

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 5.1

CX/SCH 25/8/6 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 DERIVED FROM DRIED OR DEHYDRATED SEEDS – REQUIREMENTS FOR CORIANDER

(At Step 3)

Comments in reply to CL 2025/54-SCH

Submitted by:

*Brazil, Canada, Chile, Egypt, European Union, India, Iraq, Kenya, Mexico,
Peru, Thailand, 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 2025/54-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 |
|---|-------------------|
| <p>The European Union and its Member States (EUMS) would like to thank India and the Islamic Republic of Iran for updating the draft Standard for spices in the form of dried seeds – requirements for coriander, 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, where possible.</p> | European Union |
| <p>Canada appreciates the opportunity to provide comments on the Draft Standard for Spices Derived from Dried or Dehydrated Seeds – Requirements for Coriander. 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 2025/54-SCH Solicitud de comentarios en el trámite 3/4 sobre el proyecto de norma para especias en forma de semillas secas: requisitos para el cilantro.</p> <p>La Comisión recomienda CONTINUAR con el trámite.</p> | Peru |
| <p>México está de acuerdo con avanzar el documento a su siguiente etapa.</p> | Mexico |
| <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> | USA |
| <p>Agree with draft standard</p> | Iraq |

SPECIFIC COMMENTS

| COMMENT | MEMBER / OBSERVER |
|--|-------------------|
| SCOPE | |
| <p>This Standard applies to dried or dehydrated seeds – coriander 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 these products when intended for industrial processing.</p> | Thailand |
| DESCRIPTION | |
| 2.1 Product definition | |
| <p>2.1 Product definition</p> <ul style="list-style-type: none"> In the item “2.1 Product definition” to keep “mature seed of Coriandrum sativum” | Brazil |
| <p>2.1 Product definition</p> <p>The EUMS suggest that the product definition referring to “seeds” in brackets: “Coriander is a product obtained from the dried or dehydrated mature fruit (seed) of Coriandrum sativum. L....”</p> <p>Rationale:</p> <p>Both the fresh leaves and the dried seeds are the parts most traditionally used in cooking. Since this standard refers to the latter, the word “seed” should be in the definition.</p> | European Union |

| COMMENT | MEMBER / OBSERVER |
|---|-------------------|
| <p>In addition, the EUMS suggest considering moving the following part of 2.1 under point 3.2.2 "Odour, flavour and colour": "yellowish brown to light brown".</p> <p>The sentence in 3.2.2 should read: "The product shall have a characteristic odour and flavour, which can vary depending on geo-climatic factors and conditions, and shall be free from any foreign odour and flavour, especially from rancidity and mustiness. Dried or dehydrated seeds of coriander shall have a characteristic colour varying from yellowish brown to light brown."</p> | |
| <p>Coriander is a product obtained from the dried or dehydrated mature fruit [seed] of <i>Coriandrum sativum</i>. L. yellowish brown to light brown and with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter.</p> | European Union |
| <p>Coriander is a product obtained from the dried or dehydrated mature fruit [seed] of <i>Coriandrum sativum</i>. L. yellowish brown to light brown and with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter.</p> <p>Replace with .. 'dehydrated seed' of because the seed is the main source of coriander spice</p> | Kenya |
| <p>Coriander is a product obtained from the dried or dehydrated mature fruit [seed] of <i>Coriandrum sativum</i>. L. yellowish brown to light brown and with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter.</p> <p>Egypt supports the following for the Product definition: Coriander is a product obtained from the dried or dehydrated mature fruit (seed) of <i>Coriandrum sativum</i>. L.</p> | Egypt |
| <p>Coriander is a product obtained-prepared from the dried or dehydrated seed (a mature fruit in botany) fruit [seed] of <i>Coriandrum sativum</i>. L. L. yellowish brown to light brown and with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter.</p> <p>In order to comply with the CCPR's classification and the SCH template's appendix, Thailand would like to suggest using the word "seed" for coriander. Nevertheless, more explanation of "(a mature fruit in botany)" is required to identify the proper botanical part of the coriander.</p> | Thailand |
| <p>El cilantro es un producto obtenido de la fruta madura [semilla] desecada o deshidratada de <i>Coriandrum sativum</i>. L. de color marrón amarillento a marrón claro, con forma esférica a elíptica, y con diámetro que mide aproximadamente entre 2mm y 6mm.</p> <p>Chile está de acuerdo con que se describa como semilla y se elimine de la definición fruta madura seca o deshidratada.</p> | Chile |
| <p>Table 1: Common and scientific names of dried or dehydrated corianderCoriander covered by this standard</p> | Thailand |
| <p><i>Coriandrum sativum</i>. L. L.</p> | Thailand |
| <p>Dried or dehydrated Coriander seeds may be:</p> | Thailand |
| <p>Divididas</p> <p>Debería ser un una sola forma de presentación la partida o rota, de acuerdo a los establecido en estándares similares adoptados.</p> | Chile |
| <p>2.2 Styles</p> | |
| <p>Bullet 2 and 3: cracked or broken, or</p> <p>Split and Cracked or Broken:</p> <p>The two styles – i.e., Split and Cracked/Broken - need to be on classification/forms in which the product is presented and accepted in trade. Therefore, precise definitions enhance the application/interpretation of the standard and provide useful information to the trade.</p> <p>In some literature, these styles are synonymous while some others make a clear distinction. A split coriander seed is divided into approximately two equal parts, while a cracked or broken coriander seed is divided into three or more pieces of varying sizes. The definitions would enhance the application of the standard and provide useful information to the trade.</p> | USA |

