

INTRODUCTION

1. The Codex Committee on Spices and Culinary Herbs (CCSCH) held its fifth session virtually, on 20, 21, 22, 26, 27 and 29 April 2021, at the kind invitation of the Government of India. Dr M. R. Sudharshan, former Research Director, Spices Board India, Ministry of Commerce and Industry, Government of India, chaired the session, which had 275 participants representing 65 Member Countries, one Member Organization (European Union) and Observers of 11 international governmental (IGOs) and non-governmental organizations (NGOs) and United Nations agencies. The full list of participants is contained in Appendix I.

OPENING OF THE SESSION¹

2. Ms. Rita Teatota IAS, Chairperson, Food Safety and Standards Authority of India, opened the meeting, welcoming participants and noting the importance of establishing harmonized international standards for spices and culinary herbs in order to protect consumer health and promote fair practices in food trade. She expressed India's commitment towards the work of Codex including providing reliable and scientifically collected occurrence data for the ongoing work on developing maximum levels for aflatoxins and ochratoxin as well as lead in spices; and wished the delegates very fruitful deliberations.
3. Mr. D. Sathiyam IFS, Secretary, Spices Board India; Dr. Roderico H. Ofrin, World Health Organization (WHO) Representative in India; Mr. Konda Chavva, Assistant Representative of the Food and Agriculture Organization of the United Nations (FAO) in India, and Mr. Guilherme da Costa Junior, Chairperson of the Codex Alimentarius Commission (CAC) also addressed the Committee.

Division of Competence²

4. The Committee 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)³

5. The Committee adopted the Provisional Agenda.
6. The Chairperson proposed that the Information document from the International Standards organization (ISO)⁴ could be presented under agenda item 10, Other business, time permitting, which CCSCH5 supported.
7. The Committee agreed to establish three in-session Working Groups (IWGs), working in English, to consider the following issues and prepare recommendations for the plenary:
 - Proposed draft standard for dried seeds – Nutmeg (Agenda item 8.1), chaired by Indonesia
 - New work proposals and the template for group standards (Agenda item 9.1 and 9.2), co-chaired by United States of America and India
 - Proposed draft Standard for dried or dehydrated chilli pepper and paprika (Agenda item 7.1), chaired by India
8. On the request by India not to re-assess the two new work proposal on cardamom and turmeric (Agenda 9.1) outstanding from CCSCH4, the Chairperson recalled that though these had been evaluated at the previous session, CCSCH4 had requested for their re-submission at CCSCH5 with updated information, in case there were new published trade and scientific data.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND ITS SUBSIDIARY BODIES (Agenda item 2)⁵

9. The Committee took note of the matters referred for information and agreed that issues for action would be considered under the relevant agenda items.

Tolerances for defects in the draft CCSCH standards

10. A Member Country reaffirmed the concerns expressed at CAC42, regarding the tolerances for some parameters such as mammalian excreta, visible mould formation and insect fragments included in the draft standards for spices and culinary herbs. The proposed values set for these provisions could be too high. It was proposed that CCSCH consider requesting scientific advice from FAO and WHO to access and verify

¹ CRD29 (Opening remarks)

² CRD01 (Annotated Agenda – Division of competence between the European Union and its Member States)

³ CX/SCH 21/5/1Rev

⁴ CX/SCH/5 INF/02

⁵ CX/SCH 21/5/2; CRD20 (comments of Canada); CRD24 (comments of India); CRD27 (comments of Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Peru, Venezuela, Guyana and Cuba); CRD28 (comments of Ecuador)

these values.

11. The chairperson noted that some concerns have been raised on the provision for tolerances for defects like presence of extraneous material, foreign matter, filth etc. in the standards of Spices and Culinary Herbs.
12. He highlighted that Spices and Culinary Herbs are:
 - i. Agricultural commodities and it is the general understanding that the agricultural products cannot be produced without any defects even after following Good Agricultural Practices. These defects get drastically reduced during processing following Good Manufacturing Practices including sterilization processes.
 - ii. A special group of commodities though considered food, they are not consumed directly for their calorific values like, meat, Fish & Fisheries products, milk and milk products, fresh and/or processed fruits and vegetables etc. but are used in foods in small quantities to enhance colour, odour or flavor of the foods and hence they are different.
13. He stressed that The Standards for the Spices and Culinary Herbs are:
 - i. Elaborated in tandem with the purpose of Codex. the Standards published so far and the ones in the process of development follow Format for Codex Commodity Standards as per Procedural Manual. Food safety aspects are taken care of as these Standards comply with the relevant provisions of General Subject Committees under Food Additives, Contaminants, Hygiene and Food Labeling sections. The physical and chemical Characteristics section of the Standards with tolerance limits for the defects facilitate trade.
 - ii. In line with the core value and purpose of the Codex, Protecting the health of the Consumers and ensuring fair practices in the food trade
14. The Committee agreed to consider this issue under the relevant agenda items.

Food additive provisions for the proposed draft standard for dried roots, rhizomes and bulbs

15. The Codex Secretariat brought the Committee's attention to an inadvertent omission in paragraph 14 of document CX/SCH 21/05/2 and requested to insert the following underlined text in the first line:

“CCFA51 agreed not to endorse the food additive provisions for the proposed draft standard for ...”.

