



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

Sixth Session

Virtual

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UPDATE TO THE TEMPLATE FOR THE SPICES AND CULINARY HERBS STANDARDS

(Report of the Working Group led by the United States of America)

Background

The Working Group led by the United States of America met virtually on September 16 and 27, 2022 opened to all CCSCH members. While on September 29, 2022, a smaller (original working group) met to expedite the completion of the template for CCSCH6 plenary discussion. The working groups discussions were based on document CX/SCH 22/6/10 and associated comments circulated for the CCSCH6 Plenary session.

Thanks to all CCSCH6 members for their participation in this effort.

Changes made to the following key sections of the Template

Introduction: This was added prior to the "Scope" of the Template indicating its purpose and that changes are permitted to accommodate the individual SCH characteristics and trade practices.

Numbering of tables in the standards/template and corresponding Annexes: Based on the APA Style manual it is recommended that the numbering of tables should start with #1 in both documents (main body and annex).

2.1 Product Definition - Table 1: Brief explanations were included in the column headings "Common name" and "Trade name" for clarification purposes.

2.3. Sizing- text was included to recognize that some SCH are cut and traded by adjusted length such as vanilla, roots, rhizomes and tubers.

3. Quality Criteria- 3.2.1 General – Text was added to emphasize that SCH should generally be wholesome and fit for human consumption regardless of whether a particular style has specified provisions or not- (for example when there are no validated Methods of Analysis and Sampling to evaluate their quality).

Annex 1- Table 1 Chemical Characteristics. The maximum (max) or minimum (min) limits of the chemical parameters were indicated,

Annex 1-Table 2- Physical Characteristics. The columns were rearranged, grouping similar type defects next to each other for ease of use.

The differing views about the named defects continue as some delegations' request Methods of Analysis and Sampling for every defect in all three styles. In this regard, the CCSCH may want to consider after consultation with relevant experts that that if the same methods of analysis could be applied to broken and ground styles when there is a validated method for the whole style. This may be considered for some defects in Table 2 (for example, mould, insect/pest damage, extraneous and foreign matter, broken among whole and off-size in all whole styles) are regularly typically examined by visual inspection. Additionally, the inspection/conformity certificates arising from such inspections are valid. Hence the CCSCH should consider such application for Section 2.2 Styles – Whole - in all SCH with exceptions as necessary.

Other Key Issues discussed:

3.2.3 Classification: The CCSCH should reconsider the inclusion of classes in its standards. The inclusion of classes complicates the standard development process when there are no established Chemical and Physical characteristics to evaluate and as such are often lacking. Additionally, verbally cited literature is not shared to permit other delegations to evaluate.

TEMPLATE FOR SCH STANDARD

STANDARD FOR [INSERT EITHER THE GROUP NAME OR NAME OF A SCH AS APPROPRIATE]

INTRODUCTION

- This Layout is for use by the Codex Committee on Spices and Culinary Herbs (CCSCH).
- The Standard Layout must be followed when developing new or revising existing Codex/SCH Standards. However, it is permissible to use other appropriate texts in individual SCH standards to better reflect individual SCH characteristics and current trade practices.

In the text the following conventions are used:

- {name of SCH} must be replaced by the common name of the SCH to be covered by the standard.
- {text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.

<text>: For optional text for which several alternatives exist, depending on the products. Depending on the nature of SCH the provision(s) in brackets may be removed as not applicable/necessary

Remarks on Sections 1. Scope and 2. Product Definition: - *The specific names of the products being standardized are not indicated in the Scope, instead a reference is made to Section 2.1. "Product Definition" where they will be listed in a table by their common, trade and scientific names.*

1. SCOPE

This Standard applies to all those plants products commonly sold in commerce as defined in Section 2.1 below offered for direct human consumption, commercial food processing and for repackaging if required. The exact species bought/sold may be defined by contractual specifications. This standard does not apply to these products when intended for industrial processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

- 2.1.1 **{Name of SCH group¹}** belonging to the dried and dehydrated spices and culinary herbs listed in Table 1:

Table 1: {SCH group name} covered by this standard

	Common Name name by which the product is popularly known	Trade Name/s (Non-exhaustive list) of name/s under which the product/s as traded	Scientific name
1			
2			
3			
4			
5			
6			
7			
8			

¹ The name of the Group that is being standardized will be inserted.

