CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 7.2 **CX/SCH 22/6/10**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON SPICES AND CULINARY HERBS

Sixth Session

Virtual

26-30 September and 3 October 2022

UPDATE TO THE TEMPLATE FOR THE SPICES AND CULINARY HERBS STANDARDS

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

Background

1 At the 2nd session of the Codex Committee on Spices and Culinary Herbs (CCSCH2) (September 2015), an electronic working group (EWG) led by India, reported that 116 named spices and culinary herbs were identified and placed into 8 groups based on the plant part they are derived from. The report also indicated that it would be difficult for CCSCH to elaborate an individual quality standard for each of the 109 spices and culinary herbs; with the CCSCH workload of 4 standards per biennial session, it would take a minimum of 54 years to complete the standardization task. Therefore, the need for standard grouping was proposed using the format of other Codex group standards, e.g., the Standard for Fruits Juices and Nectars (CXS 247-2005). The Committee agreed with the EWG report that group standards will expedite the development of the standards by eliminating duplicative efforts, considering the commonality in the quality profile of an individual group.

2 CCSCH3 (2017) accepted the United States of America's offer to prepare a Discussion Paper for developing a group standard template using the plant parts group Dried Fruits and Berries for consideration at CCSCH4 (2019). After discussions, CCSCH4 (2019) requested the United States of America to continue developing this document for discussion at CCSCH5 (2021). After discussions in both the Work Priorities/ Standard Layout in-session working group (IWG) and in its plenary session, CCSCH5 endorsed the recommendation of the IWG on Priorities, Standard Layout and Group Standards in CRD2 to revise the Group standard template. It established a small working group chaired by United States of America to continue developing the Group Standard template.

Terms of references

3 CCSCH5 agreed to establish a small EWG chaired by United States of America, assisted by Brazil, Ghana, India, Islamic Republic of Iran and United Kingdom.

4 The EWG was tasked to revise the template of standard layout in the document (SCH/5 INF/01) considering the discussions held at CCSCH5 and make recommendations to CCSCH6 on the possible changes. The EWG discussions addressed issues/concerned raised during CCSCH5 plenary session and those that arose in the current draft CCSCH Standard for Spices derived from Dried Fruits and Berries. The draft Group Standard template was circulated twice for comments. There were only two comments during the second circulation.

Outstanding issues

5 Brazil suggested not having any tolerances for visible infestation and deterioration, specifically for mammalian excreta, mould damage or insect defiled/infested. This matter continues to be debated by every CCSCH working group developing a standard and at the CCSCH plenary sessions. The zero-tolerance proposal for the above-mentioned defects have been discussed at length in the past two CCSCH sessions. While having zero-tolerance for these defects in spices and culinary herbs is desirable, the current research trade practices and data suggest that in spices they are unavoidable. Delegations supporting or proposing zero tolerance for these defects should provide supporting data (sampling and trade practices/acceptances). It must be noted that most of the delegations that continually advocate the same position as Brazil's on this matter during CCSCH plenary discussions, did not participate in the EWG. Hence, limiting the EWG's ability to resolve this recurring matter. In this regard, the EWG recommends that a panel of technical experts from the Codex Committee on Food Hygiene, the SCH trade industry and from national regulatory bodies discuss this issue at either the working group or the Committee level in a bid to resolve this matter.

Conclusion and recommendation

6 The Committee is invited to consider:

a) the revised SCH standard layout as presented in **Appendix I** to this document;

b) the proposal outlined in paragraph 5 above with a view to address the questions related to tolerances for visible infestation and deterioration, specifically for mammalian excreta, mould damage or insect defiled/infested.

APPENDIX I

TEMPLATE FOR SCH STANDARD

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

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

1. SCOPE

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

2. DESCRIPTION

2.1 PRODUCT DEFINITION

2.1.1 {Name of SCH group[1] } belonging to the varieties listed in Table 1:

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

	Common Name	**Trade Name/s**	**Scientific name**
1			
2			
3			
4			
5			
6			
7			
8			
9			

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

2.2. Styles

{**SCH group name**} may be:

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

[1] The name of the Group that is being standardised will be inserted.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

Product as defined in Section 2.

3.2 QUALITY CRITERIA

3.2.1 Odour, flavour, and colour:

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

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

3.2.2. Classification (optional)

If {**SCH group name**} are traded as classified/graded, the chemical and physical requirements in Annexes I and II apply as the minimum requirements for the lowest class/grade.

3.2.3 Chemical and physical characteristics

{**SCH group name**} shall comply with the chemical and physical properties in Annex I, Table 1- Chemical Characteristics and Annex I Table 2- Physical Characteristics.