Section 8.3 and 8.3.1 “Country of Origin/Country of Harvest”

16. The Committee noted the following views expressed by delegations on the two terms:
 - a) The *General Standard for the Labelling of Prepackaged Food* (CXS 1-1985) requires declaration of country of origin as mandatory, if its omission would mislead or deceive the consumer. As such, there should be distinct and clear labelling provisions for “Country of Origin” and “Country of Harvest”.
 - b) To ensure consistency in the labelling section among standards developed by CCSCH, the provisions “Country of Origin” and “Country of Harvest” should be separate and both provisions be optional.
 - c) Taking into account the practical aspects of inspection of agricultural commodities, “Country of Harvest” and “Country of Origin” as well as the “Year of harvest” are difficult to verify during inspection. However, a clear distinction between these requirements is required; and the requirements should be separate, with “Country of Origin” as a mandatory provision and “Country of Harvest” and “Year of harvest” as optional provisions.
 - d) For some products, the origin of their production is very important and relevant to consumers and therefore “Country of Harvest” should be included as an optional labelling requirement. Declaration of the region of production was considered equally important in providing important information to the consumer, especially for regional products, and should therefore also be an optional labelling requirement where appropriate.
17. The delegation of Canada referring to CRD 20 expressed support for CCSCH5 to ensure:
 - clear labelling provisions to separate country of origin from country of harvest; and
 - to allow these labelling provisions to each be optional for all standards under consideration, unless its omission would mislead or deceive the consumer.
18. The Chairperson noted that there was consensus, to separate the two provisions, and to keep in the SCH Standards – the provisions “Country of Origin” as mandatory and “Country of Harvest” as optional.

Conclusion

19. CCSCH5 agreed to:

- a) Keep both provisions in the standards.
- b) Split “Country of Origin/Country of Harvest” into two independent and clear provisions, i.e. a provision on “Country of Origin” being mandatory and a provision on “Country of Harvest” being optional; and that these provisions would be reconsidered in individual standards, should the need arise.
- c) Inform the Codex Committee on Food Labelling (CCFL) on the above decision.

Section 8.5 “Inspection mark (optional)”

- 20. The Committee noted the suggestions to delete this section as no information was available. A Member Country explained that inspection marks were widely used in trade and proposed to describe this terminology under the agenda item for layout and make this provision optional.
- 21. The Committee agreed that the provision be expunged from SCH standards. However, it could be considered under individual draft standards should there be a need.

PROPOSED DRAFT STANDARD FOR DRIED OREGANO (Agenda item 3)⁶

- 22. Turkey, as Chair of the Electronic Working Group (EWG) introduced the Item recalling that CCSCH4 agreed to establish an Electronic Working Group (EWG) to review outstanding issues noting that following the rescheduling of CCSCH5, the EWG had continued its work with an additional mandate to consider comments submitted at Step 6, as well as the matters referred to CCSCH by Codex Committee on Food Additives (CCFA), CCFL, and Codex Committee on Methods of Analysis and Sampling (CCMAS). The EWG also held an informal in-session virtual meeting to resolve outstanding matters and reached consensus on all provisions.
- 23. The CCSCH Chairperson reminded the Committee that most of the issues were already agreed upon at the last session of CCSCH except Section 2.1 - Product definition, the tables for physical and chemical characteristics, respectively, and Section 8 - Labelling. Other sections would be considered for the purposes of ensuring consistency of the text and editorial corrections.

Section 2.1 Product definition

- 24. CCSCH5 held broad discussions on the Product definition for Oregano and noted the following views expressed by delegations:
 - a) Since in Table 1 (Dried culinary herbs covered by the standard), the common names and trade names were similar, the table should be simplified to indicate only the common name and the scientific name, and the trade name should be deleted.
 - b) The use of trade names for oregano derived from geographical regions may confuse both the consumers and the market in terms of the country of origin and/or the country of harvest. In the available literature on scientific research, there was no citation of trade names and thus they were not considered official names.
 - c) As nomenclature was very important for any plant-derived product; grouping of the plants falling under different botanical families should be carefully examined. Considering that Oregano included two distinct species i.e. Oregano - *Origanum* and Mexican oregano – *Lippia*, these should be clearly differentiated under the common names by using the name “Oregano for *Origanum* spp. L. (except *Origanum majorana* L.) and “Mexican oregano” for *Lippia* spp.
 - d) Inclusion of the different varieties/species of oregano in the standard based on the chemotype of essential oils contained in them was not acceptable. Sword oregano (*Satureja* spp. L.) should not be included in the standard for dried oregano since it is a totally different plant.
- 25. The EWG Chair explained how the rationalization and simplification of Table 1 was arrived at, underlining the previous decision of CCSCH that the scope of the standard should cover all products traded as Oregano. The criteria used to rationalize the list of plants included: i) use of genus names instead of variety names (*Origanum* spp. L., except *Origanum majorana* L. and *Lippia* spp.), and ii) identification of other plants traded as Oregano (*Poliomintha longiflora* and *Satureja* spp. L.).
- 26. CCSCH5 further noted the direct link between Section 2 Description and Section 8 Labelling, in particular the common name, scientific name and the style of the product. Moreover, it was further observed that the intent of labelling was to ensure that consumers were not misled when buying oregano.

Conclusion

⁶ CX/SCH 21/05/3; CX/SCH 21/05/3 Add.1; CRD09 (comments of Kenya, Tanzania, Thailand); CRD17 (comments of Thailand); CRD18 (Malaysia); CRD19 (comments of European Union); CRD21 (comments of Morocco); CRD24 (comments of India); CRD27 (comments of Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Perú, Venezuela, Guyana and Cuba); CRD28 (comments of Ecuador); CRD32 (Report of informal meeting)

27. Based on the above considerations and further informal consultations (see paragraph 28), CCSCH5 decided to delete the trade names; and not to include “Sword oregano” (*Satureja* spp. L), and *Poliomintha longiflora*” under the general name “Mexican oregano”.

Sections 3.2.4 – Physical Characteristics and 3.2.5 – Chemical Characteristics

28. CCSCH5 discussed Sections 3.2.4 (Table 2. Physical characteristics) and Section 3.2.5 (Table 3 Chemical characteristics) and noted diverging views on tolerances for insect fragments; applicability of parameters to different styles; volatile oil content for different styles, among others; and noted that these needed to be clarified. CCSCH5 requested the Chair of EWG to continue consultations and propose workable solutions. The outcome of the consultations was outlined in CRD32.

