con la propuesta para su adopción, basados en las consideraciones técnicas expuestas anteriormente.	Colombia

## SPECIFIC COMMENTS

COMMENT	MEMBER / OBSERVER
<b>1. SCOPE</b>	
Kenya recognizes that cinnamon is produced and traded in multiple forms, including Ceylon (C. zeylanicum/verum) and cassia types (C. cassia, C. burmannii, C. loureirii).  Kenya supports Option 1, which recognizes both true and cassia species, with explicit labelling provisions to avoid misleading trade.	<b>Kenya</b>
<u>This standard applies to dried or dehydrated bark - cinnamon as defined in Section 2.1 below, offered for direct human consumption, as an ingredient in food processing or for repackaging if required. It excludes the product for industrial processing.</u>  Because the terms dried and dehydrated are not synonymous, especially regarding the maximum allowed limits of moisture, therefore it is suggested to define each term separately in this draft Standard, for example to mention that the term (dried bark - cinnamon), means the product with no more than (..... %) of Moisture, while the term (dehydrated bark - cinnamon) means the product with no more than (..... %) Moisture	<b>United Arab Emirates</b>
<u>This standard applies to dried or dehydrated bark - cinnamon as defined in Section 2.1 below, offered for direct human consumption, as an ingredient in food processing or for repackaging if required. <del>This standard does not apply to cinnamon when intended for industrial processing.</del></u>	<b>Thailand</b>
<b>DESCRIPTION</b>	
<b><u>2.1 Product definition</u></b>	
Within the EWG there was disagreement about the cinnamon species to be covered by the draft standard. Some delegations wanted to indicate every species (Option 1) while others wanted to limit it to indicate the common and scientific names without any synonyms (Option 2). Therefore, two different tables were circulated for consideration.  The Product Definition should be indicated in a manner that facilitates ease of understanding and without duplicative scientific names. It should also reflect trade practices and be free from common and trade names.  The United States supports Option 2 as it reflects current trade practices and is more readily applicable.	<b>USA</b>
<ul style="list-style-type: none"> <li>• IOSTA recommends that "Cinnamomum zeylanicum" is revised to "Cinnamomum zeylanicum Blume".</li> <li>• IOSTA notes that in Option 1, Cinnamomum burmannii is also known by the following trade names: Padang cassia, Batavia cassia, or Korintje, Vera</li> <li>• IOSTA recommends that in Option 2, "Ceylan cinnamon" is corrected to "Ceylon cinnamon".</li> <li>• Cinnamaldehyde: EO/VO contents of cinnamon contain 80-90% cinnamaldehyde, no need to set standard for this chemical.</li> </ul>	<b>IOSTA</b>
India proposes for a separate standard for Cinnamon and Cassia under group standards for Dried Bark.  Rationale: As suggested in the EWG forum, India again reiterates that; the proposed standard is for cinnamon. Species such as Cinnamomum cassia, Cinnamomum burmannii, and Cinnamomum loureirii are considered as Cassia. It is to note that coumarin content in Cassia is more compared to true Cinnamon and it has health defects linked to liver damage (as published in the multiple research articles). Further Cassia is used as a common adulterant for true Cinnamon. (i.e., Cinnamomum zeylanicum/Cinnamomum verum).  In addition, there are separate ISO standards for Cassia (ISO6538:1997) and Cinnamon (ISO6539:1997) as mentioned in the agenda item 2.2 (page number-07 &08) of CCSC8.  Therefore, India proposes for a separate standard for Cinnamon and Cassia under group standards for Dried Bark.	<b>India</b>

COMMENT	MEMBER / OBSERVER																																																
<p><u>Cinnamon is a product obtained from the [peeled or unpeeled] dried or dehydrated bark belonging to the species listed in Table 1.</u></p> <p>India proposes to retain Peeled /Unpeeled in the product definition</p> <p>Rationale: Cinnamon is processed from the inner bark of the cinnamon tree by peeling and drying</p>	India																																																
<p><u>Cinnamon is a product obtained from the [peeled or unpeeled] dried or dehydrated bark belonging to the species listed in Table 1.</u></p> <p>Sri Lanka opposes both Option 1 and Option 2 of Table 1 product definitions in the CX/SCH 25/8/5. We propose to include products from the indigenous plant Ceylon cinnamon, Ceylan cinnamon, Sri Lanka cinnamon is produced from the plant Cinnamomum zeylanicum, which is an endemic plant. We emphasize the nomenclature Cinnamomum verum is a misnomer rather than a synonym. Further, Sri Lanka wishes to state that the true cinnamon term needs to be used for varieties with undetectable or very low levels of coumarin, which have adverse health impacts. We propose to identify Sri Lanka (Ceylon) cinnamon as a distinct category, as given in the proposed amendment to Option 2 of Table 1.</p> <p>Option 2: Table 1: Species of cinnamon covered by this standard](Amended by Sri Lanka)</p> <table><tr><th>Product</th><th>Common Name</th><th>Trade Name</th><th>Scientific name</th></tr><tr><td>CINNAMON</td><td>Sri Lanka Cinnamon</td><td>Ceylon cinnamon/ True cinnamon</td><td>....Cinnamomum zeylanicum</td></tr><tr><td></td><td>Indian type</td><td>Cinnamomum verum</td><td></td></tr><tr><td></td><td>Madagascar type</td><td></td><td></td></tr><tr><td></td><td>Seychelles type</td><td></td><td></td></tr><tr><td></td><td>Cassia cinnamon</td><td></td><td></td></tr><tr><td></td><td>Chinese type</td><td>Cinnamomum cassia</td><td></td></tr><tr><td></td><td>Indonesia type,</td><td></td><td></td></tr><tr><td></td><td>Burmanii type</td><td>Cinnamomum burmannii</td><td></td></tr><tr><td></td><td>Korintje type</td><td></td><td></td></tr><tr><td></td><td>Padang Cassia type</td><td></td><td></td></tr><tr><td></td><td>Saigon or Vietnamese type</td><td>Cinnamomum loureirii</td><td></td></tr></table> <p>There is scientific evidence to show that Ceylon cinnamon from Sri Lanka is genetically different, unique, with no crossing with other species, and distinct chemical properties. According to the research data, C. verum in other countries and C. zeylanicum from Sri Lanka are genetically different. Accordingly, two species could be separated using a 18bp region in the Chloroplast ycf1 gene - using a PCR test (Bandaranayake et al 2023). According to Bandaranayake and colleagues, based on the Chloroplast genome, nuclear ITS regions, mitogenome regions, and Skmer analysis of genomic data resolved the genetic relationship among Cinnamomum species in Sri Lanka, and what they labeled as C. verum from Sri Lanka and other countries are two different species. Currently, Sri Lankan Scientists are in the process of establishing the taxonomical identity of Cinnamomum zeylanicum with molecular and palynological evidence. A review of the literature reveals that it has been treated as a synonym of Cinnamomum verum since 1826. However, a detailed analysis of herbarium specimens, additional specimens, chloroplast genomes, DNA barcoding data, palynology, and protologue information of both taxa clearly indicates that C. zeylanicum should be treated as a distinct species. Therefore, C. zeylanicum is proposed to be resurrected from the synonymy of C. verum and recognized as an independent species. The holotype of C. zeylanicum is also designated.</p> <ul style="list-style-type: none"><li>World Customs Organisation (WCO) has adopted C. zeylanicum as the botanical name for Sri Lanka (Ceylon) Cinnamon in the Harmonised System Code (H.S.Code). WCO</li></ul>	Product	Common Name	Trade Name	Scientific name	CINNAMON	Sri Lanka Cinnamon	Ceylon cinnamon/ True cinnamon	....Cinnamomum zeylanicum		Indian type	Cinnamomum verum			Madagascar type				Seychelles type				Cassia cinnamon				Chinese type	Cinnamomum cassia			Indonesia type,				Burmanii type	Cinnamomum burmannii			Korintje type				Padang Cassia type				Saigon or Vietnamese type	Cinnamomum loureirii		Sri Lanka
Product	Common Name	Trade Name	Scientific name																																														
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	Saigon or Vietnamese type	Cinnamomum loureirii																																															