| COMMENT | MEMBER / OBSERVER |
|---|-------------------|
| The United States recommends the following definitions: Split: Seeds broken into two approximately equal halves along the natural suture. Cracked or Broken: Broken into three or more pieces of varying sizes. | |
| Bullet 4: ground/powdered dried or dehydrated coriander. | European Union |
| Bullet 4: ground/powdered ground/powdered dried or dehydrated coriander. Remove the words “dried or dehydrated coriander” Rationale: redundant, as already mentioned above under Styles. | Canada |
| Other styles distinctly different from those mentioned above <u>four</u> are allowed, provided they are labelled accordingly. | Thailand |
| 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS | |
| 3.1 Composition | |
| Dried or dehydrated coriander as described in Section 2 shall conform to the requirements specified in Annex I <u>Annex</u> . | Thailand |
| 3.2.1 General This section should be removed because it follows the instructions of the SCH standard template. | Thailand |
| The products shall be safe and suitable for human consumption. It shall be free from live insects and practically free from extraneous and foreign matter. | Thailand |
| 3.2.2 Odour, flavour, and colour | |
| 3.2.2 Odour, flavour, and colour As commented to 2.1, the EUMS suggest considering changing 3.2.2 | European Union |
| The product shall have a characteristic odour, flavour, odour and colour <u>flavour</u> , which can vary depending on geo-climatic factors and conditions, and shall be free from any foreign odour, flavour, odour and colour , especially from rancidity and mustiness. <u>Dried or dehydrated seeds of coriander shall have a characteristic colour varying from yellowish brown to light brown.</u> | European Union |
| 3.2.3 Chemical and physical characteristics | |
| Classification (Physical vs. Chemical Grades): Kenya notes the inconsistency between two physical classes and three chemical grades, this could create confusion in trade. Kenya recommends harmonizing the system to align both physical and chemical classification into three consistent grades. | Kenya |
| Dried or dehydrated coriander shall comply with the requirements specified in Annex I (Table A1: Chemical characteristics of dried or dehydrated coriander <u>characteristics</u> , and Table A2: Physical characteristics of dried or dehydrated coriander). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package. | Thailand |
| 3.2.4 Classification | |
| 3.2.4 Classification While there are no classes or grades in Section 3.2.4, there are two different styles nomenclature in Annex 1 Table 1 Groups A and B and in Table 2 Grades 1, 2 and 3. This is confusing because there is no connection between the classes/grades. One is judged solely by chemical characteristics while another is determined only on allowances for physical quality defects. Having two different classification names and methods in one standard will result in implementation/application difficulties e.g., coriander may fail the Chemical | USA |

