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المنظمة العربية للتنمية الصناعية والتقييس والتعدين
ARAB INDUSTRIAL DEVELOPMENT, STANDARDIZATION AND MINING ORGANIZATION
A.I.D.S.M.O

FAO/WHO CODEX COORDINATING COMMITTEE
NEAR EAST

Food and Agriculture Organization of the United Nations

World Health Organization

41st Joint Coordination Meeting of Arab and CCNE Codex Contact Points

PREPARATION FOR THE 8th SESSION OF THE CODEX COMMITTEE ON SPICES AND CULINARY HERBS

(CCSCH8)

[Syria]

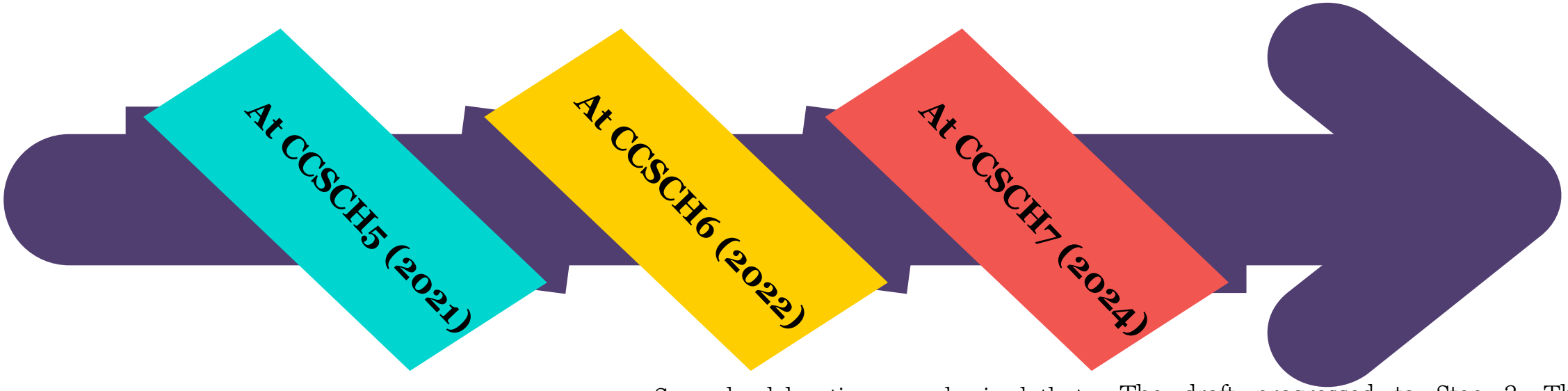
October 09, 2025

Agenda Item 3.1

Draft standard for spices in the form of dried fruits and berries

- Requirements for vanilla

Background : Agenda Item 3.1



The Committee endorsed a proposal from the United States to develop a group standard for spices derived from dried fruits and berries (including allspice, juniper berry, star anise, and vanilla) and submitted it to CAC for consideration. A working group, led by the United States and co-led by India, prepared the draft standard through two rounds of consultations and submitted it to CCSCH6 at Step 2.

Several delegations emphasized that vanilla has distinct chemical and physical characteristics, high economic value, and a unique trade profile, distinguishing it from other dried fruit and berry spices. In response, the Committee agreed to separate vanilla from the group draft and establish a dedicated EWG, chaired by the United States with Madagascar, Mexico, and India as co-chairs, to prepare a stand-alone vanilla standard

.

The draft progressed to Step 3. The Committee reviewed key unresolved issues, including:

- Definitions and classification of vanilla styles (whole, split, cut/broken, seeds/caviar, ground/powdered).
- Labelling provisions on country of harvest (optional vs mandatory).
- Chemical and physical characteristics, particularly moisture and vanillin content ranges, with different options proposed (by style vs by species).
- The use of food additives (anticaking agents) in ground/powdered vanilla.

Given the lack of consensus, CCSCH7 advanced the draft to CAC47 for adoption at Step 5 and re-established the EWG to resolve bracketed texts and outstanding issues

Analysis: Agenda Item 3.1

Styles

Recognizes whole, splits, cut, pulp/seeds ("vanilla-caviar"), ground, and powdered. Debate remains on separating ground vs. powdered.