COMMENT	MEMBER / OBSERVER
<p>has separated it from C. cassia even after the bifurcation of Cinnamon from Cassia in the H.S. Code (HS Code 09061910 for C. cassia; HS Code 090611 for C. zeylanicum).</p> <ul style="list-style-type: none"> <li>Considering the uniqueness of C. zeylanicum from Sri Lanka, the European Commission (EU) recognized it with the Geographical Indication (GI) in 2023, protecting the intellectual property (IP) rights of Ceylon Cinnamon.</li> <li>All other types described in the CX/SCH 25/8/5 are distinctly different from Cinnamomum zeylanicum morphological peel characters, chemical characteristics and genetically.</li> <li>Sri Lanka cultivates only C. zeylanicum which is an endemic plant of the island. There is no evidence of introduction of Cinnamon to Sri Lanka from other country cultivates.</li> </ul> <p>There is health risks identified due to high intake of Coumarin and the content of such chemicals varies considerably among species. Some countries and regions have imposed daily limits on the intake of Coumarin in diets. For example, under the 2004 tolerable daily food intake (TDI) set by the European Food Safety Authority (EFSA) at 0.1mg/kg daily intake of Coumarin. Therefore, it is very important to differentiate the species based on their genetic and chemical profiles.</p>	
Cinnamon is a product <del>obtained</del> prepared from the [peeled or unpeeled] dried or dehydrated bark belonging to the species listed in Table 1.	Thailand
<p><b>[Option 1: Table 1: Species of cinnamon covered by this standard]</b></p> <p>Indonesia supports Option 1: Table 1 – Species of cinnamon covered by this standard, as discussed and agreed upon during EWG Sessions 1 and 2.</p>	Indonesia
<p><b>[Option 1: Table 1: Species of cinnamon covered by this standard]</b></p> <p>The United States suggests to delete Option 1: Table 1 as explained in the comment provided for Section 2.1 Product Definition</p>	USA
<p><b>[Option 1: Table 1: Species of cinnamon covered by this standard]</b></p> <p>If option 1 is selected, the EUMS suggest considering deleting the 2nd row and introduce individual rows for the different cinnamon types, i.e. individual rows for “Sri Lanka cinnamon”, for “Seychelles cinnamon”, for “Madagascar cinnamon” and for “Indian cinnamon”, etc. with the appropriate trade names and scientific names.</p>	European Union
<b>[Option 1: Table 1: <del>Species of cinnamon</del> Cinnamon covered by this standard]</b>	Thailand
<p><b>[Option 2: Table 1: Species of cinnamon covered by this standard]</b></p> <p>Malaysia support Option 2: Table 1 as it is easy to differentiate between the two species of cinnamon.</p>	Malaysia
<p><b>[Option 2: Table 1: Species of cinnamon covered by this standard]</b></p> <p>Egypt supports Option 2 of Table 1: “Species of cinnamon covered by this standard”, which is a new format presented by the co-chair Mexico</p>	Egypt
<p><b>[Option 2: Table 1: Species of cinnamon covered by this standard]</b></p> <p>Canada recommends that “Cinnamon” be recognized as an acceptable common name for multiple species within the Cinnamomum genus. Rationale: This approach aligns with naming conventions used in other Codex spice standards, where a single common name encompasses multiple species. To support clarity and consistency, Canada proposes that the relevant table be structured with “Cinnamon” as the overarching common name. Individual species may then be optionally identified using trade names, allowing for more specific product information where appropriate, without creating unnecessary complexity or trade barriers.</p>	Canada
<p><b>[Option 2 : Tableau 1 : Espèces de cannelle relevant de la présente norme]</b></p> <p>Le Sénégal soutient l’option 2 du Tableau 1 qui facilite la lecture</p>	Senegal

