

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Items 4, 5, 6 and 7

CX/SCH 15/02 CRD/7
Original Language Only

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

Second Session

Goa, India, 14 – 18 September 2015

Comments of Ghana

Agenda Item 4, PROPOSED DRAFT STANDARD FOR BLACK, WHITE, GREEN PEPPER (BWG PEPPER), CX/SCH 15/02/04

Specific Comments

1. Scope

Comments: We propose that the scope of the document should be modified as follows to enhance clarity. Products used for catering purposes will eventually be consumed by humans hence consider deleting “including for catering purposes” since it is covered by human consumption. The scope should read as follows:

This standard applies to three commercial forms of Pepper (Black, White and Green – abbreviated as BWG) from harvested berries of *Piper nigrum* L of the Piperaceae family. This standard applies to dried or dehydrated peppers 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.

2.1 Product Definition

Comments: a) ii. White pepper: There is the need to define the term “fully mature” in order to avoid confusion during interpretation.

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

2.5.1 Extraneous matter.

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.

6. FOOD HYGIENE

Comment: We propose the deletion of section 6.3. CODEX STAN 1 – 1985 deals with labelling provision and should not be placed under hygiene requirements.

~~6.3 All the process should be performed in a manner that does not compromise the quality or safety of the product (CODEX STAN 1 – 1985).~~

Agenda Item 5, PROPOSED DRAFT STANDARD FOR CUMIN, CX/SCH 15/02/05

We support the work for the development of the standard for cumin. We would like to commend the eWG led by the European Union for their hard work in putting this standard together.

Specific Comments

1. SCOPE

This Standard applies to the dried fruits of *Cuminum cyminum* L. of the Apiaceae family offered for ~~industrial~~ food production and ~~for~~ direct consumption, ~~including for catering purposes~~ or for repackaging if required. It does not apply to the product when ~~indicated as being~~ intended for further processing.

Rationale: Delete “industrial” to widen scope of usage of the product. Catering purposes is covered by direct consumption. The changes will also ensure clarity in the scope.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Comments: The product definitions in sections 2.1a and 2.1b should be combined to improve the logical flow and enhance readability as follows:

Cumin is the product prepared from fruits of *Cuminum cyminum* L. having reached appropriate degree of development and/or maturity for the intended product purpose and processed in an appropriate manner, undergoing operations such as drying, grinding, sifting and cleaning.

Cumin is the product:

~~(a) — prepared from fruits of *Cuminum cyminum* L. having reached appropriate development for processing; and~~

~~(b)(a) — processed in an appropriate manner, undergoing operations such as drying, grinding, sifting and cleaning~~

Agenda Item 6, Proposed Draft Standard for Oregano, CX/SCH 15/02/06

1. SCOPE

Comments: Ghana wishes to propose a new wording for the scope;

This standard applies to dried leaves and flowers of species or hybrids of the genus *Origanum* L. from the *Lamiaceae* family, offered for ~~industrial~~ food production ~~and for~~ direct consumption ~~including for catering purposes~~ or for repackaging if required. It does not apply to the product when ~~indicated as being~~ intended for further processing.

Rationale: Delete “industrial” to widen scope of usage of the product. Catering purposes is covered by direct consumption. The revisions provide clarity on the scope.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Comments: Consider combining the definitions in section 2.1a and 2.1b to improve the logical flow and readability. The scope could read as follows:

Dried oregano is the product obtained from the leaves and the flowering tops of *Origanum* L. from the *Lamiaceae* family, having reached appropriate degree of development and/or maturity for processing and processed in an appropriate manner, having undergone operations such as cleaning, drying, rubbing, milling and sifting.

~~Dried oregano is the product:~~

~~(a) obtained from the leaves and the flowering tops of *Origanum* L. from the *Lamiaceae* family, having reached appropriate development for processing~~

~~(b) processed in an appropriate manner, having undergone operations such as cleaning, drying, rubbing, milling and sifting.~~

2.2 STYLES

Comments: We support the three styles defined for oregano, however we do not support the placement of “physical characteristics” under styles since this is not the appropriate section. Besides, it is more appropriate to define mesh size in the section under physical characteristics rather than the section for “styles”. Physical characteristics have already been defined in section 3.2.4.2, Table 2. We therefore recommend deleting all the descriptions following the styles.

Dried oregano may be offered in one of the following styles:

~~(a) Whole leaf: intact leaves and/or flowering tops (flowers) of dried oregano.]~~

~~b) [Crushed/Rubbed: crushed or rubbed leaves and flowering tops (flowers) of dried oregano [that are retained sieve of a nominal aperture size of 500 µm] OR [that are 100% retained by a 40 mesh].~~

~~c) Ground/powdered: ground or powdered leaves and flowering tops (flowers) of dried oregano [[that will pass completely through a sieve of nominal aperture size 500 µm] OR [that will pass completely through a 40 mesh].~~

3.2.2 Odour, flavor and color:

Comments: We propose deletion of the text in the square brackets.