| COMMENT | MEMBER / OBSERVER |
|---|-------------------|
| <p>characteristics Group B requirement but meet the physical characteristic requirement for Grade 1.</p> <p>The United States recommends that:</p> <p>The CCSCH Standard layout text/language be used in Section 3.2.4. CCSCH8 clarify the two different classification names and their application.</p> | |
| <p>3.2.4 Classification</p> <p>India Proposes to Include Grades/Class in the in Table-2, Table-3 of Annex-1 and Annex-2 respectively.</p> <p>Rationale: Grades/Class referred in the section 3.2.4 is not mentioned in the Table-2, Table-3 of Annex-1 and Annex-2.</p> | India |
| <p>When the coriander seeds in their various styles are traded as unclassified, the chemical and physical characteristics for the lowest class/grade in Annex I apply as the minimum requirements.</p> <p>Canada recommends removal of this phrase from this sentence.</p> <p>Rationale: The wording is redundant because minimum requirements will apply regardless of the grade.</p> <p>It will also be better aligned with other SCH standards.</p> | Canada |
| 5. CONTAMINANTS | |
| <ul style="list-style-type: none"> In the item 5 “Contaminants” <p>to add “and shall be produced in accordance with the Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed (CXC74-2014)”: we consider important to mention this specific provision due to the risk of the presence of this contaminant in the coriander cultivation</p> | Brazil |
| 6. LABELLING | |
| <p>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), the <i>Code of hygienic practice for low moisture foods</i> (CXC 75-2015), Annex III: Spices-III on spices and dried culinary herbs, and other relevant Codex texts.</p> | Thailand |
| <p>8.1.1 The common-name of the product shall be <u>the 'common name'</u> 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.</p> <p>“8.1.1 The name of the product shall be the ‘common name’, as described in Section 2.1.”</p> <p>Rationale:</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 |
| <p>8.1.2 The name of the product may shall 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> | European Union |

| COMMENT | MEMBER / OBSERVER |
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| <p>Rationale: 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> | |
| <p>8.1.3 The Trade name, variety, name or cultivar the scientific name may be listed on the labelindicated.</p> <p>The EUMS have the following comments for 8.1.3:</p> <p>Suggested sentence: "The trade name or the scientific name may be indicated". This would also be consistent with the draft standard for cinnamon.</p> <p>Rational:</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>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.</p> | European Union |
| <p>8.2.1 The cCountry-ountry of origin shall be declaredindicated.</p> <p>The EUMS suggest the following wording for 8.2.1:</p> <p>"The country of origin shall be indicated"</p> <p>Rational:</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>8.2.2 Country of harvest may be declared (optional).</p> <p>The EUMS suggest the following wording:</p> <p>8.2.2 Country of harvest (optional).</p> | European Union |
| <p>8.2.3 Region of harvest and year of harvest 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 |
| 9. METHODS OF ANALYSIS AND SAMPLING | |
| <p>Kenya supports reliance on ISO, AOAC, and MPM methods and recommends early development of a Codex sampling plan to standardize inspection procedures globally.</p> | Kenya |
| ANNEX 1: Chemical and physical characteristics of dried or dehydrated coriander | |
| <p>Chemical and physical characteristics of dried or dehydrated coriander</p> | European Union |
| <p>India Proposes to include the Grades/classes in the Table A1:Chemical characteristics of dried or dehydrated Coriander as mentioned in the Table A2: Physical characteristics and there is no reference for Group A and Group B in the proposed standards.</p> | India |
| Table A1: Chemical characteristics of dried or dehydrated coriander | |
| <p>Tables on Chemical and Physical Characteristics</p> <p>Issue: Values</p> <p>Codex member countries provide the CCSCH with numerical chemical and physical characteristic values based on their respective national legislations, trade practices and acceptances. The CCSCH discusses the values and decides based on which are most efficiently applied, have known methods of analysis and best fits the needs of members</p> | USA |

