

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX ALIMENTARIUS COMMISSION**

**Forty-seventh Session**

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**REPORT OF THE SEVENTH SESSION OF THE CODEX COMMITTEE ON SPICES AND CULINARY  
HERBS**

***Kochi, Kerala, India***

***29 January - 2 February 2024***

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## SUMMARY AND STATUS OF WORK

Responsible party	Purpose	Text/Topic	Code	Step	Paragraph
Members CCEXEC86 CAC47	Adoption	Draft standard for spices derived from dried or dehydrated fruits and berries – small cardamom	N01-2021	8	30 (i) and Appendix III
	Adoption	Draft standard for spices derived from dried or dehydrated fruits and berries – allspice, juniper berry and star anise	N03-2021	8	48 (i) and Appendix IV
	Adoption	Draft standard for spices derived from dried or dehydrated fruits and berries – vanilla		5	70 (i) and Appendix V
	Adoption	Draft standard for dried or dehydrated roots, rhizomes and bulbs – turmeric	N02-2021	5/8	85 (i) and Appendix VI
CAC47	Approval	Proposal for new work on a standard for sweet marjoram			93 (i) and Appendix VII
	Approval	Proposal for new work on a standard for dried seeds - coriander			93 (ii) and Appendix VIII
	Approval	Proposal for new work on a standard for large cardamon			93 (iii) and Appendix IX
	Approval	Proposal for new work on a standard for cinnamon			93 (iv) and Appendix X
CCFL CCMAS	Endorsement / Information	Relevant sections of the:			
		i) labelling provisions for country of origin and country of harvest in the standard for dried floral parts – saffron			11 and Appendix II Part A
		ii) methods of analysis in different SCH standards			12 and Appendix II Part B
		iii) draft standard for spices in the form of dried or dehydrated fruits and berries – small cardamom			30 (ii) and Appendix III
		iv) draft standard for spices derived from dried or dehydrated fruits and berries – allspice, juniper berry and star anise			48 (ii) and Appendix IV
		v) draft standard for spices derived from dried or dehydrated fruits and berries – vanilla			70 (ii) and Appendix V
		vi) draft standard for dried or dehydrated roots, rhizomes and bulbs - turmeric			85 (ii) and Appendix VI
USA	Action	Prepare a discussion paper on trade data availability for spices and culinary herbs			92
Members	Action/ Information	Submission of proposals for new work			96
EWG (USA, India, Madagascar and Mexico)	Drafting	Draft standard for spices derived from dried or dehydrated fruits and berries – vanilla	6/7		70(ii)
EWG (Egypt)		Draft standard for sweet marjoram	2/3		94(i)

EWG (India and Iran)		Draft standard for dried seeds - coriander		94(ii)
EWG (Bhutan, Nepal and India)		Draft standard for large cardamon		94(iii)
EWG Brazil, Indonesia, Iran and Mexico		Draft standard for cinnamon		94(iv)

**LIST OF ABBREVIATIONS**

AOAC	Association of Official Analytical Chemists
ASTA	American Spice Trade Association
CAC	Codex Alimentarius Commission
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	circular letter
CRD	conference room document
CXS	Codex standard
EU	European Union
EUMS	European Union and its Member States
EWG	electronic working group
ICUMSA	<a href="#">International Commission for Uniform Methods of Sugar Analysis</a>
IWG	in-session working group
FAO	Food and Agriculture Organization of the United Nations
ISO	International Organization for Standardization
SCH	spices and culinary herbs
WHO	World Health Organization

## INTRODUCTION

1. The Codex Committee on Spices and Culinary Herbs (CCSCH) held its seventh session in Kochi (CCSCH7), Kerala, India, on 29, 30, 31 January and 2 February 2024, at the kind invitation of the Government of India. Dr M. R. Sudharshan, former Director, Spices Board India, Ministry of Commerce and Industry, Government of India, chaired the session, which was attended by 30 Member Countries, one Member Organization and one Observer Organization. The list of participants is contained in Appendix I. The session was also webcast.

## OPENING OF THE SESSION

2. Mr D Sathiyam IFS, Secretary, Spices Board, Ministry of Commerce and Industry, Government of India welcomed the delegates, highlighting the great achievements of the Committee since its establishment in 2013 and recognizing the 10th anniversary of CCSCH. Mr Amardeep Singh Bhatia IAS, Additional Secretary, Department of Commerce, Government of India and Chairman, Spices Board, as Chief Guest, gave the inaugural address emphasizing the importance of standards for spices and culinary herbs (SCH) in facilitating international trade of these commodities and ensuring fair trade practices. The meeting was inaugurated by lighting a lamp according to traditional customs.
3. Mr Steve Wearne, Chairperson of the Codex Alimentarius Commission (CAC), via video message, and Dr Hilde Kruse, Senior Food Standards Officer, Codex Secretariat, also addressed the Committee.
4. Dr A B Rema Shree, Director, Spices Board, closed the opening ceremony by thanking the delegates for their participation and their good and important work.

### Division of Competence<sup>1</sup>

5. CCSCH7 noted the division of competence between the European Union (EU) and its Member States, in accordance with paragraph 5, Rule II, of the Rules of Procedure of CAC.

### ADOPTION OF THE AGENDA (Agenda item 1)<sup>2</sup>

6. CCSCH7 adopted the provisional agenda as the agenda of the session, with the following additions under agenda Item 5.1, "Consideration of the proposal for new work":
  - proposal for new work on large cardamom (by Nepal and Bhutan, CRD06); and
  - proposal for new work on cinnamon (by Brazil, CRD07)
7. CCSCH7 agreed to establish in-session working groups (IWGs) on the following topics, open to all Members and Observers, to consider comments received and prepare recommendations for consideration by the plenary:
  - a. proposed draft standard for spices in the form of dried fruits and berries Part B - requirements for vanilla, chaired by the United States for America and co-chaired by Madagascar, Mexico, and India;
  - b. proposed draft standard on turmeric, chaired by Iran (Islamic Republic of) and co-chaired by India; and
  - c. proposals for new work and update of the template for CCSCH Standards, chaired by India and the United States for America, respectively.

### MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND ITS SUBSIDIARY BODIES (Agenda item 2)<sup>3</sup>

8. CCSCH7 noted the matters for information.
9. As regard the matters for action, discussions in plenary were held where various views were expressed for the "country of harvest" labelling provision. CCSCH7 agreed to hold informal consultations to prepare responses to questions from the Codex Committee on Food Labelling (CCFL) related to labelling provision in the *Standard for Dried Floral Parts – Saffron*, and questions from the Codex Committee on Methods of Analysis and Sampling (CCMAS) on the methods of analysis in the various standards and draft standards for SCH.

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<sup>1</sup> CRD1 (Division of competence between the European Union and its Member States)

<sup>2</sup> CX/SCH 24/7/1 Rev.; CRD06 (Bhutan and Nepal); CRD07 (Brazil)

<sup>3</sup> CX/SCH 24/7/2 Rev.1; CRD05 (Codex Secretariat); CRD09 Canada, the European Union, India, Indonesia, Kenya, Morocco, Thailand, Uganda, and the United States of America; CRD20 (Iran); CRD26 (responses to CCFL questions); and CRD27 (replies to CCMAS questions).

**Endorsement by CCFL of the labelling provisions for country of origin and country of harvest in the Standard for Dried Floral Parts - Saffron**

10. CCSCH7 considered CRD26 and noted the definition for “country of origin” as contained in the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985) was generally broad and therefore applicable to all foods. CCSCH7 further noted that there was no definition in Codex for “country of harvest”. However, the glossary of terms that CCSCH had developed to facilitate its work, included a definition for the term “harvest”.
11. Based on the above considerations, CCSCH agreed to forward the reply in Appendix II Part A to CCFL.

**Endorsement by CCMAS of methods of analysis in SCH standards**

12. CCSCH7 considered CRD27 and agreed to forward the respective answers to CCMAS to support the endorsement decisions on the various methods in the *Standards for dried or dehydrated ginger* (CXS 343-2021), *Cloves* (CXS 344-2021), *Basil* (CXS 345-2021), *Chilli Pepper and Paprika* (CXS 353-2022), and *Saffron*, the draft Standard for spices derived from dried fruits and berries (Part A – allspice, juniper berry and star anise), and the draft Standard for Small Cardamom (Appendix II, Part B).

**Others<sup>4</sup>**

13. CCSCH7 noted the information provided by the International Organization for Standardization (ISO) on activities related to SCH and expressed appreciation for the valuable work.
14. CCSCH7 agreed to publish the glossary of terms for CCSCH standards as an information document on the Codex website.

**DRAFT STANDARD FOR DRIED SMALL CARDAMOM (Agenda item 3.1)<sup>5</sup>**

15. India, as Chair of the Electronic Working Group (EWG), speaking also on behalf of co-Chair Guatemala and Iran (Islamic republic), introduced the agenda item noting that there had been general agreement in the EWG, but some provisions, which required further discussion during CCSCH7, had been kept in square brackets.
16. CCSCH7 agreed to the proposal of the Chairperson, considering that the draft standard had been adopted at Step 5 by CAC44 (2022), to focus the discussion on outstanding issues and also address the questions from CCMAS as outlined in Agenda item 2. Using CRD17 as the basis for its discussion, CCSCH7 considered the draft standard section by section. In addition to editorial corrections that included the alignment of the draft standard to the current SCH standards template, changes were made to the following sections and tables:

**Title and the scope of the standard**

17. CCSCH7 noted that the scope of work of the Committee included both dried or dehydrated plant products and that according to the grouping concept for SCH, cardamom was classified under the group dried fruits and berries. Based on these considerations, the title of the standard was amended to: “*Draft Standard for Spices in the Form of Dried or Dehydrated Fruits and Berries – Small Cardamom*”. The scope was also aligned with the current template for SCH standards.

**Section 2.2 Styles**

18. CCSCH7 discussed the different styles under which dried or dehydrated cardamom were presented in trade, and agreed that, in general, the product existed in one of the following five styles i.e. whole unopened capsules/pods; opened capsules/pods; seeds; powdered seeds; and powdered whole capsule/pods. Based on this, CCSCH7 agreed to include the various descriptions for each of these styles in the standard as follows:
  - a. Whole unopened capsule/pods: Intact capsules/pods that have not lost seeds.
  - b. Opened capsule/pods: Capsules/pods having an opening not exceeding 1/3<sup>rd</sup> of the suture’s length and containing seeds.
  - c. Seeds: Obtained after opening of the capsules/pods.
  - d. Powdered seeds: Powder obtained from grinding cardamom seeds.
  - e. Powdered whole capsule/pods: Powder obtained from grinding whole/open capsules/pods with seeds.

<sup>4</sup> SCH/7 INF/02 (Activities of ISO/TC 34/SC 7).

<sup>5</sup> CX/SCH 24/7/3; CX/SCH 24/7/3 Add.1 (Comments of Canada, Chile, Egypt, Guatemala, Indonesia, Iraq, Peru, Saudi Arabia, Thailand, Uganda, United Arab Emirates and Centre For Climate Change and Environmental Studies); CRD10 (the European Union, India, Indonesia, Kenya, Nigeria, Thailand, Uganda, and the United Republic of Tanzania); CRD17 (Draft Standard for dried small Cardamom (Further revised by the EWG co-Chairs); CRD18 (the Republic of Burundi); CRD19 (Cameroon); CRD21 (Bangladesh); CRD22 (Guatemala); and CRD23 (Chile).

**Section 2.3 Sizing**

19. CCSCH7 agreed to include the provision for sizing, as optional, in order to align the draft standard with existing SCH standards and the SCH standards template.

**Annex I – Table 1. Chemical characteristics for dried or dehydrated small cardamom**

20. CCSCH7 agreed that:
- The style “whole” would also include “open capsules/pods”.
  - For the parameter “volatile oil on dry basis ml/100 g (minimum)” the value would be different for whole-opened (2.5 ml/100 g (minimum)), and whole-unopened (3.5 ml/100g (minimum)) capsules/pods.
  - For powdered seeds, the proposed parameter for steam treated seeds would not be included in the table.
21. CCSCH7 agreed on the values for which there had been different proposals.

**Annex I – Table 2. Physical characteristics for dried or dehydrated small cardamom**

22. CCSCH7 agreed to insert the style “open capsule/pods” with the same parameter values as for the style “whole” apart from “empty and malformed capsules/pods by count/100 capsules (max)” for which the figure would be 10 as opposed to 5 for “open capsule/pods”.
23. CCSCH7 also agreed to:
- Insert a new parameter “other factors” for the styles “whole” and “open capsule/pods” to provide for the maximum allowable tolerances for defects that may occur in products covered under these two as a result of mixing with other styles.
  - Insert explanations to clarify “empty and malformed capsules”, “immature and shrivelled capsules” and “light seeds” as footnotes to Table 2.
  - The proposed values in the Table 2.
24. CCSCH7 reiterated its decision that particle size for cardamom in powdered form is left to an agreement between a buyer and seller instead of being part of the standard.

**Annex II – Table 1. Methods of analysis<sup>6</sup>**

25. CCSCH7 noted that at CCSCH6, all the identified analytical methods had been submitted to CCMAS for endorsement and inclusion in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) and that CCMAS had deferred their endorsement due to some issues that needed further clarification by CCSCH as outlined in document CX/SCH 24/7/2 Rev.1.
26. CCSCH7 agreed on the following replies to the two questions from CCMAS42 concerning the draft methods of analysis:
- Question 1. There are Type I and Type IV methods listed for the provisions “whole dead insects” and “insect fragments”. While listing both a Type I and Type IV is allowed, there should be a compelling reason for the listing. Would it be possible to explain the reasoning for this request?
27. The first method ISO 927 (type I) is applicable to “whole dead insects” in whole spices. Association of Official Analytical Chemists (AOAC) 975.49 (Type I) is “light filth in spices and condiments”, which would be applicable to “insect fragments” for dried or dehydrated small cardamom. Both these methods are required to analyse these two forms and two provisions.
28. ISO 927 and AOAC 975.49 are complimentary methods for testing different styles of spices (whole and ground), thus type IV has been removed.
- Question 2. There are parenthetical comments in the provision for ‘filth’ and ‘light filth’, which says list all the filth here – for example – mammalian excreta? It is unclear if this is text should have been removed.
29. This text had evolved since then and had been removed in the revised standard.

**Conclusion**

30. CCSCH7 noted that all outstanding issues had been addressed and agreed to:
- forward the draft standard for dried or dehydrated small cardamom to CAC47 for final adoption at Step 8 (Appendix III); and

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<sup>6</sup> CX/SCH 24/7/2 Rev. 1



- ii. forward the updated methods of analysis together with the answers to CCMAS for endorsement (Appendix III and Appendix II, Part B).

**DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED OR DEHYDRATED FRUITS AND BERRIES: PART A – REQUIREMENTS FOR ALLSPICE, JUNIPER BERRY AND STAR ANISE (Agenda item 3.2)<sup>7</sup>**

31. The United States of America, as Chair of the EWG, speaking also on behalf of the co-Chairs Madagascar, Mexico and India, introduced the agenda item based on CRD25 (revised draft standard).
32. The Chairperson proposed to focus the discussion on outstanding issues which had not been resolved in the EWG.
33. CCSCH7 agreed to use CRD25 as the basis for its discussion, considered the draft standard section by section, aligned the relevant sections to the current SCH standards template as well as existing standards, and resolved outstanding issues by taking the following decisions.

**Section 2.1.1**

34. CCSCH7 agreed to amend Table 1 to include “Badian” as another trade name for star anise.

**Section 2.3 Sizing (optional)**

35. A Member proposed to remove the requirement for indicating the method used for sizing allspice, juniper berry and star anise on the package. It was explained that methods were necessary to provide accurate information to consumers as to the type of measurements used for establishing the size of the product e.g. diameter, by-count, weight etc.
36. On the basis of the explanation given for this provision; it was retained.

**Section 3.1 Composition**

37. CCSCH7 noted that the editorial changes to the provision were intended to ensure clarity of the standard by cross-referencing to the different sections of the standard.

**Section 8.4 Commercial Identification**

38. CCSCH7 agreed to delete “net weight (optional)” to ensure consistency with other SCH standards as well as compliance with the mandatory requirements of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985).

**Annex I – Table 1: Chemical characteristics for spices derived from dried fruits and berries - Allspice, Juniper berry, and Star anise**

Allspice

39. CCSCH7 agreed to all the proposed maximum and minimum levels in Table 1 and made the following additional decisions and/or clarifications:
  - The proposed maximum values for moisture content for different styles were based on national standards and national surveillance data. The value of 12% for moisture content was agreed by taking into account the different requirements in Members as well as the value set by ISO.
  - The draft requirement for non-volatile ether extract (%w/w) for style “ground/powdered” was deleted due to lack of clarity on this provision.

Juniper Berry

40. CCSCH7 agreed to set a common value of 0.5 ml/100g (minimum) for volatile oils for all styles.

**Annex I – Table 2: Physical Characteristics for Spices derived from Dried Fruits and Berries - Allspice, Juniper berry, and Star anise**

41. CCSCH7 took the following decisions:

Allspice

- The values for extraneous matters (%w/w (maximum)) and foreign matter (%w/w (maximum)) would each be 0.5 %w/w, and deleted the combined value of 0.5 % w/w.
- The values for other excreta would remain at 11 mg/kg (maximum).
- The requirements for “black, white and broken berries, berries with stem” and “off-size” (for style –

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<sup>7</sup> CX/SCH 24/7/4; CX/SCH 24/7/4 Add.1 (Comments of Canada, Chile, Egypt, Indonesia, Iraq, Jamaica, Malaysia, Peru, Saudi Arabia, Thailand, and Uganda); CRD11 (the European Union, India, Indonesia, Kenya, Morocco, Nigeria, Thailand, Uganda, the United Republic of Tanzania); CRD18 (the Republic of Burundi); CRD19 (Cameroon); CRD21 (Bangladesh); CRD23 (Chile); CRD25 (EWG co-Chairs: the United States of America and India); and CRD30 (EWG co-Chairs)

whole), and “crude fibre” (for style ground/powdered) would be deleted.