COMMENT	MEMBER / OBSERVER
<p><i><u>This option with a new format reflects the discussions about the content of Option 1, as presented by the co-chair Mexico</u></i></p> <p>Spelling mistake for the word cinnammon, ceylan cinnammon and cassia cinnammon in Option 2 : Table 1.</p>	Malaysia
<p><i><u>This option with a new format reflects the discussions about the content of Option 1, as presented by the co-chair Mexico</u></i></p> <p>Thailand supports the cinnamon grouping shown in table 1 of option 2. However, table 1 shouldn't be modified, and the common name should be Cinnamon, as is the title of this standard. The names Ceylon and Cassia cinnamon, as well as those separated by types, may be incorporated into the same tradename category.</p>	Thailand
<p><b><u>[Opción 2: Cuadro 1: Especies de la canela reguladas por esta norma]</u></b></p> <p>Colombia está de acuerdo con la información de la Opción 2 de la tabla 1. ya que ofrece una clasificación más clara y sistemática.</p>	Colombia
<p><b><u>[Opción 2: Cuadro 1: Especies de la canela reguladas por esta norma]</u></b></p> <p>Chile Esta de acuerdo con esta tabla.</p>	Chile
<p><b><u>[Opción 2: Cuadro 1: Especies de la canela reguladas por esta norma]</u></b></p> <p>El Grupo de Trabajo de expertos aprueba la propuesta de México, por considerar más clara la lectura y ubicar a las especies.</p>	Mexico
<p><b><u>Styles</u></b></p> <p>The EUMS suggest adding the following definition to “ground/powdered”: powder obtained by grinding cinnamon of the types considered in this standard”. Rational: This is based on the definition given in ISO 6539 and in ISO 6538.</p>	European Union
<b><u>2.2 Styles</u></b>	
<p>IOSTA notes that Cinnamon Zeylanicum is considered the inner bark; the cassia species is considered the bark.</p>	IOSTA
<p><u>whole/stick/quills: Individual, elongated, cylindrical pieces of cinnamon bark curled inward (like a scroll) resulting from the drying process; varying in diameter and has been cut into specific length depend on buyer request.</u></p> <p><u>Bullet 1 - Whole:</u></p> <p>The CCSCCH standard Layout and most CCSCCH standards already adopted by the committee include “whole” style. Therefore, the inclusion of “whole” sticks may have simply been carried over from other standards and not a true reflection of trade in cinnamon.</p> <p>Cinnamon bark is never whole. The bark must be cut into pieces for harvest (peeling off the branches). In trade, cinnamon is either randomly shaped and sized pieces or in powdered form. During conformity assessment, when the name of a style labelled on a container does not correctly describe or reflect the contents of the container, the product can be rejected, or the trader will be asked to re-label correctly.</p> <p>The United States recommends deletion of the word “whole”.</p>	USA
<p><u>Bullet 1: Whole/stick/quills cinnamon may be sized by <del>count</del>, <del>count</del> per weight, a combination of length and diameter or in accordance with pre-existing trade practice. When sized, the methods used <del>should</del> <del>shall</del> be labelled on the package.</u></p>	Thailand
<p><u>Bullet 3: <del>ground/powdered</del> : <del>powder obtained by grinding cinnamon of the types considered in this standard</del> (particle size to be determined by contractual agreement between buyer and seller).</u></p>	European Union
<b>3 ESSENTIAL COMPOSITION AND QUALITY FACTORS</b>	
<b><u>3.2.1. General</u></b>	Thailand



COMMENT	MEMBER / OBSERVER
This section should be removed because it follows the instructions of the SCH standard template.	
<del>Cinnamon shall be safe and suitable for human consumption. It shall be free from live insects and practically free from extraneous and foreign matter.</del>	Thailand
<b>3.2.3. Classification (optional)</b>	
<p>India Proposes to remove the section 3.2.3</p> <p>Rationale: Since there is no classification in the Annex-1 (Table-A1; Chemical Characteristics and Table-A2; Physical Characteristics), section 3.2.3 may be removed</p> <p>Examples:</p> <ol style="list-style-type: none"> <li>Standards for Black, White and Green peppers (CXS 326-2017) where Grade/Class mentioned hence classification is mentioned in the standard</li> <li>Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021) where section 3.2.3 is not mentioned, hence classification is not mentioned in the standard</li> </ol>	India
<p><u>When cinnamon as described in Section 2.1 are traded as classified/graded, the provisions in Annex 1 (Table 4-A1 – Chemical Characteristics and Table A2:Physical characteristics of cinnamon) shall apply as the minimum requirements.</u></p> <p>To align with the title of table in Annex 1 on chemical characteristics of cinnamon.</p>	Malaysia
<p>Cinnamon as described in Section 2.1 shall comply with the requirements specified in Annex 1, Table A1: Chemical <del>characteristics of cinnamon</del> characteristics and Table A2:Physical <del>characteristics of cinnamon</del> characteristics). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.</p>	Thailand
<b>3.2.4. Chemical and physical characteristics</b>	
<p>Kenya notes the ongoing debate on the inclusion of cinnamaldehyde and coumarin. Kenya supports inclusion of cinnamaldehyde and coumarin parameters as a quality marker, but only where reliable methods of analysis are available and validated.</p> <p>Kenya supports adoption of Option 1 (species-differentiated chemical requirements) to reflect true differences between Ceylon and cassia.</p>	Kenya
<b>4. FOOD ADDITIVES</b>	
<p>The EUMS are not aware that anticaking agents are used for ground/powdered form of cinnamon. Furthermore, according to ISO 6539, ground cinnamon reads as follows: "Powder obtained by grinding cinnamon of the types considered in this International Standard, excluding all additives." Thus, the EU would suggest justifying why anticaking agents are needed. It should be considered to include a provision that "no food additives are permitted in the products covered by this standard."</p>	European Union
<p><del>Anticaking agents listed. No food additives are permitted in the products covered by this standard. 3 of the General standard for food additives (CXS 192-1995) are acceptable for use in ground/powdered form of cinnamon.</del></p>	European Union
<p><u>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 cinnamon. only in ground/powdered form of cinnamon.</u></p> <p>India Proposes to include the term "Only"</p> <p>Rationale: The word "Only" needs to be included to differentiate from other styles</p>	India
<b>6. FOOD HYGIENE</b>	
<p><u>It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the General principles of food hygiene (CXC 1-1969), Code of hygienic practice for low-moisture foods (CXC 75-2015), Annex III on spices and dried culinary herbs, and other relevant Codex Alimentarius texts.</u></p>	Malaysia

COMMENT	MEMBER / OBSERVER
To align with other SCH standards by providing description for Annex III in Code of hygienic practice for low-moisture foods (CXC 75-2015).	
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), 75-2015) Annex III on spice and culinary herbs, and other relevant Codex Alimentarius texts.	Thailand
<b>8 LABELLING</b>	
Kenya supports the Declaration of the country of origin. The country of harvest should remain optional until CCFL provides guidance. Kenya also promotes the optional declaration of region/year of harvest, which could help in branding premium cinnamon, but should not be mandatory.	Kenya
<b>8.1 Name of the product</b>	
<p><b>8.1.1</b> The Name of the product shall be <u>the 'common name'</u> as described in Section 2.1: <del>Product definition.</del></p> <p>The EUMS suggest that either “the common name” should be specified on 8.1.1 or the whole sentence is removed.</p> <p>8.1.1 “The name of the product shall be the ‘common name’, as described in Section 2.1.</p> <p><u>Rationale:</u></p> <p>Paragraph 8.1.1 is not clear as is.</p> <p>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
<b>8.1.1</b> The Name of the product shall be as described in Section 2.1: <del>Product definition.</del>	Thailand
<p><b>8.1.1</b> El nombre del producto debe ser como se describe en la Sección 2.1: Definición del producto</p> <p>Agregar a este párrafo lo siguiente: "debe incluir el nombre común y nombre comercial de acuerdo a lo descrito en la tabla N° 1.</p>	Chile
<p><b>8.1.2</b> The Name of the product <del>may</del> shall include an indication of the style as described in Section 2.2: <del>S. types.</del></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><u>Rationale:</u></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
<b>8.1.2</b> The Name of the product may include an indication of the style as described in Section 2.2: <del>S. types.</del>	Thailand
<p><b>8.1.3</b> The scientific name <del>of the product is optional</del> may be indicated</p> <p>The EUMS suggest the following wording for 8.1.3:</p> <p>“The scientific name may be indicated”.</p> <p><u>Rationale:</u></p> <p>To be consistent with other standards.</p>	European Union