9			
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Remarks on Section 2.2 Styles: - *This section is written in a broad manner that applies to all the products within the group; however, if needed, it can be amended to reflect unique style/form characteristics of a specific SCH.*

2.2. Styles

{SCH group name} may be:

- whole
- pieces, or
- ground/powdered. (Particle size to be determined by contractual agreement between buyer and seller).
- Other styles distinctly different from those three are allowed, provided they are labeled accordingly

2.3 Sizing (optional)

Whole {and /or cut} (SCH) may be sized by count per weight, weight, diameter, or in accordance with pre-existing trade practice. When sized, the methods used should be labelled on the package.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

Product as defined in Section 2.

3.2 QUALITY CRITERIA

General

When there are no physical Characteristics limits in any styles in Annex 1}, Table 2 on Physical Characteristics the following 3.2.1 text shall be inserted

3.2.1 {SCH Group name} shall be safe and suitable for human consumption. {It /they, SCH Group name} shall be free from live insects and practically free from extraneous and foreign matter

3.2.2 Odour, flavour, and colour:

{SCH group name} shall be free from any foreign odour or flavor, especially from mustiness. They shall have the characteristic odour and flavor of the {SCH group name} considering the geo-climatic factor/conditions, varieties and the main chemical components of the volatile oil indicated in Annex I, Table 1 – Chemical Characteristics.

Remarks to Section 3.2.2 Classification: -*The quality classes (Extra, Class I & Class II) are omitted because (i) there are no uniform international acceptance, (ii) the increasing belief that classes should be left to contractual arrangements between traders, (iii) the premise that CCSCS Standards should establish the absolute minimum requirements for trade and consumer safety.*

3.2.3 Classification (optional)

In accordance with the Chemical and Physical Characteristics in Section 3.2.4, where appropriate, whole, pieces, or ground/powdered SCH may be classified into the following grades: When {SCH group name} are traded as classified/graded, the chemical and physical requirements in Annexes I and II apply as the minimum requirements for the lowest class/grade.

3.2.4 Chemical and physical characteristics

{SCH group name} shall comply with the chemical and physical properties in Annex I, Table 1- Chemical Characteristics and Annex I 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.

Introductory remarks to Sections 4 to 9: *These sections reference existing Codex Guidelines and General Standards on Food Additives, Contaminants in Food, Food Hygiene and Labelling. These criteria can be amended if needed to reflect a commodity unique properties, requirements or trade practices.*

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 {SCH group name}

5. CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995) and *Code of Practice for Weed Control to Prevent and Reduce Pyrrolizidine Alkaloid Contamination in Food and Feed* (CXC 74-2014) 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. FOOD 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) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

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 name of the product shall be {“Dried [SCH name]” or [SCH trade name]}, as described in Section 2.1 if the omission of the word dried would not mislead or confuse the consumer.

8.2.2 The common name and style of the product shall be as described in Table 1 and Section 2.2 (styles). The scientific name of the product is optional.

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
- Particle 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

Remark to section 9.1: After the final adoption of the standard by the Commission, the identified methods will be transferred to the standard for *Recommended methods of analysis and sampling* (CXS 234-1999) and the text in the Procedural Manual² will be inserted

9.1 Methods of Analysis

Table 2. Methods of Analysis (non-exhaustive list of provisions)

Provision	Method	Principle	Type
Moisture			
Volatile Oil			
Total Ash (dry weight basis)			
Acid Insoluble Ash			
Extraneous Matter			
Foreign Matter			
Insect Fragments, Whole Dead Insects			
Insect Damage			
Live Insects			
Mammalian and or other Excreta			
Visible mould			
Rodent filth			

Sampling plan

To be developed

² 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 {SCH group name}³

<u>[Name of individual SCH within the group]</u>	Form/Style	Moisture content %w/w (max)	Water Insoluble ash (% w/w) max on dry basis	Total Ash % w/w (max) on dry basis	Acid insoluble Ash % w/w (max) on dry basis	Volatile Oils ml/100g (min) on dry basis	Markers Volatile Oil % (min) on dry basis	Non-Volatile Ether Extract %w/w on dry basis	Other Factors
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								

³ Other parameters may be added or some exclude based on the product trade practices.