Table 2 Physical Characteristics

29. CCSCH5 considered the proposals in CRD32 and:
- Decided to delete the parameter for insect fragments, noting that the proposed tolerances for the different styles were too high as compared to tolerances for similar parameters in other SCH standards and these tolerances have to be scientifically justified. CCSCH5 agreed that, in the future, the tolerances for insect fragments could be revisited when scientific data become available.
 - Agreed that the following parameters will apply only to the styles of Oregano as defined below:
 - i) the parameter for “visible mould/insect damage” applies to whole oregano only
 - ii) Mammalian excreta applies to whole oregano only
 - iii) Other excreta maximum applies to whole oregano only
 - Agreed that currently there were no validated Methods of Analysis and Sampling for Oregano presented in powdered style; therefore for this style the term “Not Applicable” (N/A) should be used.
 - Agreed to insert a footnote to explain the meaning of “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 3: Chemical requirements

30. CCSCH5 agreed to reduce the values for the ground/powdered product from 1.5 to 1.3 in order to create the distinction between Ground/Powdered Oregano and Class/Grade II Oregano noting that ground/powder product was more susceptible to evaporative loss of the oil and could not have similar values with Class/Grade II.

Section 4: Food additives

31. The food additives provision was realigned to the standardized text recommended by CCFA. i.e. “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”.

Section 8 Labelling

32. CCSCH5 recalled the discussion on the provision of labelling under Agenda Item 2 on the labelling of country of origin and the country of harvest, and briefly exchanged views on how to reflect the aspects under Section 2 - Description under the labelling provisions. Delegations expressed the following views.
- The scientific name and style of the product should be mandatory only when the product was offered for direct consumption, and not when it was used as an ingredient in a compound food. However, this approach may have several challenges: Spices and culinary herbs were usually sold in very small packages with small labels which cannot accommodate long scientific names; Some countries/regions use multilingual labels, which reduced the available space for consumer information; and in some instances consumers information may not be accessible (like in potato chips with oregano). On the other hand, if oregano was sold directly as a dried herb to consumers, then consumers may want to be informed about the species and quality factors on the label.
 - The common name and scientific name should be both mandatory with the latter being the most important aspect of this labelling provision.
 - In line with the *General Standard for the Labelling of Prepackaged Foods* (CXS-1985), the scientific name should be optional and its inclusion in the labelling did not clarify anything to consumers because it was overly complicated.
 - Country of origin should always be mentioned on the label, however in this case, the country of harvest was more relevant than the country of origin and thus should be displayed as well.

33. The Chairperson of CCSCH noted, that taking into account the views expressed as well as the challenges highlighted, proposed that the general name should be mandatory while the use of scientific name remained optional.
34. CCSCH5 agreed with the proposal of the Chairperson to amend:
- a) Section 8.2.2 to make declaration of scientific name optional by including a statement “The scientific name of the product is optional”.
 - b) Section 8.3 to clearly include its main elements as follows,
 - 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)

Section 9 Methods of analysis and sampling

35. CCSCH5 endorsed the proposed provisions for the methods of analysis noting that there had been collaboration with the delegates to CCMAS to assist in selection of the methods as well as their Typing

Conclusion

36. CCSCH5 agreed to:
- forward the draft Standard for dried Oregano to CAC44 for adoption at Step 8 (Appendix II); and
 - forward the revised provisions for labelling and methods of analysis and sampling to the appropriate committees for endorsement.

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED GINGER (Agenda item 4.1)⁷

37. Nigeria as EWG Chair introduced the item highlighting that besides the original terms of reference, the EWG had also considered matters referred from CCFA, CCFL and CCMAS.
38. CCSCH5 considered the proposed draft standard section by section, making editorial corrections, and revised provisions to ensure consistency in the use of terms such as “aroma” vs “odour”; “chemical requirements” vs “chemical characteristics”; and “physical requirements” vs “physical characteristics”, and agreed to following:

Section 1 Scope

39. To delete “or culinary herbs” from the scope noting that the standard covered spices only.

Section 2.1 Product Definition

40. To delete the terms “roots” and “bulbs”, noting that ginger was technically classified under rhizomes.

Section 3 Essential Composition and Quality Factors

41. Not to insert a provision for infestation to clarify that foreign matters were visible to the naked eyes only. The Chairperson explained that this issue had been considered at the previous session and it had been decided not to include this provision since all the relevant parameters relating to infestation had been covered in the table on physical characteristics.
42. Not to insert a provision for adulteration since there was a high likelihood of adulteration of spices with other materials. The Chairperson recalled CCSCH5 that this issue had also been discussed at CCSCH3, which had noted that the individual quality parameters as laid down in various sections of the standard were the basis for the quality evaluation of the spice and therefore anything not included was effectively an adulterant and that CCSCH3 had agreed a specific reference to economic adulteration would not add value to the text⁸.

Section 4 Food additives

43. To align the food additives provision with the text recommended by CCFA (see paragraph 31).

⁷ CX/SCH 21/5/4; CX/SCH 21/5/4 Add.1 (Chile, Colombia, Cuba, European Union, Iraq, United States of America, CCTA and IOSTA); CRD6 (Methods of analysis); CRD10 (Kenya, Tanzania and Thailand), CRD17 (Thailand), CRD19 (European Union), CRD24 (India) and CRD27 (Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Perú, Venezuela, Guyana and Cuba); CRD33 (Report of the informal meeting on Draft Standard for Dried or Dehydrated Ginger)

⁸ REP17/SCH para. 32

44. To include a provision for processing aids in accordance with the requirements of the Codex Procedural Manual, and consequentially delete Calcium oxide and Sulphur dioxide from Annex I Table 2 (see paragraph 63).

Section 5 Contaminants

45. To align with the guidance provided by CCCF to commodity committees that documents such as codes of practice could be referenced in the sections of contaminants, and thus include the wordings “other relevant Codex texts” in this section, as this would provide more flexibility in the application of the standard.
46. To include reference to the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017) since dried ginger supported fungal growth associated with mycotoxin production.

