

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

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TO Codex Contact Points
Contact Points of international organizations having observer status with Codex

FROM Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme

SUBJECT Request for comments at step 6 on two sections of the draft standard for quinoa

DEADLINE 15 September 2018

COMMENTS **To:**
Codex Contact Point of the United States
of America
Food Safety and Inspection Service, US
Department of Agriculture
E-mail: USSEC-CCCPL@fsis.usda.gov
Copy to: alasso@meic.go.cr;
cassandra.pacheco@achipia.gob.cl;
Henry.Kim@fda.hhs.gov

Copy to:
Secretariat
Joint FAO/WHO Food Standards
Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
E-mail: codex@fao.org

BACKGROUND

1. The 41st Session of the Codex Alimentarius Commission(CAC41) agreed to¹:
 - i) adopt, subject to the endorsement of the labelling provisions by CCFL45, the draft standard for quinoa at Step 8, with the exception of the provisions for moisture content and grain size, which were returned to Step 6; and
 - ii) establish an EWG, chaired by Costa Rica, and co-chaired by Chile and the United States of America, working in English and Spanish, to continue the work on the provisions for moisture content and grain size.
2. Guidelines for comments is provided in Annex I. The draft Standard is attached as Annex II.

REQUEST FOR COMMENTS

3. Codex members and observers are invited to send their comments at Step 6 on section 3.2.1 Moisture Content and section 3.2.7 Size of the draft Standard for Quinoa.
4. Comments should be submitted through the Codex Contact Point or recognized international organizations having granted observer status with the Codex Alimentarius Commission. Comments should be formulated in accordance with the relevant general guidelines and presented in a Word file for easy analysis and compilation.

¹ [REP18/CAC](#), para 56

GENERAL GUIDELINES FOR COMMENTS

1. In order to facilitate the collection of comments and to prepare a useful document with all of them, Members and Observers are kindly requested to submit comments under the following headings:

(I) General comments

(II) Specific comments

2. In specific comments, a reference to the section / paragraph of the document in question should be included.

3. Members and observers are requested, when proposing amendments to specific paragraphs, to accompany their proposed amendment with the appropriate technical basis. Additional texts should be underlined / bold and deletions crossed out.

4. In order to facilitate the work of the Secretariats, we kindly ask you to avoid texts with colors or shading, nor to use the change control, since the documents are printed in black and white, and the marks usually disappear when copying and pasting the comments in the compiled document.

5. In order to reduce the volume of translations and save paper, members and observers are requested to avoid reproducing the full document, but only those parts of the text in which changes and / or amendments are proposed.

DRAFT STANDARD FOR QUINOA**(At Step 6 for sections 3.2.1 Moisture Content and 3.2.7 Size)****1 Scope**

1.1 This standard applies to quinoa (*Chenopodium quinoa* Willd.) processed as defined in Section 2.2, suitable for human consumption, packaged or in bulk.

1.2 It does not apply to quinoa used as seeds for propagation, products derived from quinoa (e.g., flour, flakes).

2 Description**2.1 Quinoa**

Quinoa is the grain obtained from *Chenopodium quinoa* Willd.

2.2 Processed Quinoa

Processed quinoa are quinoa grain (*Chenopodium quinoa* Willd) that have been subjected to cleaning, removing saponin-containing pericarp and sorting (by color and size).

3 Essential Composition and Quality Factors**3.1 Quality factors - general**

3.1.1 Quinoa shall be safe and suitable for human consumption.

3.1.2 Quinoa shall be free from abnormal flavours and odours.

3.1.3 Quinoa shall be free from living insects and mites.

3.1.4 Processed Quinoa color should be characteristic, where the most common are white (pearly, pale, grayish), black and red, among others.

3.2 Quality factors - specific

3.2.1 Moisture content. 13.5% maximum.

3.2.2 Extraneous matter

3.2.2.1 Extraneous matter is all organic and inorganic materials other than quinoa.

3.2.2.2.1 Organic extraneous matter includes husks, stem parts, impurities of animal origin, other seed species, and leaves. 0.1% maximum.

3.2.2.2.2 Inorganic extraneous matter includes stones. 0.1% maximum.

3.2.3 Defect**3.2.3.1 Definition of defect**

3.2.3.1.1 Broken Grains are pieces of grains with sizes less than three quarters of the whole grain, resulting from mechanical action.

3.2.3.1.2 Damaged Grains are grains that differ from others in their form or structure, because they have been altered by physical, chemical or biological agents.

3.2.3.1.3 Germinated Grains are grains that show development of the radicle (embryo).

3.2.3.1.4 Coated Grains are grains that retain the shell (perigone) or part of the flower attached to the grain.

3.2.3.1.5 Immature Grains are grains that have not reached physiological maturity, characterized by small size and greenish coloration.

3.2.4 Defective Grain

Requirements	Maximum Limit %
Broken Grains	3.0%
Damaged grains	2.5%
Germinated Grains	0.5%
Coated Grains	0.3%
Immature Grains	0.9%

3.2.5 Protein Content

Requirements	Minimum Content %
Protein	10.0% on a dry matter basis

3.2.6 Saponin Content

Requirements	Maximum Limit %
Saponin	0.12%

3.2.7 Size

Grain Size	Range mm
Extra Large	Greater than 2.0 mm
Large	Greater than 1.7 to 2.0 mm
Medium	1.4 to 1.7 mm
Small	Less than 1.4 mm

4 Food additives

The use of food additives is not permitted.

5 Contaminants

5.1 The product 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).

5.2. Pesticide residues

The product 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 product 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) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product 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 Packaging

7.1 Quinoa shall be packaged in containers which will safeguard its hygienic, nutritional, technological, and organoleptic qualities.

7.2 The packaging shall be safe and suitable for the intended use and shall not transfer toxic materials, odours or flavours to the product. All the materials used inside the packaging shall be of food grade, clean, new and of an adequate quality so as not to cause damage to the product.

8 Labelling

The product covered by this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985).

8.1 Name of the Product

The product name appearing on the label shall be "quinoa" or "processed quinoa". Optional information, such as product origin, quality, color, may be included.

8.2 Non-retail containers

Information on product for non-retail shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9 Methods of analysis and sampling

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.