#### Juniper Berry

- endorsed the different values for the different styles and deleted the requirement for “off-size” (for style - whole).

#### Star Anise

- endorsed the different values for the different styles and deleted the requirement for “maximum number of fruit per 100 g” in the style whole.

42. CCSCH7 also agreed to insert footnotes i.e. “broken among the whole” and “excluding stalks” with a view to clarify some parameters in Table 2.
43. A Member pointed out that the maximum value of 11mg/kg for “other excreta” and 11mg/kg for “mammalian excreta” for allspice, style – whole, was not acceptable from a general hygienic standpoint and was not consistent with the relevant ISO standard nor in line with other CCSCH standards.
44. Another Member pointed out that each SCH standard should be evaluated on its individual physical characteristics and not in a general form.
45. The Chair of the EWG clarified that the proposed value was determined based on submissions by Members and recommended that Members be prepared with data in advance to establish a more appropriate value.
46. CCSCH7 agreed to keep the proposed maximum value of 11 mg/kg for “other excreta” and for “mammalian excreta” individually for allspice whole-style unchanged.

#### **Annex II – Table 1. Methods of analysis<sup>8</sup>**

47. CCSCH7 confirmed the revised methods of analysis and agreed on the replies to the two questions from CCMAS42 concerning these methods (Appendix II, Part B).

#### **Conclusion**

48. CCSCH7 agreed to:
- forward the draft standard for spices derived from dried or dehydrated fruits and berries - allspice, juniper berry and star anise to CAC47 for adoption at Step 8 (Appendix IV); and
  - forward the updated methods of analysis together with the answers to CCMAS for endorsement (Appendix IV and Appendix II, Part B).

#### **DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES: PART B – REQUIREMENTS FOR VANILLA (Agenda item 3.3)<sup>9</sup>**

49. The United States of America, as Chair of both the EWG and IWG, also speaking on behalf of the co-Chairs Madagascar, Mexico and India, introduced the agenda item referring to the IWG report (CRD02).
50. CCSCH7 agreed to use the revised proposed draft standard, CRD02, as the basis for its discussion and reviewed the proposed draft standard section by section, incorporating editorial changes and corrections.
51. CCSCH7 decided to replace the term “varieties” with “species” and to delete the term “broken” throughout the document. Furthermore, CCSCH7 took the following decisions.

#### **Section 1 Scope**

52. A Member proposed to specifically exclude “exhausted” vanilla by including a statement to the effect that “this standard does not apply to “exhausted” vanilla beans”. It was highlighted that “exhausted” vanilla had distinct characteristics compared to the vanilla products covered by this draft standard, and that this statement could prevent potential confusion in the marketplace and ensure a clearer application of the standard.
53. The Chairperson clarified that the draft scope had already clearly defined the standard's applicability, and therefore there was no need to specifically exclude “exhausted” vanilla. It was also noted that “exhausted” vanilla is a byproduct of vanilla and therefore excluded from the standard.

#### **Section 2.1 Product definition**

<sup>8</sup> CX/SCH 24/7/2 Rev.1

<sup>9</sup> CX/SCH 24/7/5; CX/SCH 24/7/5 Add.1 (Comments of Brazil, Canada, Chile, Egypt, Indonesia, Iraq, Madagascar, Malaysia, Mauritius, Peru, Saudi Arabia, Thailand and Uganda); CRD02 (IWG report); CRD12 (the European Union, India, Indonesia, Kenya, Morocco, Nigeria, Thailand, Uganda, and the United Republic of Tanzania); CRD16 (Mexico); CRD18 (the Republic of Burundi); CRD19 (Cameroon); CRD21 (Bangladesh); CRD23 (Chile); and CRD24 (Guyana).

54. CCSCH7 agreed to change the term “varieties” to “species” in 2.1.1.

### **Section 2.2 Styles**

55. Regarding the association of the term caviar with vanilla i.e. "vanilla-caviar" and its proposed inclusion in the draft standard, Members expressed varying views:
- "Caviar" was typically associated with fish products and was defined in the *Standard for Sturgeon Caviar* (CXS 291-210).
  - There was no definition for "vanilla-caviar".
  - The term "vanilla-caviar" could be replaced by "vanilla-supreme".
  - The term "vanilla-supreme" was not a commonly used term.
  - "Vanilla-caviar" was an established product in global trade, widely recognized, and used worldwide.
  - The term "vanilla-caviar" could be further considered after a review of style nomenclature.
56. CCSCH7 agreed to keep the term "vanilla-caviar" in square brackets for further consideration.

### **Section 8.2 Name of the product**

57. In response to the proposal to make it mandatory to list trade name, species, or cultivar mandatory on the label, CCSCH7 agreed to insert the word "[shall]" in square brackets as an alternative to “may” in Section 8.2.3 for further consideration.

### **Section 9.2 Sampling plan**

58. CCSCH7 agreed to replace the text of this section with the sentence commonly used in other standards, i.e. "to be developed", in line with CCMAS recommendations.

### **Annex I – Table 1 on chemical characteristics for vanilla**

59. CCSCH7 noted that initially, the EWG had proposed four options for presentation of the chemical characteristics for vanilla. However, after consultations with the EWG Co-Chairs and discussions in the IWG, the options were reduced to the following two options:
- Option 1 - Chemical characteristics per style for the vanilla group as a whole
  - Option 2 - Chemical characteristics for vanilla per species and the classes for one of the species.
60. Some Members favoured Option 1 as it reflected the current trade practices and was consistent with the existing SCH standards. Other Members supported Option 2 noting that it was more precise and consistent with the specific requirements relating to the different species of vanilla as well as the existing differences between species based on chemical characteristics.
61. A Member, while supporting Option 1, noted that CCSCH could also explore the possibility of keeping both options through re-alignment of the text in the draft standard. Such an approach would allow for flexibility in the choice of options during its implementation. Another Member pointed out that Option 1 was serviceable for vanilla importing countries.
62. Noting the general support for Option 2, CCSCH7 agreed to put Option 1 in square brackets for further consideration and continue working with Option 2.
63. The EWG Chair noted that the late submission of some proposals on Annex 1, especially Table 1 - Chemical characteristics, did not permit further consultations by Members prior to CCSCH7 plenary session.

#### Option 2 - Chemical characteristics for vanilla per species

64. CCSCH7 noted that for *Vanilla planifolia*, classifications/grades i.e. extra, I, II and III had been introduced for the style “whole” while the draft standard had not provided for grading of the product. The reference to classifications was therefore put in square brackets.
65. CCSCH7 deleted the reference to “dry basis” in the parameter “vanillin content” consistent with the relevant ISO method (ISO 5565-2).
66. CCSCH7 also included the moisture content range of 10-35 %w/w for “vanilla caviar” noting that this range would be the same for all species of vanilla. The values were put in square brackets in line with discussion of the term “vanilla-caviar”.

### **Annex I - Table 2 on physical characteristics for vanilla**

67. CCSCH7 agreed to:

- a. delete the parameter "shriveled, immature, broken % w/w max" as there was no definition for this parameter;
- b. delete the parameter "size tolerance" (other factors), noting that there was no provision for this parameter and sizing was optional.
- c. put in square brackets the parameter "colour tolerance" (other factors) as there were no reference to these values;
- d. include the style "splits" and its associated values, placing them in square brackets; and
- e. delete the style "broken" as it was not associated with vanilla and not included in section 2.2.

### Methods of analysis

68. As regard determination of vanillin content, CCSCH7 noted that the testing was conducted on a wet basis and that for the method ISO 5565-2 the text for the principle should be either "extraction followed by HPLC" or "extraction followed by UV- spectrophotometry" depending on the equipment used.

### Conclusion

69. The Chairperson summarized the unresolved issues including: the alternate term for vanilla-caviar; provisions for food additives; labelling requirements for country of harvest; and which option to be used for the table on chemical characteristics in Annex I. It was further noted that most of the outstanding issues had been resolved, and thus the proposed draft standard was ready to be advanced to Step 5.
70. CCSCH7 agreed to:
- i. forward the proposed draft standard for spices derived from dried or dehydrated fruits and berries - vanilla to CAC47 for adoption at Step 5 (Appendix V); and
  - ii. establish an EWG, chaired by the United States for America and co-chaired by Madagascar, Mexico and India, working in English only, to consider the outstanding items in square brackets, taking into account the comments submitted at Step 6 as well as discussions in CCSCH7.
71. In view of the complexity of this topic, CCSCH7 acknowledged the possibility of organizing a virtual working group meeting prior to CCSCH8 to facilitate extensive communication on the outstanding issues.

### PROPOSED DRAFT STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS - TURMERIC (Agenda item 4)<sup>10</sup>

72. Iran (Islamic Republic of), as Chair of both the EWG and IWG, also speaking on behalf of the co-Chair India, introduced the agenda item, recalling that CCSCH6 had agreed to return the proposed draft standard for turmeric to Step 2/3 for redrafting and had established an EWG to undertake this task. The EWG had conducted three rounds of consultations, and an IWG session was also convened to review all the comments received. The Chair reported that the IWG had addressed all issues except a few technical issues which remained unresolved and were still in square brackets. Similarly, due to time constraint, the table on physical characteristics had not been considered by the IWG.
73. CCSCH7 agreed to consider the revised proposed draft standard as contained in the IWG report (CRD03) as a basis for its discussion.
74. CCSCH7 endorsed most of the proposed revisions and made further editorial corrections. CCSCH7 further agreed to use the term "dried or dehydrated turmeric" consistently throughout the document and to ensure alignment with the *Standard for Dried Roots, Rhizomes, and Bulbs: Dried or Dehydrated Ginger* (CXS 343-2021).
75. In addition, CCSCH7 took the following decisions.

### Section 2.2 Styles

76. CCSCH7 noted the explanation that rhizomes of turmeric were composed of both primary and secondary (or branched) rhizomes, and that the latter were referred to as "fingers". The style "whole" was amended to "whole or fingers of varying sizes, which may be cut at both ends with the flattened circular shape intact."

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<sup>10</sup> CX/SCH 24/7/6; CX/SCH 24/7/6 Add.1 (Brazil, Canada, Chile, Egypt, Indonesia, Iraq, Jamaica, Madagascar, Peru, Saudi Arabia, Thailand, Uganda, the United States for America, and American Herbal Products Association); CRD13 (European Union, India, Kenya, Morocco, Nigeria, Senegal, Thailand, Uganda, and the United Republic of Tanzania); CRD3 (In-session Working Group report on Turmeric); CRD18 (Republic of Burundi); CRD19 (Cameroon); CRD21 (Bangladesh); CRD23 (Chile); and CRD24 (Guyana)



**Section 8.2 Name of the product**

77. A Member proposed to make it mandatory to declare the trade name on the label by amending Section 8.2.3 to "trade name, variety or cultivar **shall** be listed on the label" explaining that this would be in line with the decision of CCSC6 (see REP22/SCH paragraph 129). In their view, this would ensure that turmeric was labelled correctly and not labelled with misleading names (e.g., yellow saffron). The Member emphasized that failing to provide the trade name, variety or cultivar on the label could lead to misunderstanding since trade name and common name might be different once the product was placed on the market.
78. CCSC7 noted the following views in respect to making Section 8.2.3 mandatory:
- Mandatory requirement for "trade name, variety, or cultivar" on the label would be inconsistent with other SCH standards and could establish a precedent, necessitating further discussion in CCFL.
  - Trade name and common name in the draft standard were identical, making the proposed requirement unnecessary.
  - Introducing mandatory labelling for variety and cultivar, which were not referenced in the draft standard, could lead to confusion.
  - The SCH standard layout provided flexibility to make changes depending on circumstances; however, in this case the trade name and common name were the same and there was no need for making it mandatory.
  - The *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985) adequately addressed concerns regarding potentially misleading trade names.
79. CCSC7 agreed to keep the word "**may**" in Section 8.2.3 in order to maintain the optional nature of the labelling requirement for "trade name, variety, or cultivar" on the label.
80. The European Union and its Member States (EUMS) expressed their reservation to this provision due to the reasons outlined in paragraph 77.

**Annex - Table on chemical characteristics for dried or dehydrated turmeric**

81. CCSC7 discussed the various chemical characteristics of the product as defined in Table 1 and agreed on the following values:
- 10% w/w (maximum) for moisture content for the style powdered/ground;
  - 8% w/w (maximum) for total ash on dry basis for the styles whole and pieces-comprising various cut, diced, or sliced and 10% for the style powdered/ground;
  - 1.5% w/w (maximum) for acid insoluble ash on dry basis for the styles whole, pieces-comprising various cut, diced, or sliced and powdered/ground; and
  - 2% w/w (minimum) for curcuminoids contents (colouring power) on dry basis for the styles whole, pieces-comprising various cut, diced, or sliced and powdered/ground.

**Annex - Table on physical characteristics for dried or dehydrated turmeric**

82. CCSC7 agreed to:
- rename the provision "insect damaged rhizomes [insect defiled rhizome]" to "insect defiled" and the provision "mould damage visible /insect defiled /infested" to "mould visible";
  - insert the requirement for defective rhizome at 5% w/w (maximum) for the style "whole" and N/A for the styles "pieces-comprising various cut, diced, or sliced" and "powdered /ground";
  - set the value at 1% w/w (maximum) for "insect defiled" for the styles "whole" and "pieces-comprising various cut, diced, or sliced";
  - set the value at 3% w/w (maximum) for "mould visible" for the styles "whole" and pieces-comprising various cut, diced, or sliced;
  - adopt the value at 0.5% w/w (maximum) for "extraneous matter" for the styles "whole" and "pieces-comprising various cut, diced, or sliced" and N/A for the style "powdered/ground";
  - set the value at 0.5% w/w (maximum) for "foreign matter" for the styles "whole" and "pieces-comprising various cut, diced, or sliced";
  - reduce the value for "whole insects, dead" from 4 (by count)/100 g (maximum) (as per CXS 343-2021) to 3 for the styles "whole" and "pieces-comprising various cut, diced, or sliced", in accordance with the American Spice Trade Association (ASTA) specification; and

- h. establish the value at 6.6 mg/kg (maximum) for “mammalian excreta” and “other excreta” for the styles “whole” and “pieces, comprising various cuts, diced, or sliced”, to align with CXS 343-2021, noting the view of a Member that the value should be 11 mg/kg as per ASTA specification and that an almost half reduction could potentially create trade barriers.

#### Methods of analysis

83. CCSC7 noted that validated methods were not available for the determination of defective rhizomes, and that this parameter was determined by visual examination.
84. CCSC7 agreed to:
  - insert the hyperlink for the methods for determining mammalian or/and other excreta; and
  - include ISO 2825 as a complementary method to ISO 5566 for determining curcuminoids content (colouring power).

#### Conclusion

85. CCSC7 agreed to:
  - i. forward the proposed draft standard for dried or dehydrated roots, rhizomes and bulbs - turmeric to CAC47 for adoption at Step 5/8 (Appendix VI); and
  - ii. forward the provisions for food additives, labelling, and methods of analysis to CCFA, CCFL and CCMAS, respectively, for endorsement.

#### CONSIDERATION OF THE PROPOSALS FOR NEW WORK (Agenda item 5.1)<sup>11</sup>

86. As requested by CCSC6, a circular letter (CL) (CL 2023/01-SCH) seeking proposals for new work had been distributed in January 2023 with a deadline of 3 September 2023.
87. In response to the CL, Egypt and India submitted proposal for development of a standard for sweet marjoram and a standard for dried seeds – Coriander, respectively. Additionally, the United States of America also submitted a proposal for new work on a group standard for dried roots, rhizomes and bulbs – galangal; greater galangal; lesser galangal; horseradish root; onions and shallots.
88. Furthermore, Bhutan and Nepal submitted a joint proposal for the development of a standard on large cardamom, which was outcome of the joint Codex Trust Fund 2 project for Bhutan, India and Nepal; and Brazil a proposal for development of a standard on cinnamon.
89. The work proposals, apart from the one submitted by the United States of America, were presented and discussed in an IWG. The IWG, while being supportive of the four proposals, proposed some amendments which were introduced (CRD06 Rev, CRD07 Rev, CRD29 and CRD31).
90. CCSC7 noted the four amended work proposals and agreed that these proposals should be taken up as new work of CCSC pending approval by CAC.
91. CCSC7 noted that the proposal on the development of a standard for dried roots, rhizomes, bulbs – galangal; greater galangal; lesser galangal; horseradish root; onions and shallots needed further work especially the provision of trade data. In view of the existing workload of CCSC and its submission of four new work proposals, the United States of America agreed to resubmit its proposal to CCSC8.
92. Recognizing the difficulty in obtaining sufficient disaggregated trade data for SCH to support new work proposals in this area, CCSC7 agreed to discuss this matter further at CCSC8. The United States of America volunteered to prepare a discussion paper on this topic (SCH trade data availability) to facilitate the deliberations by CCSC8.

