



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

**Fourth Session**

**Thiruvananthapuram, India, 21 - 25 January 2019**

**PROPOSED DRAFT STANDARD FOR DRIED CHILLI PEPPERS AND PAPRIKA**

**Comments at Step 3 (Replies to CL 2018/57/OCS-SCH)**

*Comments of Colombia, Iraq, Japan, Malawi and Sri Lanka,*

**Background**

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2018/57/OCS-SCH issued in September 2018. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

**Explanatory notes on the appendix**

2. The comments submitted through the OCS are hereby attached as **Appendix** and are presented in table format.

## Proposed Draft Standard for Dried Chilli Peppers and Paprika - Comments at Step 3 (Replies to CL 2018/57/OCS-SCH)

Text	Comment
<b>1 SCOPE</b>	
<p>This Standard applies to chilli peppers and paprika in their dried form, offered for <del>direct</del> direct human consumption or as an ingredient in industrial food processing, <del>or for repackaging if required</del>. Those products are excluded for intended industrial processing <b>other than what is indicated</b>.</p> <p>The two main species that this standard covers are <i>Capsicum annuum L.</i> and <i>C. frutescens</i>.</p>	<p><b>Colombia</b> The change seeks to clarify and delimit the scope of application, because by only indicating that it is for "human consumption", it could be understood that the food may or may not be packed or packaged. Thus, it is considered that the expression "or for repackaging, if necessary", does not establish a specific criterion to determine the specific situation in which the product is located.</p> <p>Likewise, it is considered pertinent to adjust the wording of the last paragraph in order to give greater clarity to determine the specific situation in which the rule is not applicable.</p>
<b>2.2 STYLES</b>	
<p><b>2.2</b> <del>Styles</del> <b>Forms of presentation</b></p>	<p><b>Colombia</b> In codex rules on species, the term "forms of presentation" is used.</p>
<p><del>Whole/Cracked/broken</del> <b>Whole/Cracked</b></p>	<p><b>Colombia</b> Usually the term "broken" is not used</p>
<p>- Ground/powdered: Ground chillies and ground paprika are obtained by grinding whole chillies and paprika respectively without any added matter.</p>	<p><b>Sri Lanka</b> Sri Lanka proposes ground chillies: This includes following two categories;</p> <ol style="list-style-type: none"> <li>1. chillie powder: Product in the form of a fine powder obtained from grinding of clean, dried, ripe, pungent pods of chillies with a characteristic colour ranging from red to orange without any added matter</li> <li>2. chillie pieces: Product obtained from coarse grinding of clean, dried, ripe, pungent pods of chillies with a characteristic colour ranging from red to orange without any added matter</li> </ol>
<p>- Ground/powdered: Ground chillies and ground paprika are obtained by grinding whole chillies and paprika respectively without any added matter.</p>	<p><b>Malawi</b> Position: Malawi proposes that the word 'Powdered' in section 2.2 should be deleted.  Rationale: We propose that the word "powdered" should be deleted in section 2.2 of the text to avoid confusion with the Note under the same section.</p>
<p>- <del>Ground/powdered</del><b>Ground</b>: Ground chillies and ground paprika are obtained by grinding whole chillies and paprika respectively without any added matter.</p>	<p><b>Malawi</b></p>
<p>- <del>Other styles distinctly different from above mentioned styles are allowed, provided they are labelled accordingly.</del> These ground products take <b>the form of a powder of widely</b>-varying</p>	<p><b>Colombia</b> This paragraph is not clear</p>