| COMMENT | MEMBER / OBSERVER |
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| <p>These two tables contain numerical values that are used in judging the minimum flavour content (chemical characteristics) and food safety/physical quality (physical characteristics). These characteristics are evaluated via approved scientifically validated methods of analysis. Numerical values for the individual characteristics sometimes differ for myriad reasons, however, the goal is to set these minimum requirements that best reflects international trade practices and are most efficiently applied 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>In the moisture column, only keep the value of "9" in the cells (and delete "10" and "12").</p> <p>In the volatile oils column, only keep the value of "0.1 to 0.5" in all 3 cells (and delete all other values).</p> | |
| <p>Table A1: Chemical characteristics of dried or dehydrated coriander</p> <p>IOSTA wishes to note that VO for coriander typically varies by origin.</p> <p>VO of coriander from Ukraine is commonly >0.5%, while bigger seed from other origins such as Canada, Morocco, and India have VO content <0.5%.</p> | IOSTA |
| <p>Table A1: Chemical characteristics of dried or dehydrated coriander</p> <p>The EUMS suggest the following:</p> <ul style="list-style-type: none"> - The Moisture content (max) should be 9 %w/w for both styles (for Whole and for cracked/broken/Powdered/Ground). - The Volatile oils content (min) for <ul style="list-style-type: none"> o Whole Group A should be "> 0.5" and o Whole Group B "0.1 to 0.5." o It should be considered whether to classify the "ground" style also into 2 groups according to the volatile oil content (as in ISO 2255): group A more "> 0.5"; group B min. "0.1 to 0.5." <p>Rational:</p> <p>To align to ISO 2255 "Coriander (<i>Coriandrum sativum</i> L.), whole or ground (powdered) – Specification".</p> <p>In addition, in the headings "dry mass" should be changed to "dry basis".</p> | European Union |
| <p>Table A1: Chemical characteristics of dried or dehydrated coriander</p> <p>Kenya supports adoption of a flexible moisture range (9–12%) to accommodate production realities in tropical climates. Acid insoluble ash limits should remain realistic (0.2–0.5%) to prevent unnecessary trade rejections.</p> | Kenya |
| <p>Table A1: Chemical characteristics of dried or dehydrated coriander</p> <p>Egypt supports:</p> <p>Moisture %w/w (max.)</p> <ul style="list-style-type: none"> - Whole/split, Group A.B 9 - cracked/broken/Powdered /Ground 9 - Volatile oils mL/100g on dry mass(min.) - Whole/split, Group A > 0.5 - Whole/split, Group B 0.1 to 0.5 | Egypt |

| COMMENT | MEMBER / OBSERVER |
|---|-----------------------|
| - cracked/broken/Powdered /Ground 0.2 | |
| Table A1: Chemical characteristics of dried or dehydrated coriander Thailand requests further information regarding Groups A and B in this table from the working group. The provision for classification should be provided for the requirements if these are to be classified as grading. | Thailand |
| Table A1: Chemical characteristics of dried or dehydrated coriander In the "Table A1: Chemical characteristics" preference for the moisture value of 10% and volatile oil of 0,1 mL/100g: it reflects the values in the current trade practice | Brazil |
| Entera/dividida Se sugiere eliminar dividido, ya que no es concordante con las formas de presentación definidas. | Chile |
| Grupo A Se sugiere eliminar grupos A y B, ya que no están establecidos en la definición del producto ni en las formas de presentación definidas. | Chile |
| Entera/dividida [9], [10], [12] Chile está de acuerdo con el valor de 9. | Chile |
| Partida/fragmentada/en polvo/molida [9], [10], [12] Chile está de acuerdo con el valor de 9 | Chile |
| Table A2: Physical characteristics of dried or dehydrated coriander | |
| In the row that states "[0.5] Combined value", delete the words "combined value" and keep only the "0.5". In the Mammalian Excreta column, keep only "6.6" and delete all other values. In the Other Excreta column, insert the value of "22" in the cell that is empty in that column. | USA |
| <ul style="list-style-type: none"> In the "Table A2 Physical characteristics" to describe only the style "whole", without the division in the three grades: we understand the grades are a classification system used between seller and buyer and it should not be specified in the Codex table In the "Table A2 Physical characteristics" preference for the value of 2.0 in the column of "extraneous matter" and value of 1.5 in the column of "foreign matter" for the whole style without any grade specification In the "Table A2 Physical characteristics" to delete the column "Insect defiled/ infested % w/w (max)": this is not a physical parameter described in the Codex template In the "Table A2 Physical characteristics" preference for the value of 0 (zero) in the column of "mammalian excreta" and "other excreta": aligned with the n | Brazil |
| EUMS suggest the following for the Whole style: <ul style="list-style-type: none"> "Foreign matter" should be max. 0.5 %w/w for all grades. "Mammalian excreta" should be max. 1 mg/kg. "Other Excreta" should be 0 or similar to "Mammalian excreta" (max. 1 mg/kg). Rationale: Should be aligned to a similar standard, e.g. Standard for Cumin (CXS 327-2017). The EUMS furthermore suggest including footnotes explaining the meaning of "Splits fruits" and "Damaged or discoloured fruits": <ul style="list-style-type: none"> "Splits fruits": Split fruits are fruits that have been split longitudinally into two parts. | European Union |