#### Conclusion

93. CCSC7 agreed to start new work and to submit the following proposals to CAC47 for approval:
  - i. development of a standard for sweet marjoram (Appendix VII);
  - ii. development of a standard for dried seeds – coriander (Appendix VIII);
  - iii. development of a standard for large cardamom (Appendix IX); and
  - iv. development of a standard for cinnamon (Appendix X)

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<sup>11</sup> CX/SCH 24/7/7; CRD06 Rev (Bhutan and Nepal); CRD7 Rev (Brazil); CRD14 (India, Indonesia, Kenya, Morocco, Nigeria, Thailand, and Uganda); CRD19 (Cameroon); CRD21 (Bangladesh); CRD23 (Chile); CRD29 (India); and CRD31 (Egypt)

94. CCSCH7 furthermore agreed to establish the following EWGs, subject to the approval by CAC of the respective new work proposals, working in English, to develop proposed draft standards for circulation for comments at Step 3 and consideration by CCSCH8:
- i. EWG to prepare a proposed draft standard for sweet Marjoram, chaired by Egypt;
  - ii. EWG to prepare a proposed draft standard for dried seeds-coriander, chaired by India and co-chaired by Iran;
  - iii. EWG to prepare a proposed draft standard for Large Cardamom, chaired by Bhutan and co-chaired by Nepal and India; and
  - iv. EWG to prepare a proposed draft standard for Cinnamon, chaired by Brazil and co-chaired by Indonesia, Iran, and Mexico.
95. The EWGs will use the SCH template, in a group format, when preparing the respective proposed draft standards and will ensure alignment with the already published SCH standards. The EWG reports should be submitted at least three months before CCSCH8.
96. CCSCH7 also agreed to request the Codex Secretariat to issue a CL requesting proposals for new work for consideration at CCSCH8.

**UPDATE TO THE TEMPLATE FOR THE SPICES AND CULINARY HERBS (SCH) STANDARDS (Agenda item 5.2)<sup>12</sup>**

97. CCSCH7 noted that, due to time constraints caused by the need to complete its normative work, it had not been possible to convene the IWG tasked with updating the template for SCH standards.
98. The chair of this work, the United States of America, explained that efforts had been initiated to update the template before the session commenced. However, due to a significant number of CRDs on this subject arriving late, the task could not be completed prior to discussions on this agenda item. However, after analysing the comments received, it was recognized that inclusion of individual SCH names could be introduced in various sections (e.g., Sections 2.1.1, 3.2.2, 3.2.4, 4, and 8.1.1), parameters contained in Table 1: Chemical characteristics for {SCH group name} could be adjusted, and the parameters in Table 2: Physical characteristics for {SCH group name} could be presented either horizontally or vertically.
99. It was emphasized that the Template served as a guidance document, and modifications could be made based on the unique nature of individual SCH characteristics.
100. The Chairperson underscored that the template was a dynamic document that would be updated as need arises and encouraged its use by EWGs in the development of SCH standards.

**Conclusion**

101. CCSCH7 agreed to:
- i. encourage active participation of Members and Observers in all discussions of the template for SCH standards and urged timely provision of comments; and
  - ii. publish the updated template prepared by the United States for America as a CRD (CRD32) and deferred its consideration to CCSCH8.

**OTHER BUSINESS (Agenda item 6)**

102. There were no issues discussed under this agenda item.

**DATE AND PLACE OF THE NEXT SESSION (Agenda item 7)**

103. CCSCH7 noted that CCSCH8 was tentatively scheduled to be held in approximately 18 months' time subject to confirmation by the Host Secretariat in consultation with the Codex Secretariat.

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<sup>12</sup> CX/SCH 24/7/8; CX/SCH 24/7/8 Add.1 (Comments of Brazil, Chile, Egypt, European Union, Guatemala, Iran, Iraq, Mexico, Venezuela (Bolivarian Republic of) and ICUMSA), CRD15 (Indonesia, Kenya, Senegal, Uganda, and the United Kingdom); CRD21 (Bangladesh); CRD24 (Guyana); and CRD32 (updated Template prepared by the United States of America).



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**APPENDIX II**

**PART A: REPLIES FROM CCSCH7 TO THE QUESTIONS FROM CCFL47**

**CCFL questions:** Clarify the distinction between country of origin and country of harvest; provide rationale why the provision for country of harvest should be mandatory and how such a declaration would be beneficial for fraud prevention.

**Country of Origin:** According to 4.5 of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985):

*“When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling”.*

CCSCH recognizes that this definition is broad and applicable to all food commodities.

**Country of Harvest:** CCSCH recognizes that there is no definition for ‘country of harvest’ in Codex. However, in the glossary of terms for spices and culinary herbs, “harvest” is defined as the act or process of gathering agricultural crops. Based on this, the *“country of harvest is the country in which the gathering of the crops takes place”*.

Even though the country of origin and the country of harvest may be the same for many herbs and spices, these are two different terms. As such it will be beneficial for CCSCH to include in its glossary of terms an explanation of country of origin and/or country of harvest as it specifically applies to spices and culinary herbs. The quality characteristics of saffron vary considerably depending on the country where it has been cultivated. The labelling provisions should provide clear and reliable information to consumers.

Some operators may think that the treatment of saffron, including mixing saffron from different countries, can qualify to change the label even though this process does not change the nature of the product. Therefore, CCSCH6 recommended the standard for saffron for adoption and the provision for labelling for endorsement.

**PART B: REPLIES FROM CCSCH7 TO THE QUESTIONS FROM CCMAS42**

	Questions/clarifications from CCMAS	Justification/recommendations
	<b>Standard for Dried Roots, Rhizomes, and Bulbs – Dried or Dehydrated Ginger (CXS 343-2021); the Standard for Dried Floral Parts – Cloves (CXS 344-2021) and Standard for Dried Basil (CXS 345-2021)</b>	
1	ISO 927 is identified as a Type I whole dead insects, but only as a Type IV for live insects. Is there a reason for this difference in typing?	ISO 927 analytical method for live insects is also a direct method based on visual examination followed by gravimetry and is also a Type I method.  <i>It is recommended to correct the typing of the method for the analysis of live insects to Type I.</i>
2	MPM V8 is listed as a Type IV for Mammalian/Other Excreta, however ISO 927 appears to capture this category and is identified as a Type I at other parts of the table, is there a reason for selecting a Type IV for this provision?	In this context, ISO 927 includes the method for rodent excreta only. As the provision is for mammalian excreta and other excreta, MPM V-8 is a more suitable method of analysis for mammalian excreta and other excreta. CCSCH has typed MPM V-8 as Type I method since excreta is defined by the method used (visual in this case).  <i>It is recommended to correct the typing of MPM V-8 method to Type I.</i>
	<b>Standard for Dried Floral Parts – Saffron (CXS 351-2021)</b>	
1	The taste strength, aroma strength, coloring strength provisions uses the ISO 3632-2 and is listed as Type IV. As this ISO standard is specific to saffron, is there a reason it is listed as a Type IV and not a Type I?	Taste strength, aroma strength, and coloring strength provisions of saffron are defined by the ISO 3632-2 method. Hence CCSCH has typed this as a Type I method.  <i>It is recommended to correct the typing of this method to Type I.</i>
	<b>Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022)</b>	
3.	For the provision Live Insect there are 2 methods listed and both identified as Type I. Are these methods identical? If not, one must be endorsed as the Type I method and the other removed.	ISO 927 analytical method for live insect is a Type 1 method. Hence AOAC 960.51 may be removed.  <i>It is recommended to remove the AOAC 960.51 method.</i>

<b>Draft Standard for dried small cardamom and draft Standard for spices derived from dried fruits and berries (Part A – allspice, juniper berry and star anise)</b>	
1	<p>There are Type I and Type IV methods listed for the provisions “whole dead insects” and “insect fragments”. While listing both Type I and Type IV is allowed, there should be a compelling reason for the listing. Would it be possible to explain the reasoning for this request?</p>
	<p>The first method ISO 927 (Type I) is applicable to whole dead insects in whole spices. AOAC 975.49 (Type I) is “Light filth in spices and condiments”, which would be applicable to insect fragments for dried allspice, juniper berries, and star anise – in ground/small piece forms. Both these methods are required to analyze these two forms and two provisions.</p> <p>ISO 927 and AOAC 975.49 are complimentary methods for testing different styles of spices (whole and ground), and both are Type I methods.</p> <p><i>CCSCH has concluded that both methods are required for the provision and also revised the typing of the method AOAC 975.49 to Type I in the Methods of Analysis table.</i></p>
2	<p>There are parenthetical comments in the provision for ‘filth’ and ‘light filth’, which says list all the filth here – for example – mammalian excreta? It is unclear if this is text should have been removed.</p>
	<p>This text has evolved since then and has been removed in the revised draft standards.</p>
<b>Comparison between different CCSCH standards</b>	
1.	<p>In the <i>Standard for Dried Roots, Rhizomes and Bulbs – Dried or Dehydrated Ginger</i> (CXS 343-2021) ISO 927 is a Type IV for ‘mammalian / other excreta’, but in the <i>Standard for Dried Seeds – Nutmeg</i> (CXS 352-2022) ISO 927 is listed as a Type I for this same provision. Is there a reason for the different typing of the same method for the same provision?</p>
	<p>In the <i>Standard for Dried Roots, Rhizomes and Bulbs – Dried or Dehydrated Ginger</i> (CXS 343-2021), MPM-V8 method has been recommended for the analysis of mammalian/other excreta (not ISO 927 method, which is a method for rodent excreta only)</p> <p>Based on the discussion in the committee, MPM V-8 is classified as a Type I method since this method is the one designated reference method and other Type I methods do not apply.</p> <p><i>It is recommended to correct the typing of MPM V-8 method to Type I.</i></p>
2	<p>In some standards the provision is listed as ‘mould visible’ and in others it is listed as ‘visible mould’, is there a significance to this difference or could a single name for the provision be used consistently across standards.</p>
	<p>‘Mould visible’ and ‘visible mould’ imply the same provision. For consistency, the CCSCH standards would use the terminology given in respective references based on the criteria and methods of analysis.</p>
3	<p>Across standards, there are some differences in provision groups. One example, in the draft Standard for dried small cardamom the provision is ‘whole insect live / dead’, while in the <i>Standard for Dried Roots, Rhizomes and Bulbs – Dried or Dehydrated Ginger</i> (CXS 343-2021), the provisions are listed separately as ‘whole dead insects’ and ‘live insect’. Are these intentional?</p>
	<p>Based on the nature of the spice, and references available for that provision, the committee may combine the two provisions or list it separately. Spices and culinary herbs are very large and diverse group of plant products sometimes requiring separate provisions.</p>



**APPENDIX III****DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES –  
SMALL CARDAMOM****(For adoption at Step 8)****1. SCOPE**

This standard applies to dried or dehydrated fruits and berries - small cardamom as defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing or for repackaging if required. It excludes the product for industrial processing.

**2. DESCRIPTION****2.1 Product definition**

Dried or dehydrated small cardamom is a product obtained from the dried fruits of the plant *Elettaria cardamomum* (L.) Maton of Zingiberaceae family as described in Table 1.

**Table 1. Common, trade and scientific name of dried small cardamom**

Common name	Trade name	Scientific name
Small cardamom	Cardamom, Green cardamom	<i>Elettaria cardamomum</i> (L.) Maton

**2.2 Styles**

Dried or dehydrated small cardamom may be:

- Whole unopened capsules/pods: Intact capsules/pods that have not lost seed
- Opened capsules/pods: Capsules/pods having opening not exceeding 1/3rd of the suture's length and containing seeds
- Seeds: Seeds obtained after opening of the capsules/pods
- Powdered seeds: powder obtained from grinding cardamom seeds, or
- Powdered whole capsule/pods: powder obtained from grinding whole/open capsules/pods with seeds.

Other styles distinctly different from those five are allowed, provided they are labelled accordingly.

**2.3 Sizing (Optional)****3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 Composition**

Product as described in Section 2 above shall conform to the requirements contained in Annex I

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

The product shall have a characteristic odour, flavour and colour, which can 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 characteristics**

Dried or dehydrated small cardamom shall comply with the requirements specified in Annex I (Table 1 Chemical characteristics and Table 2 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.

**3.2.3 Classification (optional)**

If traded as classified, the provisions in Annex I shall apply as minimum requirements.

**4. FOOD ADDITIVES**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.

## 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), the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78- 2017) and other relevant Codex texts.
- 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 on Spices and Dried Culinary Herbs, 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 Prepackaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

### 8.2 Name of the product

- 8.2.1 The common 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.
- 8.2.3 Trade name, variety or cultivar may be listed on the label.

### 8.3 Country of origin and country of harvest

- 8.3.1 Country of origin shall be declared.
- 8.3.2 Country of harvest (optional).
- 8.3.3 Region of harvest and year of harvest (optional).

### 8.4 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

## 9. METHODS OF ANALYSIS AND SAMPLING

### 9.1 Methods of Analysis<sup>1</sup>

As described in Annex II, Table 1

### 9.2 Sampling Plan

To be developed.

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<sup>1</sup> The methods of analysis will be included in CXS 234- 1999 after endorsement by CCMAS and the following text shall replace **Annex II** Table 1.:

“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”

## Annex I

Table 1. Chemical Characteristics for dried or dehydrated small cardamom

Product Name	Style	Total ash on dry basis % w/w (max)	Acid insoluble ash on dry basis % w/w (max)	Moisture content % w/w (max)	Volatile oil on dry basis ml/100 g (min)
Small cardamom	Whole*	9.5	2.5	13	3.5 2.5**
	Seeds	9.5	3.0	13	3.5
	Powdered seeds	8.0	3.0	11	3.0
	Powdered Capsules with seeds	10.0	2.5	12	2.7

\* includes opened capsules/pods

\*\* for opened capsules/pods

**Table 2. Physical characteristics for dried or dehydrated small cardamom.**

Product Name	Style	Empty and malformed capsules/pods by count/100 capsules (max) <sup>a</sup>	Immature and shriveled capsules % w/w (max) <sup>b</sup>	Light seeds % w/w (max) <sup>c</sup>	Insect defiled/infested % w/w (max)	Extraneous matter <sup>d</sup> % w/w (max)	Foreign matter <sup>e</sup> % w/w (max)	Whole dead insects, (by count) /100 g (max)	Live insects (by count) /100 g (max)	Mammalian Excreta mg/kg (max)	Other Excreta <sup>f</sup> mg/kg, (max)	Mould Visible % w/w (max)	Other factors
Small Cardamom	Whole unopened capsule/pods	5	7	N/A	1	5	0.5	4	0	6.6	2.2	1	Tolerance 15% w/w (max) <sup>g</sup>
	Whole opened capsule/pods	10	7	N/A	1	5	0.5	4	0	6.6	2.2	1	Lot composition - Minimum of 60% of opened pods
	Seeds	N/A	N/A	5	N/A	2	N/A	4	0	6.6	2.2	1	N/A
	Powdered seeds	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0	N/A	N/A	N/A	N/A
	Powdered Capsules with seeds	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0	N/A	N/A	N/A	N/A

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

<sup>a</sup> Empty and malformed capsules: Capsules which have no seeds or are scantily filled with seeds.

<sup>b</sup> Immature and shriveled capsules: Capsules which are not fully developed”.

<sup>c</sup> Light seeds include seeds that are brown or red in colour, and broken, immature and shriveled seeds.

<sup>d</sup> Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.

<sup>e</sup> 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.

<sup>f</sup> Excreta from other animals, such as reptiles and birds.

<sup>g</sup> Presence of opened capsules/pods in unopened capsules/pods

## Annex II

Table 1. Methods of analysis\*

Provision	Method <sup>1</sup>	Principle	Type <sup>2</sup>
Moisture	ISO 939	Distillation	I
Total Ash, on dry basis	ISO 939 and ISO 928	Distillation and Gravimetry	I
Acid Insoluble Ash, on dry basis	ISO 939 and ISO 930	Distillation and Gravimetry	I
Volatile Oil on dry basis	ISO 939 and ISO 6571	Distillation followed by Volumetry	I
Extraneous Matter	ISO 927	Visual Examination followed by Gravimetry	I
Foreign Matter	ISO 927	Visual Examination followed by Gravimetry	I
Insect defiled/infested	ISO 927	Visual Examination followed by Gravimetry	I
Immature and shriveled capsules	ISO 882-1	Visual Examination followed by Gravimetry	I
Mammalian or/and Other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices <a href="https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs">https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs</a>	Visual Examination followed by gravimetry	I
Mould visible	ISO 927	Visual Examination followed by gravimetry	I
Empty and malformed capsules	ISO 882-1	Visual Examination followed by gravimetry	I
Whole insect live/dead	ISO 927 (For whole)	Visual examination followed by gravimetry	I
	AOAC 975.49 (For powdered/pieces)	Floatation followed by gravimetry	I
Light seeds	IS 1907**	Visual examination followed by gravimetry	III

<sup>1</sup> Latest edition or version of the approved method should be used

<sup>2</sup> According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II

\* 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”

\*\*IS 1907 is a method of analysis based on Indian standard

**APPENDIX IV****DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES - ALLSPICE, JUNIPER BERRY AND STAR ANISE****(For adoption at Step 8)****1. SCOPE**

This standard applies to spices derived from dried or dehydrated fruits and berries, as defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing or for repackaging if required. It excludes the products for industrial processing. The exact species bought/sold may be defined by contractual specifications.

