



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

Fifth Session

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Comments from Indonesia

AGENDA ITEM 8.1 PROPOSED DRAFT STANDARD FOR DRIED SEEDS – NUTMEG

Indonesia as chair of the electronic working group thanks all members and observers in providing comments for proposed draft standard for dried seed – nutmeg. In order to facilitate discussion during the session, Indonesia prepared the CRD which contained amendments of the proposed draft standard as attached in Appendix. It also complements analysis of comments presented in the document CX/SCH 21/5/9-REV.

We took into account all comments received as well as the latest virtual meeting of chair and co-chair of CCSC electronic working group. Some clauses in the body of standard have been changed for better understanding, with the following explanation:

2. DESCRIPTION

2.1 Product Definitions

2.1.2 to replace the sentence “Dried nutmeg is the product prepared from seeds....” become “Dried nutmeg is the seed....”

Justification: Nutmeg is the seed of the tree and is not prepared from the seed.

2.1.3. to rewrite this clause become “Nutmeg has variety of shapes from ovoid to broadly ovoid, with variety of sizes ranging from 2 – 3 cm long and from 1.5 – 2.5 cm wide. Nutmeg kernels have a slightly wrinkled like surface.”

Justification: The proper writing of dimension. Additional last sentence is needed because the natural ridges/wrinkled look can be mistaken for shriveling

2.2 Styles

To replace the styles of nutmeg “2.2.2 whole shelled seed” become “2.2.2 whole shelled” and “2.2.4 Ground/Powdered” become “2.2.4 Ground/Powdered seed”.

2.3 Varietal Types

To delete this clause as it is clearly indicated in Section 2.1 Product Definition

3. ESSENTIAL COMPOSITIONS AND QUALITY FACTORS

3.2. Quality Factors

3.2.1. Odour, Flavour and Colour

To add some words namely “especially from rancidity and mustiness” in this para. The sentence become:

“The products shall have a characteristic odour, flavour, and colour, which may vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness.”

3.2.3. Classification

To add some words namely, “inshell and shelled seed” and “in Annex II” in this Clause, and rewrite the sentence become:

“Dried seeds [nutmeg] inshell and shelled seed may be classified according specific requirements into the following grades (Annex II)”.

3.3. Classification of “Defectives”

3.4. Lot Acceptance

To delete Clauses 3.3 and 3.4

Justification: in order to follow others CCSCH standards.

8. LABELLING

8.3 Country of origin/country of harvest

To revise the title become “8.3 Country of origin and country of harvest”.

As consequence, the sentences under 8.3.1 should be revised become:

“8.3.1 Country of origin shall be indicated. The country of harvest and region of production may be indicated.”

Justification: Having two separate sentence adds clarity as to what is mandatory and what is optional.

This issue will also be discussed under agenda item 2. Decision of the Committee for this issue should be considered.

ANNEX I Physical requirements and classification for Nutmeg

Some values in physical requirements are still in square brackets for further consideration and decision by the Committee.

Parameters of impurities is deleted as it is also not applied for Ground/Powdered Nutmeg.

ANNEX II Chemical requirements for Whole, Broken and Powder Nutmeg

It is proposed to place Chemical requirements in Annex I followed by Physical requirements in Annex II.

The whole amended of the proposed draft standard of dried seed (nutmeg) is attached in Appendix 1.

PROPOSED DRAFT STANDARD FOR DRIED SEEDS (NUTMEG)
(Step 3)

1. SCOPE

This standard applies to dried seeds, in their dried or dehydrated form as spices or culinary herbs, as defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing, or for repackaging if required. It excludes dried seed for industrial processing.

2. DESCRIPTION

2.1. Product definitions

2.1.1 Dried seeds covered by this standard (Table 1) are sold in styles as indicated in 2.2.

Table 1. Dried Seeds Covered by This Standard

S/No	Common name	Scientific name
1.	Nutmeg	<i>Myristica fragrans</i> Houtt

2.1.2 Dried nutmeg is the seed of *Myristica fragrans* of the *Myristicaceae* family having reached appropriate degree of development, harvested and post-harvest treated properly, by undergoing operations such as stripping, drying, sorting, cracking, grading, and/or grinding before the final packaging and storage.

2.1.3 Nutmeg has variety of shapes from ovoid to broadly ovoid, with variety of sizes ranging from 2 – 3 cm long and from 1.5 – 2.5 cm wide. Nutmeg kernels have a slightly wrinkled like surface.

2.2. Styles

Dried seeds [nutmeg] may be offered in one of the following styles:

2.2.1. Whole inshell;

2.2.2. Whole shelled

2.2.3. Broken seed; and

2.2.4. Ground/powdered seed

2.3. Sizing (Optional)

Whole nutmegs (inshell and shelled) may be sized by count per weight, weight, diameter, or in accordance with pre-existing trade practice. When sized, the methods used should be labeled on the package.

3. ESSENTIAL COMPOSITIONS AND QUALITY FACTORS

3.1. Compositions

Product as described in Section 2 above shall conform to requirements set in Annexes I and II.

3.2. Quality Factors

3.2.1. Odour, Flavour and Colour

The products shall have a characteristic odour, flavour, and colour, which may vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness.

3.2.2. Chemical and Physical Requirements

Dried seeds [nutmeg] shall comply with the requirements specified in Annex I (chemical requirements) and Annex II (physical requirements). The defects allowed must not affect the general requirements of the product as regards to its quality, keeping quality and presentation in the package.

3.2.3. Classification

Dried seeds whole [nutmeg] inshell and shelled may be classified according specific requirements into the following grades (Annex II):

3.2.3.1 Grade I / Class I; and

3.2.3.2 Grade II / Class II.

When dried seeds [nutmeg] are traded as ungraded/unclassified, the chemical and physical requirements for the lowest grade/class in Annex II apply as the minimum requirement.