Annex I - Table 2: Physical Characteristics for {SCH group name}

<u>[Name of individual SCH within the group]</u>	Form/Style	Extraneous Matter %W/W (max)	Foreign Matter %W/W (max)	Broken (among whole style only)	Mould Damage %W/W (max)	Dead Whole Insects Count/100g (max)	Insect Damage %W/W (max) Whole only	Insect Fragments count/10g (max) (Ground only)	Live Insects	Excreta Mammalian and /and /other Mg/Kg Max	Excreta, Other mg/Kg (max)	Rodent filth count /25g	Off-size (When sized)	Other Comments
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													

Notes:

- 1: **Mammalian Excreta-** If the average of the total number of sub-samples exceeds the listed milligram per kg and/or lb.
- 2: **Whole Dead Insects-** If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value in the table
- 3: **NA** - Not applicable, does not refer to zero. It means that the style of the above product has not been evaluated for this provision, and currently do not have values.
4. Broken can be applied to whole seeds when the pod and seeds are independently traded as whole. e.g., cardamom pods and whole cardamom seeds, inshell nutmegs and nutmeg seeds.

ANNEX II: SCH Groups

Part. I – Spices and Culinary Grouping by Plant Parts⁴

Sl. No	Name of Spice	Scientific Name	HS Code
Dried Fruits and Berries			
1.	Allspice	<i>Pimenta dioica</i> (L.) Merr.	
2.	Star Anise	<i>Illicium verum</i> Hook.f.	HS 090910
3.	Bengal cardamom	<i>Amomum aromaticum</i> Roxb.	
4.	Cardamom (Large)/ Black cardamom	<i>Amomum subulatum</i> Roxb.	HS 09083110
5.	Cardamom (Small)	<i>Elettaria cardamomum</i> Maton	HS 09083120
6.	Cameroon cardamom	<i>Aframomum hanburyi</i> K.Schum.	
7.	Cambodian cardamom	<i>Amomum krervanh</i> Pierre ex Gagnep.	
8.	Korarima cardamom	<i>Aframomum corrorima</i> (Braun) P.C.M.Jansen	
9.	Madagascar cardamom	<i>Aframomum angustifolium</i> K.Schum.	
10.	Round cardamom/Chester cardamom/Siamese cardamom/ Indonesian cardamom	<i>Amomum kepulaga</i> Sprague & Burkill	
11.	Sri Lankan Cardamom	<i>Elettaria cardamomum</i> Maton	
12.	Tsao-ko Cardamom	<i>Amomum tsao-ko</i> Crevost & Lemarié	
13.	Chilli	<i>Capsicum annum</i> L.	HS 090420
14.	Paprika	<i>Capsicum annum</i> L.	
15.	Chinese pepper	<i>Zanthoxylum acanthopodium</i> DC.	
16.	Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylum bungei</i> Hance	
17.	Cubebs	<i>Piper cubeba</i> Bojer	
18.	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> K.Schum.	
19.	Negro pepper / Guinean pepper pods	<i>Xylopia aethiopica</i> A.Rich.	
20.	Pepper (Black, White, Green)	<i>Piper nigrum</i> Beyr. ex Kunth	HS 090411
21.	Pepper Long	<i>Piper longum</i> Blume	HS 09041110
22.	Pink pepper Brazilian pepper	<i>Schinus molle</i> hort. ex Engl. <i>Schinus terebinthifolius</i> Raddi	
23.	Sichuan pepper /Japanese pepper	<i>Zanthoxylum piperitum</i> Benn.	
24.	West African / Benin pepper	<i>Piper guineense</i> Thonn.	
25.	Dried Mango	<i>Mangifera indica</i> Thwaites	
26.	Camboage	<i>Garcinia cambogia</i> hort. ex Boerl.	
27.	Kokam	<i>Garcinia indica</i> (Thouars) Choisy	HS 12079940