The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

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

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in ground/powdered form of {**SCH group name**}

5. CONTAMINANTS

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

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. FOOD HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

7. WEIGHTS AND MEASURES

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

8. LABELLING

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

8.2 Name of the Product

8.2.1 The name of the product shall be {"***Dried [spice name]" or [spice name]"***} *as* described in Section 2.1 if the omission of the word dried would not mislead or confuse the consumer.

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

8.3 Country of origin and country of harvest.

8.3.1. Country of origin shall be declared

8.3.2 Country of harvest (optional)

8.3.3 Region of harvest and year of harvest (optional)

8.4 Commercial identification

- Class/Grade, if applicable
- Particle Size (optional).

8.5 Labelling of non-retail containers

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

9. METHODS OF ANALYSIS AND SAMPLING

Introductory remark to section 9.1: After the final adoption of the standard by the Commission, the above identified methods will be transferred to the standard for *Recommended methods of testing and sampling* (CXS 234-1999) and the text in the Procedural Manual[2] will be inserted

9.1 Methods of Analysis

Table 2. Methods of Analysis

Provision	Method	Principle	Type
Moisture			
Volatile Oil			
Total Ash (dry basis)			
Acid Insoluble Ash			
Extraneous Matter			
Foreign Matter			
Insect Fragments, Whole Dead Insects			
Insect Damage			
Live Insects			
Mammalian Excreta			

9.2 Sampling plan

To be developed

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

Annex I - Table 1: Chemical Characteristics for {SCH group name}

[Name of individual SCH within the group]	**Form/Style**	**Moisture content %w/w (max)**	**Bulk Density**	**Total Ash % w/w (max)**	**Acid insoluble Ash % w/w (max)**	**Volatile Oils ml/100g (min)**	**Markers Volatile Oil**	**Non-Volatile Ether Extract %w/w**	**Crude Fiber % by mass**
	Whole								
	Pieces								
	Ground/Powdered								
	Whole								
	Pieces								
	Ground/Powdered								
	Whole								
	Pieces								
	Ground/Powdered								
	Whole								
	Pieces								
	Ground/Powdered								
	Whole								
	Pieces								
	Ground/Powdered								
	Whole								
	Pieces								
	Ground/Powdered								
	Whole								
	Pieces								
	Ground/Powdered								
	Whole								
	Pieces								

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

[Name of individual SCH within the group]	Form/Style	Dead Whole Insects Count/100 gm (max)	Excreta Mammalian Mg/Kg Max	Mold Damage %W/W (max)	Insect Defiled/Infested %W/W (max)	Extraneous Matter %W/W (max)	Foreign Matter %W/W (max)	Live Insect	Shriveled Immature Broken	Excreta, Other mg/Kg (max)	Other Comments
	Whole										
	Pieces										
	Ground/Powdered										
	Whole										
	Pieces										
	Ground/Powdered										
	Whole										
	Pieces										
	Ground/Powdered										
	Whole										
	Pieces										
	Ground/Powdered										
	Whole										
	Pieces										
	Ground/Powdered										
	Whole										
	Pieces										
	Ground/Powdered										
	Whole										
	Pieces										
	Ground/Powdered										
	Whole										
	Pieces										
	Ground/Powdered										

Notes:

1: **Mammalian Excreta**- If the average of the total number of sub-samples exceeds the listed milligram per kg and/or lb.

2: Whole Dead Insects- If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value in the table

3: NA - Not applicable, does not refer to zero. It means that the style of the above product has not been evaluated for this provision, and currently do not have values.

ANNEX II: SCH Groups

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

[3] Source: REP 17/SCH Appendix XII

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

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

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

PART 1

C. <u>Ungrouped Spices & Culinary Herbs</u>

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

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	**Generic Product**	**Other Product Forms**	**Scientific Name**	**Plant Part Used**
11	Angostura (Cusparia bark)	Sweet Basil Bush Basil	*Ferula narthex*Boiss *Ferula assa-foetida* L. *Ferula foetida* (Binge) Regel *Ocimumbasilicum* L. *Ocimum minimum* L. *Galipeaofficinalis* Hancock.	Bark
6	Ambrette		*Hibiscus abelmoschus*	Fruit
12	Anise (AniSeed)		*Pimpinellaanisum* L.	Fruit
3	Allspice (Leaf)		*Pimentadioica* (L) Merr.	Leaf
9	Angelica Leaf		*Angelica archangelica* L. or *Angelica* spp.	Leaf
14	Basil		**Any of the below species**	Leaf
15	Bay Leaves (Laurel Leaves)		*Laurusnobilis*L.	Leaf
16	Bergamot		*Menthacitrata*Ehrh.	Leaf/Stem
8	Angelica Root		*Angelica archangelica* L. or *Angelica* spp.	Root
13	Asafoetida		**Any of the below species**	Roots, Rhizomes, Bulbs
1	Ajowan/ Ajwain		*Trachyspermumammi* Sprague	Seed
2	Alfalfa Seed		*Medicago sativa* L.	Seed
4	Allspice (Pimento)		*Pimentadioica* (L) Merr.	Seed
5	Ambrette		*Abelmoschusmoschatus*Medik.	Seed
7	Anatto		*Bixaorellana*	Seed
10	Angelica Seed		*Angelica archangelica* L. or *Angelica* spp.	Seed
17	Black caraway		*Buniumpersicum*B.Fedtsch.	Seed
18	Black cumin	Russian Caraway Black Caraway Damas black cumin	**Any of the below species** *Nigella sativa* L. *Nigella sativa* L. *Nigella damascena* L.	Seed
19	Borage Leaf		*Boragoofficinalis*	Leaf
20	Calendula, Pot marigold		*Calendula officinalis* L.	Flower