**2. DESCRIPTION****2.1 Product definition**

2.1.1 Dried or dehydrated fruits and berries belonging to the species listed in Table 1:

**Table 1: Variety of dried or dehydrated fruits and berries covered by this standard.**

	<b>Common Name</b>	<b>Trade Names</b>	<b>Scientific Name</b>
<b>1</b>	Allspice	Allspice	<i>Pimenta dioica</i> (L.) Merr. (Myrtaceae)
		Pimento Jamaican pepper	<i>Pimenta racemosa</i> var. <i>racemosa</i> Fosberg syn <i>Pimenta dioica</i> var. <i>tabasco</i> (Willd. ex Schltld. & Cham.) (Myrtaceae)
<b>2</b>	Juniper berry	Juniper berry	<i>Juniperus communis</i> L. (Cupressaceae)
<b>3</b>	Star anise	Star anise	<i>Illicium verum</i> Hook. f. (Schisandraceae)
		Badian	

**2.2 Styles**

Dried or dehydrated fruits and berries as described in Section 2.1.1 may be:

- Whole
- Cut/broken, or
- Ground/powdered.

Other styles distinctly different from the above three are allowed, provided they are labelled accordingly.

**2.3 Sizing (optional)**

Individual dried or dehydrated fruits and berries as described in Section 2.1.1 may be sized whole or cut when appropriate in accordance with existing trade practices and determined by contractual agreement between buyer and seller. When sized, the size designation and the method used shall be indicated on the package.

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

Dried or dehydrated fruits and berries as described in Section 2.1.1 shall conform to the requirements contained in Annex I.

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

The product shall have a characteristic odour, flavour and colour, which can 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 Classification (optional)**

When dried or dehydrated fruits and berries as described in Section 2.1.1 are traded as classified/graded, the provisions in Annex I shall apply as the minimum requirements for the lowest class/grade.

**3.2.3 Chemical and physical characteristics**

Dried or dehydrated fruits and berries as described in Section 2.1.1 shall comply with the requirements specified in Annex I (Table 1 - Chemical characteristics, and Table 2 - 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**

4.1 Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

#### **4.2 Processing aids**

The processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

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

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), *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015) Annex III, 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 practical 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 addition, the following specific provisions apply:

##### **8.2 Name of the product**

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. (Styles).

8.2.3 Trade Name, variety or cultivar may be listed on the label.

##### **8.3 Country of origin and country of harvest**

8.3.1 Country of origin shall be declared.

8.3.2 Country of harvest (optional)

8.3.3 Region of harvest and year of harvest (optional)

##### **8.4 Commercial Identification**

- Style
- Class/Grade, if applicable
- Size if sized (optional)

##### **8.5 Labelling of non-retail containers**

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

**9. METHODS OF ANALYSIS****9.1 Methods of Analysis<sup>1</sup>**

See Annex II.

**9.2 Sampling plan**

To be developed.

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<sup>1</sup> The methods of analysis will be included in CXS 234- 1999 after endorsement by CCMAS and the following text shall replace Annex II Table 1.

*“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”.*



## ANNEX 1

Table 1 - Chemical characteristics for spices derived from dried or dehydrated fruits and berries.

Product Name	Style	Moisture content % w/w (max)	Total Ash on dry basis % w/w (max)	Acid Insoluble Ash on dry basis % w/w (max)	Volatile Oil on dry basis ml/100g (min)
Allspice	Whole	12	5	1	2
	Cut/Broken	12	5	1	2
	Ground/ Powdered	12	4.5	1	1
Juniper berries	Whole	22 (for naturally dried) 16 (for dehydrated)	4	1	0.5
	Cut/Broken	16	4	1	0.5
	Ground/ powdered	14	4	1	0.5
Star anise	Whole	10	4	0.5	7
	Cut/Broken	10	4	0.5	N/A
	Ground /powdered	8	4	0.5	N/A

N/A (Not applicable) means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

**Table 2 - Physical Characteristics for spices derived from dried or dehydrated fruits and berries**

Product Name	Form/Style	Dead Whole Insects Count/100g (max)	Mammalian Excreta mg/kg(max)	Mould visible %w/w (max)	Insect Defiled/Infested % w/w (max)	Extraneous Matter % w/w (max)	Foreign Matter % w/w (max)	Live insect by count/100 g (max)	Other Factors
<b>Allspice</b>	Whole	2	11	2	1	0.5	0.5	0	- Other Excreta 11mg/kg (max)
	Cut/Broken	2	N/A	N/A	N/A	0.5	0.5	0	
	Ground/ Powdered	N/A	N/A	N/A	N/A	N/A	N/A	0	- Insect fragments: 30/10g max - Rodent hair: 1/10g max
<b>Juniper Berries</b>	Whole	3	1	1.0	1.0	2 <sup>#</sup>	N/A	0	- Stalks 3% w/w max - **Broken 10 % w/w max
	Cut/Broken	3	1	1.	1.0	1	1	0	
	Ground/ Powdered	N/A	N/A	N/A	N/A	N/A	N/A	0	- N/A
<b>Star Anise</b>	Whole	2	8	1.0	1	2 <sup>#</sup>	1.0	0	- Stalks 3% w/w max
	Cut/Broken	1	8	1.0	1.0	1	0.5	0	
	Ground/ Powdered	N/A	N/A	N/A	N/A	N/A	N/A	0	

\* Values or Unclassified is the current text in the draft standard are the absolute minimum requirement

\*\*Broken among the whole

<sup>#</sup> Excluding stalks in juniper berries and star anise

2: Excreta Mammalian- If the average of the total number of sub-samples exceeds the listed milligram per kg

3: Dead Whole Insects- If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value shown in the table

N/A: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

ANNEX II

**Table 1 - Methods of analysis for spices derived from dried or dehydrated fruits and berries.**

Product Name	Provision	Method <sup>1,2</sup>	Principles	Type
Allspice Juniper berries Star anise	Moisture	ISO 939	Distillation	I
	Total ash on dry basis	ISO 939 and ISO 928	Distillation and gravimetry.	I
	Acid- insoluble on dry basis	ISO 939 and ISO 930	Distillation and gravimetry	I
	Volatile oils on dry basis	ISO 939 and ISO 6571	Distillation followed by volumetry	I
	Extraneous matter	ISO 927	Visual examination followed by gravimetry	I
	Foreign matter	ISO 927	Visual examination followed by gravimetry	I
	Mould visible	ISO 927	Visual examination followed by gravimetry	I
	Mammalian and other excreta	MPM V-8 Spices, Condiments, Flavors and Crude Drugs <u>MPM: V-8. Spices, Condiments, Flavors, and Crude Drugs   FDA</u>	Visual examination followed by gravimetry	I
	Whole dead insects and live insects	ISO 927	Visual examination	I
	Insect fragments	ISO 927	Visual examination	I
		AOAC 975.49 (For powdered/pieces)	Flotation method	I
	Insect defiled	ISO 927	Visual examination followed by gravimetry	I
	Rodent hair	AOAC 965.40	Flotation	I

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.”

**APPENDIX V****DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES -  
VANILLA**

(For adoption at Step 5)

**1 SCOPE**

This standard applies to vanilla (cured vanilla beans) as defined in Section 2.1 below, and 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.

**2 DESCRIPTION****2.1 Product definition**

2.1.1 Vanilla beans belonging to the species listed in Table 1:

**Table 1: Species of vanilla covered by this standard.**

Common name	Trade names	Scientific name
Vanilla	Pompona vanilla	<i>Vanilla pompona</i> Schiede (Orchidaceae)
	Vanilla Mexican vanilla Bourbon vanilla Planifolia vanilla	<i>Vanilla planifolia</i> Andrews (Orchidaceae)(syn. <i>V. fragrans</i> (Salis.) Ames)
	Vanilla odorata	<i>Vanilla odorata</i> C. Presl (Orchidaceae)
	Tahitian vanilla	<i>Vanilla x tahitensis</i> J.W. Moore (Orchidaceae)
	Maya vanilla	<i>Vanilla cribbiana</i> Soto Arenas (Orchidaceae)

**2.2 Styles**

Vanilla may be:

- Whole beans/ complete beans with seeds and pulp inside
- Splits - Beans that are naturally split.
- Cut – short vanilla beans of varying lengths.
- Vanilla pulp and seeds/ [Vanilla-Caviar] [Vanilla Supreme] - comprising of vanilla pulp and seeds, or
- Ground/powdered - derived from ground whole, cut, and split beans.

Other styles distinctly different for those five are allowed, provided they are labeled accordingly.

**2.3 Sizing (optional)**

Vanilla may be sized whole or cut when appropriate, in accordance with existing trade practices. When sized, the size designation and the method used shall be indicated on the package.

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

Vanilla as described in Section 2.1 shall conform to the requirements contained in Annex 1.

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

The product shall have a characteristic odour, flavour, and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness. Vanilla beans colour ranges from reddish to shiny black (oily black).

**3.2.2 Classification (optional)**

When vanilla as described in Section 2.1 are traded as classified/graded, the provisions in Annex 1 (Table 1 Chemical characteristics and Table 2 Physical characteristics) shall apply as the minimum requirements.

### 3.2.3 Chemical and physical characteristics

Vanilla as described in Section 2.1 shall comply with the requirements specified in Annex 1. (Table 1 - Chemical Characteristics and Table 2 - 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

- 4.1 [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 product conforming to this standard.]

## 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), the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017), and other relevant Codex texts.
- 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), *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015) Annex III, and other relevant Codex texts.
- 6.2 The products should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for 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 addition, the following specific provisions apply:

### 8.2 Name of the Product

- 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.
- 8.2.3 Trade name, species, or cultivar may [shall] be listed on the label.

### 8.3 Country of origin and country of harvest

- 8.3.1 Country of origin shall be declared.
- 8.3.2 Country of harvest (optional) [mandatory]
- 8.3.3 Region of harvest and year of harvest (optional)

### 8.4 Commercial Identification

- Style
- Class/Grade, if applicable
- Size(optional)

### 8.5 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

## **9 METHODS OF ANALYSIS AND SAMPLING**

### **9.1 Methods of Analysis<sup>1</sup>**

See Annex 2 Table 1- Methods of analysis for vanilla.

### **9.2 SAMPLING PLAN**

To be developed.

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<sup>1</sup> The methods of analysis will be included in CXS 234- 1999 after endorsement by CCMAS and the following text shall replace Annex II Table 1.:

“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”

**Table 1. Chemical characteristics for vanilla**

[Option 1. Table 1. Chemical characteristics of vanilla per style]

Product name	Form/Style	Moisture content %w/w [(max)]	Total ash on dry basis % w/w (max)	Acid insoluble ash on dry Basis % w/w (max)	Vanillin content g/100g
Vanilla	Whole	25 – 38	5	1	>2.0
		35	NA	NA	2.0
		15 – 38			>1.2
	Split				
	Cut	25 – 28	5	1	1.6 – 2.0
		20 10 – 25 10 – 38	NA	NA	1.6
Vanilla-caviar	35	5	1	> 2.0	
	NA	NA	NA	2.0 > 0.2	
Ground/ powdered	20 – 25	5	1	>1.0	
	17	NA	NA	1.0	
	15 15 – 25			< 1.5	

**Option 2. Table 1. Chemical characteristics for vanilla per species**

Scientific Name	Form/Style	Moisture content %w/w	Vanillin content [weight] g/100g (min)
<i>Vanilla planifolia</i>	Whole [: Extra]	35 - 38	1.8
	[Whole: I]	30 - 36	1.6
	[Whole: II]	25 - 30	1.4
	[Whole: III]	15 -25	1.2
	Split	15-25	1.2
	Cut	10-25	1
	Ground/powdered	<15	1
	[Vanilla caviar]	25 -35 [10-35]	1
<i>Vanilla odorata</i>	Whole	15 - 35	2
	Split	15 - 25	2
	Cut	15-20	1.4
	Ground/ powdered	<15	1.4
	[Vanilla caviar]	25 -30 [10-35]	1
<i>Vanilla x tahitensis</i>	Whole	30- 55	0.3
	Cut	15 - 55	0.3
	Ground/powdered	10 - 45	0.3
	[Vanilla caviar]	15- 55 [10-35]	0.3
<i>Vanilla cribbiana</i>	Whole	15-38	1.4
	Split	15-25	1.4
	Cut/	10-25	0.7
	Ground/powdered	<15	0.5
	[Vanilla caviar]	25 -35 [10-35]	1
<i>Vanilla pompona</i>	Whole	20-40	0.02
	Cut	15-25	0.02
	Ground/ powdered	<15	0.01
	[Vanilla caviar]	25 -35 [10-35]	0.02



**Table 2. Physical characteristics for vanilla**

Name	Form/Style	Extraneous matter % w/w (max)	Live insect count/100g (max)	[Other factors]
				Color Tolerance % w/w (max)
Vanilla	Whole	1	0	7.0
	[Splits]	1	0	7.0
	Cut	1	0	7.0
	Ground/Powdered <sup>1</sup>	1 [N/A]	0	N/A
	[Vanilla-caviar]	1 [N/A]	0	N/A

<sup>1</sup> [The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.]

N/A Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

## Annex 2

Table 1. Methods of analysis for vanilla

Spices	Provision	Method <sup>(1,2)</sup>	Principles	Type
Vanilla	Moisture Content	ISO 5565-2	Distillation	I
	Extraneous matter <sup>3</sup>	ISO 927	Visual examination followed by gravimetry	I
	Live Insect	ISO 927	Visual examination	I
	Insect fragments	AOAC 975.49	Flotation method	I
	Vanillin Content	ISO 5565-2 / AOAC 990.25	Extraction followed by HPLC analysis or Extraction followed by UV Spectrophotometry	I
	Total ash on dry basis	ISO 939 and ISO 928	Distillation and gravimetry	I
	Acid- insoluble ash on dry basis	ISO 939 and ISO 930	Distillation and gravimetry	I
	[colour]	[ISO 11037:201]	Sensory analysis	I
	[Munsell Colour Chart]	Visual	I	

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

<sup>1</sup> According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II.

<sup>2</sup> 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.”.

<sup>3</sup> Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.

**APPENDIX VI****DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED ROOTS, RHIZOMES AND BULBS - TURMERIC****(For adoption at Step 5/8)****1. SCOPE**

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

**2. DESCRIPTION****2.1 Product definition**

Dried or dehydrated turmeric is the product obtained from drying or dehydrating primary (bulbs) or secondary rhizomes (fingers) of plants *Curcuma longa* L. of Zingiberaceae family as described in Table 1.

**Table 1: Common, trade and scientific name of dried or dehydrated turmeric.**

Common name	Trade name	Scientific name
Turmeric	Turmeric	<i>Curcuma longa</i> L. ( <i>Curcuma domestica</i> Valetton)

**2.2 Styles**

Dried or dehydrated turmeric may be:

- Whole or fingers of varying sizes, which may be cut at both ends with the flattened circular shape intact;
- Pieces comprising various cut, diced, or sliced styles; or
- Powdered /ground.

Other styles distinctly different for those three are allowed, provided they are labelled accordingly.

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

Dried or dehydrated turmeric as described in Section 2.1 above shall conform to the requirements specified in Annex I.

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

The product shall have a characteristic odour, flavour, and colour, which can 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 characteristics**

Dried or dehydrated turmeric shall comply with the requirements specified in Annex I (Chemical Characteristics - Table 1 and Physical Characteristics -Table 2). The defects allowed must not affect the general appearance of the product as regard to its quality, keeping quality and presentation in the package.

**3.2.3 Classification (optional)**

When dried or dehydrated turmeric is traded as classified, the chemical and physical characteristics in Annex I apply as the minimum requirements.

**4. FOOD ADDITIVES**

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 product conforming to this standard.

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

**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 on Spices and Aromatic Herbs, 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 addition, the following specific provisions apply:

### 8.2 Name of the product

- 8.2.1 The common 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.
- 8.2.3 Trade name, variety or cultivar may be listed on the label.

### 8.3 Country of origin and country of harvest

- 8.3.1 Country of origin shall be declared.
- 8.3.2 Country of harvest (optional).
- 8.3.3 Region of harvest and year of harvest (optional).

### 8.4 Commercial identification

- Class/Grade, if applicable
- Size (optional)

### 8.5 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

## 9. METHODS OF ANALYSIS AND SAMPLING

### 9.1 Methods of Analysis<sup>1</sup>

As described in Annex II, Table 1

### 9.2 SAMPLING PLAN

To be developed.

---

<sup>1</sup> The methods of analysis will be included in CXS 234- 999 after endorsement by CCMAS and the following text shall replace Annex II Table 1:

*“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”.*

## ANNEX I

Table 1. Chemical characteristics for dried or dehydrated turmeric

Product name	Styles	Moisture content % w/w (max)	Total ash on dry basis % w/w (max)	Acid insoluble ash on dry basis % w/w (max)	Curcuminoids content (colouring power) on dry basis % w/w (min)
Turmeric	Whole	12	8	1.5	2
	Pieces-comprising various cut, diced, or sliced styles	12	8	1.5	2
	Powdered /Ground	10	9	1.5	2

Table 2. Physical characteristics for dried or dehydrated turmeric

Product name	Style	Insect defiled. % w/w (max)	Mould visible % w/w (max)	Whole insects, dead (count/100 g) (max)	Live insects (count/100 g) (max)	Extraneous matter <sup>1</sup> % w/w (max)	Foreign matter <sup>2</sup> % w/w (max)	Mammalian excreta mg/kg (max)	Other excreta <sup>3</sup> , mg/kg (max)	Other factors
Turmeric	Whole	1	3	3	0	0.5	0.5	6.6	6.6	Defective Rhizome 5 % w/w max <sup>4</sup>
	Pieces-comprising various cut, diced, or sliced styles	1	3	3	0	0.5	0.5	6.6	6.6	N/A
	Powdered /Ground	N/A	N/A	N/A	0	N/A	N/A	N/A	N/A	N/A

<sup>1</sup> Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.