Section 8.2 Name of the product

47. To replace “the name of the product” in Section 8.2.1 with “the common name of the product” for the purpose of aligning the provision with section 2.1 Product Definition.
48. To request to address the issue of translation to Spanish as there were some inconsistencies in translation of this section into Spanish

Section 8.3 Country of origin

49. Recalling the discussion and the decision taken under Agenda item 2, Members expressed the following opinions on how the decision could impact the product under consideration:
- Country of origin and country of harvest might be different. As indicated in the *General Standard for the Labelling of Prepackaged 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;
 - Country of harvest should always be displayed on the label since the country of harvest was more relevant than the country of origin, while the indication of the region of production could be optional;
 - In order to avoid food fraud, country of harvest should be mandatory if it was different from the country of origin. This could help consumers understand the different handling practices in harvest/storage between one country and another country; and
 - There were no definitions of country of harvest, region of harvest and year of harvest in the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). Information on these aspects was not reliable and inclusion of provisions in this regard might cause confusion.
50. The Chairperson proposed that country of origin should be mandatory while country of harvest, region of harvest and year of harvest should be optional, and it was necessary to include all these requirements in the draft standard.
51. CCSCH5 agreed with the proposal from the Chairperson to align this provision with paragraph 34(b).
52. CCSCH5 agreed that these provisions should be utilized in all the draft or proposed draft SCH standards considered at this session unless otherwise specified.

Section 8.4 Commercial identification

53. Agreed to delete this section as there were no requirements for sizing in the draft standard.

Section 8.5 Inspection mark (optional)

54. Agreed to delete this section.

Section 8.6 Labelling of non-retail containers

55. In response to a proposal to revise this section as “to be developed” since CCFL was drafting a guidance for the labelling of non-retail containers, CCSCH5 agreed that this Section should remain unchanged since it contained standardised text existing in all SCH standards and could be reviewed once the guidance developed by CCFL was adopted.

Section 9.1 Methods of Analysis

56. Codex Secretariat clarified that there could be only one Type I method listed for each commodity and provision unless these methods were complementary or identical.
57. Noted the parameters in Table 4 Methods of analysis should be aligned with the parameters indicated in Annexes I and II of the standard, and agreed to send for endorsement of the revised Table 4.

58. Proposed that CRD6 Rev on methods of analysis should be reviewed and incorporated into the template for SCH standards for future reference.

Section 9.2 Sampling Plan

59. Agreed to replace the text with “to be developed”.

Annex I

60. Noted divergent views on parameters and values in the Table for chemical requirements including:
- The parameter total ash for bleached/unbleached should have the same values for “whole/pieces” and “ground/powdered” forms;
 - As bleaching agents” were a recognised functional class under food additives, calcium oxide (INS 529) and sulfur dioxide (INS 220) should be included as food additives;
 - Since sulphites could be naturally occurring, and depending on the method of analysis, even natural substances containing sulfur might be titrated as SO₂, the note “ sulfur dioxide shall not be detected” should be replaced with “SO₂ < 150mg/kg, as residual sulfur dioxide” in Table 2 (Notes);
 - Different values for Acid Insoluble Ash on dry basis in whole/pieces form and calcium (as oxide) on dry basis in whole/pieces form and ground/powdered form were proposed.

Annex II

61. Members expressed the following views:
- Scientific justification for the proposed values for some parameters i.e. Whole insect dead and Mammalian excreta in Annex II should be provided. The basis for proposed values for the tolerances in the different styles of ginger were unclear.
 - The unit measurements for different parameters should be expressed correctly, for example, Mammalian excreta and Other Excreta should be milligram per kilogram rather than particles per 10 grams.
 - Some parameters such as Mammalian excreta and Other excreta in pieces and grounded/powdered forms, there were no validated analytical methods for determination of these parameters, these should not be assigned any values. Instead, these parameters should be indicated as “not applicable” (NA), which did not refer to “zero”;
 - In order to improve efficiency and in light of the fact that there was no sufficient testing methods, the parameters contained in table three could be combined and simplified where possible. Furthermore, considering the Codex principle of consumer protection, all the values were proposed to strive towards 0%.
62. Due to time constraints and the difficulty to achieving consensus, CCSCH5 agreed to request the EWG Chair (Nigeria), to undertake informal discussions to develop a workable proposal for both Annexes I and II.
63. CCSCH5 considered the outcome of the informal consultations, in CRD33, as the basis for discussion and reached consensus on the following:
- a) Calcium oxide and sulphur dioxide were used as “processing aids” in dried and dehydrated ginger for bleaching purposes, and taking into account the explanation by the Codex Secretariat that in the Codex Procedural Manual, processing aid were listed under food additives, and thus decided to transfer the substances to Section 4 Food Additives from Annex I;
 - b) . agreed on all the other parameters and their associated values as contained in Annex I of CRD33.
64. CCSCH5 discussed the revised Annex II in CRD33 and agreed to:
- change the parameter for “Whole insects, dead” to “Whole dead insects”; and
 - revise the value for “Mould visible/Insect defiled/infested” in pieces form as “NA” noting that a specific value could be assigned in future once relevant information became available.
 - endorse all the proposed values and corresponding changes as laid out in Annex II

Conclusion

65. CCSCH5 agreed to:

- forward the draft standard for dried roots, rhizomes and bulbs — dried or dehydrated ginger to CAC44 for adoption at Step 8 (Appendix III);
- provide clarification to CCFA that the two substances i.e. calcium (as oxide) and sulfur dioxide were used as processing aids; and
- forward the revised provisions on food additives, labelling (Section 8.3 – Country of origin and harvest) and methods of analysis and sampling to the appropriate committees for endorsement.

