CODEX ALIMENTARIUS COMMISSION



Food and Agriculture Organization of the United Nations



## Agenda Item 6

CX/SCH 17/3/6 Add.1 January 2017

# JOINT FAO/WHO FOOD STANDARDS PROGRAMME

#### CODEX COMMITTEE ON SPICES AND CULINARY HERBS

#### 3<sup>rd</sup> Session

### Chennai, India, 6 -10 February 2017

# COMMENTS ON PROPOSED DRAFT STANDARD FOR BLACK, WHITE, GREEN PEPPER (BWG PEPPER)

**European Union** 

Mixed Competence. Member States Vote

The European Union and its Member States (EUMs) would like to thank India, Indonesia and Cameroon for the Proposed Draft Codex Standard for BWG Pepper.

Specific Comments:

Paragraph and sec- tion number	Original text	Proposed amended text	Reason for the change/inclusion
1. Scope	This standard applies to dried or dehydrated peppers (Black, White and Green - abbreviated as BWG) from berries of <i>Piper</i> <i>nigrum</i> L. of the <i>Piperaceae</i> family, offered for industrial food production and for direct con- sumption or for repacking if re- quired. It excludes BWG pep- pers for industrial processing.	This standard applies to dried or dehydrated peppers (Black, White and Green - abbreviated as BWG) from berries of <i>Piper</i> <i>nigrum</i> L. of the <i>Piperaceae</i> family, <del>offered for industrial food</del> <del>production and <u>intended</u> for direct consumption or for <u>food</u> <u>when intended to be mixed</u> <u>with other products for direct</u> <u>consumption without further</u> <u>processing</u>. repacking if re- quired. It excludes BWG pep- pers for industrial processing.</del>	Clarification and in line with UNECE standard layout for dry and dried produce.
3.2.3 Classification	BWG Peppers may be traded under three classes/grades (in- tended for direct consump- tion/industrial food production) according to physical and chem- ical requirements as specified in table 2, 3 and 4.(a)Class I /Grade I(b)Class II/Grade II(c)Class III/Grade III	BWG Peppers may be traded under three classes/grades (in- tended for direct consump- tion/industrial food production) according to physical and chem- ical requirements as specified in table 2, 3 and 4. (a) <u>Extra</u> Class I-/ <u>Extra</u> Grade I (b) Class II-/Grade II (c) Class II-/Grade II	In line with the classifi- cation in other Codex Committees (CCFFV).
3.2.3 Classification	*4 Pinheads - Unfertilized ber- ries with a diameter of less than 2 mm with more angularity than normal berries, they have soft texture (collapse under heavy pressure) and have less odour and flavour than pepper berries.	*4 <sup>4</sup> * Pinheads - Unfertilized Berries developed from unfer- tilized flowers with a diameter of less than 2 mm with more angularity than normal berries, they have soft texture (collapse under heavy pressure) and have less odour and flavour than pepper berries.	Clarification.