⁴ Source: REP 17/SCH Appendix XII

28.	Juniper berry	<i>Juniperus communis</i> Thunb.	HS 09095021
29.	Tamarind fruit	<i>Tamarindus indica</i> L.	HS 08134010
30.	Vanilla	<i>Vanilla planifolia</i> Andrews	HS 090500
31.	Pompon vanilla	<i>Vanilla pompona</i> Schiede	
32.	Tahitian Vanilla	<i>Vanilla tahitensis</i> J.W.Moore	
Dried Roots, Rhizomes, Bulbs			
33.	Dried Garlic	<i>Allium sativum</i> L.	HS 07129040
34.	Shallot	<i>Allium ascalonicum</i> L.	
35.	Galanga	<i>Kaempferia galanga</i> L.	HS 12119042
36.	Greater galangal	<i>Alpinia galanga</i> Willd.	
37.	Lesser galangal	<i>Alpinia officinarum</i> Hance	
38.	Ginger	<i>Zingiber officinale</i> Roscoe	HS 091010
39.	Horse Radish root	<i>Armoracia rusticana</i> G.Gaertn., B.Mey. & Scherb.	HS 07069010
40.	Sweet flag	<i>Acorus calamus</i> L.	HS 12119048
41.	Turmeric	<i>Curcuma longa</i> L.	HS 091030
Dried Seeds			
42.	Aniseed	<i>Pimpinella anisum</i> L.	
43.	Ajowan/ Ajwain	<i>Trachyspermum ammi</i> Sprague	HS 09109914
44.	Black caraway	<i>Bunium persicum</i> B.Fedtsch.	
45.	Black caraway	<i>Carum bulbocastanum</i> W.D.J.Koch	
46.	Caraway	<i>Carum carvi</i> L.	HS 090940
47.	Black cumin	<i>Nigella sativa</i> L.	
48.	Cumin (Green /White Cumin)	<i>Cuminum cyminum</i> Wall.	HS 090930
49.	Damas black cumin	<i>Nigella damascena</i> L.	
50.	Black mustard	<i>Brassica nigra</i> (L.) Andrz.	
51.	Mustard	<i>Brassica juncea</i> (L.) Hook.f. & Thomson	HS 120750
52.	White/yellow mustard	<i>Sinapis alba</i> L.	
53.	Celery	<i>Apium graveolens</i> L.	HS 09109911
54.	Garden Celery	<i>Apium graveolens</i> L.	
55.	Coriander	<i>Coriandrum sativum</i> L.	HS 090921
56.	Dill	<i>Anethum graveolens</i> L.	HS 09109913
57.	Indian Dill	<i>Anethum sowa</i> Roxb.	
58.	Fennel	<i>Foeniculum vulgare</i> Mill.	HS 090950
59.	Sweet fennel	<i>Foeniculum vulgare</i> Hill	
60.	Fenugreek	<i>Trigonella foenum-graecum</i> Sm.	HS 09109912
61.	Nutmeg	<i>Myristica fragrans</i> Houtt.	HS 090810

62.	Papuan nutmeg	<i>Myristica argentea</i> Warb.	
63.	Poppy seed	<i>Papaver somniferum</i> L.	HS 120791
64.	Sesame/ Gingelly	<i>Sesamum indicum</i> L.	
65.	Pomegranate seed	<i>Punica granatum</i> L.	
Dried Floral parts			
66.	Clove	<i>Syzygium aromaticum</i> (L.) Merr. & L.M.Perry	HS 090700
67.	Saffron	<i>Crocus sativus</i> Biv. ex Steud.	HS 091020
68.	Caper	<i>Capparis spinosa</i> L.	HS 071130
Dried leaves			
69.	Bay Leaf	<i>Laurus nobilis</i> Cav.	HS 09104030
70.	Leek / Winter leek	<i>Allium porrum</i> L. <i>Allium ampeloprasum</i> Boiss.	
71.	Curry leaf	<i>Murraya koenigii</i> Spreng.	HS 091050
72.	Pandan wangi	<i>Pandanus amaryllifolius</i> Roxb.	
73.	Tejpat (Indian Bay)	<i>Cinnamomum tamala</i> (Buch.-Ham.) T.Nees & C.H.Eberm.	HS 09104010
Dried Bark			
74.	Cassia	<i>Cinnamomum cassia</i> Siebold	HS 09061910
75.	Indonesian cassia	<i>Cinnamomum burmannii</i> (Nees & T.Nees) Blume	
76.	Vietnamese cassia	<i>Cinnamomum loureirii</i> Nees	
77.	Cinnamon	<i>Cinnamomum zeylanicum</i> Blume	HS 090611
Others			
78.	Asafoetida	<i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ferula narthex</i> Boiss	HS 13019013
79.	Carambola	<i>Averrhoa carambola</i> L.	
80.	Mace	<i>Myristica fragrans</i> Houtt.	HS 090820
81.	Papuan mace	<i>Myristica argentea</i> Warb.	
PART 1			
<u>B. Culinary Herbs Grouping</u>			
Sl. No	Name of Culinary Herb	Scientific Name	HS Code
Dried Herb			
82.	Basil	<i>Ocimum basilicum</i> L.	
83.	Hyssop	<i>Hyssopus officinalis</i> L.	
84.	Lovage	<i>Levisticum officinale</i> W.D.J.Koch	HS 12119095
85.	Peppermint	<i>Mentha x piperita</i> L., pro spec. & Hylander	HS 12119070