DRAFT STANDARD FOR DRIED CLOVES (Agenda item 5.1)⁹

66. Nigeria, as Chair of the EWG introduced the item, recalling that CCSCH4 agreed to forward the proposed draft standard for dried floral parts – dried cloves to CAC42 for adoption at Step 5 and re-establish an EWG chaired by Nigeria. The EWG considered: outstanding issues taking into account discussions at CCSCH4, comments received at Step 6 (see CX/SCH 21/5/5 Add.1), as well as matters referred by CCFL and by CCMAS. Four rounds of consultations were conducted, however the responses were low as result of the COVID-19 pandemic.
67. CCSCH5 discussed the draft standards section by section, made editorial corrections, and aligned the text to SCH standard template as well as the relevant decisions taken in the previous agenda items. CCSCH5 agreed on the following changes:

Title

68. To amend the title to “Draft standard for dried floral parts – cloves”, in line with the decision of CCSCH3 that the work on cloves would be based on the general concept of group standard for dried floral parts.

Section 1 Scope

69. To delete reference to culinary herbs noting that cloves belong to spices, and to clarify that the cloves are offered for “repackaging” and not “repacking”. In this regard, it was noted that the term “repackaging” should be applied across all the draft CCSCH standards and in accordance with SCH template.

Section 2.1 Product definition

70. To use the term “common” name rather than “generic” name and to ensure consistency with other SCH texts; to the use of the term “dried” only in case of cloves; and to use the valid names rather than synonyms as proposed by a delegation.

Section 3.2.3 Classification

71. To indicate that the section on classification was optional; and to align the section with Table 2 and Table 3 by inserting the provision - “If traded as classified, the provision in Annex 1 and 2 applies as minimum requirements” and noted the submission that generally, cloves were traded unclassified, however if classified, they should comply with the prescribed requirements.

Section 4 Food additives

72. To align the food additives provision with the recommendation of CCFA (see paragraph 31)

Section 5 Contaminants

73. To include “other relevant Codex texts” at the end of section 5.1 with the aim of providing more flexibility and aligning with other SCH standards.

Section 8 Labelling

74. To align the section 8.3 in accordance with the decision taken under paragraph 34(b)
75. To expunge the provisions on “commercial identification - sizing” and “inspection mark (optional)” as these were not applicable to cloves or there was no information.

Section 9 Methods of analysis and sampling

76. To realign Section 9 to be consistent with the Procedural Manual, i.e. “Methods of Analysis and Sampling”, and to replace the text “Section 9.2. Sampling plan” with “to be developed”.

Annex I

⁹ CX/SCH 21/5/5; CRD11 (comments of Kenya, Tanzania, Thailand); CRD18 (comments of Malaysia); CRD19 Rev. (comments of the EU); CRD24 (comments of India); CRD27 (comments of Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Peru, Venezuela, Guyana and Cuba); CRD28 (comments of Ecuador)

77. To clarify that the parameters for “Total ash”, “Acid insoluble ash” and “Volatile oils” should be expressed on a dry matter basis,

Annex II

78. To note the explanation that for Mammalian or/and other excreta, and mould visible in ground cloves there were no validated analytical methods for determination of these parameters and as such these should not be assigned any value. The parameters were assigned “Not Applicable” (N/A).
79. To change the units of measurement for Mammalian or/and other excreta by weight to milligram per 10 kg.
80. To insert the following missing footnotes in Table 3 to define or explain: “Extraneous matter” (Footnote 1); “Foreign matter” (Footnote 2) and “other excreta” (*Footnote), and a new footnote to explain (N/A), i.e., not applicable.

Conclusion

81. CCSCH5 agreed to:
- forward the draft Standard for dried floral parts-cloves to CAC44 for adoption at Step 8 (Appendix IV); and
 - forward the revised provisions on labelling Section 8.3 – Country of origin and Country of harvest and methods of analysis and sampling to the relevant committees for endorsement.

DRAFT STANDARD FOR SAFFRON (Agenda item 5.2)¹⁰

82. The Islamic Republic of Iran, as the chair of EWG, introduced the item, referring to the progress made since CCSCH4.
83. CCSCH5 considered the draft standard for saffron section by section and made several editorial amendments to ensure consistency with other SCH standards
84. CCSCH5 made the following proposals and decisions:

Title

85. To align the title of the draft standard to be consistent with the scope by including the term dried, i.e. “Standard for dried saffron”;

Section 3.2.3 Classification

86. To align the provision with other SCH standards by changing “Grade I” to “Extra class”, and consequentially reassigning numbers to subsequent grades (Extra Class, Class I, Class II).

Section 6 Hygiene

87. To amend the title of the guideline referred to in 6.2 to *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG21-1997).

Section 8 Labelling

88. CCSCH5 noted conflicting opinions regarding declaration of country of harvest, with some Members holding the view that this provision should be mandatory given the high value of saffron and the vulnerability to fraud and other Members holding the view that the provision for the country of harvest should be optional to ensure consistency with other CCSCH standards.
89. A member proposed that the provision 8.3 be re-discussed by the EWG.

Section 8.5 Inspection Mark (optional)

90. To expunge the section for inspection mark.

Section 9 Methods of analysis and sampling

91. To align methods of analysis and sampling with those provided in CRD6.
92. To insert “9.2 sampling plan to be developed” under methods of analysis and sampling.

