



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

Fifth Session

Virtual, 20-29 April 2021

**DRAFT STANDARD FOR DRIED BASIL (UPDATED¹)
(Step 7)**

(Prepared by the Electronic Working Group chaired by Egypt and co-chaired by Sudan)

INTRODUCTION

1. The proposal for new work on Basil was first considered at the Second Session of the Codex Committee on Spices and Culinary Herbs (CCSCH2) in 2015 where it was conditionally approved subject to minimal changes to the project document before final approval.
2. CCSCH3 (2017) confirmed that the updated project proposal for new work on basil met the requirements for new work; and agreed to start new work on the development of standard for Basil, based on the general concept of group standard. Basil is classified under dried leaves. It was also agreed establish an electronic working group (eWG) to prepare the proposed draft group standard for Basil, for circulation for comments at Step 3 and consideration at its next Session.
3. CCSCH4² (2019) agreed to submit the proposed draft standard on basil to be submitted at step 6 and also noted some outstanding issues that required further consideration.

TERMS OF REFERENCE

4. CCSCH4 also agreed to re-establish an eWG, chaired by Egypt and working in English only to consider the outstanding issues taking into account the discussions at CCSCH4 and comments received at Step 6 contained in CX/SCH 21/5/7 Add1.
5. Following the postponement of CCSCH5, the CCSCH Chair together with CCSCH Secretariat, Codex Secretariat and the eWG Chairpersons, in June 2020, held an informal meeting and agreed on the follow-up actions for the continuity of the work of the Committee. The informal meeting agreed to extend the Terms of Reference for the eWGs to take into account matters referred by the Codex Committee on Food Labelling (CCFL)³ and by the Codex Committee on Methods of Analysis (CCMAS)⁴; when preparing their working documents.

PARTICIPATION AND METHODOLOGY

6. The eWG started its work on 15th July 2019 and the outputs of the eWG were submitted through the 1st and 2nd round; and the work was scheduled from 30th July 2019 till 30th March 2020.
7. In the Codex meeting held on 10th June 2020; It was noted that nearly all sessions for the Codex Committees scheduled for 2020 had been cancelled and rescheduled to 2021; and that various Committees had worked out strategies for maintaining momentum of their work with a view of ensuring continuity of Codex business;
8. The comments from all eWG members were taken into consideration while preparing the final draft as annexed in (Appendix I).

ANALYSIS

9. The most common points noted by the Chair of the eWG during the work from the submitted comments of the eWG members are:
 - i. overall consensus in the most standard clauses;

¹ This Updated document takes into account the Comments at Step 6, in reply to CL 2019/96/OCS-SCH

² REP19/SCH para 66

³ REP19/FL, paras 19-22

⁴ REP19/MAS paras 12-13

- ii. science-based classification of all basil species taking into consideration trade concerns;
- iii. the draft standard is prepared under dried leaves spices group.
- iv. method of sampling and analysis still need to be developed.
- v. different comments on styles/forms.

CONCLUSION

10. The eWG has completed the task as per the programme of work to develop a draft Standard on Basil. The Chair of the eWG believes that these tasks have been achieved and the Committee is in the position to move ahead with the development of the further work on this Standard. Significant amount of information has been gathered during two rounds of comments with good and rich consultation with the eWG members to prepare this draft as in Appendix I.

RECOMMENDATION

11. The Committee is invited to consider the draft Standard in Appendix I (at step 7) taking into consideration the mechanism of developing such standards in grouping forms.

DRAFT STANDARD FOR DRIED BASIL**(At Step 7)****1 SCOPE**

This Standard applies to basil leaves in their dried form as culinary herbs defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing or for repacking if required. It excludes products for industrial processing.

2 DESCRIPTION**2.1 Product definition**

Dried basil is the product prepared from leaves of *Ocimum* spp. of the Lamiaceae family (Table 1), dried and processed in an appropriate manner. Undergoing operations such as cleaning, drying, rubbing, milling and sifting are sold in forms as indicated in 2.2.