Additives

Debate on food additives. Anticaking agents proposed only for powdered vanilla, in line with GSFA; supported by some, opposed by others.

Scope

Covers major cultivated vanilla species, ensuring global relevance.

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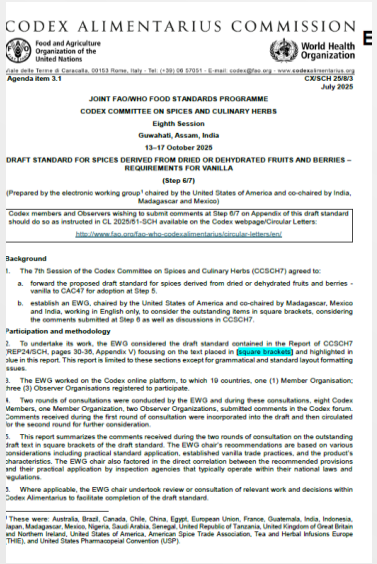

CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

Agenda item 3.1 CX/SCH 25/8/3 July 2025

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON SPICES AND CULINARY HERBS

Eighth Session

Guwahati, Assam, India

13–17 October 2025

DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES – REQUIREMENTS FOR VANILLA

(Step 6/7)

(Prepared by the electronic working group[1] chaired by the United States of America and co-chaired by India, Madagascar and Mexico)

Codex members and Observers wishing to submit comments at Step 6/7 on Appendix of this draft standard should do so as instructed in CL 2025/61-SCH available on the Codex webpage/Circular Letters:

http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/

Background

1. The 7th Session of the Codex Committee on Spices and Culinary Herbs (CCSCH7) agreed to:
   a. forward the proposed draft standard for spices derived from dried or dehydrated fruits and berries - vanilla to CAC47 for adoption at Step 5.
   b. establish an EWG, chaired by the United States of America and co-chaired by Madagascar, Mexico and India, working in English only, to consider the outstanding items in square brackets, considering the comments submitted at Step 5 as well as discussions in CCSCH7.

Participation and methodology

2. To undertake its work, the EWG considered the draft standard contained in the Report of CCSCH7 (REP24/SCH, pages 30-38, Appendix V) focusing on the text placed in [square brackets] and highlighted in blue in this report. This report is limited to these sections except for grammatical and standard layout formatting issues.

3. The EWG worked on the Codex online platform, to which 19 countries, one (1) Member Organisation; three (3) Observer Organisations registered to participate.

4. Two rounds of consultations were conducted by the EWG and during these consultations, eight Codex Members, one Member Organization, two Observer Organizations, submitted comments in the Codex forum. Comments received during the first round of consultation were incorporated into the draft and then circulated for the second round for further consideration.

5. This report summarizes the comments received during the two rounds of consultation on the outstanding draft text in square brackets of the draft standard. The EWG chair's recommendations are based on various considerations including practical standard application, established vanilla trade practices, and the product's characteristics. The EWG chair also factored in the direct correlation between the recommended provisions and their practical application by inspection agencies that typically operate within their national laws and regulations.

6. Where applicable, the EWG chair undertook review or consultation of relevant work and decisions within Codex Alimentarius to facilitate completion of the draft standard.

[1] These were: Australia, Brazil, Canada, Chile, China, Egypt, European Union, France, Guatemala, India, Indonesia, Japan, Madagascar, Mexico, Nigeria, Saudi Arabia, Senegal, United Republic of Tanzania, United Kingdom of Great Britain and Northern Ireland, United States of America, American Spice Trade Association, Tea and Herbal Infusions Europe (THIE), and United States Pharmacopeial Convention (USP).

DRAFT STANDARD – REQUIREMENTS FOR VANILLA (Step 6/7)

Quality

The draft standard defines limits for moisture, vanillin content, and extraneous matter. Three approaches were considered (per species / per style / new proposal : Adds a clear separation between Ground and Powdered vanilla proposal Keeps vanilla as one group

Methods of analysis

Methods of analysis for vanilla align with Codex general standards, with validated ISO and AOAC methods referenced; a few analytical parameters remain bracketed pending Committee decision.

