



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
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PROPOSED DRAFT STANDARD FOR BLACK, WHITE, GREEN PEPPER(BWG PEPPER)

Comments at Step 3

Comments of Argentina, Chile, Cote d'Ivoire, Djibouti, Egypt, Ethiopia, Gabon, Guinea, Indonesia, Kenya, Mali, Mauritania, Mexico, Senegal and Sri Lanka

ARGENTINA

In table 2. Physical and chemical characteristics for black pepper, Argentina requests the following comments to be taken into account: 1- Pinheads should be included as foreign matters; 2- It is suggested to open in extraneous matters and foreign matters, in order to standardize this approach in all documents, and 3- In whole insects, their dead condition is added, unlike in other dealt documents, where whole insects are mentioned, without clarifying their condition.

CHILE

- In 2.1 Product Definition: letter a), we believe that in the definition "BWG Peppers are the processed fruits or berries of *Piper nigrum* L. having reached appropriate degree of development and/or maturity for the intended product purpose" is not clear, as the concept of "maturity" is not defined, which results in an ambiguous classification of the three types of peppers. We recommend avoiding the use of subjective characteristics, such as "fully mature or ripe fruits or berries", used in points i and ii, and "immature or mature green pepper fruits", used in point iii, and replace them for quantitative characteristics or defining the concepts of maturity and immaturity.

In line with the above paragraph, in 3.2 Quality Factors, the Table 1: Basic Parameters of BWG Peppers does not mention the concept of maturity, which caught our attention since it is a key element of product definition in 2.1.

In the Spanish version, in Tabla 2. Características Físicas de las Pimientas enteras NBV, the physical characteristic "La densidad del granel, (g/l), mín." has extra spaces in the unit (g/l).

- In Table 2: Physical Characteristics of BWG whole Peppers, we suggest to replace the following:
 - ~~Mammalian or/and Other excreta by (mg/kg), max.~~ for Animal excreta by (mg/kg), max.
 - ~~Insect defiled berries/Corns~~ for Insect damaged berries/corns. In the Spanish version replace ~~Bayas/granos contaminados por insectos~~ for Bayas/granos dañados por insectos.
- In 2.5 Definitions (for Terms Used Under 3.2.4 of Table 2), we suggest adding foreign matter definition, in order to add this parameter in Table 2. The definition could be the one used in the Proposed Standard for Cumin, which is as follows: "Any visible and/or apparent matter or material not usually associated with the product." We also believe the definition of extraneous matter of the Proposed standard for cumin is clearer than the used in this standard. Therefore, we recommend deleting ~~All materials other than Pepper berries, irrespective of vegetative parts (stem, leaves etc) or minerals (soil, sand) origin. Light berries, pinheads or broken berries are not considered as extraneous matter~~, and replace it by Any visible and/or apparent matter or material not usually associated with the product
- In Table 3: Chemical Characteristics of BWG whole Peppers, there is an amount of sulphur dioxide permitted for green pepper. This is inconsistent with 4.1 No food additives or flavouring are permitted in the products covered by the standard, since sulphur dioxide is considered a food additive. We advise to revise this issue.

COTE D'IVOIRE, GABON, GUINEA, MALI, MAURITANIA AND SENEGAL

General comment on Annex 1

We support the works for developing a standard for Black, White and Green Pepper, considering the comments on scope and styles, as listed below.

The standard shall provide the characteristics in terms of quality and grading required for facilitation of trade.

Scope

We propose amendment of the scope to read: "This standard applies to dried or dehydrated peppers intended for food processing and for direct human consumption including retailing. It does not apply to products intended for further processing".

Delete "catering purposes" as this is covered by direct human consumption.

Styles 2.2(b)

Add the words "in a", such that it reads "Cracked /crushed BW pepper berries retained in a sieve of nominal aperture size of 500 µm". – Draft

Trade classes/Grade 2.4

Delete the word "Class(es)" and maintain "Grade". Alignment to practices in commodity gradings.

DJIBOUTI AND ETHIOPIA

General comment on Annex 1:

DJIBOUTI and Ethiopia support the work to develop a standard for Black, white, Green Pepper taking into consideration, the comments on scope and styles as outlined below. The standard will provide the quality characteristics and grading necessary to facilitate trade.