Table 1. Dried Culinary Leaves covered by this standard

General name	Trade name	Scientific name
Basil	Sweet basil	<i>Ocimum basilicum</i> L.
	Bush basil	<i>Ocimum minimum</i> L.
	American basil	<i>Ocimum americanum</i> L.
	Shrubby basil	<i>Ocimum gratissimum</i> L.
	Camphor basil	<i>Ocimum kilimandscharicum</i> Gürke
	Sacred basil / Holy basil	<i>Ocimum tenuiflorum</i> L. / <i>Ocimum sanctum</i> L.

2.2 Styles**2.2.1** Dried basil may be:

- Whole/intact;
- Crushed/rubbed/flaked;
- Ground/powdered; or
- Of other styles distinct from those above, provided they are labelled accordingly.

2.2.2 The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Composition**

Dried culinary leaves as described in Section 2 shall conform to the requirements contained in Annexes I and II.

3.2 Quality factors**3.2.1 Odour, flavour and colour**

Dried basil shall have a characteristic odour and flavour, which may vary depending on geo-climatic factors/conditions. Dried basil shall be free from any foreign odour or flavour and especially from mustiness odour. The typical colour of basil may change depending on post-harvest treatment.

3.2.2 Chemical and physical characteristics

The generic product shall comply with the requirements specified in Annex I (Chemical Characteristics) and Annex II (Physical Characteristics). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

4 FOOD ADDITIVES

Anticaking agents may be used in the powdered form of the product in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995).

The use of these additives shall be indicated and agreed by contractual agreement between buyer and seller.

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) and the *Code of Practice for Weed Control to Prevent and Reduce Pyrrolizidine Alkaloid Contamination in Food and Feed* (CXC 74-2014).

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

6 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 Spices and Culinary Herbs; *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78 - 2017), and other relevant Codex texts.

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 the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985). In particular, the following specific provisions apply.

8.2 Name of the product⁵

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 trade name and varietal type [species] described in Table 1 and style⁶ as described in Section 2.2.

8.3 Country of origin/country of harvest

8.3.1 Year of harvest (optional)

8.4 Commercial Identification

- Class/Grade, if applicable

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.

⁵The General name may be used if the product is a blend of the different species listed in Table 1. If a trade name is used then the product shall be a minimum of 80% of the species listed for that trade name.

⁶ Other distinctly different styles besides the three described in this standard were allowed

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis*

Parameter	Method	Principle	Type ⁷
Moisture	ISO 760	Titration	II
	ISO 939	Distillation	I
	AOAC 2001.12	Titration	II
	ASTA 2.0	Distillation	I
	AOAC 941.11	Distillation	I
	AOAC 986.21	Distillation	I
Total Ash	ISO 928	Gravimetry	I
	AOAC 950.49	Gravimetry	I
	ASTA 3.0	Gravimetry	I
Acid Insoluble Ash	ISO 930	Gravimetry	I
	ASTA 4.0	Gravimetry	I
Volatile Oil	ISO 6571	Distillation followed by Volumetry	I
	AOAC 962.17	Distillation followed by Volumetry	I
	ASTA 5.0	Distillation followed by Volumetry	I
Extraneous Matter	ISO 927	Visual Examination followed by Volumetry	I
Foreign Matter	ISO 927	Visual Examination followed by Volumetry	I
Insect Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual Examination	IV
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14 [ISPM 08 Determination of Pest Status in an area]	Visual Examination	IV
Mould damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual examination (for whole)	IV
Colour	Consider the use of Chroma Meters Measuring Head for color measurement	Colourimetry	IV
Excreta Mammalian,	Macroanalytical Procedure Manual, USFDA, Technical Bulletin V.39 B (For whole)	Visual Examination	IV
Excreta Other	AOAC 993.27 (For Ground)	Enzymatic Detection Method	IV

* Latest edition or version of the approved method should be used.

9.2 SAMPLING PLAN

To be developed.

⁷ According to the definition of "types of method of analysis" as per Codex Procedural Manual Section II.