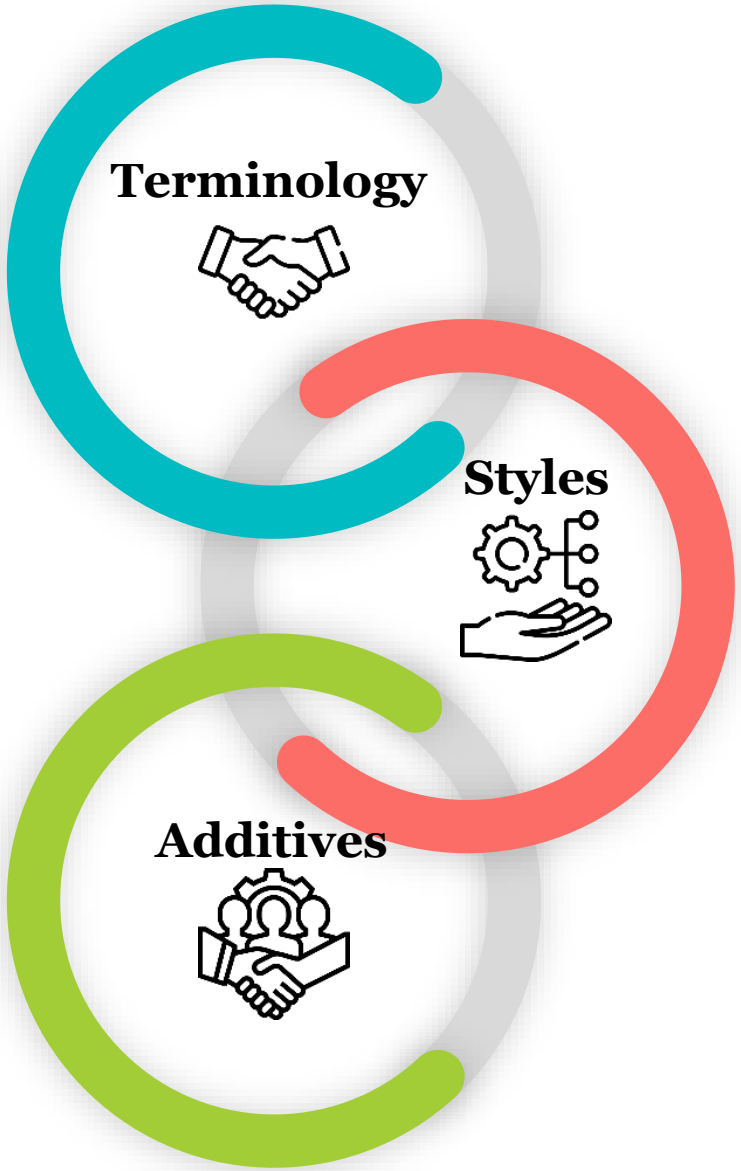
Key Discussion Points and Comments (in reply to CL 2025/51-SCH issued in July 2025)

Vanilla Pulp and Seeds vs. Vanilla-Caviar vs. Vanilla Supreme

- Many delegations (EU, Chile, Indonesia, Thailand) opposed the term "vanilla-caviar", noting Codex already defines "caviar" as fish eggs (CXS 291-2010), which could mislead consumers
- Others (USA, Kenya, Guatemala, Egypt) argued that "vanilla-caviar" is well established in international trade and should be retained, sometimes as an alias for "vanilla pulp and seeds"
- "Vanilla supreme" was rejected due to trademark conflicts in cosmetics and other sectors

Additives (Anticaking Agents).

- Divergence among Members on the use of anticaking agents.
- EU, Chile, Canada: opposed food additives, noting vanilla is not explicitly listed in GSFA.
- Others (USA, Egypt, Kenya, Malaysia) supported optional use of anticaking agents in powdered vanilla only, citing GSFA general provisions and trade practices
- EWG recommended limiting anticaking agents to powdered vanilla only, consistent with GSFA provisions.