Scope: Propose the amendment of the scope to read "This Standard applies to dried or dehydrated peppers intended for food processing and for direct human consumption including retailing. It does not apply to products intended for further processing". i.e. Delete "catering purposes" as this is covered by direct human consumption.

Styles 2.2(b): Add the words "in a" to read "Cracked/crushed – cracked/crushed BW pepper berries that are retained in a sieve of a nominal aperture size of 500 µm".

Trade classes/Grade 2.4: Delete the word "Class (es)"/" and maintain "Grades" i.e. Alignment to practices in commodity gradings.

EGYPT

Specific Comments

Section 3.2 Quality Factors

Add Numbering (3.2.4 – 3.2.6) to the following sections:

- 3.2.4 Physical characteristics of BWG whole peppers
- 3.2.5 Chemical characteristics of BWG whole peppers
- 3.2.6 Chemical characteristics of BW ground peppers

INDONESIA

General Comments

Indonesia is largely satisfied with the text as it currently stands and would like to make only some minor technical aspects.

Specific Comments

Section 2.1 Product Definition, Point b.

Indonesia would like to propose to add the words *blanching* in section 2.1 Product Definition, Point b.

Justification: Blanching is a process that required to get a good quality black pepper. Blanching can improve the colour and speed up the drying process. The product becomes more hygienic because quick dipping of product in warm/hot water may reduce the microbial and physical contamination.

Section 3.2 Quality Factor

Table 1. Basic Parameters of BWG Pepper

Indonesia would like:

1. To propose the deletion of the word '*Spherical*' in section 3.2.1 General Size/Shape on White Pepper. The sentences to be as follows:

Whole dried White pepper berries shall be smooth surface, slightly flattened at one pole and small protuberance at the other. Diameter 2.0 - 6.0 mm (approx.) and in globular shape. ~~Spherical shape.~~

Justification: Indonesia's proposal to replace spherical shape with a globular shape in Section 3.2.1 General Size/ Shape on White Pepper was accepted by the eWG.

2. To propose the deletion of the word 'Greyish' in section 3.2.2 Colour on Black Pepper (all forms).

Justification: Greyish color indicates a poor quality of black pepper. Greyish colour may be caused by fungus/mold contamination or unfavorable process).

Table 3. Chemical Characteristic of BWG Whole Pepper

Indonesia would like to seek for clarification on the inclusion of parameter "Salt Content" as chemical characteristic

Justification:

Process of dehydrated green pepper production does not use salt as ingredient. Salt is only used in the production of "pepper in brine" (pepper in a salt solution).

KENYA

Scope

Kenya would like to modify the scope to read as indicated below, by removing the word "commercial and including for catering purposes:

This standard applies to dried or dehydrated black, green and white pepper harvested from the berries of *Piper nigrum* L of the *Piperaceae* family intended for food processing and for direct human consumption. ~~including for catering purposes or for retailing.~~ It does not apply to the product ~~when indicated as being~~ intended for further processing.

Justification

The word "commercial" is removed from the scope because the standard is used for trading purpose and the word "consumption" includes catering purposes. The scope needs to be clear, precise and not confusing.

2. Description

2.1 Product Definition

a) BWG Peppers are the processed fruits or berries of *Piper nigrum* L. having reached appropriate degree of development and/or maturity for the intended product purpose.

- i. Black pepper –obtained from mature dried fruits or berries
- ii. White pepper –obtained from fully mature or ripe fruits or berries, their outer pericarp removed
- iii. Green pepper –Obtained from immature or mature green pepper fruits or berries prepared under controlled conditions.

~~b) Fruits or Berries are processed in an appropriate manner, by undergoing operations such as threshing, decorticating, cleaning, soaking, washing, drying or dehydrating, grinding, crushing, sieving and sifting; before the final packaging and storage.~~

Comment

Kenya accepts the definitions mentioned above and proposes that b) be moved to clause 2.2 under styles as an introductory statement since it is not defining BWG in any manner

2.2 Styles

Fruits or Berries are processed in an appropriate manner, by undergoing operations such as threshing, decorticating, cleaning, soaking, washing, drying or dehydrating, grinding, crushing, sieving and sifting; before the final packaging and storage.