<sup>2</sup> 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.

<sup>3</sup> Excreta from other animals, such as reptiles and birds.

<sup>4</sup> Defective Rhizomes: These include small, shriveled fingers and/or bulbs, internally damaged, hollow or porous rhizomes, rhizomes scorched due to boiling and other types of damaged rhizome

N/A: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero

## ANNEX II

Table 1. Methods of analysis for dried or dehydrated turmeric

Parameter	Method <sup>1</sup>	Principle	Type <sup>2</sup>
Moisture	ISO 939	Distillation	I
Total Ash on dry basis	ISO 939 and ISO 928	Distillation and gravimetry	I
Acid Insoluble Ash on dry basis	ISO 939 and ISO 930	Distillation and gravimetry	I
Curcuminoids content on dry basis (Colouring power)	ISO 2825 and ISO 5566	Spectrophotometry	I
Extraneous Matter	ISO 927	Visual examination followed by gravimetry	I
Foreign Matter	ISO 927	Visual examination followed by gravimetry	I
Insect defiled.	ISO 927	Visual examination followed by gravimetry	I
Whole insects Live /dead	ISO 927 (for whole)  AOAC 975.49 (For powdered/ pieces)	Visual Examination followed by gravimetry  Floatation followed by gravimetry	I
Mammalian or/and Other excreta	Method V-8 Spices, Condiments, Flavours and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices  <a href="https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs">https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs</a>	Visual examination followed by gravimetry	I
Mould visible	ISO 927	Visual examination followed by gravimetry	I

<sup>1</sup> Latest edition or version of the approved methods should be used.

<sup>2</sup> According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II

**APPENDIX VII****PROJECT DOCUMENT****PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR SWEET MARJORAM****(For approval)****Introduction**

Sweet marjoram (*Oreganum majorana* L. syn. *Majorana hortensis* Moench.) Lamiaceae family, is one of the important medicinal and aromatic plants. Sweet marjoram is a bushy herbaceous plant grown as a culinary herb, it is indigenous to the Mediterranean, Turkey, Western Asia, it grows well in Upper Egypt. The subtle and delicate flavour of sweet marjoram is due to essential oil, the principal components of which are terpinene and terpineol. The active principles are found chiefly in the aerial parts (herb). Dried sweet marjoram herb and the oil are used as spices in the food industry, as well as for their preservative and medicinal properties. This herb has generated a lot of interest from the researchers that has led to a series of publications since 1960, also it is considered as an important economic agricultural export crop. Sweet marjoram was known to the ancient Greeks and Romans as a symbol of happiness.

**1. The Purpose and Scope of the standard**

The scope of the work is to establish a worldwide standard for dried whole, crushed and ground sweet marjoram to be offered for industrial food production and direct consumption, including for catering purposes or for repacking, as required.

The objective is to develop a Codex standard based on measurable characteristics, specifically quality criteria, and any other factors for developing an international document to protect consumer's health and facilitate international trade.

**2. Relevance and timeliness**

Sweet marjoram is native to the Mediterranean region and Southern Europe and is intensively cultivated in Europe, North Africa, Asia and both North and South America. Today, sweet marjoram is used largely for consumption, it is particularly appreciated for the taste it lends meat dishes, poultry, fish, sausages, pizzas, salads, egg, and vegetable preparations.

Developing a worldwide standard will help to protect consumer's health and to facilitate fair trade. Increases of international tourism all over the world, the migrations flow, and globalization, the rise of low-fat and low-salt diets, which require more seasoning, as well as increasing the food trade worldwide have increased the demand on the spices and herbs resulting in developing and growth in their international trade continuously.

**3. Main aspects to be covered.**

The standard will cover characteristics related to identification and quality in all aspects as well as safety requirements:

- Product definition: Defining the product as dried sweet marjoram herb including the common, trade and scientific names.
- Style: Listing the different forms of the dried sweet marjoram (whole, crushed, and powdered).
- Composition: Including provisions for basic ingredients and other permitted ingredients. Establishing moisture, ash, and volatile oil content as well as other values of the dried sweet marjoram.
- Quality criteria: Including provisions for colour, odour, flavour ...etc.
- Provisions for the labeling and marking of the product in accordance with the Codex standard for the labeling of pre-packaged foods.
- Provisions for hygiene, contaminants, and pesticides residues with reference to pre-existing Codex documents.
- References to Methods of Analysis and Sampling.

**4. Assessment against the criteria for the Establishment of Work Priorities****General criterion**

Consumer protection from the point of view of health, food safety, ensuring fair practices in food trade and considering the identified needs of developing countries. The proposed new standard will meet this criterion by:



- Promotion of consumer protection and the prevention of fraudulent practices.
- Providing greater assurance of the product to meet consumer needs and the minimum requirements for food safety.
- Arriving at levels of standardization based on the properties of different to meet industrial and consumer needs with exactness and credibility. In addition, the elaboration of the standard would be to the benefit of many countries in general and more particularly for producers, exporters, and importers of sweet marjoram.

#### Criteria applicable to commodities

Overview of Global Sweet marjoram Market top exporting and importing countries 2021, The top 10 exporting countries of Sweet marjoram 2021 were China, Spain, Belgium, Mexico, Poland, Netherland, Ecuador, France, Egypt, and Türkiye respectively, table (1). And The top 10 importing countries of Sweet marjoram 2021 were United States, Japan, France, Germany, South Korea, United Kingdom, Belgium, Italy, Netherlands, and Canada respectively (table 2), each based on HS code 071080

#### a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

**Table 1 - Top 10 exporting countries of Sweet marjoram with a summary of price and seasonality data for each market. 2021**

Country	Share in Export Value 2021	Export Value 2021 USD	1-Year Growth in Export Value 2020-2021	3-Year Growth in Export Value 2018-2021
China	22.53%	\$865.73M	+3.56%	+6.36%
Spain	13.10%	\$503.23M	+9.09%	+6.33%
Belgium	12.08%	\$463.95M	-13.12%	-19.48%
Mexico	10.02%	\$384.78M	-2.18%	+13.56%
Poland	5.54%	\$212.93M	+2.54%	-8.87%
Netherland	5.39%	\$206.93M	+19.30%	+25.20%
Ecuador	4.16%	\$159.92M	+0.82%	+33.08%
France	2.83%	\$108.63M	-6.05%	-16.07%
Egypt	2.69%	\$103.35M	+2.76%	+29.73%
Türkiye	2.23%	\$85.58M	+44.97%	+19.22%

<https://www.tridge.com/trades>

**Table 2 - Top 10 Importing countries of sweet marjoram with a summary of price and seasonality data for each market (2021).**

Country	Share in Import Value 2021	Import Value (in USD) 2021,	1-Year Growth in Import Value 2020-2021	3-Year Growth in Import Value 2018-2021	5-Year Growth in Import Value 2016-2021
United States	20.40%	\$795M	-1.62%	+10.64%	+22.67%
Japan	14.28%	\$556.49M	+10.08%	+14.45%	+35.79%
France	9.01%	\$350.99M	+1.04%	-3.87%	+11.50%
Germany	8.83%	\$344.06M	-1.98%	-2.67%	+4.49%
South Korea	6.33%	\$246.78M	+0.65%	+4.93%	+19.66%
United Kingdom	5.68%	\$221.54M	-1.03%	-10.24%	-0.27%
Belgium	5.41%	\$210.79M	-12.37%	-18.13%	-16.37%
Italy	4.50%	\$175.24M	-1.68%	-5.53%	+15.10%
Netherlands	2.91%	\$113.61M	+7.83%	+5.51%	+11.71%
Canada	2.55%	\$99.58M	+0.07%	+19.71%	+53.19%

<https://www.tridge.com/trades>

**Table 3 - List of importing markets for a product exported by Egypt.**

**Sweet marjoram (Bardacoch), fresh or dried, whether or not cut, crushed or powdered**

**Unit: US Dollar thousand**

Importers	Exported value 2016	Exported value 2017	Exported value 2018	Exported value 2019	Exported value 2020
World	6678	5861	5462	4526	4642
Germany	1347	1230	1172	1212	1585
Poland	1402	1136	1400	1052	786
Austria	405	98	262	307	446
USA	1715	1338	723	295	352
Slovenia	91	13	96	275	210
Belgium	158	109	191	117	170
Latvia	75	32	57	68	150
Algeria	33	63	42	13	119
United Kingdom	61	57	81	54	83
Türkiye	73	228	182	137	74

<https://www.trademap.org/Index.aspx>

**Table 4 - List of importing markets for a product exported by Egypt**  
**Sweet marjoram (Bardacoch) fresh or dried, whether or not cut, crushed or powdered**

Importers	Exported quantity, Kilograms 2016	Exported quantity, Kilograms 2017	Exported quantity, Kilograms 2018	Exported quantity, Kilograms 2019	Exported quantity, Kilograms 2020
World	1416	1365	1332	1250	1237
Poland	341	318	346	299	325
Germany	279	280	2600	311	302
Austria	91	29	54	82	99
USA	258	197	140	58	83
Latvia	34	16	31	27	54
Slovenia	2	6	23	68	52
Belgium	32	24	42	26	34
Algeria	11	19	17	6	29
United Kingdom	19	19	20	42	14
Türkiye	10	55	55	32	16

<https://www.trademap.org/Index.aspx>

**(b) Diversification of national legislations and apparent resultant or potential impediments to international trade:**

Imports and exports of sweet marjoram take place for many applications. However, it would be preferred that the trade in sweet marjoram is carried out under an international criterion based on Codex Standard. Therefore, the new work would provide internationally recognized specific standard to enhance international trade and to accommodate the importer's requirements. The ISO has developed a standard for sweet marjoram and other associations as the European Spice Association (ESA) and the American Spice Trade Association (ASTA) have dealt with some sweet marjoram specification. To overcome the resultant or potential impediments to international trade, it is essential to incorporate all existing different standards in a single improved comprehensive standard acceptable across the board internationally. This warrants the establishment of a Codex standard as per the Procedural Manual.

**(c) International or regional market potential**

Dried sweet marjoram herbs and leaves are the most important utilization form of sweet marjoram after sweet marjoram oil due to its popularity, sweet marjoram is intensively cultivated and grown in temperate zones in North Africa, Southern Europe and Asia.

Egypt is one of the most suppliers for the sweet marjoram. Egypt exports the commodity to many countries (e.g. Germany, USA, Poland, Brazil, Austria, Russia).<sup>1</sup>

**(d) Amenability of commodity to standardization**

The standard will include the characteristics of dried sweet marjoram, composition, quality and packaging criteria.

The characteristics of sweet marjoram cultivated to retail sale e.g composition, quality characteristics, processing, packaging, etc., all lead to adequate parameters for the standardization of the product. Considering of technical information available and a certain degree of harmonization that has already been achieved at national level and international levels on certain aspects relevant to consumer's protection and trade facilitation as mentioned in point b), it is therefore, timely to develop an international harmonized standard for sweet marjoram.

<sup>1</sup> <http://www.nfsa.gov.eg>, National Food Safety Authority (NFSA)

**(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards**

There is no general commodity standard covering sweet marjoram. The new work will enhance consumer protection and facilitate trade by establishing an internationally agreed and recognized quality standard.

**(f) Number of commodities which would need separate standards including whether raw, semi processed or processed.**

The proposed standard will cover the dried sweet marjoram in its different styles (whole, crushed, and powdered).

**(g) Work already undertaken by other organizations in this field**

- i. ISO Standard for Dried sweet marjoram (*Origanum majorana* L.) - Specification (ISO 10620:1995),
- ii. Guidance from the American Spice Trade Association 2017 (Clean Safe Spices),
- iii. Quality Minima Document of ESA (Rev. 5 2018).

**5. Relevance to Codex strategic objectives**

The proposal is consistent with the Codex Strategic Plan 2020-2025, adopted by the 42nd Session of the Codex Alimentarius Commission, in particular strategic objectives 1.1, 1.2, 2.1, 2.2, 2.3, 3.1 and 3.2. and aims at setting up internationally accepted minimum quality requirements of dried sweet marjoram for human consumption.

**6. Information on the relation between the proposal and other existing Codex document**

This proposal is a new Codex Standard and is not related to or based on any pre-existing Codex document. This standard will include references to relevant pre-existing Codex texts developed by general subject committees, as follows:

- *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21 – 2013).
- *General Principles of Food Hygiene* (CXC 1-1969)
- Data bases related to the maximum limits for pesticides residues issued by Codex Committee on Pesticides Residues in Food (CCPR)
- *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995)
- *Code of Hygienic Practice for Spices and Dried Aromatic Herbs* (CXC 42-1995) Revised 2014
- *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015)
- *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017)
- *General Standard for the Labeling of Pre-packaged Foods* (CXS 1-1985)
- *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021)
- *Recommended Methods of Analysis and Sampling* (CXS 234-1999)
- *General Standard for Food Additives* (CXS 192-1995)

**7. Identification of any requirement for and availability of expert scientific advice**

No need for expert scientific advice is foreseen at this stage. Published research documents by international bodies will be referred to in the process of preparing the standard.

**8. Identification of any requirement for technical input to the standard from external bodies so that this can be planned for**

Technical input from the International Standards Organization (ISO), American Spice Trade Association (ASTA), and European Spice Association (ESA) while through developing this standard may be sought when developing this standard.

**9. Proposed Time Schedule**

It is expected that the development of this standard would be conducted in three CCSC sessions or less, depending on the agreement reached by the Committee.

**APPENDIX VIII****PROJECT DOCUMENT****PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR DRIED SEEDS- CORIANDER****(For approval)****Introduction**

Coriander, (*Coriandrum sativum* L.), also called cilantro or Chinese parsley, feathery annual plant of the parsley family (Apiaceae), parts of which are used as both an herb and a spice. Native to the Mediterranean and Middle East regions, the plant is widely cultivated in many places worldwide for its culinary uses.

The dry fruits are referred to as coriander seeds in commerce. The seeds have a lemony citrus flavour when crushed due to terpenes linalool and pinene. It is described as warm, nutty, spicy, and orange - flavoured.

Coriander is commonly found both as whole dried seeds and in ground form. Coriander seed is a spice in garam masala, and Indian curries. Outside of Asia, coriander seed is used widely for pickling vegetables. Coriander seeds are used in brewing certain styles of beer and are one of the key botanicals used to flavour gin. Although seeds generally have lower vitamin content, they do provide significant amounts of dietary fiber, calcium, selenium, iron, magnesium, and manganese.

The objective is to develop a codex standard based on measurable characteristics, specifically quality criteria and any other factors for developing an international document to protect consumer's health and facilitate the international trade.

**1. The Purpose and Scope of the Standard**

The scope of the work is to establish a worldwide standard for dry and/or dehydrated whole, crushed or ground coriander (*Coriandrum sativum* L.) of the family *Apiaceae* to be offered for industrial food production and for direct consumption, including catering purposes or repacking, as required. The standard will cover all varieties of fruits of *Coriandrum sativum* L. with commercial interest.

**2. Relevance and Timeliness**

Coriander is produced and traded worldwide (Tables 1 to 6) and the major producing / trading countries are: India, Russian Federation, Italy, Bulgaria, Morocco, Spain, Canada, Ukraine etc. India ranks number 1 in and contributes around 64.5% of world coriander production. The global production as on 2020 is about 2.22 MT.

**3. Main aspects to be covered**

The main aspects to be covered in standard are the minimum quality required to ensure consumer health and to promote a fair practice in international trade. Hence the standard will cover

- (i). Product Definition - Defining the product as "dry and/or dehydrated, coriander seeds and including reference to the genus and the species and/or varietal types if necessary.
- (ii). Styles - Listing/describing the different forms of presentation of coriander seeds.
- (iii). Classes/ Quality Criteria -Establish the minimum requirements of coriander seeds which shall be complied with, independently from the quality parameters and other requirements regardless of class.
- (iv). Essential Composition and Quality Factors -Provisions for the labelling and marking of the product in accordance with the General Standard for the Labelling of Pre-packaged Foods.
- (v). Provisions on contaminants that refer to the Codex General Standard for Contaminants and Toxins in Food and Feed, pesticides residues and General Standard for Food Additives with reference to pre-existing Codex documents.
- (vi). Hygiene provisions that refer to the Recommended International Code of Practice –General Principles of Food Hygiene.
- (vii). References to Methods of Analysis and Sampling.

**4. Assessment against the criteria for the Establishment of Work Priorities****General Criterion**

Consumer protection from the point of view of health, food safety, ensuring fair practices in food trade.

## (a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

Table 1: Top 10 producers of coriander from 2006 to 2020.