Ground vs. Powdered Vanilla

- USA, Kenya, Indonesia, Malaysia and others supported separating ground and powdered vanilla as distinct styles, reflecting trade practices (powder: low moisture ≤15%; ground: higher moisture, paste-like consistency)
- EU and Canada preferred to retain a single definition aligned with ISO standards, to ensure consistency across Codex SCH standards
- Lack of consensus remains; the EWG recommended submitting both options for CCSCH8 decision

.

Recommendations: Agenda Item 3.1

01 Advance the draft standard for vanilla to Step 7

02 Retain the term “vanilla-caviar” as a recognized style in international trade, while clarifying in the standard that it corresponds to “vanilla pulp and seeds,”

03 Differentiate between “ground” and “powdered” vanilla as distinct styles, with separate moisture limits and characteristics.

04 support optional use of anticaking agents only in powdered vanilla, in line with GSFA provisions, to address technological needs while maintaining product integrity.

Agenda Item 3.2

Draft standard for spices in the form of dried fruits and berries

- Requirements for large cardamom

Background : Agenda Item 3.2

Meeting held on 15–16 August 2023 in Thimphu

- New work proposal for the development of a standard on large Cardamom.
- Key outcome of the joint Codex Trust Fund 2 project for Bhutan, India and Nepal project meeting.

CCSCH7, 2024

- Bhutan, India and Nepal submitted the joint new work proposal;
- CCSCH7 agreed to start new work and request the CAC47's approval and;
- Agreed to establish an (EWG) to develop a proposed draft standard for large cardamom, chaired by Bhutan and co-chaired by Nepal and India.

CAC 47, 2024

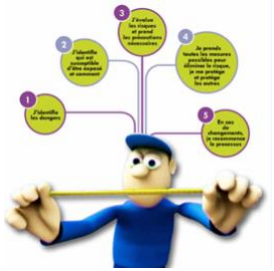
- The new work proposal was approved during CAC47.

EWG's Term of references

The EWG was requested to :

- Use the SCH template in group format, align with existing standards;
- Submit the proposals to CCSCH before its eight session .

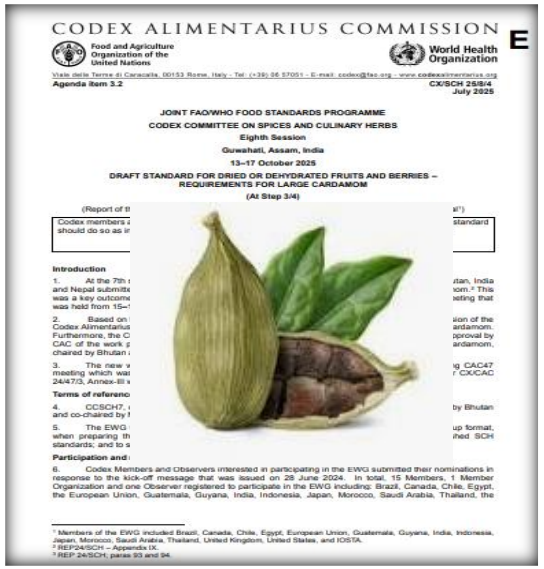
Outcomes of the EWG: proposals to be discussed during the CCSCH8



- The EWG has developed the draft standard for large cardamom.
- The draft standard is aligned with the Spices and Culinary Herbs (SCH) template and incorporates scientific references, particularly ISO and national standards.

The Committee is invited to consider the draft and advance it through the Codex step procedure, subject to the resolution of outstanding issues *kept in brackets*.

- ✓ The definition of "1/4th opened capsules/pods with intact seeds" (Section 2.2: Styles),
- ✓ Chemical characteristics (Annex I: Table A1), and
- ✓ Methods of analysis (Section 9.2: Table 2).



CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations — World Health Organization

Agenda item 3.2 — CX/SCH 25/8/4 July 2025

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
Eighth Session
Guwahati, Assam, India
13–17 October 2025

DRAFT STANDARD FOR DRIED OR DEHYDRATED FRUITS AND BERRIES – REQUIREMENTS FOR LARGE CARDAMOM
(At Step 3/4)

Work process

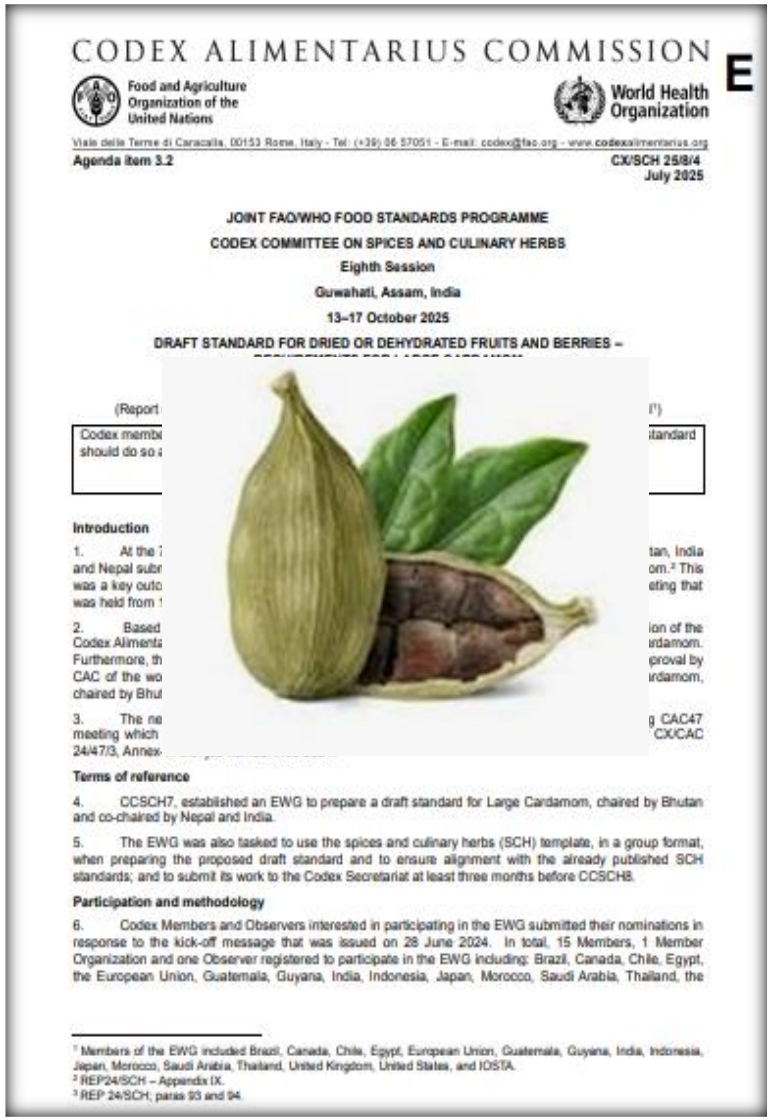
- **In response to the 28 June 2024 call,**

  15 Codex Members, 1 Member Organization, and 1 Observer *(International Organization of Spice Trade Association (IOSTA))* joined the EWG.

- **Participating Codex members included:**

  Brazil, Canada, Chile, Egypt, European Union, Guatemala, Guyana, India, Indonesia, Japan, Morocco, Saudi Arabia, Thailand, United Kingdom, and United States of America.

- **EWG worked via the Codex online platform, conducting two consultation rounds.**
  - ✓ *Circulated the first draft on 8 July 2024, analyzed and shared comments;*
  - ✓ *Issued a second draft on 2 October 2024, extended the comment period by 15 days, and*
  - ✓ *concluded its work on 17 November 2024.*



CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

Agenda item 3.2

CX/SCH 25/8/4
July 2025

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON SPICES AND CULINARY HERBS

Eighth Session

Guwahati, Assam, India

13–17 October 2025

DRAFT STANDARD FOR DRIED OR DEHYDRATED FRUITS AND BERRIES –

Introduction

Terms of reference

4. CCSCH7, established an EWG to prepare a draft standard for Large Cardamom, chaired by Bhutan and co-chaired by Nepal and India.

