



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

Seventh Session

Kochi, Kerala India

29 January – 2 February 2024

IN-SESSION WORKING GROUP REPORT

DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES

PART B – REQUIREMENTS FOR VANILLA at Step 3

Report of the In-session working group on Vanilla chaired by the United States of America and co-chaired by India Madagascar and Mexico

Summary:

There was consensus on the General Provisions of the standard except for Sections: 4- Food Additives and 8 – Labeling.

Annex 1. Table 1 - Chemical characteristics

There were many diverse comments on this table including several late CRDs with new proposals which resulted in two different options being submitted for consideration. The two options arose from the late submission of comments/CRDs which did not allow evaluation by members prior to CCSC7 plenary session, along with the revision of the Chemical characteristic table per specie undertaken by the WG at CCSC7.

Options:

- Option 1 is based on characteristics per styles defined in Section 2.2 Styles, the predominant format found in CCSC Standards.
- Option 2 is based on vanilla species and includes styles. Each specie with five styles and one specie has four whole style classes/grades. This option also has two characteristics for evaluation moisture content and vanillin.

Annex 1. Table 2 – Physical characteristics

This table was not changed, however, it needs evaluation because of multiple proposals for most characteristics in each style and the inclusion of “splits” as an independent Style.

Annex 2. Table on Methods of Analysis

This annex was not discussed as it is referred to the WG on Methods of Analysis for evaluation. However, members of the are asked to review this table as well.

APPENDIX

**DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES -
PART B - PROPOSED DRAFT REQUIREMENTS FOR VANILLA
(At Step 3)**

1. SCOPE

This standard applies to vanilla (cured vanilla beans) as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing.

2. DESCRIPTION**2.1 Product Definition**

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

Table 1: Species of vanilla covered by this standard.

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

2.2. Styles

Vanilla may be:

- Whole beans/ complete beans with seeds and pulp inside
- Splits - Beans that are naturally split.
- Cut – short vanilla beans of varying lengths.
- Vanilla pulp and seeds/ Vanilla-Caviar- comprising of vanilla pulp and seeds {review style nomenclature}
- Ground/powdered - derived from ground whole, cut, and split beans.

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

2.3. Sizing (optional)

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

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

Vanilla as described in Section 2.

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

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

3.2.2 Classification (optional)

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

3.2.3 Chemical and physical characteristics

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

4. FOOD ADDITIVES

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

5. CONTAMINANTS

- 5.1 The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995), the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017) and other relevant Codex texts.
- 5.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

- 6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015), Annex III and other relevant Codex texts.
- 6.2 The products should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997).

7. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8. LABELLING

- 8.1 The products covered by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

8.2 Name of the Product

- 8.2.1 The name of the product shall be as described in Section 2.1
- 8.2.2 The name of the product may include an indication of the style as described in Section 2.2.
- 8.2.3 Trade name, species, or cultivar may be listed on the label.

8.3 Country of Origin and country of harvest.

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

8.4 Commercial Identification

Style

Class/Grade, if applicable

Size (optional)

8.5 Labelling of Non-Retail Containers

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

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis¹

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

9.2 SAMPLING PLAN

It is recommended that the produce covered by the provisions of this standard be in accordance with the

Recommended Methods of Analysis and Sampling (CXS 234-1999). However, sampling shall be carried out in accordance with the method specified in ISO 948 (Table 4). Each laboratory sample shall have a minimum mass of 100 g. In the case of vanilla pods, the pods taken as increments shall be representative of the packets contained in the packages chosen for sampling. The sample shall be stored in an airtight container, away from any source of heat and shall be analysed immediately on reception.

Annex 1

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

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

Revised Option 4. Table 1. Chemical characteristics for vanilla per specie

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

Table 2. [Characteristics for vanilla]]

Name	Form/Style	Extraneous matter % w/w (max)	Live insect	[shriveled, Immature, Broken % w/w max]	Other Factors	
					Color Tolerance % w/w (max)	Size Tolerance %w/w max
Vanilla	Whole	1	0	5	7	10
	Cut/Broken	1	0	5	7.0	10
	Ground/Powdered	1, N/A ²	0	- -	NA (1)	NA
	Vanilla-caviar	1, N/A ²	0	- -	NA	NA

¹ The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

² [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 1. Methods of Analysis for vanilla

Spices	Provision	Method ^(1,2)	Principles	Type
Vanilla	Moisture Content	ISO 5565-2	Distillation	I
	Extraneous matter ³	ISO 927	Visual examination followed by Gravimetry	I
	Live Insect	ISO 927	Visual examination Counting	I
	Insect fragments	AOAC 975.49	Flotation method	IV
	Vanillin Content	ISO 5565-2	Distillation and HPLC followed by UV-Spectrophotometry	I
		AOAC 990.25	Distillation and HPLC	I
	Total ash	ISO 939 and ISO 928	Distillation followed by Gravimetry.	I
	Acid- insoluble ash	ISO 939 and ISO 930	Distillation followed by Gravimetry.	I
	[colour]	[ISO 11037:201]	Sensory Analysis	
		Munsell Colour Chart	Visual	

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

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

² The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table.

“For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.”.

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