<p>colour-according <del>to the species/varieties. The ground product may be of any particle size, according to agreement between the trading parties concerned</del> to species.</p>	
<p>- "Chilli Powder" is the term usually applied to a blend of ground capsicums and other spices available as a homogeneous mix. As a mixture of spices, "chilli powder" is outside the scope of this standard.</p>	<p><b>Sri Lanka</b> chilli powder as defined in Sri Lanka is "Product in the form of a fine powder obtained from grinding of clean, dried, ripe, pungent pods of chilies with a characteristic colour ranging from red to orange without any added matter". Hence Sri Lanka does not agree in excluding chilli powder from this standard.</p>
<p>- <del>"Chilli Powder" is the term usually applied to a</del> The blend of ground capsicums and other spices <del>available as a homogeneous mix. As a mixture of spices,</del> "chilli powder" are outside the scope of this standard.</p>	<p><b>Colombia</b> It clarifies what is related with blend.</p>
<p><b>3.2.1 ODOUR FLAVOR AND COLOUR</b></p>	
<p><b>3.2.1</b> Ordour, Flavour and Color <del>÷</del></p>	<p><b>Colombia</b> Delete double dots</p>
<p><b>3.2.3</b> The following three classes/grades are applicable to Chilli and Paprika:</p>	<p><b>Malawi</b> Position: Malawi proposes that a Note be include in section 3.2.3. Rationale: The classes are not applicable to products in section 2.1.3</p>
<p><b>4 FOOD ADDITIVES</b></p>	
<p>The anticaking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS 195 -1995) may be permitted for use in ground/powdered Chilli or/and paprika only.</p>	<p><b>Iraq</b> The anticaking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS 192 -1995) may be permitted for use in ground/powdered Chilli or/and paprika only.</p>
<p><del>The anticaking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS 195 -1995) may be permitted for use in ground/powdered Chilli or/and paprika only.</del></p> <p>The additives allowed in the products covered by this standard are those indicated for this category of foods in the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995)</p>	<p><b>Colombia</b> Colombia considers that according to the procedures established by the Codex Alimentarius Commission, the use of additives must comply with the provisions of Codex Stan 192-1995, in order not to create inconsistencies between the standards. In the <i>General Standard for Food Additives</i> (Codex Stan 192-1995), additives are allowed such as: acesulfame potassium (flavor enhancer), butylhydroxytoluene (antioxidant), polysorbates (stabilizers), among others, which are authorized for the category "12.2.Aromatic herbs and spices, seasoning and condiments (eg seasoning for instant noodle dressing).</p>
<p><b>5 CONTAMINANTS</b></p>	
<p><b>5.1</b> The products covered by this Standard shall comply with the maximum levels of the <i>General Standard for Contaminants</i></p>	<p><b>Sri Lanka</b> Sri Lanka recommends that The product shall not exceed the level 5.0 µg/ kg for aflatoxin B1 and 10.0</p>

<i>and Toxins in Food and Feed (CXS 193-1995).</i>	µg/ kg for total aflatoxins, when determined according to the method given in 968.22 of AOAC
<b>6 HYGIENE</b>	
<b>6.2</b> The products should comply with any microbiological criteria established in accordance with the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods (CXG 21-1997)</i> .	<b>Iraq</b> 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). in additionally to International Commission on Microbiological Specifications for Foods (ICMSF).
<b>8 LABELLING</b>	
<b>8 LABELLING</b>	<b>Iraq</b> 8.7 shelf life or production date for packaged products.
<b>8 LABELLING</b>	<b>Colombia</b> Consider the packaging of these spices. Already we consider that they are not the correct ones. There are international regulations in which the safety and quality of packages and packaging for this class of products is required, which must be harmonized for free trade.
<del>8.2.1</del> <b>8.2.1</b> The name of the product shall be as described in Section 2.1. In case of blended product labelling can be described as Chilli-Paprika powder.	<b>Colombia</b> In the note of section 2.2. the blends are left outside the scope of application.
<b>8.2.2</b> The name of the product may include an indication of the style as described in Section 2.2.	<b>Sri Lanka</b> Sri Lanka proposes including Year of harvest or date of packaging (in case of whole chillie in bulk packages); <b>Sri Lanka</b> "Dried whole chillie", "chillie powder" or "chillie pieces";
<del>8.2.2</del> <b>8.2.2</b> The name of the product may include an indication of the <del>style</del> form of presentation as described in Section 2.2.	<b>Colombia</b> Change "Style" to "Form of presentation".
<b>8.2.3</b> Species, variety or cultivar may be listed on the label.	<b>Colombia</b> Delete "variety or cultivar", as the technical word is species.
<del>Class/Grade</del> , Class if applicable	<b>Colombia</b> Delete "grade" as it is not used in the text
<b>8.6 LABELLING OF NON RETAIL CONTAINERS</b>	
<del>Labelling for non-retail packages is used instead of Non-retail containers.</del>  <del>The information for non-retail packages must appear either in the container package or in the accompanying documents, but the</del>	<b>Colombia</b> In the Standards "labelling for non-retail packages" is used instead of "Non-retail containers".