Dried oregano shall have a characteristic odour and flavour (fragrant, warm, un pungent and bitter flavour) ~~[varying according to the chemical strain of the main components of the volatile oil (carvacrol and/or~~

~~thymol~~]. Dried oregano shall be free from any foreign odour or flavour and especially from mustiness. The colour ranges from pale greyish green to olive green.

Rationale: The sentence in square bracket is superfluous since the characteristic odour and flavor of oregano will obviously depend on the main component of volatile oil present in the product.

3.2.4.1. Chemical characteristics

Comments: For clarity, we propose the titles of the tables should be revised as follows:

~~[Whole leaf,] crushed or rubbed/ground/powdered~~ Dried oregano shall comply with the chemical requirements as specified in Table 1.

3.2.4.2 Physical characteristics

~~[Whole leaf,] crushed or rubbed/ground/powdered~~ Dried oregano shall comply with the physical requirements as specified in Table 2.

9.2. NAME OF THE PRODUCT

Comments: For consistency, we propose the name of product should be **dried oregano**. Section 9.2.1 should read as follows:

9.2.1 The name of the product shall be ~~as defined in Section 2 Product Definition Dried Oregano~~. It may also include an indication of the varietal types and of the style as described in Section 2.2. as well as of the product classification, as described in Section 3.2.

Agenda Item 7, Proposed Draft Standard for Thyme, CX/SCH 15/02/07

1. SCOPE

Comments: Consider revising the scope to read as follows:

This Standard applies to dried leaves and flowers of any wild or commercially cultivated variety (cultivar) of thyme (*Thymus spp.*) of the *Lamiaceae* family offered for ~~industrial~~ food production ~~and for~~ direct consumption, ~~including for catering purposes~~ or for repackaging if required. It does not apply to the product when ~~indicated as being~~ intended for further processing.

Rationale: Delete “industrial” to widen scope of usage of the product. Catering purposes is covered by direct consumption. The changes will also ensure clarity in the scope.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Comments: Consider combining the definitions in section 2.1a and 2.1b to improve the logical flow and readability. The scope could read as follows:

Dried thyme is the product prepared from leaves and flowers of *Thymus spp.* having reached appropriate degree of development and/or maturity for processing and processed in an appropriate manner, undergoing operations such as cleaning, drying, rubbing, milling and sifting.

~~Dried thyme is the product:~~

~~(a) prepared from leaves and flowers of *Thymus spp.* having reached appropriate development for processing; and~~

~~(b) processed in an appropriate manner, undergoing operations such as cleaning, drying, rubbing, milling and sifting.~~

2.2 STYLES

Comments: We support the three styles defined for oregano, however we do not support the placement of “physical characteristics” under styles since this is not the appropriate section. Physical characteristics have already been defined in section 3.2.4.2, Table 2. We therefore recommend deleting all the descriptions following the styles.

Dried thyme may be offered in one of the following styles:

a) Whole: ~~intact leaves and flowers.~~

b) Crushed/rubbed: ~~crushed/rubbed leaves and flowers.~~

c) Ground/powdered: ~~powdered leaves and flowers.~~

3.2.1 Comments:

We support the addition of colour in the section but do not support the introduction of a definite colour. We propose the deletion of the requirement 'varying from green ash to brownish gray' and replace with "depending on the source".

Requirements in Codex standards should reflect to the extent possible characteristics of products from different geographical sources. The sentence in square bracket should be deleted since it is prescriptive and may exclude products from other sources.

Section 3.2.1 should read as follows:

Odour and flavor [and colour]

Dried thyme shall have a characteristic odour and flavour according to the chemical components of the volatile oil (such as thymol, carvacrol, and linalool), which can vary depending on geo-climatic factors/conditions. Dried thyme shall be free from any foreign odour or flavour and especially from mustiness. ~~[Dried thyme shall have a characteristic colour varying from green ash to brownish gray depending on the source.]~~

3.2.3 Chemical and Physical Characteristics

Comments: Delete (g) [mold] from the table since it is a hygiene requirement. Moreover, microbiological criteria for the product should be established by countries in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

Comments: Move "Table 1. Chemical and physical requirements for dried thyme" above the table for physical and characteristics.

4. FOOD ADDITIVES

For consistency, we propose to reword section 4.1 and delete 4.2.

4.1 ~~Only the anticaking agents listed below~~ No additives and flavorings are permitted for use in ground/powdered thyme except the anticaking agent listed below.

INS No.	Name of the Food Additive	Maximum Level
460(ii)	Celluloses	GMP