



Food and Agriculture
Organization of the
United Nations



World Health
Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

**STANDARD FOR SPICES
IN THE FORM OF DRIED
SEEDS – REQUIREMENTS
FOR CORIANDER**
CXS 369-2026



ADOPTED 2026

CXS 369-2026

History of the standard

Adopted in 2026.

1 Scope

This standard applies to dried or dehydrated “seeds”ⁱ – coriander as defined in Section 2.1: “Product definition” below, offered for direct human consumption, or as an ingredient in food processing, or for repackaging if required. It excludes the product for industrial processing.

2 Description

2.1 Product definition

Coriander is a product obtained from the dried or dehydrated mature fruit (seed) of *Coriandrum sativum* L. of Apiaceae family with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter.

Table 1: Common and scientific names of dried or dehydrated coriander

Common name	Trade name	Scientific name
Coriander or coriander seed	Coriander	<i>Coriandrum sativum</i> L.

2.2 Styles

Dried or dehydrated coriander “seeds” may be:

- whole;
- split: “seeds” broken into two approximately equal halves;
- cracked or broken: broken into three or more pieces of varying sizes; or
- ground/powdered
- Other styles distinctly different from those mentioned above four are allowed, provided they are labelled accordingly.

3 Essential composition and quality factors

3.1 Composition

Dried or dehydrated coriander as described in Section 2: “Description” shall conform to the requirements contained in Annex I.

3.2 Quality factors

The products shall be safe and suitable for human consumption.

ⁱ Botanically known as dried fruits.

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 and conditions, and shall be free from any foreign odour and flavour especially from rancidity and mustiness. Dried or dehydrated “seeds” of coriander shall have a characteristic colour varying from yellowish brown to light brown.

3.2.2 Chemical and physical characteristics

Dried or dehydrated coriander shall comply with the requirements specified in Annex I (Table A1: Chemical characteristics of dried or dehydrated coriander, and Table A2: Physical characteristics of dried or dehydrated coriander). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

4 Food additives

Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995)¹ are acceptable for use only in the ground/powdered form of coriander conforming to this standard.

5 Contaminants

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),² and produced in accordance with *Code of practice for the prevention and reduction of mycotoxins in spices* (CXS 78-2017),³ *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014)⁴ and other relevant Codex texts.

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

6 Hygiene

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),⁵ the *Code of hygienic practice for low moisture foods* (CXC 75-2015),⁶ Annex III: Spices and dried culinary herbs, and other relevant Codex texts.

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

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

The products shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).⁸ In addition, the following specific provisions apply:

8.1 Name of the product

- The name of the product shall be the common name as described in Section 2.1: “Product definition”.
- The style of the product shall be as described in Section 2.2: “Styles”.
- The trade name and/or the scientific name may be indicated.

8.2 Country of origin and country of harvest

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

8.3 Commercial identification

- Style.
- Class or grade, if applicable.
- Particle size (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

9 Methods of analysis and sampling

9.1 Methods of analysis

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)¹⁰ relevant to the provisions in this standard shall be used.

ANNEX I

Chemical and physical characteristics for dried or dehydrated coriander

Table A1: Chemical characteristics for dried or dehydrated coriander

Product	Form/Style	Moisture content %w/w (max)	Total ash %w/w (max) on dry basis	Acid Insoluble ash %w/w (max) on dry basis	Volatile oils mL/100 g (min) on dry basis
Coriander	Whole/split	9	7	1.5	0.1
	Cracked/broken/ powdered/ground	9	7	1.5	0.09

Table A2: Physical characteristics for dried or dehydrated coriander

Product	Form/Style	Extraneous matter ^a % w/w (max)	Foreign matter ^b %w/w (max)	Split/ cracked / broken fruits % w/w (max)	Damaged or discoloured fruits ^c % w/w (max)	Mouldy Material / Mould visible % w/w (max)	Insect defiled % w/w (max)	Dead whole insects, count/100 g (max)	Live insects (by count)	Mammalian excreta mg/ kg (max)	Other Excreta ^d mg/ kg (max)
Coriander	Whole	2	0.5	10	3	1	1	4	0	6.6	2.2
	Split	2	1.5	NA	3	1	1	4	0	6.6	2.2
	Cracked/ broken/ powdered/ ground	N/A	NA	N/A	N/A	N/A	N/A	N/A	0	N/A	N/A

Notes:

- ^a Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.
- ^b Any visible or 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.
- ^c This includes whole or split fruits that are damaged, discoloured or shrivelled.
- ^d Excreta from animals other than mammals, such as reptiles and birds.
- 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

Referenced texts

- 1 *General standard for food additives* (CXS 192-1995).
- 2 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).
- 3 *Code of practice for the prevention and reduction of mycotoxins in spices* (CXS 78-2017).
- 4 *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014).
- 5 *General principles of food hygiene* (CXC 1-1969).
- 6 *Code of hygienic practice for low moisture foods* (CXC 75-2015).
- 7 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 8 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 9 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 10 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

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