	Country	Production volume (Tons)															
		Production %	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2020
1	<u>Global</u>		587.10K	698.45K	714.83K	728.29K	827.34K	953.54K	923.84K	907.58K	1.00M	1.08M	1.15M	2.14M	2.24M	2.17M	2.22M
2	<u>India</u>	64.35%	268.78K	396.52K	397.29K	392.38K	419.60K	537.28K	537.33K	546.17K	584.00K	546.00K	632.00K	1.53M	1.50M	1.45M	1.43M
3	<u>Turkiye</u>	14.16%	8.48K	8.01K	7.23K	9.47K	13.99K	14.88K	12.89K	12.04K	27.31K	27.84K	30.58K	32.74K	284.88K	306.68K	315.00K
4	<u>Mexico</u>	5.97%	51.76K	49.69K	42.33K	39.67K	46.40K	52.59K	54.08K	65.06K	53.55K	68.94K	80.26K	132.57K	127.24K	100.56K	132.68K
5	<u>Syria</u>	3.19%	39.90K	26.00K	27.70K	30.83K	41.10K	47.59K	51.50K	47.67K	27.67K	27.70K	27.70K	116.44K	76.11K	45.36K	70.99K
6	<u>Iran</u>	2.73%	35.75K	41.76K	34.87K	52.73K	66.10K	62.29K	52.87K	40.10K	66.06K	63.38K	56.51K	61.98K	60.62K	59.71K	60.77K
7	<u>China</u>	2.27%	36.00K	38.00K	40.00K	42.00K	44.00K	45.60K	47.00K	47.20K	49.28K	52.50K	49.66K	50.48K	50.88K	50.34K	50.57K
8	<u>Russia</u>	1.66%	4.19K	2.81K	7.59K	11.20K	7.71K	13.04K	6.12K	5.69K	29.25K	99.87K	89.26K	48.49K	10.15K	37.58K	36.93K
9	<u>Egypt</u>	1.30%	22.00K	22.00K	22.00K	23.20K	24.41K	25.56K	28.00K	27.83K	27.59K	28.19K	28.75K	29.19K	28.71K	28.88K	28.92K
10	<u>Morocco</u>	1.24%	23.00K	23.00K	23.00K	23.75K	24.73K	25.50K	29.50K	26.86K	26.52K	27.10K	27.44K	27.94K	27.49K	27.63K	27.69K

K = Thousand, M = Million

Source: Tridge – Global Trade Platform

**Table 2: Pattern of Export International Trade**

<b>Year</b>	<b>Export quantity (in Tons)</b>	<b>Value (US Dollar thousand)</b>
2016	200,512	178,922
2017	167,911	133,530
2018	162,414	136,957
2019	167,978	165,055
2020	191,910	199,117
2021	197,956	211,972
2022	Data not available	161,452

Sources: ITC calculations based on UN COMTRADE and ITC statistics.

**Table 3: Pattern of Import International Trade**

<b>Year</b>	<b>Import quantity (in Tons)</b>	<b>Value (US Dollar thousand)</b>
2016	194,473	180,892
2017	159,970	137,984
2018	158,406	126,765
2019	149,728	141,350
2020	184,152	176,325
2021	Data not available	198,790
2022	Data not available	168,321

Sources: ITC calculations based on UN COMTRADE statistics

**Table 4: Exported value (US Dollar thousand) of Coriander seeds, neither crushed nor ground**

Exporters	Exported value 2018	Exported value 2019	Exported value 2020	Exported value 2021	Exported value 2022
World	136957	165055	199117	211972	161452
India	34472	40459	45018	47112	37746
Italy	16396	19465	24252	27830	27248
Russian Federation	15906	16959	20131	33157	25087
Bulgaria	9628	16147	17445	19304	16040
Morocco	7303	9466	10837	15211	14241
Spain	4414	4480	5492	4240	4085
Canada	3253	4120	3949	4345	3770
Ukraine	3737	3606	6147	5605	3660
Syrian Arab Republic	8672	15343	19639	6634	3414
Romania	1186	721	1636	2451	2974
Argentina	4719	3705	3925	4335	2864
USA	1602	1942	2027	2691	2335
Türkiye	67	585	1679	1159	2301
Poland	765	1539	2232	2252	2054
Netherlands	1855	1240	1549	1723	1839

Sources: ITC calculations based on UN COMTRADE and ITC statistics.

**Table 5: Imported value (US Dollar thousand) of Coriander seeds, neither crushed nor ground**

Importers	Imported value 2018	Imported value 2019	Imported value 2020	Imported value 2021	Imported value 2022
World	126765	141350	176325	198790	168321
Malaysia	18415	18513	16437	16903	24924
Indonesia	9187	13035	18603	20777	20175
India	10633	6145	12430	12888	15657
Sri Lanka	-	11840	17527	20011	10406
Japan	5300	3968	4596	5041	9469
USA	5023	5839	6514	9010	9154
Germany	3937	3788	5831	5805	7501
United Kingdom	3222	3572	4590	5024	7038
Egypt	9179	12520	9859	8767	5580
Thailand	3428	3554	3698	4443	5277
China	13	248	1245	2747	4981
Türkiye	252	1401	2784	2304	4302
Netherlands	2282	2359	3628	4786	3626
Poland	1981	1897	3865	5928	3119

Sources: ITC calculations based on UN COMTRADE statistics.



Table 6: Export growth of coriander seeds, neither crushed nor ground.

Exporters	Value exported in 2022 (USD thousand)	Trade balance in 2022 (USD thousand)	Quantity exported in 2022	Quantity Unit	Unit value (USD/unit)	Annual growth in value between 2018-2022 (%)	Annual growth in quantity between 2018-2022 (%)
World	161473	-6905	Data not available	-	Data not available	11	3
India	37746	22090	Data not available	-	Data not available	10	3
Italy	27248	26097	16873	Tons	1615	15	5
Russian Federation	25104	24798	Data not available	-	Data not available	30	17
Bulgaria	16040	15866	15687	Tons	1023	13	2
Morocco	14241	13191	7413	Tons	1921	20	7
Spain	4085	3641	1644	Tons	2485	-2	-8
Canada	3770	2271	2018	Tons	1868	4	-11
Ukraine	3660	3650	4601	Tons	795	4	-10
Syrian Arab Republic	3415	3181	3285	Tons	1040	-22	-23
Romania	2974	1243	2301	Tons	1292	36	37

**Sources: ITC calculations based on UN COMTRADE statistics.**

The global trade of coriander as total export in 2021 was 197956 tons and import in 2020 was 184152 tons respectively as the major exporters were India, Italy, Russian Federation, Bulgaria, and Morocco etc; while the major importers were Malaysia, Indonesia, Egypt, Japan and United States of America (USA).

(Sources: ITC calculations based on UN COMTRADE statistics)

**(b) Diversification of national legislations and apparent resultant or potential impediments to international trade:**

Import and export of coriander take place between many countries. So, establishing international standard criteria based on codex standard is necessary for International trade and consumer support. To overcome the resultant or potential impediments to international trade, it is essential to incorporate all existing different standards in a single improved comprehensive standard acceptable across board internationally. This warrants the establishment of a Codex standard as per the Procedural Manual.

**(c) International or regional market potential**

The world market for imported coriander in 2022 was valued at 168,321 (USD thousands) and the exported ones was 161,452 (USD thousands).

Coriander shows an international growth of 11% in value and 3% in quantity exported between 2018 and 2022 (Sources: ITC calculations based on UN COMTRADE statistics)

**(d) Amenability of commodity to standardization**

The standard will include the characteristics of dried and /or dehydrated coriander's fruits including all varieties of *Coriandrum sativum*, composition, quality and packaging criteria.

**(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards**

There is no general commodity standard covering coriander under Codex. The proposed standard will heighten consumer protection and facilitate coriander trade by establishing an internationally agreed quality standard.

**(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed.**

The proposed standard will cover the dried and / or dehydrated coriander's fruits/seeds in whole, crushed, and powdered forms.

**(g) Work already undertaken by other international organizations in this field**

- (i). American Spice Trade Association's (ASTA) Cleanliness Specification for spices, seeds and herbs
- (ii). Quality Minima Document of European Spice Association (ESA)
- (iii). ISO Standard for Coriander (*Coriandrum sativum* L.), whole or ground (powdered) - Specification (ISO 2255)

**5. Relevance to Codex strategic objectives**

The elaboration of a Codex standard for coriander is according to strategic objectives that aim to promote the maximum application of Codex standards by countries in their national legislation and to facilitate international trade by protecting the health of the consumers. This standard is important to guarantee quality, as well as providing new opportunity for the producing this healthy and beneficial products and promoting international market.

This proposal is consistent with the Codex Strategic Plan 2020-2025, in particular strategic Goal 2 - Objective 2.2, and Goal 3 - Objectives 3.1, 3.2 and 3.3.

**6. Information on the relation between the Proposal and other existing CODEX document**

This proposal is a new Codex standard and is not related to or based on any pre-existing Codex document. This standard will include references to relevant pre - existing Codex texts developed by general subject committees, as follows:

- *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997)
- *General Principles of Food Hygiene* (CXC 1-1969)
- Data bases related to the maximum limits for pesticides residues issued by Codex Committee on Pesticides Residues in Food (CCPR)
- *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995)
- *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015)
- *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017)
- *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985)
- *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021)
- *Recommended Methods of Analysis and Sampling* (CXS 234-1999)
- *General Standard for Food Additives* (CXS192-1995)

**7. Identification of any requirement for and availability of expert scientific advice**

No expert scientific advice is foreseen at this stage. Published research documents by international bodies will be referred in the process of preparing the standard.

**8. Identification of any requirement for technical input to the standard from external bodies so that this can be planned for**

Technical inputs from the International Standards Organization (ISO), American Spice Trade Association (ASTA), and European Spice Association (ESA) may be sought when developing this standard.

**9. Proposed Time Schedule**

It is expected that the development of this standard would be conducted in three CCSCCH sessions or less, depending on the agreement reached by the Committee.

**APPENDIX IX****PROJECT DOCUMENT****PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR LARGE CARDAMOM****(For approval)****INTRODUCTION**

Large cardamom (*Amomum subulatum* Roxb.) belongs to the botanical family called *Zingiberaceae* and is also known as 'black cardamom.' Large cardamom capsules are spindle-shaped and are light to dark brown to pink in color. The dried and/or dehydrated whole capsule normally vary from 6 mm to 10 mm in width and contain several black seeds inside with a spicy aroma.

While large cardamom is grown mainly in the sub-Himalayan region of Nepal, India, and Bhutan, between 800 and 2,100 meters above sea level, other types of cardamom known as green cardamom or small cardamom (*Elettaria cardamomum* Maton) are mostly grown in Guatemala, India, Sri Lanka, Indonesia, Tanzania etc.

For centuries, large cardamom has been utilized by many communities of South Asia for its smoky flavor in their traditional dishes as a symbol of wealth and now getting its market in countries particularly in the Gulf, North America, Europe and Australia. Compared to the green variety, large cardamom has a very distinct smoky smell and taste, and brownish to pinkish color, which originates from an ancient drying method.

**1. Purpose and Scope of the Standard**

The physical shapes and chemical/phyto-chemical constituents of large cardamom (*Amomum subulatum* Roxb.) differs widely from small or green cardamom (*Elettaria cardamomum* Maton) which is having larger share in international trade. Currently, there is no Codex standards for large and small cardamom, however, official processes have started for preparation and adoption of a new Codex standard for small cardamom. In order to avoid confusion and generalization of quality standards for small and large cardamoms for international trade, it is proposed to formulate a separate Codex standard for large cardamom. The scope of this work is to establish Codex standard for large cardamom in whole, seed and ground forms. The objective of this standard is to consider the identity and quality characteristics of large cardamom or any other factors to protect consumers' health and promote fair international trade.

**2. Relevance and Timeliness**

Due to the growing trend of large cardamom production, export and international trade, it is necessary to establish commodity standards covering the quality, hygiene and labelling to have a reference that has been internationally agreed by consensus between main producing and trading countries. The main producers of large cardamom are Bhutan, India and Nepal. Large cardamom continues to be in the top list of export commodities for Bhutan and Nepal.

In the world market, both small and large cardamoms, combined, are referred to as cardamom and trade data are put under the Customs HS Code 09.08.31 used for international trade.

Although it is difficult to get the segregated world trade data for large cardamom, based on the recent official data of main exporting countries (Bhutan, India and Nepal), the main importers are from India, Bangladesh, Pakistan, Afghanistan, Saudi Arabia and other Gulf Cooperation Council (GCC) countries, the United Kingdom (UK), the United States (US), Japan, Canada and Australia.

Recent trends show that in terms of volume and value of exports from the South Asian region, the share of large cardamom is gradually increasing. The export price of large cardamom (in capsules) varies between US\$ 10 to US\$ 13 per kilogram in the season of 2023. Currently, it is considered as the world's fourth most expensive spice, surpassed in price per weight only by saffron, vanilla and green cardamom. Economics of this valuable spice is important from different perspectives such as marketing, employment, household income, globalization, and export.

Quality specifications for large cardamom were developed and adopted at international level and national levels. At the international level, ISO has adopted *ISO 10622:1997- Large cardamom (Amomum subulatum* Roxb.) as capsules and seeds — Specification and at the national level, various standards for large cardamom were adopted by countries. For international trade, American Spice Trade Association (ASTA) and European Spice Association (ESA) have also set common standards, making these standards applicable for both types of cardamom.

In view of the above, it is necessary to develop a Codex standard for large cardamom, its seeds and ground form so as to ensure its quality and safety in the international trade and also protect consumers' health.

### 3. Main aspects to be covered

The main aspects to be covered in the standard are the minimum quality required to ensure consumer health and to promote fair practices in international trade. Hence, the standard will cover:

- i. Product Definition - Defining the product as dry and/or dehydrated whole capsule or seeds or ground form of large cardamom and including references to the genus and the species and/or varietal types if necessary.
- ii. Styles - Listing/describing the different forms of presentation including sizes of whole, or seeds or ground form of large cardamom.
- iii. Classes/Quality Criteria - Including provisions for moisture content, ash content, volatile oil content, extraneous matter and classification of defectives vis-à-vis lot acceptance based on the defects allowed.
- iv. Quality Tolerances - Provisions for the labelling and marking of the product in accordance with the *Codex General Standard for the Labelling of Pre-packaged Foods*.
- v. Provisions on contaminants that refer to the *Codex General Standard for Contaminants and Toxins in Food and Feed*.
- vi. Hygiene provisions that refer to the *Recommended International Code of Practice – General Principles of Food Hygiene*.
- vii. Provisions for pesticides residues, labelling and packaging with reference to pre-existing Codex documents.
- viii. References to Methods of Analysis and Sampling

### 4. Assessment against the criteria for the Establishment of Work Priorities

#### General Criteria

Since large cardamom is a high-priced commodity and is getting recognized in the international trade for its pleasant and savory flavor, developing a Codex standard for large cardamom will supply high quality and safe products to protect consumer's health and will help improve fair trade.

#### b) Volume of production and consumption in individual countries and volume and pattern of trade between countries

Global production data for cardamoms is not available separately. However, the data is available for spice group under FAO Code 0702- Nutmeg, mace, cardamom raw. By the year 2021, global production of this spice group reached 192,990 tons. India appeared to be the largest producer of this group of spices, producing 50,000 tons and with a global production share of 34.0% followed by Indonesia (27.7%), Guatemala (24.23%) and Nepal (5.64%) (Table 1a). Amongst these countries, India and Nepal have consistent production growth. Cardamom accounts for the major production volume.

Table 1a - Top producing countries of whole cardamom for the year 2021

FAO Code 0702 : Spices: Nutmeg, mace, cardamoms, raw						
Rank	Country	Country's Production share (%)	Production Quantity (tons)	1 -Year Growth in Qty (%)	3-Year Growth in Qty (%)	5-Year Growth in Qty (%)
		2021	2021	2020-2021	2018-2021	2016-2021
1	India	34.02	50,000	35.14	16.28	31.58
2	Indonesia	22.7	40,800	0.54	-7.48	22.51
3	Guatemala	24.2	35,600	-0.4	0.61	0.35
4	Nepal	5.64	8,290	-13.16	21.02	28.27
5	Sri Lanka	3.06	4,500	9.18	24.88	572.36
6	Laos	2.1	3,090	-0.53	0.34	2.47
7	Bhutan	1.09	1,610	-26.01	4.35	-41.19
8	Tanzania	0.5	730	-0.79	-2.66	-5.54

9	Grenada	0.48	700	7.47	26.28	34.54
10	Honduras	0.4	580	7.47	13.14	14.73

Source: Whole Cardamom production and top producing countries (tridge.com)

Large cardamom is exclusively grown in Bhutan, India and Nepal. By the year 2022, total production of large cardamom by these countries fluctuated between 19,000 to 20,000 tons per annum in the last four years. This is almost 10% of the total global production of cardamom. More than 90% of the production is from India (exclusively from states of Sikkim, West Bengal, Arunachal Pradesh and Nagaland) and Nepal (Table 1b). Cardamom grown in Bhutan and Nepal are exclusively large cardamom and Nepal had the highest yield of 550kg /ha.

Table 1b - World Large Cardamom Production (2017-2022)

Year	Large Cardamom Production ( Tons)			
	Nepal	India	Bhutan	Total
2017-18	6849	7844	2245	16938
2018-19	7954	9976	1542	19472
2019-20	9545	10182	1413	21140
2020-21	8289	10034	2175	20502
2021-22	8714	8821	1609	19144

**Sources:**

1. *Spices Statistics at a Glance 2021- Directorate of Arecanut and Spices Development, Ministry of Agriculture and farmers welfare, GOI, 2021*
2. *Statistical Yearbook of Bhutan published in 2018, 2019, 2020, 2021 and 2022 by National Statistical Bureau of Bhutan, Oct 2023.*
3. *Statistical information on Nepalese agriculture: Annual Publications for fiscal years 2021/22, 2020/21; 2019/20, 2018/19 and 2017/18 by Ministry of Agriculture and Livestock Development Planning and Development Cooperation Coordination Division, Govt. of Nepal*

The world trade data in the internationally published sources are readily accessible only for the product categories under the six-digit HS code. Large cardamom falls under HS code 090831 together with other types of cardamom (green/small cardamom, java cardamom etc.). Updated picture of import-export trend of all types of cardamom in terms of quantity, value, annual growth trend and share in trade are reflected below in Table 2a and Table 2b.