COMMENT	MEMBER / OBSERVER
<p><b>8.1.3</b> <u>The scientific name of the product is optional.</u></p> <p>The scientific name of the product is optional</p>	<p><b>United Arab Emirates</b></p>
<p><b>8.1.4</b> <del>The Trade name, name type may be indicated.</del> <del>or cultivar may be listed on the label.</del></p> <p>The EUMS suggest the following wording for 8.1.4:</p> <p>“The trade name may be indicated”.</p> <p>However, we would rather suggest merging paragraphs 8.1.3 and 8.1.4 (as in the other proposed draft standards) as follows:</p> <p>“The trade name shall be indicated. In addition, the scientific name, as described in Section 2.1, may be indicated.”</p> <p><u>Rationale:</u></p> <p>The terms used here e.g. type 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.</p> <p>“Listed” seems not to be the most appropriate word and could be replaced by “indicated” to make the sentence read better.</p> <p>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.</p>	<p><b>European Union</b></p>
<p><b>8.1.4</b> <u>Trade name, type or cultivar may be listed on the label.</u></p> <p>Trade name of a product is a key tool for food safety (traceability, consumer protection) and trade facilitation (harmonization, fair competition, and market access).</p> <p>Traceability: A clear trade name helps authorities and consumers identify the product quickly in case of food safety alerts, recalls, or outbreaks.</p> <p>Consumer protection: Accurate trade names prevent misrepresentation and protect consumers from fraud or substitution with unsafe or lower-quality products.</p> <p>Informed choices: Consumers can make better dietary and safety decisions when products are clearly and correctly identified.</p> <p>2. Trade significance</p> <p>Standardization: Using consistent trade names aligned with Codex and international standards reduces confusion in global trade. Fair competition: Trade names ensure products are not mislabeled and maintains a level playing field for producers and exporters. A recognized trade name builds trust in export markets, helping countries like Zambia protect and grow their agricultural product exports.</p>	<p><b>Zambia</b></p>
<p><b>8.2 Country of origin and country of harvest</b></p>	
<p><b>8.2.1</b> <del>The Country of origin shall be 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><u>Rationale:</u></p> <p>“Declared” seems not to be the most appropriate word and could be replaced by “indicated” to make the sentence read better.</p>	<p><b>European Union</b></p>
<p><b>8.2.2</b> <del>Country of harvest [to may be developed]</del><u>declared (optional)</u> :</p> <p>Section 8.2.2: Country of Harvest [to be developed]</p> <p>The development of the cinnamon standard is seeing the same discussion with regard to country of harvest declaration as with the vanilla and the saffron standard.</p> <p>The CCSCH Standard Layout (see CCSCH8, Agenda Item 7.3, CX/SCH 25/8/10) provides for the “optional” inclusion of the Country of Harvest labelling. Therefore, Codex Member</p>	<p><b>USA</b></p>

COMMENT	MEMBER / OBSERVER
<p>countries who want to do so for any reason already have that option. The EWG has proposed the Country of Harvest labelling provision read “to be developed”, which is inconsistent with the Standard Layout and pre-empts the decision of CCFL or the CAC.</p> <p>The United States reiterates that “country of harvest” should remain “optional” in this and all other Codex commodity standards and is consistent with the CCSCH Standard Layout (see CCSCH8, Agenda Item 7.3, CX/SCH 25/8/10).</p>	
<p><b>8.2.2</b> Country of harvest <del>[to be developed]</del>(optional).</p> <p>The EUMS suggest the following wording:</p> <p>8.2.2 Country of harvest (optional).</p>	European Union
<p><b>8.2.2</b> Country of harvest [to be developed].</p> <p>Considering the unique properties of C. zeylanicum, Sri Lanka supports 8.2.2 of CX/SCH 25/8/5, labelling requirement including Country of Harvest as it is beneficial for health, prevent fraudulent activities, and customer information and choice.</p>	Sri Lanka
<p><b>8.2.2</b> Country of harvest [to be developed].</p> <p>Zambia opposes the inclusion of the "country of harvest" as part of product labelling and maintains the position that this requirement could introduce unnecessary trade barriers and economic inefficiencies without delivering tangible benefits in terms of food safety or fraud prevention. This requirement lacks economic, regulatory, or trade justification, and its unintended consequences could have far-reaching implications for producers, exporters, and global supply chain particularly in developing economies. The "country of harvest" requirement only offers selective benefits for some perceived premium, single-origin commodities. However, for bulk and multi-origin exports, it poses serious risks in terms of trade barriers, compliance costs, and market distortions.</p> <p>The “Country of Origin” Requirement Already Ensures Transparency</p> <p>The "country of origin" label already provides consumers and regulators with necessary traceability and supply chain transparency. The addition of "country of harvest" does not enhance food safety, fraud prevention, or consumer protection.</p>	Zambia
<p><b>8.2.2</b> Country of harvest <del>[to be developed]</del>[Optional].</p> <p>Canada recommends that the declaration of the country of harvest for cinnamon be retained as “optional”.</p> <p>Rationale:</p> <p>During the development of other Codex standards, such as those for Vanilla and Saffron, there has been no agreement/consensus on making the country of harvest a mandatory labelling requirement. Maintaining an optional approach will be better given the ongoing lack of consensus, and ensuring consistency across spice standards.</p> <p>An optional declaration will allow for the standard to make progress and avoid delays.</p>	Canada
<p><b>8.2.3</b> Region of harvest and year of <del>harvest harvest</del>may be declared (optional).</p> <p>The EUMS suggest the following wording:</p> <p>8.2.3 Region of harvest and year of harvest (optional).</p> <p>Rational: to be consistent with the 2 latest standards adopted (turmeric and all spices)</p>	European Union
<p><b>8.2.2</b> País de cosecha [por desarrollar].</p> <p>Considerar que hay indicaciones geográficas al respecto.</p>	Chile
<p><del>Commercial identification shall be based on:</del></p>	Thailand
<p>class/grade, if applicable; <del>and</del></p>	Thailand