Table 1 Chemical characteristics

¹⁰ CX/SCH 21/5/6; CX/SCH 21/5/6 Add.1; CRD6 (Methods of analysis), CRD12 (comments of Kenya and Tanzania), CRD17 (comments of Thailand), CRD18 (comments of Malaysia), CRD19 (comments of European Union), CRD21 (comments of Morocco), CRD24 (comments of India), CRD27 (comments of Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Perú, Venezuela, Guyana and Cuba), CRD28 (comments of Ecuador)

93. CCSCH5 noted the different views on taste strength (picrocrocin) and coloring strength (crocin);
1. In order to ensure the high value that customers expect for the extra class, the values for picrocrocin and crocin for the extra class should be established as proposed by the EWG, 80 and 220 respectively and that the crocin value was only 20 above the ISO standard and thus the difference was marginal. It was also pointed out that the trade practice for the extra class of saffron required the value of crocin as 260.
 2. Requirements for picrocrocin and crocin should be fully aligned with current ISO standard for all the classes/grades, and that scientific justification should be provided if the standard adopted values higher than those in the ISO standard that had already existed. Furthermore, CCSCH would be able to revisit the standard in case ISO upgraded these values.
 3. Based on the principle of inclusiveness in the development of Codex standard and that CAC43 had already adopted the draft standard at Step 5, the requirements for picrocrocin and crocin should remain the same as originally agreed at CCSCH4. The values provided minimum requirements, for picrocrocin and crocin as 50 and 120 respectively, for all the styles without mandatory classification of class/grade. Buyers and sellers were able to agree on products with higher contents of picrocrocin and crocin, should there be the need.
94. In a spirit of compromise, it was proposed to insert a new class as “class/grade III” and reclassify chemical characteristics. However, there was no consensus in following the newly developed table due to lack of time to consult with expertise a national level.
95. A delegation proposed that ND should be replaced by zero to be in line with other standards developed by CCSCH.

Table 2 Physical characteristics

96. CCSCH5 noted the different comments and proposals on amendments to the table for tolerances including: to align extraneous matter and foreign matter with the ISO standard for extra class, class/grade I and class/grade II; to include a provision for live insects; to provide scientific justifications on some of the values proposed under the different parameters, including insect fragment and rodent filth; to subdivide categories as whole filament, cut filament and powdered style with the values inserted for each subcategory.
97. It was also noted that the tables need further work to clarify the concerns raised by Members.

Conclusion

98. CCSCH5 agreed to:
- Hold the draft standard for dried saffron at Step 7 and to return, for consideration at step 6 the Sections: 3.2.2 (Annex I and Annex II); 3.2.3 and Section 8.3 only, taking into account the comments made at and/or submitted to CCSCH5; and
 - Re-establish an EWG, chaired by Iran and co-chaired by Greece, working in English only, to consider only the outstanding issues, namely sections “3.2.2 Chemical and physical characteristics” Annex I and Annex II only, “3.2.3 Classification”, and “8.3 Country of origin and country of harvest”.
 - Request CCEXEC and CAC to extend the timeline for completion until CCSCH6.
99. The Committee agreed that no further comments would be requested nor discussion on the standard would be held at its next session with the exception of the sections highlighted in paragraph 98 that were returned to Step 6 for comments and further consideration at its next session.

PROPOSED DRAFT STANDARD FOR DRIED BASIL (Agenda item 6.1)¹¹

100. Egypt as Chair of the EWG introduced the Item, summarizing the work conducted by the EWG and noting that all outstanding issues had been resolved.
101. CCSCH5 considered the draft standard section by section, made editorial corrections and endorsed the following sections to which there were no substantial changes made, i.e. Section 1 Scope; Section 5 Contaminants; Section 6 Hygiene; Section 7 Weights and Measures.
102. For the remaining Sections of the draft standard, CCSCH5 made the following comments and decisions:

Section 2 Product definition

¹¹ CX/SCH 21/5/7; CX/SCH 21/5/7 Add1; CRD13 (Kenya and Tanzania); CRD18 (Malaysia); CRD19 (EU); CRD24 (India); CRD27 (Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Perú, Venezuela, Guyana and Cuba); CRD28 (Ecuador);

103. Replace the term “General name” with “Common name” to align with the existing practice in the sector.

Section 3.1 Composition

104. Replace “dried culinary leaves” with “dried basil” with a view to ensure consistency between the section and the product definition.

Section 4 Food additives

105. Align the food additives provisions with the standardized text recommended by CCFA as in paragraph 31.
106. Remove the second clause under this section as it was not consistent with the Codex Procedural Manual.

Section 8 Labelling

107. Align Sub-section 8.2.1 with Section 2.1 Product description by inserting the term “Common name”. The following wordings previously contained in a footnote was inserted in the text of the section, i.e. “The Common name may be used if the product is a blend of the different species listed in Table 1. If a trade name is used then the product shall be a minimum of 80% of the species listed for that trade name”.
108. Amend Sub-section 8.2.2 by deleting both the term “species” in square bracket and the footnote stating, “Other distinctly different styles besides the three described in this standard were allowed” noting that this aspect was already covered by section 2.2.1 (bullet 4).
109. Revise Sub-section 8.3 to align the text as agreed under agenda item 4.1 (see paragraph 34(b)) Sections related to Commercial Identification and Inspection mark were expunged from this section.

Section 9.1 Methods of analysis and sampling

110. Agreed with the revised methods of analysis as provided by Egypt in consultation with relevant experts for CCMAS during the session.

Annex I

111. Clarified that the parameters for total ash, acid-insoluble ash and volatile oils should be expressed on dry basis, and thus made the necessary editorial corrections.
112. Revised the tolerances for acid insoluble ash in under the styles for “Crushed/rubbed/ flaked” and “Ground/powdered” to be of the same value, i.e. 2.

Annex II

113. Revised the tolerances for the different parameters in the different styles of Basil.
114. Clarified in a footnote that N/A as used in the Table means: 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.
115. Included the parameter for Live insects in the Table; and to expunge the parameter for colour defects from the table,

Conclusion

116. CCSCH5 agreed to:
- i. forward the draft standard for dried basil to CAC44 for adoption at Step 8 (Appendix V); and
 - ii. forward the revised provisions on labelling (Section 8.3 – Country of origin and country of harvest) and methods of analysis to the relevant committees for endorsement.

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA (Agenda item 7.1)¹²

117. India, as Chair of the EWG, introduced the item, recalling that CCSCH4 agreed to establish an EWG chaired by India to redraft the proposed draft standard for circulation for comments at Step 3. The EWG had conducted three rounds of consultations; however, the responses were low due to the COVID-19 pandemic. It was noted that the EWG had reached consensus on most sections; however some variance in comments was observed on the values for chemical and physical factors provided in Annexes I and II.