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	**Generic Product**	**Other Product Forms**	**Scientific Name**	**Plant Part Used**
21	Camboge		*Garcinia cambogia* (Gaertn.) Desr. *Garcinia atroviridis*	Fruit
22	Camomile,English or Roman		*Anthemisnobilis* L.	Flower
23	Camomile, German or Hungarian		*Matricariachamomilla* L.	Flower
24	Canelo pepper		*Drimyswinteri* J.R. Forst. & G. Forst.	Bark
25	Caper		*Capparisspinosa* L.	Floral Parts
26	Caraway		*Carumcarvi* L.	Seed
27	Cardamon		**Any of the below species**	Fruit/berry
		Bengal cardamom	*Amomumaromaticum*Roxb.	
		Cambodian cardamom	*Amomum krervanh* Pierre ex Gagnep.	
		Cameroon cardamom	*Aframomumhanburyi*K.Schum.	
		Cardamom (Large)/ Black cardamom	*Amomumsubulatum*Roxb.	
		Cardamom (Small)	*Elettariacardamomum*Maton	
		Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	*Aframomummelegueta* (Roscoe) K. Schum.	
		Korarima cardamom	*Aframomumkorarima* (Pereira) Engl.	
		Madagascar cardamom	*Aframomumangustifolium*K.Schum.	
		Round cardamom /Chester cardamom/ Siamese cardamom/ Indonesian cardamom	*Amomumkepulaga* Sprague &Burkill	
		Sri Lankan Cardamom	*Elettariacardamomum*var.major (Sm.) Thwaites	
		Tsao-ko Cardamom	*Amomumtsao-ko*Crevost&Lemarié	
28	Celery leaves		*Apiumgraveolens* Dulce	Leaf

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

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	**Generic Product**	**Other Product Forms**	**Scientific Name**	**Plant Part Used**
47	Galangal		**Any of the below species**	Roots, Rhizomes, Bulbs
		Greater Galangal	*Alpiniagalanga*Willd.	
		Galangal	*Alpiniaofficinarum*Hance	
		Galangal	*Kaempferiagalanga* L.	
		Lesser galangal	*Alpiniaofficinarum*Hance	
48	Garden Celery		*Apiumgraveolens* L.	Seeds
49	Garlic		*Allium sativum* L. *Allium ampeloprasum* L.	Roots, Rhizomes, Bulbs
50	Geranium		*Pelargonium* spp.	Leaf
51	Ginger		*Zingiberofficinale* Roscoe	Roots, Rhizomes, Bulbs
52	Horehound (hoarhound)		*Marrubiumvulgare* L.	Leaf
53	Horseradish		*Armoracialapathfolia*Gilib.	Roots, Rhizomes, Bulbs
54	Horseradish root		*Armoraciarusticana*G.Gaertn.,B.Mey. &Scherb.	Roots, Rhizomes, Bulbs
55	Hyssop		*Hyssopusofficinalis* L.	Leaf/Stem
56	Japanese mint / field mint / corn mint		*Menthaarvensis* L.	Leaf/Stem
57	Juniper berry		*Juniperuscommunis* L.	Fruit/berry
58	Kaffir Lime		*Citrus hystrix* DC.	Fruit
59	Kokam		*Garciniaindica* (Thouars) Choisy	Fruit/berry
60	Lavender		*Lavandulaofficinalis*Chaix.	Leaf/Flower
61	Leek		**Any of the below species**	Entire plant
		Stony leek/ Welsh onion/ Japanese bunching onion	*Allium fistulosum* L.	
		Leek / Winter leek	*Allium porrum* L.	
		Indian leek/ Chinese chive	*Allium ramosum* L *Allium ampeloprasum* L.	
62	Lemon balm		*Melissa officinalis* L.	Leaf
63	Lemon Grass		*Cymbopogoncitratus* (DC.) Stapf	Leaf
64	Linden Flowers		*Tilia*spp.	Flower
65	Lovage Root		*Levisticumofficinale*W.D.J.Koch	Rhizome
66	Lovage Leaf		*Levisticumofficinale*W.D.J.Koch	Leaf/Stem