COMMENT	MEMBER / OBSERVER
<b>8.4 Net weight (optional)</b>	
<p><b>8.4 Net weight (optional).</b></p> <p>Canada recommends removal of section 8.4</p> <p>Rationale:</p> <p>Does not align with the standard template and this provision is not included in the labelling section for other standards developed or currently being drafted.</p> <p>Including this provision creates potential for confusion as section 7 already covers the declaration aspect.</p> <p>Section 8 states that labelling shall be in accordance with the GSLPF (CXS-1985). The GSLPF includes a declaration of net contents as mandatory in section 4.3. Therefore, it would be inconsistent with Section 8 and the GSLPF to include net weight as optional and should be removed.</p>	Canada
<b>9. METHODS OF ANALYSIS AND SAMPLING</b>	
<p>Kenya notes reliance on AOAC, ISO, and ASTA methods.</p> <p>Kenya supports maintaining these provisions in square brackets until CCMAS endorses validated methods.</p>	Kenya
<p><b>9.1. Métodos de análisis</b></p> <p>No se tiene información específica por lo que se continuará revisando los métodos propuestos, que en su caso, se debatirán en la plenaria.</p>	Mexico
<b>ANNEX 1 - Option 1 : Tableau A1 : Caractéristiques chimiques de la cannelle.]</b>	
<p><b>[Option 1 : Tableau A1 : Caractéristiques chimiques de la cannelle.]</b></p> <p>Le Sénégal soutient cette option qui facilite la lecture et est en cohérence avec Option 2 : Tableau 1</p>	Senegal
<p><b>[Opción 1: Cuadro A1: Características químicas de la canela.]</b></p> <p>En la Tabla A1 se considera mantener la opción 1, que propone unas características enfocadas en cada especie.</p>	Colombia
<p><b>[Opción 1: Cuadro A1: Características químicas de la canela.]</b></p> <p>Chile está de acuerdo en dejar la opción 1.</p>	Chile
<p><b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b></p> <p>Indonesia proposes to drop cinnamaldehyde and coumarin content from the table.</p> <p>Rationale:</p> <p>Indonesia wishes to reiterate that the Codex Committee on Spices and Culinary Herbs (CCSCH) is not the appropriate forum to discuss the establishment of cinnamaldehyde and coumarin levels. A similar proposal regarding myristicin in nutmeg was previously rejected, and the nutmeg standard—chaired by Indonesia—has been adopted as a Codex standard under CCSCH.</p> <p>Consistent with all standards developed under CCSCH, Indonesia proposes that both parameters be removed from Table A1: Chemical Characteristics of Cinnamon. The establishment of coumarin levels should be scientifically reviewed by JECFA and deliberated within the framework of the Codex Committee on Contaminants in Foods (CCCF), rather than being included in the CCSCH standard.</p> <p>This position reflects the precedent set by the nutmeg standard, as agreed during the 45th Session of the Codex Alimentarius Commission (2022), and aligns with the principle of consistency across CCSCH standards. Indonesia respectfully requests that similar consideration be given to the cinnamon standard, in line with Codex procedural integrity.</p>	Indonesia
<b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b>	USA

COMMENT	MEMBER / OBSERVER
<p>Table on Chemical Characteristics Options 1 and 2.</p> <p>This annex includes two tables on Chemical characteristics options per style/form. Both are directly tied to the two options in Section 2.1 Product definition. The annex also includes components of a physical characteristics table (allowances for quality defects allowed). Both tables include the parameters per style of cinnamon.</p> <p>Annex 1 - ISSUE 1: The choice between two chemical characteristics tables (i.e., Option 1 and Option 2)</p> <p>Two chemical characteristics tables options based on the two options in Section 2.1 Product definitions are included in the draft standard. Chemical characteristic table Option 1 is based on a minimum requirement per cinnamon species, while Option 2 sets a single minimum requirement for all species.</p> <p>The format of the Chemical characteristics table, Option 2, reflects trade and current conformity assessment practices. It is most efficient to have a single common minimum chemical requirement for all cinnamon species. Codex standards are the minimum requirement for international trade, therefore, if trading parties desire higher quality they can do so.</p> <p>The United States supports Option 2.</p> <p>Annex 1 - ISSUE 2: Chemical and Physical Characteristics values</p> <p>Background: Codex Member countries submit numerical values based on their respective national legislations, trade practices and acceptances. These values are discussed and a decision is made based on which are most efficiently applied, have known methods of analysis and best fits the needs of Members.</p> <p>Chemical characteristics are the most important in measuring the flavor characteristics of SCH. The Chemical characteristics are used to ensure the SCH contains the flavor profile/utility while the physical characteristic endure the minimum consumer food safety and physical quality requirements are met. A key technical factor in the selection of both chemical and physical characteristics that offer consumer protection and facilitate trade without being too burdensome or costly to implement during conformity assessment.</p> <p>The United States proposes values for the individual chemical and physical characteristics which are indicated in the table. The values the U.S. proposes are the values that the U.S. recommends to the Committee. The information indicated therein came from several sources, including the European Spice Association (ESA) Quality Minima, United States Department of Agriculture (USDA) Requirement for Spices and Spice Blends, the American Spice Trade Association (ASTA) Spice Standards, and other national and industry standards.</p>	
<p><b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b></p> <p>The EUMS prefer option 1, as it clearly distinguishes between the different types, however it should be adapted to 2.1 Table 1.</p> <p><u>Cinnamomum zeylanicum</u></p> <p><i>Moisture content % w/w (max)</i></p> <p>Whole/ Stick/ Quills 15.0</p> <p>Pieces/ Cut/ Cracked/ Broken 15.0</p> <p>Ground/ Powdered 14.0</p> <p><i>Total ash % w/w (max) on dry basis</i> 7.0</p> <p>"Cassia types": Cinnamomum cassia 7.0</p> <p><i>Acid insoluble ash % w/w (max) on dry basis</i></p> <ul style="list-style-type: none"> <li>- Cinnamomum zeylanicum 2.0</li> <li>- "Cassia types": Cinnamomum cassia 2.0</li> </ul> <p><i>Volatile oils ml/100 g (min) on dry basis</i></p>	European Union

