

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3.2

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

Seventh Session

Kochi, Kerala India

29 January – 2 February 2024

TABLE 1 - METHODS OF ANALYSIS FOR SPICES DERIVED FROM DRIED FRUITS AND BERRIES

Sl. No	Spices	Provision	Method ^{1,2}	Principles	Type
1	Dried Allspice	Moisture on dry basis	ISO 939	Distillation	I
		Total ash on dry basis	ISO 939 and ISO	Distil followed by latio gravimetry.	I
	Dried Juniper Berries	Acid- insoluble on dry basis	ISO 939 and ISO 930	Distill followed by gravi	I
			ISO 939	Distil followed by gravimetry.	I
	Dried Star Anise	Extraneous matter	ISO 927	Visual examination by gravimetry	I
		Foreign matter	ISO 927	Visual examination by gravimetry	I
	Visible mouldj	ISO 927	Visual examination by gravimetry	I	
	Mammalian and other excreta	MPM V-8 Condiment and Crude MPM: V-8.	Visual examination by gravimetry	II	
	Whole dead insects and live insects	ISO 927	Visual examination	I	
	Insect fragments	ISO 927	Visu examinatio counting	I	
AOAC 975.49		Flotation method	II		

Commented [TA1]: Need to change this in table 2-physical characteristics

		Insect defiled	ISO 927	Visual examination followed by gravimetry	I
		Rodent hair	AOAC 965.40	Floatation	II

¹ Latest edition or version of the approved method should be used.

² The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table.

“For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.”