¹² CX/SCH 21/5/8; CRD03 (Report of the In-session Working Group); CRD06 (Typing of Methods of Analysis); CRD07 (Discussion Paper on Grouping, by United States of America); CRD14 (comments of Peru, the Philippines, Tanzania, Thailand); CRD17 (comments of Thailand); CRD19 Rev. (comments of the EU); CRD21 (comments of Morocco); CRD22 (comments of Brazil); CRD24 (comments of India); CRD27 (comments of Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Peru, Venezuela, Guyana and Cuba); CRD30 (proposed draft standard, India)

118. CCSCH5 discussed the proposed draft standard section by section and taking into account the decisions taken under the different agenda items and provided the following guidance and recommendations:

Section 1 Scope

119. To align the scope (language style) with the Template for SCH standards in order to be consistent with the already adopted SCH.

Section 2.1 Product definition

120. To include in Table 1:
- Chilli pepper (including Chile or Ají/Pimentón/Hot Pepper) should be separate from paprika.
 - Chile or Ají/Pimentón/Hot Pepper as alternative common names to chilli pepper;
 - *Capsicum baccatum* L. under the scientific names for Chilli.

121. To delete the footnote, i.e. * As per International Plant Names Index (IPNI) - www.ipni.org.

Section 2.2 Styles

122. To delete “form” from the heading subsection and insert “flaked” in the group “Crushed/Cracked/broken”.
123. To revise and consolidate the text in the paragraph to read:
- “Ground chilli pepper or/and ground paprika is the product obtained by grinding whole dried chilli pepper or paprika with or without the placenta, seeds, with or without calyx and stalk, without any other added matter.”

124. To delete the qualitative colour requirements for chilli pepper and paprika; as well as the particle size requirement for the ground product.

Section 3.2.3 Classification

125. To align the classification with the Codex standards for commodities i.e. Extra, Class/Grade I and Class/Grade II.

Sections 3.3 Classification of “Defectives” and 3.4 Lot Acceptance

126. To delete these two sections consistent with the previous decision of CCSCH.

Sections 4 Food additives, 5 Contaminants and 6 Hygiene,

127. To align, as appropriate, the text with those used in other SCH standards discussed at the Session.

Section 8.3 Country of origin and harvest

128. To align the section with the requirements in 34(b)

Section 8.5 Inspection mark (optional)

129. To delete the section

Annex I and Annex II

130. To reconsider the proposed values for the different parameters in the Table 2 and Table 3, as some values could be higher and/or parameters may not be applicable in certain (product) styles.
131. To share data where appropriate to scientifically justify the proposed values

Conclusion

132. CCSCH5 agreed to:
- Return the draft Standard dried or dehydrated chilli pepper and paprika to step 2/3 for redrafting;
 - Establish an EWG, chaired by India and working in English only, to redraft the document taking into account comments submitted at the session, for circulation for comments at Step 3; and
 - Request CAC44 to extend the timeline for completion of the work to CCSCH6.

PROPOSED DRAFT STANDARD FOR DRIED NUTMEG (Agenda item 8.1)¹³

¹³ CX/SCH 21/5/9 Rev; CX/SCH 21/5/9 Add.1 (Chile, Costa Rica, Colombia, Cuba, India, Iraq, Japan, Panama, Sri Lanka, Syria, Uganda, and United States of America); CRD4 (Report of the In-session working group on the proposed draft Standard for dried nutmeg), CRD15 (Kenya, Tanzania and Thailand) , CRD17 (Thailand), CRD18 (Malaysia), CRD19

133. Indonesia, as EWG and IWG Chair, introduced the item, noting that the EWG took into account the discussions at CCSCH4, comments received at Step 3, as well as matters referred by CCFA, CCFL, and CCMAS, in its work. Based on the comments received in response to CX/SCH 21/5/9 Rev, Indonesia had prepared CRD23 for discussions by an IWG during CCSCH5
134. CCSCH5 considered the draft standard as modified by the IWG and contained in CRD4 as the basis for discussion, noting that the sub-section on Quality Criteria had been agreed for deletion by the IWG.
135. CCSCH5 made editorial corrections, aligned the text to SCH standard template and other draft SCH standards considered at the current session, and made the following comments and or decisions:

Section 1 Scope

136. To replace “seeds” in the last line of the section with “nutmeg”.

Section 2.2 Styles

137. Agreed not to replace the text “Whole Inshell” with “Seed with shell” and “Whole shelled” with “seed without shell” as had been proposed by a member, noting that this issue had been widely discussed by the EWG, the IWG, and CCSCH4.

Section 3.2.3. Classification

138. To insert “optional” to the title of the section, to take into account the existing trade practices
139. To revise the second provision under this section to read “When dried nutmeg are traded as classified, the chemical and physical characteristics in Annexes I and II apply as the minimum requirements”, noting that there were no quality requirements for different classes in Annex II.

Section 5 Contaminants

140. To make reference to “*Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017) and other relevant Codex texts”.

Section 6 Food Hygiene

141. To align the title of the section with the Procedure Manual, i.e. deleted “Food”; to insert “Spices and dried culinary herbs” in order to associate Annex III with its correct title; and to correctly provide the reference number for the associated Code of Practice, i.e. (CXC 75-2015), (see sub-section 6.1).

Section 8.3 Country of origin and Country of harvest

142. To align the text as agreed under agenda item 4.1 (see paragraph 34(b))

Section 8.4 Commercial identification

143. To delete Section 8.4.1 as there were no parameters relating to the classes.

Annex I

144. The following views were noted:
 - The content of volatile oils was highly variable, depending on the place where the nutmegs had been grown, the age of the tree, the experience of the producers and the degree of ripening of the seeds so different ranges of values for whole, broken and ground/powdered nutmeg were proposed;
 - The requirements for volatile oils were “minimum” and that ranges of values were not necessary as they were included; and
 - Calcium oxide was not used for nutmeg; therefore the parameter should be deleted.
145. CCSCH5 agreed:
 - to replace the unit of measurement for Volatile Oils content with “mL/100g (min)”;
 - to insert ranges of values for whole, broken and ground/powdered nutmeg as 3.5-11%, 3.0-11% and 2.5-11% respectively; and
 - to put the proposed values for “Volatile Oils content” and the parameter for “Calcium as Ca-Oxide” in square brackets.