COMMENT	MEMBER / OBSERVER
<ul style="list-style-type: none"> <li>- <u>Cinnamomum zeylanicum</u> (whole, pieces) 1.0 ground/powdered 0.5</li> <li>- "<u>Cassia types</u>": Cinnamomum cassia 1.0 <i>[Cinnamaldehyde content ml/100 g (min) on dry basis]</i> Cinnamomum zeylanicum 1.0 "Cassia types": Cinnamomum cassia N/A <i>[Coumarin content (% max) [mg/g]] [on dry basis]</i> Cinnamomum zeylanicum 0.1 "Cassia types": Cinnamomum cassia N/A</li> </ul>	
<p><b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b></p> <p>A) Cinnamon Zeylanicum</p> <ul style="list-style-type: none"> <li>• IOSTA recommends the removal of Coumarin content as a parameter in Table A1.</li> <li>• IOSTA recommends the removal of cinnamaldehyde content as a parameter in Table 1.</li> <li>• IOSTA supports the insoluble ash content values in Option 2.</li> <li>• IOSTA recommends the removal of VO content values for ground product as accurate data collection is not currently feasible.</li> </ul> <p>B) Cinnamon Cassia:</p> <ul style="list-style-type: none"> <li>• No changes are recommended for the parameters: Moisture, Total ash and VO (for the whole form).</li> <li>• The acid insoluble ash content varies depending on the cassia type (Vietnamese, Chinese, and so on). As such, IOSTA recommends the committee consider a value which could represent all the types.</li> <li>• IOSTA recommends the removal of VO content values for ground product as accurate data collection is not currently feasible.</li> </ul>	IOSTA
<p><b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b></p> <p>IOSTA opines that Option 1 is preferable to Option 2 because it acknowledges the key scientific and commercial distinctions between Ceylon and Cassia cinnamon, and supports authentication, fraud prevention, and consumer protection, while Option 2's one-size-fits-all approach fails to address these critical differences. However, the table in Option 1 must be revised to remove the excessive bracketing and present a single, clear set of limits for each parameter to be effective and enforceable, as well as break apart chemical standard by true cinnamon and cassia type and form.</p>	IOSTA
<p><b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b></p> <p>Malaysia support Option 1 : Table A1 with the removal of cinnamaldehyde and coumarin content.</p> <p>Volatile oil content is sufficient to represent the quality of cinnamon as cinnamaldehyde is the main component of the volatile oil in cinnamon.</p> <p>Coumarin content is not a required quality parameter but more to safety parameter.</p> <p>Coumarin also can be founded in other foods. It is not specifically found in cinnamon only.</p>	Malaysia
<p><b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b></p>	India

COMMENT	MEMBER / OBSERVER
<p>India Proposes to include Cinnamaldehyde content and Coumarin content in the standard for Cassia as well.</p> <p>Rationale: Coumarin content in Cassia is more compared to true Cinnamon and Cassia is used as a common adulterant for true Cinnamon. (i.e., Cinnamomum zeylanicum/Cinnamomum verum). Therefore Coumarin content needs to be included.</p>	
<p><b>[Option 1: Table A1: Chemical characteristics of cinnamon.]</b></p> <p>Further, Sri Lanka emphasizes the importance of considering the amount of Coumarin present in Cinnamon due to the fact that adverse health effects of Coumarin. Therefore, Sri Lanka proposes recognizing the maximum allowable Coumarin content 0.15mg/g in the Option 1 of A1 Table.</p>	Sri Lanka
<p><b>[Contenido de cinamaldehído ml/100 g (mín.) en base seca]</b></p> <p>Chile está de acuerdo con dejar estos parámetros en la tabla.</p>	Chile
<p><b>[Contenido de cinamaldehído ml/100 g (mín.) en base seca]</b></p> <p>La unidad de medida para Contenido de cinamaldehído debería ser % min. en base materia seca, y el valor de 1 en este caso es muy bajo, hay que considerar que un alto porcentaje del aceite esencial de la canela es cinamaldehído. Se sugiere revisar los valores propuestos.</p>	Chile
<p><b><u>Cinnamomum zeylanicum Contenido de humedad % p/p (máx.) 15,0</u></b></p> <p>Chile Esta de acuerdo con el valor de 15 para todos los tipos y de 14 para el estilo molido. ya que cuando hay menor humedad se resquebraja y va perdiendo humedad en el almacenamiento en el país de destino.</p>	Chile
<p><b><u>Cenizas totales % p/p (máx.) en base seca 7,0</u></b></p> <p>Chile esta de acuerdo con el valor de 7 para todos los estilos de canela y todas las especies de canela.</p>	Chile
<p><b><u>Cenizas insolubles en ácido % p/p (máx.) en base seca [2,0]</u></b></p> <p>Chile esta de acuerdo con el valor de 2 para las cenizas insolubles en ácido para todos los estilos y las diferentes especies de canela.</p>	Chile
<p><b><u>En trozos/ cortada/ partida/ fragmentada Aceites volátiles ml/100 g (mín.) en base seca [1,0]</u></b></p> <p>Chile está de acuerdo con este valor que también es establecido por norma ISO. Siendo la característica principal de la canela su contenido de aceites volátiles se sugiere revisar estos valores y uniformar la unidades de medida con las otras normas ya adoptadas por CODEX.</p>	Chile
<p><b><u>Aceites volátiles ml/100 g (mín.) en base seca En trozos/ cortada/ partida/ fragmentada [1,0]</u></b></p> <p>Chile está de acuerdo con este valor que también es establecido por norma ISO. Siendo la característica principal de la canela su contenido de aceites volátiles se sugiere revisar estos valores y uniformar la unidades de medida con las otras normas ya adoptadas por CODEX.</p>	Chile
<p><b><u>molido/en polvo [1,0]</u></b></p> <p>Chile propone un valor de 0,7 que también es establecido por norma ISO. Siendo la característica principal de la canela su contenido de aceites volátiles se sugiere revisar estos valores y uniformar la unidades de medida con las otras normas ya adoptadas por CODEX.</p>	Chile
<p><b><u>[Contenido de cumarina (% máx.) [mg/g)] [en base seca]] molido/en polvo [0,1]</u></b></p> <p>Para el contenido de cumarina, estos valores para todos los estilos de canela de Ceylan son muy altos, debieran ser valores traza. Dado la toxicidad de su consumo, se solicita que se</p>	Chile