| COMMENT | MEMBER / OBSERVER |
|---|----------------------|
| <p>- “Damaged or discoloured fruits”: Damaged or discoloured fruits are whole or split fruits that are damaged, discoloured, or shrivelled, and also include those showing signs of partial or whole damage caused by insects such as weevils</p> <p><u>Rationale:</u></p> <p>This would be in line with the definitions of ISO 2255 “Coriander (Coriandrum sativum L.)”</p> | |
| Kenya notes debates on limits for split fruits, insect damage, and excreta. Kenya supports retaining bracketed provisions until technical consensus is achieved. | Kenya |
| Cracked/broken style dose not declared in the table. | Egypt |
| <p>Foreign matter** %w/w (max)</p> <p>Whole: Grade 1 0.5</p> <p>Grade 2 0.5</p> <p>Grade 3 0.5</p> <p>Mammalian excreta mg/kg (max) 6</p> <p>Other excreta mg/kg (max) 4</p> | Egypt |
| <p>Physical characteristics of dried or dehydrated coriander.</p> <p>Due to that all parameters/factors for Coriander (Powdered /Ground) 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 replaced by add an additional note under the table (Table margin) as follow:</p> <p>Live insects (by count) /100 g (max) in Coriander (Powdered /Ground) be “0”.</p> <ul style="list-style-type: none"> - 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 (...%) Moisture, while the term (dehydrated bark - cinnamon) means the product with no more than(.. %) Moisture. - 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 coriander), means the product with no more than (... %) Moisture, while the term (Dehydrated coriander) means the product with no more than (... %)Moisture. | United Arab Emirates |
| Thailand requests further information regarding Grade 1-3 in this table from the working group. The provision for classification should be provided for the requirements if these are to be classified as grading. | Thailand |
| <p>Forma de presentación</p> <p>Incluir la forma de presentación “Partido o roto” en la tabla.</p> | Chile |
| <p>Cilantro Categoría 1</p> <p>1,0 [0,5]</p> <p>Chile esta de acuerdo con el valor de 0,5 para la forma de presentación “entera” y “partida o rota”.</p> | Chile |
| Table A3: Method of analysis | |
| <p>Regarding the "Mould Damage" row, the United States has the following comment:</p> <p>It is confusing why one standard has “visible mould” and the other has “mould damage” with two different methods (ISO 927 Type I vs FDA method Type IV). The United States anticipates that CCMAS will probably ask this question as well.</p> | USA |

| COMMENT | MEMBER / OBSERVER |
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| The United States also has this same question for "insect damage" vs "insect defiled". If a trading partner is already required to use ISO 927 for extraneous matter, foreign matter, live insect, dead insect, etc, it's easier if they also use ISO 927 with harmonized provision names. | |
| <p>The EUMS suggest the following amendments:</p> <ul style="list-style-type: none"> - for "Total Ash on dry basis" the Principle should be "Calculation from moisture and ash (at 550 °C), Distillation and Gravimetry" - for "Acid Insoluble Ash (dry basis)" the Principle should be "Calculation from moisture and ash (at 550 °C), Distillation and Gravimetry" - for "Volatile oils (dry basis)" the Principle should be "Calculation from moisture and volatile oils <p>Distillation and distillation"</p> | European Union |
| <p>Mould Visible ISO 927</p> <p>Visual Examination followed by Gravimetry I</p> | Egypt |