Annex II

(European Union), CRD23 (Indonesia), CRD24 (India), CRD25 (Saudi Arabia) and CRD27 (Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Perú, Venezuela, Guyana and Cuba)

146. To revise the parameter for “Mould visible” as “Mould visible/ Insect defiled/ infested”.
147. To retain the parameters for “Mould visible/ Insect defiled/ infested” and “Insect fragments” in square brackets.

Annex III

148. To send for endorsement of the method of analysis noting that the years associated with the reference numbers for methods be deleted, noting the footnote that “Latest edition or version of the approved methods should be used”
149. A Member suggested including provisions such as “myristicin and methoxysafrole” since nutmeg contained these substances, which might have detrimental health effect.

Conclusion

150. CCSCH5 agreed to:
 - forward the proposed draft Standard for dried nutmeg to CAC44 for adoption at Step 5 (Appendix VI) and extension of the timeline for completion until CCSCH6;
 - forward the provisions on food additives, labelling and methods of analysis and sampling to the appropriate committees for endorsement; and
 - re-establish an EWG, chaired by Indonesia and co-chaired by India, working in English, to consider those parameters or values in square brackets, taking into account the comments submitted at Step 6 as well as discussions at the current session.

PROPOSAL FOR NEW WORK (REPLIES TO CL 2017/67 and CL 2019/100-SCH)¹⁴ (Agenda item 9)

Report of the In-Session Working Group on Priorities and Group Standards

151. The United States of America, as Chair of the IWG on Priorities and Standards layout, presented its report (CRD2) highlighting the recommendations.
152. CCSCH4 noted the challenge of non-availability of trade data for some individual spices and that in trade spices are grouped together without any distinction between them. The three recommendations were considered as follows.

Recommendation 1: Submission of three new work proposals to the Commission

153. CCSCH5 endorsed the recommendation with the following amendments to the document:
 - In case of the project documents for small cardamom and turmeric, aligned the relevance of the proposed new work to the Codex Strategic Plan 2020-2025;
 - In case of the project document on the group standard for spices derived from dried fruits and berries, provided a qualitative indication of the proposed timeline for completion of work.
154. A Member expressed support that CCSCH work be undertaken based on grouping, noting that spices and culinary herbs that do not fit into the groups could be elaborated as individual stand-alone standards.
155. Iran drew the attention of CCSCH5 to their project document (CRD5) on Turmeric, and that it had not been taken into account during the IWG. The Chair of the IWG, confirmed that the document was nearly identical to the proposal by India, and that it had been inadvertently omitted from the report of the IWG. However, the report will be revised to acknowledge it.

Recommendation 2: Merger of new work for small cardamom with work on group standard

156. CCSCH5 did not endorse the proposal, and agreed that the work should continue in parallel and would be merged in the future. All work will follow the format of group standards.

Recommendation 3: Updating project documents for new work

157. It was noted that the project document had already been updated with appropriate information.

Conclusion

158. CCSCH5 agreed:
 - a) To submit for approval by CAC44 the proposals for new work for: small Cardamom, Turmeric and Group standard for spices derived from dried fruits and berries,.

¹⁴ CRD 2 (Report of In-session working group); CRD 5 (Iran); CRD 8 (USA); CRD 16 (Thailand); CRD28 (Ecuador); CRD31 (UK)

- b) To establish the following EWGs, subject to the approval of new work, to prepare the proposed draft standards for circulation for comments at Step 3 and consideration at its the next session.
 - EWG to prepare a draft standard for small Cardamom (Appendix VII), chaired by India and co-chaired by Iran and working in English only
 - EWG to prepare a draft standard for Turmeric (Appendix VIII), chaired by Iran and co-chaired by India and working in English only
 - EWG to start work to prepare a group standard for spices in the form of dried fruits and berries focusing on the following four spices - All spice, Juniper berry, Star anise and Vanilla (Appendix IX), chaired by the United States of America and co-chaired by India and working in English only.
 - The EWGs will submit their reports at least three months before the CCSCH6.
- c) To request the Codex Secretariat to issue a Circular requesting proposals for new work for consideration at CCSCH6.

9.2 Update to the Template for the Standards for Spices and Culinary Herbs¹⁵

- 159. CCSCH4 endorsed the recommendation of the IWG on Priorities, Standard Layout, and Group Standards in CRD02 to revise the layout of the template by a small working group of delegations; and agreed to establish a small working group chaired by United States of America, assisted by Brazil, India, Islamic Republic of Iran, Ghana and United Kingdom.
- 160. The task of the working group would be to revise the template of standard layout in document (in document SCH/5 INF/01) taking into account the discussions held at CCSCH5 and make recommendations to CCSCH6 on the possible changes.
- 161. The Codex secretariat informed the meeting that work on ensuring consistency in terminologies in French and Spanish versions of the template will be soon undertaken.

OTHER BUSINESS (Agenda item 10)

- 162. There were no issues discussed under this agenda item as time did not permit to have a presentation from ISO¹⁶.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 11)

- 163. The Committee noted that CCSCH6 is tentatively scheduled to be held in approximately 18 months subject to confirmation by the host government in consultation with the Codex Secretariat.

¹⁵ CRD2 (Report of In-session working group; CRD7 (United States); CRD27 (Comments from Brazil, Chile, Ecuador, Argentina, Paraguay, Colombia, Costa Rica, Perú, Venezuela, Guyana and Cuba)

¹⁶ CX/SCH/5 INF/02