COMMENT	MEMBER / OBSERVER
revisen los valores propuestos. Debiera también proponerse o informarse los valores en Canela Casia.	
<p><b>“Tipos de Casia”:</b></p> <p><b><u>Cinnamomum cassia;</u></b></p> <p><b><u>[Cinnamomum burmannii]; Cinnamomum loureirii</u></b></p> <p><b><u>Aceites volátiles ml/100 g (mín.) en base seca [1,0]</u></b></p> <p>Chile propone un valor de 0,7 que también es establecido por norma ISO. Siendo la característica principal de la canela su contenido de aceites volátiles se sugiere revisar estos valores y uniformar la unidades de medida con las otras normas ya adoptadas por CODEX.</p>	Chile
<p><b><u>[“Tipos de Casia”: Cinnamomum burmannii ]</u></b></p> <p><u>[Entera/en rama/en palos]</u></p> <p><u>[1,5]</u></p> <p>Chile propone un valor DE 1,0 que también es establecido por norma ISO. Siendo la característica principal de la canela su contenido de aceites volátiles se sugiere revisar estos valores y uniformar la unidades de medida con las otras normas ya adoptadas por CODEX.</p>	Chile
<p><u>[En trozos/cortada/partida/fragmentada] [1,0]</u></p> <p>Chile esta de acuerdo con este valor ya que también es establecido por ISO.</p>	Chile
<p><u>[molida/en polvo] [0,8]</u></p> <p>Chile propone un valor de 0,7 que también es establecido por norma ISO. Siendo la característica principal de la canela su contenido de aceites volátiles se sugiere revisar estos valores y uniformar la unidades de medida con las otras normas ya adoptadas por CODEX.</p>	Chile
<u>-Note: [N/A=Not applicable, means that this form of the above product has not been evaluated for this provision, and currently we do not have values. N/A does not refer to zero.]</u>	European Union
<b><u>Option 2 Table 1<sup>a</sup>: Chemical Characteristics</u></b>	
<p><b><u>[Opción 2 Cuadro A1: Características químicas de la canela.]</u></b></p> <p>México propone una tabla como opción 2, porque en ella se tienen los ajustes realizados acorde a la tabla 1 del inciso 2.1.1.</p>	Mexico
<p><b><u>[Option 2 Table A1: Chemical characteristics of cinnamon.]</u></b></p> <p>Edits from the United States:</p> <ol style="list-style-type: none"> <li>Delete the word "whole" in the Form/Style column 1.</li> <li>The values that the United State suggests for the "<b><u>Stick/Quills</u></b>" row are as follows: <ul style="list-style-type: none"> <li>- Moisture content = 14.0 (delete 15.0)</li> <li>- Total ash % w/w = 7.0 (delete 5.0)</li> <li>- Acid insoluble ash % w/w = 2.0 (delete 1.5)</li> <li>- Volatile oils = 0.7 - 1 (delete 1.0 and 1.2)</li> </ul> </li> <li>The values that the United State suggests for the "<b><u>Pieces/Cut/Cracked/Broken</u></b>" row are as follows: <ul style="list-style-type: none"> <li>- Moisture content = 14.0 (delete 15.0)</li> <li>- Total ash % w/w = 7.0 (delete 5.0)</li> <li>- Acid insoluble ash % w/w = 2.0 (delete 1.5)</li> <li>- Volatile oils = 0.7 - 1 (delete 1.0 and 1.2)</li> </ul> </li> <li>The values that the United State suggests for the "<b><u>Ground/Powdered</u></b>" row are as follows:</li> </ol>	USA

COMMENT	MEMBER / OBSERVER																				
<ul style="list-style-type: none"><li>- Total ash % w/w = 5.0 (delete 7.0)</li><li>- Acid insoluble ash % w/w = 2.0 (delete 1.5)</li><li>- Volatile oils = 1.5 (delete 0.5 and 1.2)</li></ul>																					
<b><u>[Option 2 Table A1: Chemical characteristics of cinnamon.]</u></b>	<b>Egypt</b>																				
<table><tr><th><b><u>Form/ Style</u></b></th><th><b><u>Moisture</u></b></th><th><b><u>Total ash</u></b></th><th><b><u>Acid insoluble</u></b></th><th><b><u>Volatile oils</u></b></th></tr><tr><td>Whole/ Stick/ Quills</td><td>15.0</td><td>7.0</td><td>2.0</td><td>1.0</td></tr><tr><td>Pieces/ Cut/ Cracked/ Broken</td><td>15.0</td><td>7.0</td><td>2.0</td><td>1.0</td></tr><tr><td>Ground/ Powdered</td><td>14.0</td><td>7.0</td><td>2.0....</td><td>0.5</td></tr></table>	<b><u>Form/ Style</u></b>	<b><u>Moisture</u></b>	<b><u>Total ash</u></b>	<b><u>Acid insoluble</u></b>	<b><u>Volatile oils</u></b>	Whole/ Stick/ Quills	15.0	7.0	2.0	1.0	Pieces/ Cut/ Cracked/ Broken	15.0	7.0	2.0	1.0	Ground/ Powdered	14.0	7.0	2.0....	0.5	
<b><u>Form/ Style</u></b>	<b><u>Moisture</u></b>	<b><u>Total ash</u></b>	<b><u>Acid insoluble</u></b>	<b><u>Volatile oils</u></b>																	
Whole/ Stick/ Quills	15.0	7.0	2.0	1.0																	
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Ground/ Powdered	14.0	7.0	2.0....	0.5																	
<b><u>[Option 2 Table A1: Chemical characteristics of cinnamon.]</u></b>	<b>Egypt</b>																				
Egypt supports “Option 2 Table A1: Chemical characteristics of cinnamon”																					
<b><u>Cuadro A2: Características físicas de la canela.</u></b>	<b>Colombia</b>																				
En la tabla A2 de características físicas de la canela considerar el valor que se tiene actualmente, o bien el más bajo para todas las características.																					
<b><u>Cuadro A2: Características físicas de la canela.</u></b>	<b>Mexico</b>																				
México sugiere que se eliminen las siguientes especificaciones: Materia extraña % p/p (máx.), [Daños por moho] [Moho visible] % p/p (máx.), Recuento de insectos muertos/100 g (máx.) y Daño por insectos % p/p (máx.).  En este rubro, México propone una opción que contiene los parámetros proporcionados por la industria.																					
<b><u>Table A2: Physical characteristics of Cinnamon.</u></b>	<b>Indonesia</b>																				
1. Indonesia supports the establishment of several values related to parameters in the physical characteristics table as follows. <ul style="list-style-type: none"><li>- 0,5 % of Extraneous matter and foreign matter for all style of cinnamon</li><li>- 2/100g of dead whole insect for all style of cinnamon</li><li>- - 2 mg/kg of mammalian excreta for all style of cinnamon.</li></ul> 2. Indonesia also proposes to change “mould damage” parameter with mould visible.  Rationale:  The definition of mould damage, which includes mould combined with insect damage, risks of overlap with insect damage.  Furthermore, Indonesia proposes that the visible mould for all styles be set at 5 w/w for all style.																					
<b><u>Table A2: Physical characteristics of Cinnamon.</u></b>	<b>USA</b>																				
Edits from the United States:  1. Delete the word "whole" in the Form/Style column.  2. The values that the United State suggests for the "Stick/Quills" row are as follows:  Extraneous Matter: keep only the "1"  Foreign matter: keep only the "0.5"  Mould damage: keep only the "1.0"  Dead whole insects: keep only the "2.0"  Insect damage: keep only the "1.0"  Excreta mammalian: keep only the "2.0"																					