BWG peppers may be offered in one of the following styles

- a. Whole-intact whole dried or dehydrated BWG berries
- b. Cracked /crushed –cracked/crushed BW pepper berries that are retained sieve of a nominal aperture size of 500 µm.
- c. Ground -ground BW pepper berries that will pass completely through a sieve of nominal aperture size 500 µm

2.4 Trade Classes/Grades:

In accordance with the Physical and Chemical Characteristics in sections 3.2.4–3.2.6 BWG pepper are classified into the following three classes/grades:

Comment

We would like clarification the physical working group on clauses 3.2.4 to 3.2.6 where they actually fall, they are not found in the text. If they refer to the tables then the table headings should be provided

2.5 Definitions (for Terms Used Under 3.2.4 of Table 2)

Comment

We propose that the clause 3.2.4 is not mentioned in table 2, it needs to be inserted appropriately next to “Black and White peppers are graded into 3 grades (Grade I, Grade II, Grade III) based on the physical and chemical characteristics after processing at appropriate levels.”

2.5.2 Light berries

Generally immature berries without kernel with an apparent density lower than 0.30g/mL. **or** [300 g/L]

Comment

We propose we insert the word “or” between 0.30g/ml and 300g/L since they mean the same, on clause 2.5.2

MEXICO

<p>2 Description</p> <p>2.1 PRODUCT DEFINITION</p> <p>a) BWG Peppers are the processed fruits or berries of <i>Piper nigrum</i> L. having reached appropriate maturity for harvesting and processing</p> <p>i. Black pepper – obtained from mature berries <u>immature/unripe berries.</u></p>	<p>Mexico supports <u>unripe berries</u> in section i.</p>
<p>2.2 FORMS</p> <p>(b) Ground / cracked /crushed BWG Pepper – <u>[Ground / cracked /crushed forms from dried or dehydrated-BWG pepper].</u></p>	<p>Mexico supports proposal of words in parentheses</p>
<p>3.2 QUALITY FACTORS</p> <p>Table 1 <u>BASIC PARAMETERS OF BWG PEPPERS</u></p>	<p>In table 1 section 3.2.4 infestation basic parameter, it is proposed equalize drafting of three columns.</p> <p>The text would therefore write as follow:</p> <p>“...shall be practically free from mould, living insects, dead insects, insect fragments, free from lumps and rodent contamination visible to the naked eye (corrected if necessary, for abnormal vision) or with magnification if necessary in certain specific cases. If the magnification exceeds x10, this fact shall be mentioned in the test report.”</p>

<p>[Table 2] – Physical and Chemical Characteristics Requirements of w-Whole Black pepper.....Light berries², % (m/m) max.</p>	References numbers must be reviewed and ordered throughout document.
<p>4 FOOD ADDITIVES... 4.3 <u>No Food Additives like flavouring, colours etc are not permitted in Black and White Pepper.</u></p>	Point 4.3 has double negation.

SRI LANKA

- Comment 1.

DESCRIPTION

2.1 Product definition

b) Sri Lanka suggests changing the order of the processing steps mentioned in the document as per the normal pepper processing cycle as follows.

Fruits and berries are processed in an appropriate manner, by undergoing operations such as **threshing, sifting, soaking, washing, blanching, drying or dehydration, decorticating, grading, crushing and grinding** before the final packaging and storage.

- Comment 2.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.2 Quality Factors

Table 3 - Chemical characteristics of BWG Whole Pepper

A. Chemical characteristics of Black Pepper

i. Non volatile ether extract, % (m/m) min. on dry basis

Non volatile ether extract, % (m/m) min. on dry basis **should be 7% for all three grades.**

Rationale –Grades are mainly separated based on the physical characteristics, moisture content and total ash content. In Grade II and Grade III contain more light berries compare to Grade I. Therefore, oil and oleoresin content in grade II & III should be higher compared to grade I. (Since the processing is done in an appropriate manner for all three grades.)

ii. Volatile oil content (ml/100g) min. on dry basis

Volatile oil content **should be 2% for all three grades.**

Rationale – as above

iii. Piperine content % (m/m) min. on dry basis

Piperine content - 3.5% for all grades

Rationale – as above

B. Chemical characteristics of White Pepper

Volatile oil content % (ml/100g) min. on dry basis and piperine content % (m/m) min. on dry basis Volatile oil content - should be 1.5% min. for all three grades

Piperine content – should be 4.0% min. for all three grades.

Rationale as above.