**Table 2a - Export Trade between countries- Cardamoms (large, small and others) neither crushed nor ground.**

Exporters	Value exported in 2022 (USD thousand)	Trade balance in 2022 (USD thousand)	Quantity exported in 2022, Tons	Unit value (USD/unit)	Annual growth in value between 2018-2022 (%)	Annual growth in quantity between 2018-2022 (%)	Annual growth in value between 2021-2022 (%)	Share in world exports (%)
World	831,653	15,153	102,509	8,113	6	12	-20	100
Guatemala	411,598	410,188	52,262	7,876	-3	6	-19	49.5
India	143,596	87,498	10,605	13,540	30	31	-26	17.3
United Arab Emirates	94,102	-15,736	9,255	10,168	13	15	-17	11.3
Indonesia	69,877	69,624	16,810	4,157	52	24	-9	8.4
Nepal	46,609	41,666	6,887	6,768	13	18	-1	5.6
Saudi Arabia	12,855	-145,144	863	14,896	28	25	6	1.5
Netherlands	11,121	708	583	19,075	13	6	-34	1.3
Singapore	8,731	-1,080	971	8,992	-7	0	-59	1
Viet Nam	5,102	3,821	418	12,206	124	134	576	0.6
Honduras	3,786	3,785	1,435	2,638	2	9	4	0.5
United Kingdom	3,019	-7,568	221	13,661	3	5	-60	0.4
Bhutan	2,944	2,866	426	6,911	46	54	-61	0.4
Germany	2,917	-7,560	168	17,363	1	-3	-27	0.4
Türkiye	2,562	-3,974	162	15,815	143	140	90	0.3

Source: ITC calculation based on UNCOMTRADE and ITC Statistics, unit: US Dollar thousand

**Table 2b - Import Trade between countries – Cardamoms (large, small and others) neither crushed nor ground.**

Importers	Value imported in 2022 (USD thousand)	Trade balance in 2022 (USD thousand)	Quantity imported in 2022, Tons	Unit value (USD/unit)	Annual growth in value between 2018-2022 (%)	Annual growth in quantity between 2018-2022 (%)	Annual growth in value between 2021-2022 (%)	Share in world imports (%)
<b>World</b>	<b>816,500</b>	<b>15,153</b>	<b>88,644</b>	<b>9,211</b>	<b>14</b>	<b>17</b>	<b>-19</b>	<b>100</b>
Saudi Arabia	157,999	-145,144	12,366	12,777	20	20	-26	19.4
United Arab Emirates	109,838	-15,736	11,539	9,519	7	11	-21	13.5
China	85,638	-85,613	18,217	4,701	1,176	186	-2	10.5
India	56,098	87,498	7,732	7,255	8	12	-7	6.9
Bangladesh	55,031	-55,016	6,670	8,251	4	5	-17	6.7
Egypt	32,091	-32,091	2,235	14,358	21	18	-18	3.9
Jordan	27,744	-26,668	1,932	14,360	4	-2	-8	3.4
Pakistan	23,334	-23,273	2,871	8,127	15	-2	-8	2.9
United States of America	21,821	-21,297	1,482	14,724	17	15	-27	2.7
Kuwait	20,212	-19,849	1,654	12,220	-2	1	-15	2.5
Iraq	17,637	-17,623	1,703	10,356	11	8	6	2.2
Afghanistan	16,796	-16,249	1,630	10,304	47	49	43	2.1
Iran, Islamic Republic of	16,376	-16,373	1,209	13,545	25	22	34	2
Oman	13,491	-13,358	1,124	12,003	5	6	-30	1.7
Qatar	11,874	-11,874	811	14,641	9	6	3	1.5
Yemen	11,847	-11,847	1,027	11,536	24	23	-21	1.5
Syrian Arab Republic	11,841	-11,819	1,578	7,504	-3	0	-24	1.5
United Kingdom	10,587	-7,568	879	12,044	9	9	-46	1.3
Germany	10,477	-7,560	773	13,554	7	3	-49	1.3

Importers	Value imported in 2022 (USD thousand)	Trade balance in 2022 (USD thousand)	Quantity imported in 2022, Tons	Unit value (USD/unit)	Annual growth in value between 2018-2022 (%)	Annual growth in quantity between 2018-2022 (%)	Annual growth in value between 2021-2022 (%)	Share in world imports (%)
Netherlands	10,413	708	886	11,753	5	3	-44	1.3
Singapore	9,811	-1,080	1,115	8,799	-4	2	-56	1.2
Japan	9,214	-9,214	526	17,517	19	11	-28	1.1
Canada	7,167	-6,522	499	14,363	16	15	-21	0.9
Türkiye	6,536	-3,974	1,559	4,192	56	58	138	0.8
Malaysia	4,951	-4,741	564	8,778	2	6	-18	0.6
Nepal	4,943	41,666	430	11,495	56	51	66	0.6
France	4,319	-3,200	222	19,455	24	13	-19	0.5
Israel	3,647	-3,606	254	14,358	7	5	-2	0.4
Bahrain	3,548	-3,018	252	14,079	11	10	-42	0.4
Australia	3,532	-3,409	271	13,033	9	7	-35	0.4
Sudan	3,032	-3,032	419	7,236	22	33	16	0.4
Somalia	2,825	-2,825	346	8,165	-8	-2	-41	0.3
Finland	2,822	-2,639	157	17,975	5	2	-34	0.3
Sweden	2,527	-2,195	143	17,671	4	0	-47	0.3
Lebanon	2,061	-1,927	193	10,679	-2	-1	-46	0.3
Guatemala	1,410	410,188	1,238	1,139	10	10	-17	0.2
Bhutan	112	2,832	9	12,444	159	73	-6	0

Source: ITC calculation based on UNCOMTRADE and ITC Statistics, unit: US Dollar thousand

Since the trade data for large cardamom is available at the national level with 8-digit HS Code (HS Code 09083110), recent official data on the annual export and import of Bhutan, India and Nepal were utilized for obtaining an indicative international trade pattern of large cardamom.

Table 3a gives a quantity-wise export data of large cardamom between 2018 to 2023, from Bhutan, India and Nepal. The recent trend shows that the total volume of exports have increased and within the past three years fluctuated between 10,000 to 14,000 tons. This accounts for approximately 12% of the global trade of total cardamom.

Since large cardamom represents nearly 10% of production volume and 12% of all types of cardamom export volume and with positive export growth rate (Table 3a), the global demand for large cardamom is expected to increase in future, mainly on account of its increased culinary applications and functional foods in more than 30 countries. It can lead to a gradual increase in export volume and value of large cardamom and therefore, international market potential for large cardamom is substantial. Due to the importance of food safety, hygiene and quality control of cardamom specifications, it's necessary to develop an internationally harmonized standard for large cardamom.



**Table 3a - Export Trade of Large Cardamoms, (neither crushed nor ground) from Nepal, India and Bhutan (HS Code 09083110)**

Year	Export Quantity (tons)				Annual Growth Rate in Export Quantity (%)
	Nepal	India	Bhutan	Total	
2018-19	3298	724	1698	5721	-
2019-20	3170	1049	2451	6670	<b>16.6</b>
2020-21	8843	1220	1971	12033	<b>89.4</b>
2021-22	5367	1982	3430	10779	<b>-10.4</b>
2022-23	9991	1884	2145	14020	<b>30.1</b>

**Sources:**

1. *Nepal Foreign Trade Statistics, Annual Publications, Department of Customs, Govt. of Nepal;* website:<https://customs.gov.np/>
2. *Export Import Data Bank, Directorate General of Foreign Trade/Govt. of India* website:<https://tradestat.commerce.gov.in/eibd/default.asp>;
3. *Bhutan Trade Statistics, Annual Publications, Dept. of Revenue and Customs/ Royal Govt. of Bhutan;* website:<https://www.mof.gov.bt/publications/reports/bhutan-trade-statistics>

Country-wise export of large cardamom from India, Nepal and Bhutan is also computed and presented in Table 3b. Being one of the most important export products for Nepal and Bhutan, large cardamom plays a significant role in income and employment generation in these countries. The internal consumption of large cardamom is high for culinary purposes in India. Hence, besides being a major producer of large cardamom, India is also seen as the largest importer of large cardamom. Other importing countries are Bangladesh, United Arab Emirates, Pakistan, Saudi Arabia, Afghanistan, Iran, Kuwait, Qatar, Iraq, the US, UK, Canada, Australia and Japan.

**Table 3b – Country-wise Export of Large Cardamom from India, Nepal and Bhutan(three years between 2020 and 2023)**

Importers	Export of Large Cardamom (HS Code: 09083110), Quantity (tons)								
	From India			From Nepal			From Bhutan		
	2020-21	2021-22	2022-23	2020-21	2021-22	2022-23	2020-21	2021-22	2022-23
Total	1220	1981.8	1883.5	8842.7	5367.4	9990.8	1970.6	3430	2145
Afghanistan	262.7	488.5	171.5						
Australia	11.09	18.03	16.71						
Bangladesh							1240	1335	1270
Canada	26.56	38.79	29.03						
China	0.14	15							
India				8596.7	5297.4	9946.2	730	2095	875
Iran	157	10.5	33						
Iraq			24.77						
Israel	5.75	8							
Italy	0.88	13.45							
Japan	7.6	31.9	38.4						
Kuwait	13.47	21.7	13						
Malaysia	19.4	10.1	6.1						
Nepal	7.5	11.2							
Netherlands	0.78	17.3	6.5						
Oman, Qatar	12.3	18.2	27.86						
Pakistan		39	305	246	70	43.75			
Saudi Arabia		39.7	157.2						
Singapore	21.43	3	3						
UAE	479.1	997.3	866.7						
UK	88.22	92.4	56.6						
US	58	58.5	77						
Others	48.08	49.23	51.13			0.84			

**Sources:**

1. *Nepal Foreign Trade Statistics, Annual Publications, Department of Customs, Govt. of Nepal;* website: <https://customs.gov.np/>
2. *Export Import Data Bank, Directorate General of Foreign Trade/Govt. of India* website: <https://tradestat.commerce.gov.in/eibd/default.asp>
3. *Bhutan Trade Statistics, Annual Publications, Dept. of Revenue and Customs/ Royal Govt. of Bhutan;* website: <https://www.mof.gov.bt/publications/reports/bhutan-trade-statistics>

**c) Diversification of national legislations and apparent resultant or potential impediments to international trade**

Trade of large cardamom has an important contribution in the economy of exporting as well as importing countries.

As import, export and re-export of large cardamom is taking place between many countries, establishing international standard criteria based on codex standard is becoming necessary for international trade and consumer support.

Large cardamom is traded according to purity, quality specifications and forms.

1. There are many standards available internationally and nationally for large cardamom.
  - i. ISO 10622:1997 Large cardamom (*Amomum subulatum* Roxb.) as capsules and seeds — Specification.
  - ii. IS 13446:2009 -Large Cardamom (capsules and seeds) Specifications (Indian Standard)
  - iii. NS 35- Large Cardamom, published in 2040 BS (Nepal Standard)
  - iv. BTS 370:2022, Large Cardamom Specifications (Bhutan Standard)
  - v. European Spice Association Quality Minima Document Rev 5, 2018
  - vi. Cleanliness Specifications for Spices, Seeds and Herbs, Guidance from the American Spice Trade Association (ASTA) 2017 Update

Two of the three producing countries, Nepal and India, also have, under their Food Laws, mandatory standards for large cardamom in the form of whole, seeds and powder:

- i. Food Rules, 2027 (1970): Food Product Standards 04.01, 0402 and 04.03 for large cardamom capsule, seeds, and powder (Nepal)
- ii. Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011: Food Product Standards 2.9.2.4;2,9.2.5 and 2.9.2.6 for Large Cardamom (*Badi-Elaichi*) capsule, seeds, and powder, respectively (India)

The proposed standard would reduce possible barriers to trade and would provide a comprehensive framework setting out the minimum internationally acceptable requirements for large cardamom.

This new work will provide a recommendation, which countries could use to develop/revise their own quality and grading standards for large cardamom and, when applied internationally, may assist in providing a harmonized approach.

Lack of harmonized and internationally accepted standards for large cardamom will lead to malpractices in the trade. To facilitate fair trade, an internationally accepted Codex standard is essential.

Therefore, due to the importance of food safety, hygiene and quality control of large cardamom specifications, it is necessary to develop an internationally harmonized Codex standard to facilitate international trade of this commodity and help countries to adopt the standard for large cardamom in their national legislations.

**d) International or regional market potential**

The quantity exported of all types of cardamom in 2022 has been reported as 102,509 tons, having a value of US

831.6 million USD (Table 2a). The average annual growth rate in quantity exported for all types of cardamoms between 2018 and 2021 is 8%. In 2022, annual growth rate in terms of quantity exported is recorded as 27% (Table 4a). This pattern of worldwide export trade and growth rates shows that there is an increased market potential for all types of cardamom, regionally and globally.

**Table 4a - Pattern of Export International Trade for Cardamoms (large, small and others)**

Worldwide export data expressed as Growth rate In Quantity Exported (%)			
Year	Export quantity (Tons)	Value, (US Dollar thousand)	Growth rate in Quantity Exported (%)
2018	65,094	665,135	-
2019	62,303	943,001	-4
2020	89,126	1,457,393	+43
2021	80,569	1,050,948	-10
2022	102,509	831,650	+27

Sources: ITC calculations based on UN COMTRADE and ITC statistics

#### **e) Amenability of commodity to standardization**

The characteristics of large cardamom cultivated to retail sale e.g. cultivar varieties, composition, quality characteristics, processing, packaging, etc., all lead to adequate parameters for the standardization of the product. Considering of the technical information available and a certain degree of harmonization that has already been achieved at national level and international levels on certain aspects relevant to consumer's protection and trade facilitation as mentioned in point b), it is therefore, timely to develop an international harmonized standard for large cardamom.

#### **f) Coverage of the main consumer protection and trade issues by existing or proposed general standards**

There is no general commodity standard covering large cardamom under the Codex. The development of commodity standard for small cardamom is in progress, now in 6/7 step of Codex. The proposed standard for large cardamom will heighten consumer protection and facilitate its trade by establishing an internationally agreed quality standard. Thus, there is a need to pay special attention to consumer protection against adulteration as the large cardamom is one of the high-priced products, with an emerging international market.

#### **g) Number of commodities which would need separate standards including whether raw, semi-processed or processed**

A single standard for large cardamom will cover all forms of large cardamom traded worldwide. The different forms of large cardamom like whole capsule, seed, ground etc., will be individually examined under this standard.

#### **h) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (dies)**

The existing international standard which may be considered while developing a Codex standard for large cardamom is *ISO 10622:199 Large cardamom (Amomum subulatum Roxb.) as capsules and seeds - Specification*.

### **5. Relevance to the Codex strategic objectives**

The elaboration of a Codex standard for large cardamom is according to strategic objectives of the Codex to identify and prioritize needs and emerging issues of its members; timely development of relevant Codex standards; raise the awareness of codex standards; proactively promoting the use of codex standards by codex members and increase the use of Codex standards for food trade. This standard is important to guarantee quality, as well as providing new opportunities to produce these healthy and beneficial products and promote the international market.

Therefore, this proposal is consistent with the Strategic Plan of the Codex Alimentarius Commission for 2020-2025, adopted by the 42nd Session of the Codex Alimentarius Commission, in particular strategic objectives 1.1, 1.2, 2.1, 2.2, 2.3, 3.1 and 3.2.

The proposed work will promote elaboration of Codex commodity standards based on the rigorous scientific analysis of collected data as set in the Strategic Goal 2: Develop standards based on Science and Codex risk analysis principles.

This Codex standard will facilitate fair trade of large cardamom, to ensure quality, purity parameters and food safety. The purity of large cardamom allows providing proper criteria for the quality control of these products.

Hence, elaborating this standard can help to avoid the risks such as lack of Good Hygienic Production, non-compliance with grading and adding artificial color. In addition, this proposed standard can be a reference for solving food safety issues such as microbial contamination, heavy metals, contaminants, residue pesticides and food additives.

#### **6. Information on the relation between the proposal and other existing Codex documents.**

This is proposed as a new global standard and has no relation to any other existing Codex texts on this item, except that this standard will refer to relevant standards and related texts developed by General Subject Committees as follows:

- *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods (CXG 21 – 2013).*
- *General Principles of Food Hygiene.* Codex Alimentarius Code of Practice, (CXC 1-1969). FAO and WHO. 2023 Codex Alimentarius Commission. Rome. Revised and renamed 2022.
- Data bases related to the maximum limits for pesticides residues issued by Codex Committee on Pesticides Residues in Food (CCPR)
- *General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995)*
- *Code of Hygienic Practice for Spices and Dried Aromatic Herbs (CXC 42-1995) Revised 2014*
- *Code of Hygienic Practice for Low-Moisture Foods (CXC 75-2015)*
- *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices (CXC 78-2017)*
- *General Standard for the Labeling of Pre-packaged Foods (CXS 1-1985)*
- *General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021)*
- *Recommended Methods of Analysis and Sampling (CXS 234-1999)*
- *General Standard for Food Additives (CXS 192-1995)*

#### **7. Identification of any requirements for and availability of expert scientific advice**

The need for expert scientific advice is not foreseen at this stage. Published research documents by international bodies will be referred to in the process of preparing the standard.