86.	Spearmint	<i>Mentha spicata</i> L.	
87.	Japanese mint / field mint / corn mint	<i>Mentha arvensis</i> L.	
88.	Balm/ Lemon balm/ Melissa	<i>Melissa officinalis</i> L.	
89.	Bergamot	<i>Mentha citrata</i> Ehrh.	
90.	Marjoram	<i>Majorana hortensis</i> Moench	
91.	Sweet marjoram	<i>Origanum majorana</i> L.	
92.	Oregano	<i>Origanum vulgare</i> L.	
93.	Mexican oregano	<i>Lippia graveolens</i> Kunth	
94.	Parsley(curly)	<i>Petroselinum crispum</i> (Mill.) A.W.Hill	
95.	Parsley (flat)	<i>Petroselinum sativum</i> Hook. & Gillies	
96.	Rosemary	<i>Rosmarinus officinalis</i> L.	
97.	Sage	<i>Salvia officinalis</i> Pall.	
98.	Thyme	<i>Thymus vulgaris</i> L.	HS 09104020
99.	Creeping thyme / Wild thyme / Mother of thyme	<i>Thymus serpyllum</i> L.	
100.	Tarragon	<i>Artemisia dracunculus</i> L.	HS 07108010
101.	Summer Savory	<i>Satureja hortensis</i> L.	
102.	Winter Savory	<i>Satureja montana</i> L.	
103.	Sri Lankan Citronella	<i>Cymbopogon nardus</i> (L.) Rendle	
104.	West Indian Lemon grass	<i>Cymbopogon citratus</i> Stapf	

PART 1

C. Ungrouped Spices & Culinary Herbs

SI. No.	Name of Spice/ Culinary Herbs	Scientific Name	HS Code
105.	Belimbing / Bilimbi / Cucumber tree	<i>Averrhoa bilimbi</i> L.	
106.	Chervil	<i>Anthriscus cerefolium</i> Hoffm.	
107.	Chive	<i>Allium schoenoprasum</i> Regel & Tiling	
108.	Indian leek/ Chinese chive	<i>Allium tuberosum</i> Rottler ex. Sprengel	
109.	Garden angelica	<i>Angelica archangelica</i> L.	
110.	Stony leek/ Welsh onion/ Japanese bunching onion	<i>Allium fistulosum</i> L.	
111.	Potato onion	<i>Allium cepa</i> L.	
112.	West Indian bay	<i>Pimenta racemosa</i> (Mill.) J.W. Moore	

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
11	Angostura (Cusparia bark)	Sweet Basil Bush Basil	<i>Ferula narthex</i> Boiss <i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ocimum basilicum</i> L. <i>Ocimum minimum</i> L. <i>Galipea officinalis</i> Hancock.	Bark
6	Ambrette		<i>Hibiscus abelmoschus</i>	Fruit
12	Anise (AniSeed)		<i>Pimpinella anisum</i> L.	Fruit
3	Allspice (Leaf)		<i>Pimenta dioica</i> (L) Merr.	Leaf
9	Angelica Leaf		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Leaf
14	Basil		Any of the below species	Leaf
15	Bay Leaves (Laurel Leaves)		<i>Laurus nobilis</i> L.	Leaf
16	Bergamot		<i>Mentha citrata</i> Ehrh.	Leaf/Stem
8	Angelica Root		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Root
13	Asafoetida		Any of the below species	Roots, Rhizomes, Bulbs
1	Ajowan/ Ajwain		<i>Trachyspermum ammi</i> Sprague	Seed
2	Alfalfa Seed		<i>Medicago sativa</i> L.	Seed
4	Allspice (Pimento)		<i>Pimenta dioica</i> (L) Merr.	Seed
5	Ambrette		<i>Abelmoschus moschatus</i> Medik.	Seed
7	Anatto		<i>Bixa orellana</i>	Seed
10	Angelica Seed		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Seed
17	Black caraway		<i>Bunium persicum</i> B. Fedtsch.	Seed
18	Black cumin	Russian Caraway Black Caraway Damas black cumin	Any of the below species <i>Nigella sativa</i> L. <i>Nigella sativa</i> L. <i>Nigella damascena</i> L.	Seed
19	Borage Leaf		<i>Borago officinalis</i>	Leaf
20	Calendula, Pot marigold		<i>Calendula officinalis</i> L.	Flower