<p>name of the product, the identification of the lot and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions should appear on the container.</p> <p><del>Information for non-retail containers 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, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.</del></p>					
<p><b>ANNEX I</b></p>	<p><b>Malawi</b> Position: Malawi proposes that Annex I (All Tables A and B) be deleted. Rationale: The information contained in the tables has been repeated in the table in Annex II.</p>				
<p><del>ANNEX I</del></p>	<p><b>Japan</b> Annex I and 'class II' in Annex II overlap. Japan considers that Annex I needs to be deleted.</p>				
<p><b>A Chemical Properties for Dried Spices and Culinary Herbs</b></p>					
<p><b>Chemical Properties for Dried Spices and Culinary Herbs</b></p>	<p><b>Sri Lanka</b> Sri Lanka proposes inclusion of Non-volatile ether extract, per cent by mass, on dry basis, min. Ground 12.0  Crude fibre, per cent by mass, on dry basis, max. Ground 28.0</p>				
<table border="1" data-bbox="107 1070 792 1198"> <tr> <td data-bbox="107 1070 450 1150"></td> <td data-bbox="450 1070 792 1150">Acid Insoluble Ash % w/w (max)</td> </tr> <tr> <td data-bbox="107 1150 450 1198">Chilli</td> <td data-bbox="450 1150 792 1198"><del>1.6</del> <u>1.3</u></td> </tr> </table>		Acid Insoluble Ash % w/w (max)	Chilli	<del>1.6</del> <u>1.3</u>	<p><b>Sri Lanka</b> Sri Lanka recommends 1.3 Acid insoluble ash, per cent by mass, on dry basis, max.</p>
	Acid Insoluble Ash % w/w (max)				
Chilli	<del>1.6</del> <u>1.3</u>				
<p><b>B. Physical Properties for Dried Spices and Culinary Herbs</b></p>					
<p>Excreta mammalian or and other mg/kg (max) – (2<sup>ND</sup> Column)</p>					
<p><del>Excreta mammalian or and other mg/kg (max)</del></p>	<p><b>Sri Lanka</b> Sri Lanka does Not agree to this standard. But proposes microbiological limits Escherichia coli , MPN, per g - Absent Salmonella, in 25 g - Absent</p>				

	Moulds, cfu, per g, max. 10 to the power 3														
<b>Chilli 2,0</b>	<b>Colombia</b> The presence of mammalian or other excrement in chile or paprika is not acceptable														
<b>Paprika 2,0</b>	<b>Colombia</b> The presence of mammalian or other excrement in chile or paprika is not acceptable.														
<b>Foot Note 3</b>															
<sup>3</sup> Dried Chilli or/and Paprika shall be free from living insects <del>and shall be practically free from</del> molds, dead insects, insect fragments and rodent <del>contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case.</del>	<b>Colombia</b> The presence of mammalian or other excrement in chile or paprika is not acceptable.														
<b>COMBINED TABLE OF CHEMICAL AND PHYSICAL PROPERTIES FOR DRIED SPICES AND CULINARY HERBS</b>															
<b>- Chilli</b>															
	<b>Japan</b>														
	For both chilli and paprika, 'Total ash' limit should be 6 % regardless of classes, given that total ash concentration normally ranges around 5 % for those products in a sanitary manner.														
	<table border="1"> <thead> <tr> <th></th> <th colspan="2">Chilli - Whole</th> <th>Chilli - Ground</th> </tr> <tr> <th></th> <th>Class I</th> <th>Class II</th> <th>-</th> </tr> </thead> <tbody> <tr> <td>Total Ash % w/w (max)</td> <td>7<del>6</del></td> <td>8<del>6</del></td> <td>8<del>6</del></td> </tr> </tbody> </table>				Chilli - Whole		Chilli - Ground		Class I	Class II	-	Total Ash % w/w (max)	7 <del>6</del>	8 <del>6</del>	8 <del>6</del>
	Chilli - Whole		Chilli - Ground												
	Class I	Class II	-												
Total Ash % w/w (max)	7 <del>6</del>	8 <del>6</del>	8 <del>6</del>												
<b>Excreta mammalian or/and other</b>	<b>Japan</b>														
	With regard to the requirement of 'Excreta mammalian or other (Max)', it should be clarified what 'other' is aimed for in the first place, so as to avoid confusion. On top of that, from hygiene point of view, it should be 1 mg/kg rather than proposed 2 mg/kg.														
	<table border="1"> <thead> <tr> <th></th> <th colspan="2">Chilli - Whole</th> </tr> <tr> <th></th> <th>Class I</th> <th>Class II</th> </tr> </thead> <tbody> <tr> <td>Excreta Mammalian</td> <td>2<del>1</del></td> <td>2<del>1</del></td> </tr> </tbody> </table>				Chilli - Whole			Class I	Class II	Excreta Mammalian	2 <del>1</del>	2 <del>1</del>			
	Chilli - Whole														
	Class I	Class II													
Excreta Mammalian	2 <del>1</del>	2 <del>1</del>													
<b>Ash insoluble</b> <del>4.6</del> 1.0	<b>Malawi</b> Position: Malawi propose that the max % be 1.0 and the following note be included; " If the product contains an anti-caking agent. this value is allowed to be higher than 1 %" Rationale: To be in line with other international standards e.g ISO 7540:2006. this also applies for Ground Paprika														

- Paprika			
	<b>Japan</b>		
	Paprika - Whole		Ground
	I	II	
Total Ash % w/w (max)	76	86	86
Excreta Mammalian	21	21	