

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3.1

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

Seventh Session

Kochi, Kerala, India

29 January – 2 February 2024

DRAFT STANDARD FOR DRIED SMALL CARDAMOM

Comments in reply to CL 2023/02/OCS-SCH

Comments of Canada, Chile, Egypt, Guatemala, Indonesia, Iraq, Peru, Saudi Arabia, Thailand, Uganda, United Arab Emirates and Centre For Climate Change and Environmental Studies

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2023/02/OCS-SCH issued in November 2023. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the Annex

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

ANNEX I**General comments**

COMMENT	MEMBER / OBSERVER
Peru thanks the Codex Committee on SPICES AND CULINARY HERBS (CCSCH), chaired by INDIA, for the efforts it has made. The members of the National Technical Committee have no comments in response to the circular letter.	Peru
Agree with no comments. Regards	Iraq

Specific comments

2 DESCRIPTION	
Table 1. Common, trade and scientific name of dried small cardamom	
2.2 Style Seeds (seed obtained after opening of the pods/capsules); NA	Centre For Climate Change and Environmental Studies
2.2 Style Whole (Unopened pods/capsules/[opened capsule]); Chile agrees that this paragraph should be included within square brackets	Chile
2.2 Style Ground/Powdered Seeds (obtained by grinding dried seeds only) and/or [whole capsules powder] [obtained by grinding dried whole capsule including seeds] Chile esta de acuerdo en incluir este párrafo entre corchetes	
2.2 Style Whole (Unopened pods/capsules/[opened capsule]); Egypt does not agree to add the opened capsules as a style. <u>Rationale:</u> When the capsules are opened the probability of losing their seeds content is high, this makes the product of very low quality and with a very little value.	Egypt
2.2 Style Ground/Powdered Seeds (obtained by grinding dried seeds only) and/or [whole capsules powder] [obtained by grinding dried whole capsule including seeds] Egypt agrees with the provision: Ground/Powdered Seeds (obtained by grinding dried seeds only) and/or whole capsules powder (obtained by grinding dried whole capsule including seeds). <u>Rationale:</u> The whole capsule powder is one of the small cardamom styles which are traded globally.	
2.2 Styles 2.3.1 Cardamom whole Unopened pods/capsules: There are the intact pods (which have not lost seed from inside), which may have an opening equal to or less than 30% of the pod. 2.3.1.2 Cardamom Whole open pods/capsules: These are pods that have an opening of more than 30 % of its length, or has less than 30% of opening and has lost some seeds.	Guatemala

<p>2.3.3 Cardamom seeds: seeds with characteristic odor, colored in dark, maroon and slightly yellow with no present malformation or ripped in them</p> <p>2.3.4 Cardamom powder seed: obtained after grinding dry cardamom seeds</p> <p>2.3.5 Whole Cardamom pods/capsules powder: obtained from grinding whole opened/unopened pods/capsule with seeds inside.</p>	
<p>2.2 Style</p> <p>Whole (Unopened pods/capsules/[opened capsule] pods/capsules);</p> <p>Indonesia disagrees with adding opened capsules to the whole style</p> <p><i>Rationale:</i></p> <p>In general trade, cardamom is rarely sold in the form of opened capsules</p>	Indonesia
<p>Trade name-names</p>	Thailand
<p>2.2 Style</p> <p>Whole (Unopened pods/capsules/[opened capsule] pods/capsules/);</p> <p>Thailand would like to propose to specify opened capsule as an other factor in table 2 physical characteristic for dried small cardamom and to set acceptable tolerance value.</p>	
<p>2.2 Style</p> <p>Ground/Powdered Seeds (obtained by grinding dried seeds only) and/or [whole capsules powder] [obtained by grinding dried whole capsule including seeds]</p> <p>Request more information on the difference in quality of these two products. If there is a specific difference in quality, it should be separated into another style.</p>	
<p>2.2 Style</p> <p>Other styles distinctly different from those three are allowed, provided they are labeled accordingly.</p> <p>To comply with the SCH standard template</p>	
<p>2.2 Style</p> <p>Ground/Powdered Seeds (obtained by grinding dried seeds only) and/or [whole capsules powder] [obtained by grinding dried whole capsule including seeds]</p> <p>Uganda is in agreement with maintaining the whole capsules powder.</p> <p><i>Rationale</i></p> <p>Manufacturing industries in Uganda mainly trade in whole capsules powder, thus in support of adding it to the standard</p>	Uganda
<p>United Arab Emirates proposes to review the (Table 1. Chemical Characteristics for dried small Cardamom), regarding the determination of the percentages (%) of (Total Ash, Acid insoluble ash, and Volatile oil) on dry base as it will be easier if the Max and Min levels in the above-mentioned table, and the determination process, to be based on the product as it is and not based on dry matter base, especially because the product is (Dried small Cardamom).</p>	United Arab Emirates
3. ESSENTIAL COMPOSITION AND QUALITY FACTORS	
<p>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</p> <p>Pods or Capsules with superficial harm: These are open or closed capsules/pods with superficial harm or scarring on the outside.</p> <p>Shrivelled Capsules: These are capsules which have no seeds inside with a flat, wrinkled and dry appearance.</p> <p>Light Seeds: These are yellow and/or light maroon seeds with a dry aspect</p> <p>Foreign matter: portion of visible matter with a maximum 10 times magnifying power, that is not part of the cardamom plant. This matter origin can be non-animal (e.g.</p>	Guatemala