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
21	Camboge		<i>Garcinia cambogia</i> (Gaertn.) Desr. <i>Garcinia atroviridis</i>	Fruit
22	Camomile, English or Roman		<i>Anthemis nobilis</i> L.	Flower
23	Camomile, German or Hungarian		<i>Matricaria chamomilla</i> L.	Flower
24	Canelo pepper		<i>Drimys winteri</i> J.R. Forst. & G. Forst.	Bark
25	Caper		<i>Capparis spinosa</i> L.	Floral Parts
26	Caraway		<i>Carum carvi</i> L.	Seed
27	Cardamon		Any of the below species	Fruit/berry
		Bengal cardamom	<i>Amomum aromaticum</i> Roxb.	
		Cambodian cardamom	<i>Amomum krevanh</i> Pierre ex Gagnep.	
		Cameroon cardamom	<i>Aframomum hanburyi</i> K. Schum.	
		Cardamom (Large)/ Black cardamom	<i>Amomum subulatum</i> Roxb.	
		Cardamom (Small)	<i>Elettaria cardamomum</i> Maton	
		Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> (Roscoe) K. Schum.	
		Korarima cardamom	<i>Aframomum korarima</i> (Pereira) Engl.	
		Madagascar cardamom	<i>Aframomum angustifolium</i> K. Schum.	
		Round cardamom /Chester cardamom/ Siamese cardamom/ Indonesian cardamom	<i>Amomum kepulaga</i> Sprague & Burkill	
		Sri Lankan Cardamom	<i>Elettaria cardamomum</i> var. major (Sm.) Thwaites	
Tsao-ko Cardamom	<i>Amomum tsao-ko</i> Crevost & Lemarié			
28	Celery leaves		<i>Apium graveolens</i> Dulce	Leaf

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
29	Celery Seed		<i>Apiumgraveolens</i> Dulce	Seed
30	Chervil		<i>Anthriscuscerefolium</i> Hoffm.	Leav
31	Chilli (equal or greater than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
32	Chilli Paprika (less than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
33	Chive		<i>Allium schoenoprasum</i> Regel & Tiling	Leaf
34	Cinnamon	Indonesian, Padang, Batavia Cassia/Cinnamon Chinese Cassia/Cinnamon Vietnamese, Saigon Cassia/Cinnamon Ceylong Cinnamon	Any of the below species <i>Cinnamomumburmanii</i> (Nees& T. Nees) Blume <i>Cinnamomumcassia</i> Blume. <i>Cinnamomumloureirii</i> Nees <i>Cinnamomumzeylanicum</i> Blume	Bark
35	Clove		<i>Syzygiumaromaticum</i> (L) Merr.& Perry	Floral Bud
36	Clover		<i>Trifolium</i> spp.	Leaf
37	Coriander Leaf		<i>Coriandrum</i> sativum L.	Leaf
38	Coriander Seed		<i>Coriandrum</i> sativum L.	Seeds
39	Cumin, Brown (Jerra, cumin)		<i>Cuminum</i> cuminum L.	Seed
40	Curry Leaf		<i>Murrayakoenigii</i> Sprengr.	Leaf/Stem
	Dill Seed	Dill Indian Dill	Any of the below species <i>Anethumgraveolens</i> L. <i>Anethumsowa</i> Roxb. ex Fleming	Seeds
	Dill, Leaf	Dill Indian Dill	Any of the below species <i>Anethumgraveolens</i> L. <i>Anethumsowa</i> Roxb. ex Fleming	Leaf
	Elder flowers	Winter savory Summer Savory	Any of the below species <i>Saturejamontana</i> L. <i>SaturejaThymbra</i> L. <i>SaturejaSpinosa</i> L. <i>Saturejahortensis</i> L.	Leaf/Stem
44	Fennel Seed		<i>Foeniculumvulgare</i> Mill.	Seeds
45	Fennel Leaf		<i>Foeniculumvulgare</i> Mill.	Leaf
46	Fenugreek		<i>Trigonellafoenum-graecum</i> L.	Seeds