#### **8. Identification of any need for technical input to the standard from external bodies so that this can be planned for**

The technical inputs from external bodies such as International Organization for Standardization (ISO), American Spice Trade Association (ASTA) and European Spice Association (ESA) may be sought when developing this standard.

#### **9. Proposed time schedule**

It is expected that the development of this standard would be conducted in three CCSC sessions or less, depending on the agreement reached by the Committee.

**APPENDIX X****PROJECT DOCUMENT****PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR DRIED CINNAMON****(For approval)****Introduction:**

Dried cinnamon is the common name for the perennial plant *Cinnamomum* sp. which belongs to the Lauraceae family. Around 250 to 350 species of cinnamon have been identified and are distributed across North America, Central America, South America, Southeast Asia, and Australia. Among these species, four are considered of greater importance and are commonly used for obtaining the spice: *Cinnamomum zeylanicum* Blume (also known as *C. verum*), native to Sri Lanka; *Cinnamomum cassia* Siebold (or *C. aromaticum*), native to China; *Cinnamomum burmannii* (Nees & T. Nees) Blume, native to Indonesia and *Cinnamomum loureirii* Nees, native to Vietnam. Dried cinnamon can be found on the market in two main species: Ceylon cinnamon (referred as “true cinnamon”) and Cassia (referred as “false cinnamon”). Due to its high market value, sweeter and milder flavor, and higher amounts of phenolic and aromatic compounds, “true cinnamon” is more challenging to obtain compared to “false cinnamon” that has a more astringent taste and contains a higher concentration of coumarin in its composition. Coumarin is a natural compound found in plants such as cinnamon. Low exposure to coumarin from natural sources is expected and not anticipated to represent a health risk but some health agencies considered to be important to examine the coumarin levels. Dried cinnamon is one of the most important spices not only for cooking but also in traditional and modern medicines. The spice is harvested from the peels of the inner bark of the cinnamon tree. Cinnamon consists of a variety of resinous compounds, including cinnamaldehyde, cinnamate, cinnamic acid, and numerous essential oils mainly used in the aroma and essence industries due to its fragrance, which can be incorporated into different varieties of foodstuffs, perfumes, and medicinal products. Also due to its beneficial properties, including reducing glucose levels and antimicrobial activity, cinnamon has been increasingly demanded in the development of innovative products.

**1. The Purpose and Scope of the Standard**

The scope of the work is to establish a standard under the group dried bark for whole, pieces/cut/cracked/broken and ground/powdered of dried cinnamon to be offered for direct human consumption, as an ingredient in food processing or for repackaging if required. The standard will be developed in the Dried Bark SCH group and cover the species of cinnamon genus with commercial interest. The objective is to develop a Codex standard based on measurable characteristics, specifically quality criteria, and any other factors for developing an international document to protect consumer’s health and facilitate the international trade.

**2. Relevance and Timeliness**

Cinnamon is one of the most important spices used daily by people all over the world. Cinnamon is cultivated extensively in China, Indonesia, Vietnam, Sri Lanka and the coastal regions of India. The quantity exported on 2022 reached 1.98 MT. Cinnamon market is expected to have a 7% CGAR in the period of 2023-2028 with the development of innovative products using cinnamon as ingredient due to its benefits properties for health. Developing an international standard will help to protect consumer's health and to facilitate fair trade. Due to the quality and high value, true cinnamon is susceptible to fraud and false cinnamon is often used as a substitute and/or adulterant, both in powdered form and for the essential oil. Providing minimum requirements using a standard can provide the promotion of consumer protection and the prevention of fraudulent practices.

**3. Main Aspects to be Covered**

The main aspects to be covered in the proposed draft standard are the chemical (taste/flavor) and physical (safety and quality) characteristics of dried cinnamon. The following will be covered:

- Product definition: Defining the product as dried cinnamon including the common, trade and scientific names for the main commercial species.
- Style: Listing or describing the different forms of presentation of the dried cinnamon (whole, pieces/cut/cracked/broken and ground/powdered).
- Quality criteria: establish the minimum requirements for dried cinnamon for chemical and physical characteristics (Annexes)
- Provisions for the labeling and marking of the product in accordance with the CODEX standard for the labeling of pre-packaged foods.
- Provisions on contaminants that refer to the Codex General Standard for Contaminants and Toxins in Food and Feed, pesticides and General Standard for Food Additives with reference to pre-existing Codex documents.
- Hygiene provisions that refer to the Recommended International Code of Practice –General Principles

of Food Hygiene.

- References to Methods of Analysis and Sampling.

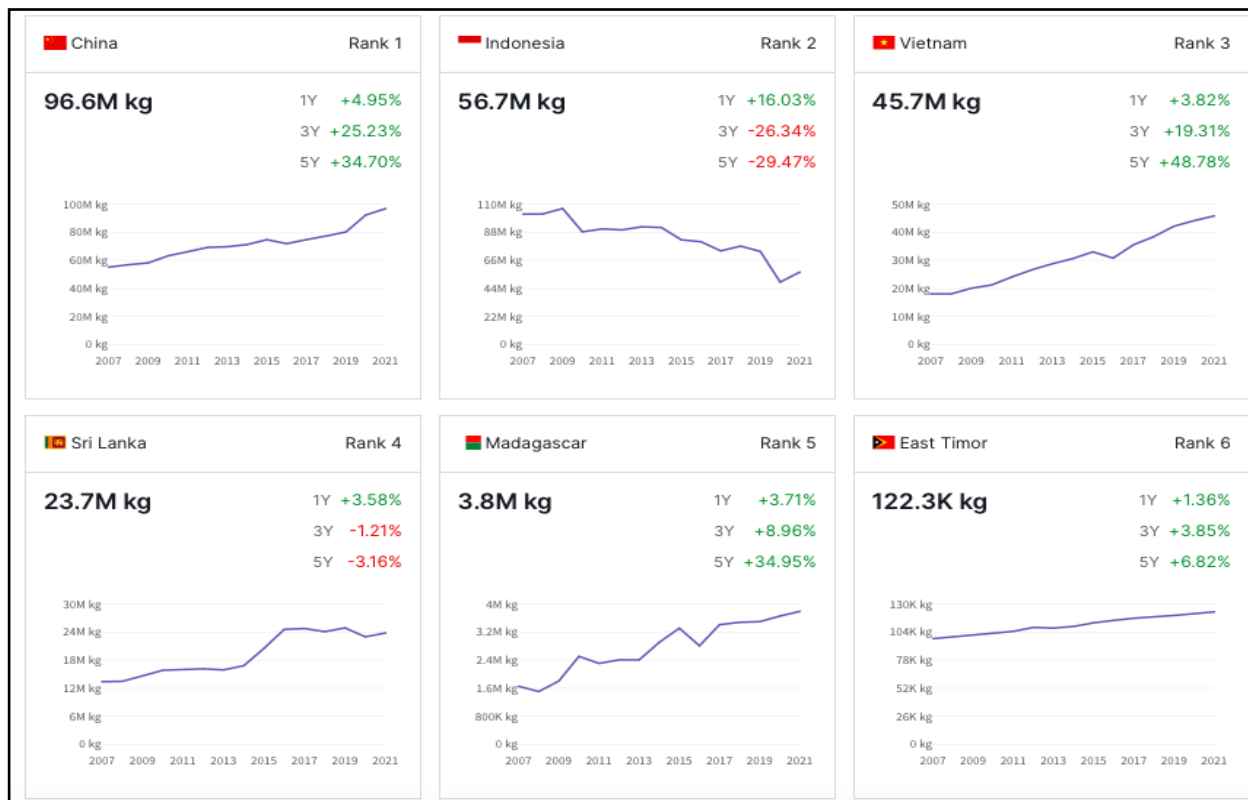
**4. Assessment Against the Criteria for the Establishment of Work Priorities**

**General Criterion:**

Consumer protection from the point of view of health, food safety, ensuring fair practices in food trade.

**(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

**Table 1: Volume of production per country (HS 0906 Cinnamon and cinnamon-tree flowers, raw)**



Source: Tridge.com

**Table 2- List of top 20 importers for cinnamon**

**Product: 0906 Cinnamon and cinnamon-tree flowers**

Unit : US Dollar thousand							1 2 3 4 5 6 7 8 9
HS4	Importers	Imported value in 2018	Imported value in 2019	Imported value in 2020	Imported value in 2021	Imported value in 2022▼	
	World	694,906	719,869	855,316	926,672	990,121	
☐	United States of America <i>i</i>	124,480	129,684	154,116	185,087	204,668	
☐	India <i>i</i>	72,328	85,948	108,486	109,256	112,949	
☐	Mexico <i>i</i>	99,995	76,467	72,386	85,923	101,686	
☐	Viet Nam <i>i</i>	17,479	16,124	29,599	57,515	53,234	
☐	Bangladesh	24,237	37,743	33,883	34,124	35,644	
☐	Germany <i>i</i>	20,414	22,169	21,957	27,767	27,580	
☐	Netherlands <i>i</i>	26,351	18,105	24,098	28,006	25,496	
☐	Peru <i>i</i>	22,344	16,100	27,112	17,463	24,639	
☐	Canada <i>i</i>	13,062	13,032	14,568	18,507	21,990	
☐	United Arab Emirates <i>i</i>	9,242	13,543	16,208	14,566	20,233	
☐	Saudi Arabia <i>i</i>	9,815	11,373	16,756	14,180	18,340	
☐	United Kingdom <i>i</i>	14,742	13,645	16,419	16,101	17,326	
☐	Pakistan <i>i</i>	7,511	11,143	10,557	9,776	13,130	
☐	Iran, Islamic Republic of <i>i</i>	7,420	8,918	12,872	12,361	12,897	
☐	Japan <i>i</i>	9,539	10,296	10,059	10,654	12,052	
☐	Colombia <i>i</i>	10,996	8,711	10,534	12,047	10,830	
☐	Spain <i>i</i>	12,055	11,357	12,605	13,017	10,704	
☐	Guatemala <i>i</i>	6,427	12,374	8,617	6,624	10,624	
☐	Brazil <i>i</i>	10,190	8,730	12,475	10,926	10,499	
☐	Poland <i>i</i>	6,146	6,052	6,923	7,431	10,169	

<https://www.trademap.org/Index.aspx>

**Table 3 - List of top 20 exporters for cinnamon**

**Product: 0906 Cinnamon and cinnamon-tree flowers**

Unit : US Dollar thousand							1 2 3 4 5 6
HS4	Exporters	Exported value in 2018	Exported value in 2019	Exported value in 2020	Exported value in 2021	Exported value in 2022▼	
	World	728,415	753,026	1,033,134	1,102,201	1,033,719	
☐	China <i>i</i>	135,531	162,082	292,898	275,620	274,380	
☐	Viet Nam <i>i</i>	134,063	172,450	238,092	266,206	259,940	
☐	Sri Lanka <i>i</i>		175,976	216,351	247,368	217,295	
☐	Indonesia <i>i</i>	141,445	133,734	151,295	160,688	131,449	
☐	Netherlands <i>i</i>	21,475	20,743	22,110	29,964	22,671	
☐	United States of America <i>i</i>	12,817	12,281	14,835	17,534	19,940	
☐	United Arab Emirates <i>i</i>	7,822	10,279	14,833	12,243	19,898	
☐	Germany <i>i</i>	11,349	11,152	15,553	15,194	14,614	
☐	India <i>i</i>	6,244	7,084	9,678	11,235	10,839	
☐	France <i>i</i>	8,696	7,383	8,140	7,072	6,180	
☐	Poland <i>i</i>	3,643	3,092	4,141	4,220	5,211	
☐	Austria <i>i</i>	3,484	3,741	4,305	4,629	4,678	
☐	Madagascar <i>i</i>	7,347	4,983	4,334	5,377	4,422	
☐	Spain <i>i</i>	2,790	2,530	3,678	4,849	4,055	
☐	United Kingdom <i>i</i>	2,754	2,841	3,978	4,537	2,989	
☐	Türkiye <i>i</i>	265	733	1,552	2,441	2,961	
☐	Czech Republic <i>i</i>	802	1,024	1,951	2,107	2,654	
☐	Canada <i>i</i>	727	602	956	1,468	2,538	
☐	Estonia <i>i</i>	1,461	1,701	1,864	1,855	2,121	
☐	Nepal <i>i</i>	1,021	989	1,618	2,045	1,950	

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### **(b) Diversification of national legislations and apparent resultant or potential impediments to international trade**

The cinnamon trade is one of the oldest and most global of all trading networks. The largest producers are China, Indonesia and Vietnam and the main exporters of cinnamon are China, Vietnam, Sri Lanka and Indonesia. The largest cinnamon importing countries are United States, India, Mexico, Vietnam and Bangladesh. With increased globalization and increases in the volumes of cinnamon traded internationally, establishing international criteria based on scientific codex standard is important for fair practices in food trade and consumer health protection, recognizing the extent to which Codex standards play a fundamental role in trade facilitation. The focus and needs of Codex Members are also evolving, for example, as they consider the voluntary United Nations' Sustainable Development Goals (SDGs) and Codex will need to be proactive and flexible and to respond in a timely manner to the opportunities and challenges that result. To overcome the resultant or potential impediments to international trade of cinnamon, it is essential to incorporate existing different standards in a single improved comprehensive standard acceptable across the board internationally.

### **(c) International or regional market potential**

The quantity of cinnamon exported worldwide was about 198.000 Tons in 2022, with an annual growth in quantity between 2018 and 2022 of 8% and an annual growth in value of 13%, reaching more than 1 billion USD in 2022 (Source: TradeMap).

### **(d) Amenability of commodity to standardization**

The group standard for dried bark addresses the aspects related to the characteristics of dried cinnamon composition, quality characteristics, processing, packaging, etc., aiming to establish adequate parameters for the standardization of the product. Considering the technical information available, the experience with national regulations and a certain degree of harmonization that has already been achieved at international levels on certain aspects relevant to consumer's protection and trade facilitation, it is therefore, timely to develop an international harmonized standard for dried cinnamon establishing the physical and chemical characteristics the product.

### **(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards**

There is no general commodity standard covering cinnamon. The new work will enhance consumer protection and facilitate trade by establishing an internationally agreed and recognized quality standard.

### **(f) Number of commodities which would need separate standards including whether raw, semi processed or processed.**

The proposed standard will cover the dried cinnamon in its different styles (whole, pieces/cut/cracked/broken and ground/powdered) in the Dried Bark CSH group.

### **(g) Work already undertaken by other organizations in this field.**

The quality and safety characteristics are based on existing industry trade practices and regulatory requirements from existing national and international standards and regulations, including the following:

- American Spice Trade Association's (ASTA) Cleanliness Specification for spices, seeds and herbs
- Quality Minima Document of European Spice Association (ESA)
- ISO Standard for *Cinnamomum zeylanicum* Blume, whole or ground (powdered) - Specification (ISO 6539:2014)
- ISO Standard for *Cinnamomum aromaticum* (Nees) syn. *Cinnamomum cassia* (Nees) ex Blume, *Cinnamomum burmanii* (C.G.Nees) Blume and *Cinnamomum loureirii* Nees - Specification (ISO 6538:1997)

## **5. Relevance to Codex strategic objectives**

The elaboration of a Codex standard for dried cinnamon is according to the strategic objectives including the promotion of use of globally representative data to develop the standard, raise awareness, and increased use of Codex standards in the development of national regulations and by the food trade. This proposal is consistent with the Codex Strategic Plan 2020-2025, in particular, Strategic Goal 2 - Objective 2.2, and Goal 3 - Objectives 3.1 and 3.2. The proposal aims at setting up international accepted minimum quality requirements of dried cinnamon for human consumption based on globally representative data.

## **6. Information on the relation between the proposal and other existing Codex documents**

This proposal is a new Codex Standard and is not related to or based on any pre-existing Codex document. This standard will include references to relevant pre-existing Codex texts developed by general subject committees, as follows:

- *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997)
- *General Principles of Food Hygiene* (CXC 1-1969)
- Data bases related to the maximum limits for pesticides residues issued by Codex Committee on Pesticides Residues in Food (CCPR)
- *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995)
- *Code of hygienic practice for spices and dried aromatic herbs* (CXC 42-1995)
- *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015)
- *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017)
- *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985)
- *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021)
- *Recommended Methods of Analysis and Sampling* (CXS 234-1999)

#### **7. Identification of any requirement for and availability of expert scientific advice**

No need for expert scientific advice is foreseen at this stage, due to the high level of participation by public and private sector spice and culinary experts in national and observer organizations represented at CCSC. Published research documents by international bodies will be referred to in the process of preparing the standard.

#### **8. Identification of any requirement for technical input to the standard from external bodies so that this can be planned for**

Technical input from the International Standards Organization (ISO), American Spice Trade Association (ASTA), and European Spice Association (ESA) while through developing this standard may be sought when developing this standard.

#### **9. Proposed time schedule**

It is expected that the development of this standard would be conducted in three CCSC sessions or less, depending on the agreement reached by the Committee.