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

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	**Generic Product**	**Other Product Forms**	**Scientific Name**	**Plant Part Used**
	Oregano	Italian oregano	*Origanum ×majoricum*Cambess.	
		Turkish oregano	*Origanumonites* L.	
		Cretan oregano	*Origanumonites* L.	
		Oikea oregano	*Origanumonites* L.	
		Syrian oregano	*Origanumsyriacum* L.	
		Oregano	*Origanumvulgare* L.	
		Greek oregano	*Origanumvulgare*subsp. *viride*(Boiss.) Hayek	
		Turkestan oregano	*Origanumvulgare*subsp. *viride* (Boiss.) Hayek	
			Origanumvulgare subsp. *Vulgare*	
		Cuban oregano	*Plectranthusamboinicus* (Lour.) Spreng.	
			Poliominthabustamenta B. L. Turner	
		Spanish oregano	*Thymus capitatus* (L.) Hoffmanns. & Link	
74	Pandanwangi		*Pandanusamaryllifolius*Roxb.	Leaf/Stem
75	Parsley		*Petroselinumcrispum* (Mill.) Nym.	Leaf
76	Pepper		**Any of the below species**	Seed
		Black, White, Green Pepper	*Piper nigrum* L.	
		Brazilian pepper	*Schinusterebenthifolius*Raddi	
		Chinese pepper	*Zanthoxylumacanthopodium* DC.	
		Chinese prickly ash pepper/ Sechuang pepper	*Zanthoxylumbungei*Planch.	
	Pepper	Cubebs	*Piper cubebe*L.	
	Pepper	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	*Aframomummelegueta* (Roscoe) K. Schum.	
		Negro pepper / Guinean pepper pods	*Xylopiaaethiopica*A.Rich.	
		Pepper (Black, White, Green)	*Piper nigrum* L.	
		Pepper Long	*Piper longum* L.	

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	**Generic Product**	**Other Product Forms**	**Scientific Name**	**Plant Part Used**
76	Pepper	Pink pepper Sichuan pepper / Japanese pepper Negro pepper / Guinean pepper pods Canelo pepper West African / Benin pepper	*Schinusmolle*L. *Zanthoxylumpiperitum* (L.) DC. *Xylopiaaethiopica*A.Rich. *Drimyswinteri* *Piper guineenseSchumach*. &Thonn.	
77	Peppermint		*Menthapiperita* L.	Leaf/Stem
78	Pomegranate Seed		*Punicagranatum* L.	Seeds
79	Poppy Seed		*Papayersomniferum* L.	Seed
80	Rosemary		*Rosmarinusofficinalis* L.	Leaf
81	Saffron		*Crocus sativus* L.	Floral Parts
82	Sage	 Sage Clary (Clary Sage) Sage, Greek	**Any of the below species** *Salvia officinalis* L. *Salvia sclarea* L. *Salvia triloba* L.	Leaf Leaf
83	Sesame/ Gingelly		*Sesamumindicum* L.	Seeds
84	Shallot		*Allium ascalonicum* L.	Roots, Rhizomes, Bulbs
85	Spearmint		*Menthaspicata* L.	Leaf/Stem
86	Sri Lankan Citronella		*Cymbopogonnardus* (L.) Rendle	Leaf/Stem
87	Star Anise		*Illiciumverum* Hook. f.	Seed
88	Sumac/Sumach		*Rhuscoriaria* L.	Fruit
89	Sweet flag		*Acoruscalamus* L.	Roots, Rhizomes, Bulbs
90	Tarragon		*Artemisia dracunculus* L.	Leaf/Stem
91	Tejpat (Indian Bay)		*Cinnamomumtamala* (Buch. –Ham.) C. H. Nees&Eberm.	Leaf
92	Thyme	 Creeping thyme / Wild thyme / Mother of thyme	**Any of the below species** *Thymus vulgaris* L. *Thymus serpyllum* L. *Thymus capitatus*L *Thymus zygis* L. *Thymus saturejoides*Coss.	Leaf
93	Turmeric		*Curcuma longa* L.	Roots, Rhizomes, Bulbs
94	Vanilla		**Any of the below species**	
		Pompon vanilla Tahitian Vanilla	*Vanilla pomponа*Schiede *Vanilla tahitensis*J.W.Moore	Pods

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	**Generic Product**	**Other Product Forms**	**Scientific Name**	**Plant Part Used**
95	West Indian bay		*Pimentaracemosa* (Mill.) J.W. Moore	Leaf
96	Zedoary		*Curcuma zedoaria* (Bergius) Rosc.	Roots, Rhizomes, Bulbs

APPENDIX II

LIST OF PARTICIPANTS

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