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
47	Galangal	Greater Galangal	<i>Alpinia galanga</i> Willd.	Roots, Rhizomes, Bulbs
		Galangal	<i>Alpinia officinarum</i> Hance	
		Lesser galangal	<i>Kaempferia galanga</i> L. <i>Alpinia officinarum</i> Hance	
48	Garden Celery		<i>Apium graveolens</i> L.	Seeds
49	Garlic		<i>Allium sativum</i> L. <i>Allium ampeloprasum</i> L.	Roots, Rhizomes, Bulbs
50	Geranium		<i>Pelargonium</i> spp.	Leaf
51	Ginger		<i>Zingiber officinale</i> Roscoe	Roots, Rhizomes, Bulbs
52	Horehound (hoarhound)		<i>Marrubium vulgare</i> L.	Leaf
53	Horseradish		<i>Armoracia lappathifolia</i> Gilib.	Roots, Rhizomes, Bulbs
54	Horseradish root		<i>Armoracia rusticana</i> G. Gaertn., B. Mey. & Scherb.	Roots, Rhizomes, Bulbs
55	Hyssop		<i>Hyssopus officinalis</i> L.	Leaf/Stem
56	Japanese mint / field mint / corn mint		<i>Mentha arvensis</i> L.	Leaf/Stem
57	Juniper berry		<i>Juniperus communis</i> L.	Fruit/berry
58	Kaffir Lime		<i>Citrus hystrix</i> DC.	Fruit
59	Kokam		<i>Garcinia indica</i> (Thouars) Choisy	Fruit/berry
60	Lavender		<i>Lavandula officinalis</i> Chaix.	Leaf/Flower
61	Leek	Stony leek/ Welsh onion/ Japanese bunching onion	<i>Allium fistulosum</i> L.	Entire plant
		Leek / Winter leek	<i>Allium porrum</i> L.	
		Indian leek/ Chinese chive	<i>Allium ramosum</i> L. <i>Allium ampeloprasum</i> L.	
62	Lemon balm		<i>Melissa officinalis</i> L.	Leaf
63	Lemon Grass		<i>Cymbopogon citratus</i> (DC.) Stapf	Leaf
64	Linden Flowers		<i>Tilia</i> spp.	Flower
65	Lovage Root		<i>Levisticum officinale</i> W.D.J.Koch	Rhizome
66	Lovage Leaf		<i>Levisticum officinale</i> W.D.J.Koch	Leaf/Stem

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used	
67	Mace		<i>Myristicafragrans</i> Houtt.	Aril	
68	Mango Dried		<i>Mangiferaindica</i>	Seed	
69	Marjoran		Any of the below species	Leaf/Stem	
		Marjoram	Majoranahortensis, Syn. Origanummajorana		
		Marjoram, sweet	<i>Majoranahortensis</i> Moench.		
		Pot marjoram	<i>Origanumonites</i> (L.) Benth.		
70	Mustard		Any of the below species	Seed	
		Mustard, white or yellow	<i>Brassica hirta</i> Moench.		
		Mustard, brown	<i>Brassica juncea</i> (L.) Czern.		
		Mustard, black or brown	<i>Brassica nigra</i> (L.) Koch.		
			<i>Sinapis alba</i> L.		
			<i>Sinapisnigra</i> L.		
71	Nutmeg		Any of the below species	Seed	
		Papuan nutmeg	<i>Myristicafragrans</i> Houtt.		
			<i>Myristicaargentea</i> Warb.		
72	Onion	Potato onion	<i>Allium cepa</i> L.	Roots, Rhizomes, Bulbs	
			<i>Allium cepa</i> Aggregatum Group		
73	Oregano		Any of the below species	Leaf/stem	
		Mexican oregano	<i>Lippiaberlandieri</i> Schauer		
		Mexican oregano	<i>Lippiagraveolens</i> H.B.K.		
			<i>Lippiamicromera</i> Schauer		
	Oregano				
		Oregano Oreganum, Mexican Oregano, Mexican Sage, Organ)	<i>Lippia</i> spp.		
		Mt. Pima oregano	<i>Monardacitriodora</i> Cerv. ex Lag.		
oregano de la sierra		<i>Monardafistulosa</i> L.			

