



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

**3<sup>rd</sup> Session**

*Chennai, India, 6 -10 February 2017*

**MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION  
AND ITS SUBSIDIARY BODIES**

(Comments of Ghana, India and Kenya)

**GHANA**

**42<sup>nd</sup> Session of the Committee on Food Labelling (CCFL42)<sup>5</sup>**

**Comment Clause 11.**

Ghana proposes that the word “dried” is maintained to qualify thyme

**Rationale:** It provides a more detailed qualification of the nature or state of thyme that the standard covers.

**INDIA**

**B. OTHER CODEX SUBSIDIARY BODIES**

**I. 43RD SESSION OF THE COMMITTEE ON FOOD LABELLING (CCFL43)**

**Para 11.**

As per General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), clause 4.1.2, the following is stated: “There shall appear on the label either in conjunction with, or in close proximity to, the name of the food, such additional words or phrases as necessary to avoid misleading or confusing the consumer in regard to the true nature and physical condition of the food including but not limited to the type of packing medium, style, and the condition or type of treatment it has undergone; for example: dried, concentrated, reconstituted, smoked”.

The term “dried” is necessary to differentiate the product from its fresh form hence it should be retained in section 8.2.1 of the Standard for dried Thyme. To be consistent with CODEX STAN 1-1985, we suggest that the naming of the standard can be as ***Cumin, dried and Thyme, dried.***

**II. 47TH SESSION OF THE COMMITTEE ON FOOD HYGIENE (CCFH47)**

**PARA 13**

**(Our Comments)** The 'dried aromatic herbs' as defined in Code of Hygienic Practice for Low-Moisture Foods (CAC/RCP 75-2015) also includes culinary herbs. Hence, the sections on hygiene in standards being developed by CCSCCH can reference the above mentioned Code of Hygienic Practice for Low-Moisture Foods and its annex on spices and dried aromatic herbs.

**KENYA**

Kenya supports the development of the proposed draft Annex on Spices and Dried Aromatic Herbs to the Code of hygienic practice for low-moisture foods and is pleased to submit the following specific comments in response CCFH47.

**Para 13:** Kenya has noted that Code of Hygienic practice and dried Aromatic Plants CAC/RCP 42:1995 Rev 2014 which is missing at the CAC website could be more relevant to spices and culinary herbs than the *Code of Hygienic Practice for Low-Moisture Foods* (CAC/RCP 75-2015)

**Para 15 and 16:** For most spices additives are not normally used except in cases where hygroscopic nature of a spice makes it susceptible to caking in which case a few ant caking agents are added as additives e.g Garlic powder, onion powder.