COMMENT	MEMBER / OBSERVER
<p>Excreta, other: keep only the "4.0"</p> <p>3. The values that the United State suggests for the "Pieces/Cut/Cracked/Broken" row are as follows:</p> <p>Extraneous Matter: keep only the "1.0"</p> <p>Foreign matter: keep only the "0.5"</p> <p>Mould damage: keep only the "1.0"</p> <p>Dead whole insects: keep only the "2.0"</p> <p>Insect damage: keep only the "1.0"</p> <p>Excreta mammalian: keep only the "2"</p> <p>4. The values that the United State suggests for the "Ground/Powdered" row are as follows:</p> <p>Extraneous Matter: keep only the "1.0"</p> <p>Foreign matter: keep only the "0.5"</p> <p>Mould damage: keep only the "1.0"</p> <p>Insect fragments count: keep only the "400/50"</p> <p>Rodent filth: keep only the "11/50"</p>	
<p><b><u>Table A2: Physical characteristics of Cinnamon.</u></b></p> <p>The EUMS would suggest keeping the value at "0" for "Excreta mammalian" and for "Excreta, other", as it was proposed by the first EWG consultation, and propose "0" for "Mould visible".</p> <p>Rationale:</p> <p>This would be in line with the proposed point 3.2.1 "Cinnamon shall be safe and suitable for human consumption. It shall be free from live insects and practically free from extraneous and foreign matter.", which the EU also agrees with. Furthermore, it would also be in line with point 6.3 "Freedom from moulds, insects, etc." of ISO 6539 (Cinnamon, Sri Lankan type, Seychelles type and Madagascan type (<i>Cinnamomum zeylanicum</i> Blume) — Specification).</p> <p>In addition, the EUMS propose the following:</p> <ul style="list-style-type: none"> <li>• Extraneous matter: 1.0 % w/w (in line with ISO 6538 and ISO 6539)</li> <li>• Foreign matter: 0.5 % w/w, excluding the ground/powdered form, for which it should be "N/A" for both extraneous matter and foreign matter consistent with other Codex standards (e.g., CXS 343-2021 on ginger, CXS 352-2022 on nutmeg, CXS 357-2024 on small cardamom).</li> </ul> <p>From the heading "Excreta mammalian and / other mg/kg (max)" the "other should be deleted.</p>	European Union
<p><b><u>Table A2: Physical characteristics of Cinnamon.</u></b></p> <p>IOSTA does not recommend identifying a unique value per characteristic for the 2 main cinnamon species. Instead, we recommend drafting dedicated table for the Cassia type and one for the Cinnamon type.</p> <p>IOSTA wishes to note that the U.S. FDA has established the following action levels for ground cinnamon:</p> <ul style="list-style-type: none"> <li>• 400 insect fragments per 50 grams of sample</li> <li>• 11 rodent hairs per 50 grams of sample (consistent with the drafted standard)</li> </ul>	IOSTA
<p><b><u>Table A2: Physical characteristics of Cinnamon.</u></b></p> <p>Malaysia propose to use the term "mould visible", "mammalian excreta" and "other excreta" to align with other SCH standards.</p>	Malaysia

COMMENT	MEMBER / OBSERVER
<b><u>Table A2: Physical characteristics of Cinnamon.</u></b> Kenya notes differences among members regarding allowable limits for mould damage, insect fragments, and extraneous matter. Kenya supports harmonization with ISO and ASTA standards to avoid trade disruptions.  Kenya supports the adoption of realistic values aligned with established international standards, while keeping bracketed provisions in place until consensus is achieved.	Kenya
<b><u>Table A2: Physical characteristics of Cinnamon.</u></b> India proposes to separate the physical quality requirements for Cinnamon and Cassia, instead of applying the same requirements to both species, with the same rationale given for Section 2.1.	India
<b><u>Table A2: Physical characteristics of Cinnamon.</u></b> Extraneous matter / Foreign matter / Mould visible / Dead insects /Insect damage / Insect fragments /Live insects /Excreta mammalian/Excreta other Rodent  Whole: 0.5      0.5      1.0      2.0      1.0      NA      0      1.0      4.0      NA Pieces: 0.5      0.5      1.0      2.0      1.0      NA      0      2.0      0      NA Ground:NA      NA      1.0      NA      NA      100/50      0      NA      NA      1/50	Egypt
<b><u>Cinnamomum spp. Materia foránea% p/p (máx.) [0]</u></b> Chile está de acuerdo con el valor de cero para todos las Formas de presentación de la canela.	Chile
<b><u>Note: [N/A=Not applicable, means that this form of the above product has not been evaluated for this provision, and currently we do not have values. N/A does not refer to zero.]</u></b> Malaysia propose to insert foot notes for "extraneous matter", "foreign matter" and "other excreta" to align with other SCH standards as below:  Extraneous matter: Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.  Foreign matter: Any visible/detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.  ther excreta: Excreta from other animals such as reptiles and birds.	Malaysia
<b><u>Table A3. Methods of analysis for cinnamon (non-exhaustive list of provisions)</u></b> Comments from the United States:  The United States believes there remains some uncertainty in this table because many methods are listed in square brackets. Are these intended to stay? These are not equivalent in many cases (e.g., FDA MPM method vs. ISO 927).  Regarding the row for "[Coumarin]", the United States would like to know why there is no method listed in this row.	USA
<b><u>Table A3. Methods of analysis for cinnamon (non-exhaustive list of provisions)</u></b> The EUMS suggest the follwing amendments:  - for "Moisture" the Method should be "ISO 939"  - for "Volatile oil (on dry basis)" the Method should be "ISO 939 and ISO 6571" and the Principle: "Calculation from moisture and volatile oils, Distillation followed by distillation"  - for "Total ash (on dry basis)" the Method should be "ISO 939 and ISO 928" and the Principle "Calculation from moisture and ash (at 550 °C), Distillation and gravimetry"  - for "Acid insoluble ash (on dry basis)" the Method should be "ISO 939 and ISO 930" and the Principle: "Calculation from moisture and ash (at 550 °C), Distillation and gravimetry"	European Union

COMMENT	MEMBER / OBSERVER
<ul style="list-style-type: none"> <li>- for "Extraneous matter" the Method should be "ISO 927" and the Principle: "Visual examination followed by Gravimetry"</li> <li>- for "Mammalian and/or other excreta" the Method should be "MPM: V-8. Spices, Condiments, Flavors, and Crude Drugs (Macroanalytical Procedure Manual, FDA) <a href="http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32">http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32</a>" and the Type should be "IV"</li> <li>- for "Visible mould" the Method should be "ISO 927" and the Type should be "I"</li> <li>- for "Rodent filth" the Method should be "ISO 927" and the Principle: "Visual examination followed by gravimetry "</li> </ul>	
<p><b><u>Table A3. Methods of analysis for cinnamon (non-exhaustive list of provisions)</u></b></p> <p>India Proposes to include the parameter "Cinnamaldehyde"</p> <p>Rationale: Cinnamaldehyde is mentioned in the Table A1: Chemical characteristics of cinnamon, further Cinnamaldehyde is major essential quality parameter in the Cinnamon.</p> <p>Therefore India Proposes to include Cinnamaldehyde in the Methods of Analysis for Cinnamon</p>	India