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
	Oregano	Italian oregano	<i>Origanum xmajoricum</i> Cambess.	
		Turkish oregano	<i>Origanum onites</i> L.	
		Cretan oregano	<i>Origanum onites</i> L.	
		Oikea oregano	<i>Origanum onites</i> L.	
		Syrian oregano	<i>Origanum syriacum</i> L.	
		Oregano	<i>Origanum vulgare</i> L.	
		Greek oregano	<i>Origanum vulgare</i> subsp. <i>viride</i> (Boiss.) Hayek	
		Turkestan oregano	<i>Origanum vulgare</i> subsp. <i>viride</i> (Boiss.) Hayek <i>Origanum vulgare</i> subsp. <i>Vulgare</i>	
		Cuban oregano	<i>Plectranthusamboinicus</i> (Lour.) Spreng. <i>Poliominthabustamenta</i> B. L. Turner	
		Spanish oregano	<i>Thymus capitatus</i> (L.) Hoffmanns. & Link	
74	Pandanwangi		<i>Pandanus amaryllifolius</i> Roxb.	Leaf/Stem
75	Parsley		<i>Petroselinum crispum</i> (Mill.) Nym.	Leaf
76	Pepper		Any of the below species	Seed
		Black, White, Green Pepper	<i>Piper nigrum</i> L.	
		Brazilian pepper	<i>Schinus molle</i> Raddi	
		Chinese pepper	<i>Zanthoxylum armatum</i> DC.	
		Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylum bungei</i> Planch.	
	Pepper	Cubebs	<i>Piper cubeba</i> L.	
	Pepper	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> (Roscoe) K. Schum.	
		Negro pepper / Guinean pepper pods	<i>Xylopias aethiopica</i> A. Rich.	
		Pepper (Black, White, Green)	<i>Piper nigrum</i> L.	
		Pepper Long	<i>Piper longum</i> L.	

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
76	Pepper	Pink pepper Sichuan pepper / Japanese pepper Negro pepper / Guinean pepper pods Canelo pepper West African / Benin pepper	<i>Schinus molle</i> L. <i>Zanthoxylum piperitum</i> (L.) DC. <i>Xylopiiaethiopica</i> A. Rich. <i>Drimys winteri</i> <i>Piper guineense</i> Schumach. & Thonn.	
77	Peppermint		<i>Mentha piperita</i> L.	Leaf/Stem
78	Pomegranate Seed		<i>Punica granatum</i> L.	Seeds
79	Poppy Seed		<i>Papaver somniferum</i> L.	Seed
80	Rosemary		<i>Rosmarinus officinalis</i> L.	Leaf
81	Saffron		<i>Crocus sativus</i> L.	Floral Parts
82	Sage	Sage Clary (Clary Sage) Sage, Greek	Any of the below species <i>Salvia officinalis</i> L. <i>Salvia sclarea</i> L. <i>Salvia triloba</i> L.	Leaf Leaf
83	Sesame/ Gingelly		<i>Sesamum indicum</i> L.	Seeds
84	Shallot		<i>Allium ascalonicum</i> L.	Roots, Rhizomes, Bulbs
85	Spearmint		<i>Mentha spicata</i> L.	Leaf/Stem
86	Sri Lankan Citronella		<i>Cymbopogon nardus</i> (L.) Rendle	Leaf/Stem
87	Star Anise		<i>Illicium verum</i> Hook. f.	Seed
88	Sumac/Sumach		<i>Rhus coriaria</i> L.	Fruit
89	Sweet flag		<i>Acorus calamus</i> L.	Roots, Rhizomes, Bulbs
90	Tarragon		<i>Artemisia dracunculus</i> L.	Leaf/Stem
91	Tejpat (Indian Bay)		<i>Cinnamomum tamala</i> (Buch. –Ham.) C. H. Nees & Eberm.	Leaf
92	Thyme	Creeping thyme / Wild thyme / Mother of thyme	Any of the below species <i>Thymus vulgaris</i> L. <i>Thymus serpyllum</i> L. <i>Thymus capitatus</i> L. <i>Thymus zygis</i> L. <i>Thymus saturejoides</i> Coss.	Leaf
93	Turmeric		<i>Curcuma longa</i> L.	Roots, Rhizomes, Bulbs
94	Vanilla		Any of the below species	
		Pompon vanilla Tahitian Vanilla	<i>Vanilla pompona</i> Schiede <i>Vanilla tahitensis</i> J.W. Moore	Pods

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
95	West Indian bay		<i>Pimentaracemosa</i> (Mill.) J.W. Moore	Leaf
96	Zedoary		<i>Curcuma zedoaria</i> (Bergius) Rosc.	Roots, Rhizomes, Bulbs

APPENDIX II

LIST OF
PARTICIPANTS

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