ANNEX I

A. Chemical Characteristics of Dried Basil

General Name	Style	Moisture Content (Max. %)	Total ash %w/w max	Acid-insoluble ash % w/w max	Volatile Oils mL/100g (min)
Basil	Whole/ intact	12	16	2	0.3
	Crushed/rubbed/ flaked	12	16	2.5	0.3
	Ground/ powdered	10	16	2.5	0.1

ANNEX II

B. Physical Characteristics of Dried Basil

General name	Style	Extraneous matter ⁸ % w/w max	Foreign matter ⁹ % w/w max	Dead whole insects, insect fragments and rodent filth, % mass fraction, m/m max	Visible Mold damage %w/w max	Mammalian excreta mg/Kg max	Insect damaged leaves, % w/w, max	Other excreta ¹⁰ mg/Kg max	Other Defects	
									Name	Limit
Basil	Whole/intact	0.5	0.1	1.0	1.0	1.0	1.0	1.0	Color defects ¹¹ % w/w	5
	Crushed/Rubbed/Flaked	1.0	0.1	1.0	1.0	1.0	1.0	1.0		5
	Ground/powdered	0	0.1	1.0	1.0	1.0	1.0	1.0		-

⁸ All vegetable matter from the specific plant other than the required part.

⁹ Any visible and/or apparent matter or material not usually associated with the product.

¹⁰ Excreta from other animals such as reptiles and birds.

¹¹ Colour defects.

APPENDIX II**LIST OF PARTICIPANTS**

NO	MEMBER/ OBSERVER	PARTICIPANT NAME	EMAIL
1	EGYPT	Ahmed M. ELHELW (Chairperson)	helws_a@hotmail.com
2	SUDAN	Ula Abdelaziz Makkawi Abdelrhman (Co-Chairperson)	moafsqcu@yahoo.com
3	Botswana	CHAKUBINGA MOATSWI	ccmoatswi@gov.bw
4	Brazil	Andre Bispo Oliveira	andre.oliveira@agricultura.gov.br
5	Costa Rica	Melina Flores Rodríguez	mflores@meic.go.cr
6	Chile	Karen Baracatt	karen.baracatt@achipia.gob.cl
7	European Union	Mr Marco CASTELINA	marco.castellina@ec.europa.eu
8	France	Mr. Gilles Morini	gilles.morini@dgccrf.finances.gouv.fr
9		Mr. Nicolas Cocolo	Nicolas.COCOLO@scl.finances.gouv.fr
10	India	Dr S C Khurana	khurana.fssai@gmail.com
11		Ms. Srilatha C. M.	srilatha.cm@nic.in
12		National Codex contact point	codex-india@nic.in
13	Indonesia	Sekar Insani Sumunaringtyas (Mrs.)	sekartyassumunar@gmail.com
14		Nisa Wulandari (Mrs.)	subditsm@gmail.com
15	IOSTA	Laura Shumow	lshumow@astaspice.org
16	ICGMA	Sarah Brandmeier	sbrandmeier@gmaonline.org
17	Japan	Mitsuhide Kamikochi, Mr.	mitsuhide_kamikoc690@maff.go.jp
18		Mayumi Tenga, Ms	mayumi_tenga130@maff.go.jp codex_maff@maff.go.jp
19	Korea	Yoye Yu	yoye@korea.kr
20		Jooyeon Kim	kjy0132@korea.kr
21	Mexico	Tania Daniela Fosado Soriano	codexmex@economia.gob.mx
22	Perú	Ing. Luis Reymundo Meneses	LREYMUNDO@senasa.gob.pe
23		Susán Diones Córdova	sdiones@senasa.gob.pe
24		Juan Carlos Huiza Trujillo	codex@minsa.gob.pe
25	Sweden	Mrs. Kristina Lagestrand Sjölin	Kristina.sjolin@slv.se
26	THIE	Cordelia Kraft	THIE@wga-hh.de
27	United Kingdom	Dr Michelle McQuillan	michelle.mcquillan@defra.gov.uk
28		Christopher Conder	Christopher.conder@defra.gov.uk
29		Sophie Gallagher	Sophie.gallagher@defra.gov.uk
30	United States	Dorian A. LaFond	dorian.lafond@usda.gov
31		Aparna Tatavarthy, Ph.D.	Aparna.Tatavarthy@fda.hhs.gov
32		Heather Selig	heather.selig@usda.gov