4. FOOD ADDITIVES

Only the food additives listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192 - 1995) may be used in this ground or powdered product.

5. CONTAMINANTS

5.1. The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

5.2. The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. FOOD HYGIENE

6.1. It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *the Code of Hygienic Practice for Low Moisture Foods* (CXC 75-2015), Annex III (CAC/RCP 42-1995) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2. The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

7. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8. LABELLING

8.1. The products covered by this standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In particular, the following specific provisions apply:

8.2. Name of the products

8.2.1. The name of the product shall be as described in Section 2.1.

8.2.2. The name of the product may include an indication of the style as described in Section 2.2.

8.3. Country of origin and country of harvest

8.3.1. Country of origin shall be indicated. The country of harvest and region of production may be indicated

8.3.2. Year of harvest (optional)

8.4. Commercial Identification

8.4.1 Class/ Grade

8.4.2 Size (optional)

8.5. Inspection mark (optional)

8.6. Labelling of non-retail containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

9.1. Methods of Analysis

Provision	Method	Principle	Type
Moisture content	ISO 939:1980	Distillation	I
Total ash	ISO 928:1997	Gravimetry	I
Acid-insoluble ash	ISO 930:1997	Gravimetry	I
Water-insoluble ash	ISO 929:1980	Gravimetry	I
Volatile oils content	ISO 6571:2008	Distillation	I
Calcium content expressed as CaO	ISO 1003:2008	Titration	I
Non-volatile ether extract	ISO 1108:1992	Gravimetry	I
Extraneous matter	ISO 927:2009	Visual examination/ Gravimetry	I
Foreign matter	ISO 927:2009	Visual examination/ Gravimetry	I
Mould visible	ISO 927:2009	Visual examination	IV
Dead insect, insect fragments, rodent contamination	ISO 927:2009	Visual examination	IV
Live insect	ISO 927:2009	Visual examination	IV
Mammalian and or other excreta	Macroanalytical Procedure Manual (MPM) USFDA technical bulletin V.41	Visual examination	IV

*Latest edition or version of the approved methods should be used

9.2. Sampling Plan

To be developed

ANNEX I

Chemical requirements for Whole, Broken and Powder Nutmeg

Description	Specification		
	Whole	Broken	Ground/ Powdered
Moisture Content, % mass fraction (max)	10.0	10.0	8.0
Total ash, % mass fraction (dry basis), max	3.0	3.0	3.0
Acid Insoluble ash, % mass fraction (dry basis) max	0.5	0.5	0.5
Water- insoluble ash, % mass fraction (dry basis) max	1.5	1.5	1.5
Volatile Oils content, % mass fraction (dry basis) max	6.5	6.0	5.0
Calcium as Ca-Oxide, % mass fraction (dry basis), max	0.35	0.35	NA

ANNEX II

Physical requirements and classification for Nutmeg

Parameters	INSHELL (With Shell)		SHELLED SEED (Without Shell)			
	Whole		Whole	Broken	Ground/ Powdered	
Extraneous vegetables matter ¹ , % w/w (max)	0.5		0.5	0.5		[NA]
Foreign matter ² , % w/w (max)	0.5		0.5	0.5		0.1 [NA]
Mould visible ³ :						
- % w/w (max)	0.5 [10]		10 [5]	5 [4]		NA
- % w/w of infested cross-sectional area of half cut seed (max)	NA		[25]	NA		NA
Dead whole insects, (max/500g)	[2]		4	4		NA
Insect fragments, (max/10g)	[5]		10	25		NA
Rodent contamination (hair), % w/w (max/10g)	1		1	1		1
Live insect, by count/100g (max)	0		0	0		0
Mammalian and or other excreta, mg/kg (max)	0.25 [5]		1	10		[NA]
Piece of mace, % w/w (max)	[3]		NA	NA		NA
Quality Criteria: Qualitative	CLASS I	CLASS II	CLASS I	CLASS II		
Colour	Dark brown, glossy	Pale brown	NA	NA	NA	NA
Condition of seed Surface	NA	NA	[Smooth]	[Shriveled]	NA	NA
Seed condition	Dense, sound when shaken	Dense, sound when shaken	Intact /dense	Intact /dense	NA	NA
Seed Weight (percent of total inshell weight)	≥ 63%	< 63%	NA	NA	NA	NA
Shell Condition	Intact	Cracked/ broken	NA	NA	NA	NA
Quality Criteria: Quantitative	CLASS I	CLASS II	CLASS I	CLASS II		

Parameters	INSHELL (With Shell)		SHELLED SEED (Without Shell)			
	Whole		Whole		Broken	Ground/ Powdered
Well-formed seed (%), min.	NA	NA	98	0	NA	NA
Shriveled seed (%), max.	NA	NA	2	100	NA	NA
Number of seeds per kg, max	NA	NA	180	220	NA	NA
Damaged seeds ⁴ (%), (max)	NA	NA	5	10	NA	NA
Broken seeds ⁵ (%), max.	NA	NA	2	5	NA	NA
					CLASS I	CLASS II
Half cut (%)	NA	NA	NA	NA	Min 95	Max 5
Broken Particle (%)	NA	NA	NA	NA	Max 5	Min 95
Particle size (mesh), min	NA	NA	NA	NA	NA	20

¹ Vegetative matter associated with the plant from which the product originates - but is not accepted as part of the final product.

² Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, burlap bagging, metal etc.

³ Seen by naked eyes.

⁴ Nutmeg seeds that are broken, discoloured or showing signs of bores as a result of infestation of insects so as to affect the quality of the materials \leq 5% of the whole seed surface.

⁵ Cracked or broken seed > 5% whole seed surface.