stems, stones, straws, visible moulds) or from animal foreign matter origin (e.g. excreta, insects and products contaminated by insects). Extraneous matter: portion of visible matter with a maximum 10 times magnifying power which are species waste belonging to the plant of cardamom , such as: flower or vegetable residues.	
3.1 Composition Deleting Annex II	Egypt
Product as described in section <u>Section 2</u> above shall conform to the requirements contained in Annexes I	Thailand
Product as described in section 2 above shall conform to the requirements contained in Annexes <u>Annex I</u>	Canada
3.2.1 Odour, flavour and colour:	Thailand
3.2.2 Chemical and physical characteristics Uganda recommends that the column on total ash can be deleted but rather remain with acid insoluble as they are the main sources of contamination	Uganda
3.2.2 Chemical and physical characteristics The generic product shall comply with the requirements specified in Annex I (Table <u>4 2</u> Chemical characteristics and Table <u>2-3</u> 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.	Thailand
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 <i>General Principles of Food Hygiene</i> (CXC 1- 1969), the <i>Code of Hygienic Practice for low moisture foods <u>Low Moisture Foods</u></i> (CXC 75-2015) Annex III Spices and Dried Culinary Herbs and other relevant Codex texts.	Canada
6.2 The products should comply with any microbiological criteria established in accordance with the <i>Principles for the Establishment and Application of Microbiological Criteria for <u>Related to</u> Foods</i> (CXG 21-1997).	Thailand
6.2 The products should comply with any microbiological criteria established in accordance with the <u>Principles and Guidelines</u> Principles <i>for the Establishment and Application of Microbiological Criteria for <u>Related to</u> Foods</i> (CXG 21-1997).	Canada
8 LABELLING	
Uganda recommends including net weight of contents and address of the manufacture.	Uganda
8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the <i>General Standard for the Labelling of <u>Pre-packaged</u> Prepackaged Foods</i> (CXS 1-1985). In addition, the following specific provisions apply:	Canada
8.2 Name of the Product <u>product</u>	
8.3 Country of origin/country <u>origin and country of harvest</u>	Thailand
8.3.2 Country of harvest (optional). Country of harvest shall be declared	Saudi Arabia
8.3.3 Region of harvest and year of harvest (optional). <u>8.4 Commercial Identification - class/grade (if applicable)</u> To be consistent with section 3.2.3 Classification (optional)	Thailand
8.4 <u>5</u> Labelling of Non-Retail Containers	
8.4 Labelling of Non-Retail Containers <u>non-retail containers</u>	Canada
9 METHODS OF ANALYSIS AND SAMPLING	

<p>9 METHODS OF ANALYSIS AND SAMPLING</p> <p>ISO 939 ASTA 2.0; 1. ASTA Method No.2.0, Official Analytical Methods of the American Spices Trade Association, Fourth Edition, 1997 (Revised. 2011). / DIN 10229:2000-08 mod., PV 00384 Volumetry / AOAC International, 20th Edition, 2016, Official Methods of Analysis, 986.21 Moisture in Spices / coguanor ngo</p>	<p>Guatemala</p>
<p>9.1 Methods of <u>Analysisanalysis</u></p>	<p>Canada</p>
<p>As described in Annex II, Table 1.</p>	
<p>ANNEX I</p>	
<p>Table 1. Chemical Characteristics for dried small Cardamom</p> <p>Uganda recommends deleting the column for total ash and remaining with acid insoluble since they are the main sources of contamination</p>	<p>Uganda</p>
<p>Table 1. Chemical Characteristics for dried small Cardamom</p> <p>In addition to volatile oil content, Indonesia proposes to add chromatogram patterns of volatile oil as quality parameter.</p> <p><i>Rationale:</i></p> <p>chromatogram patterns of volatile oil can describe the specific characteristics of a particular volatile oil compound.</p>	<p>Indonesia</p>
<p>Table 12. Chemical Characteristics for dried small Cardamom</p>	<p>Thailand</p>
<p><u>Volatile oils: agree with 2,7.</u></p>	
<p>Moisture: agree with 12</p> <p>Acid insoluble ash: Agree with the value of 2.5</p> <p>Total ash, style powdered capsule with seeds: should be 9.5 and should be the same value as for whole.</p> <p>Chile is in agreement with including this paragraph within square brackets 8,0</p>	<p>Chile</p>
<p>Egypt agrees with 2.5 % w/w (max) for the Acid insoluble ash on dry basis).</p> <p>Egypt agrees with 12 % w/w (max.) for the moisture content.</p> <p>Egypt agrees with 2.7 ml/100g (min.) for the volatile Egypt agrees with 10 % w/w (max) for the total ash on dry basis.oil on dry basis .</p>	<p>Egypt</p>
<p>Table 2. Physical characteristics for dried small Cardamom</p> <p>Egypt agrees with the provisions</p>	
<p>Table 23. Physical characteristics for dried small Cardamom</p>	<p>Thailand</p>
<p>ANNEX II</p>	
<p>Table 1. Method of analysis*</p> <p>If the chromatogram pattern of volatile oil is agreed to be included as a quality parameter, then Indonesia proposes a test method related to chromatogram pattern of volatile oil using Gas Chromatography-Mass Spectrometry (GCMS).</p>	<p>Indonesia</p>