5. The EWG was also tasked to use the spices and culinary herbs (SCH) template, in a group format, when preparing the proposed draft standard and to ensure alignment with the already published SCH standards; and to submit its work to the Codex Secretariat at least three months before CCSCH8.

Participation and methodology

6. Codex Members and Observers interested in participating in the EWG submitted their nominations in response to the kick-off message that was issued on 28 June 2024. In total, 15 Members, 1 Member Organization and one Observer registered to participate in the EWG including: Brazil, Canada, Chile, Egypt, the European Union, Guatemala, Guyana, India, Indonesia, Japan, Morocco, Saudi Arabia, Thailand, the

[1] Members of the EWG included Brazil, Canada, Chile, Egypt, European Union, Guatemala, Guyana, India, Indonesia, Japan, Morocco, Saudi Arabia, Thailand, United Kingdom, United States, and IOSTA.
[2] REP24/SCH – Appendix IX.
[3] REP 24/SCH; paras 93 and 94.

Key EWG comments and decisions

Section	Issue/Proposal	Outcome
Product Definition	Change to "sufficiently developed" instead of "ripe"	✓ **Accepted**
	Add color variations (maroon to dark brown)	✓ **Accepted**
	Include trade/common names (e.g. black cardamom, white cardamom)	✗ **Rejected** – potential confusion/bias
	Add other scientific names	✗ **Rejected** – only Amomum subulatum Roxb. accepted
Styles	Define 4 styles: whole, seed, powdered seed, whole capsule powder	✓ **Accepted**
	Include "1/4th opened capsules" under "whole"	⚠ Kept in [brackets] – **needs clarification**
Quality Factors	Clarify "light seeds" color inconsistency	⚠ Kept in [brackets] – **needs review**
Methods of Analysis	No clear method for malformed/empty capsules	⚠ Referred to ISO/IS standards; **needs decision**
Annex I – Table A1	Same chemical limits used for all styles	⚠ Values in [brackets] – **expert input needed**
	Acid Insoluble Ash limit at 2%	✓ **Supported** – matches ISO
	Propose separate limits for seeds and pods	✗ **Rejected** – ISO uses same values

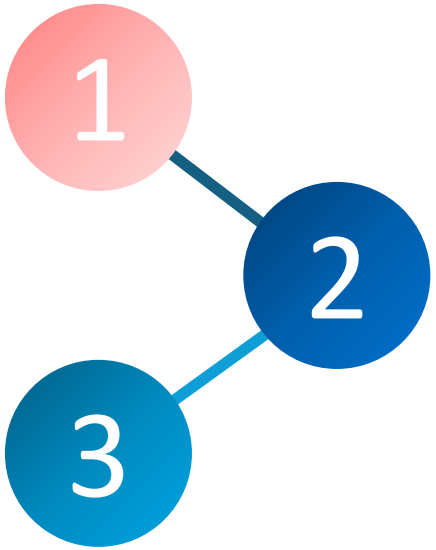
The main sections and information provided

Section	Summary
Scope	Applies to dried/dehydrated large cardamom for consumption or processing.
Description	Product from Amomum subulatum; four styles: whole, seed, ground seed, capsule powder.
Quality	Must be safe, free from insects/foreign matter; meet chemical & physical specs.
Additives	Allowed anticaking agents in powdered form only.
Contaminants	Must meet Codex limits on toxins, pesticides, mycotoxins.
Hygiene	Follow Codex hygiene and microbiological standards.
Packaging	Full containers; accurate content labelling required.
Labelling	Common name, style, origin mandatory; harvest info optional.
Analysis	Standard methods for moisture, ash, oils, foreign matter, insects; sampling plan pending.
Chemical Limits	Moisture ≤12%, ash ≤8%, acid insoluble ash ≤2%, oils ≥1%.
Physical Limits	Limits on extraneous matter, defects, insects, mold vary by product form.

RECOMMENDATIONS

Adoption of Draft Standard:

to consider the draft standard and advance it through codex step procedure



Technical Clarifications Needed :

Final resolution of technical issues flagged in square brackets

Ongoing expert consultation,

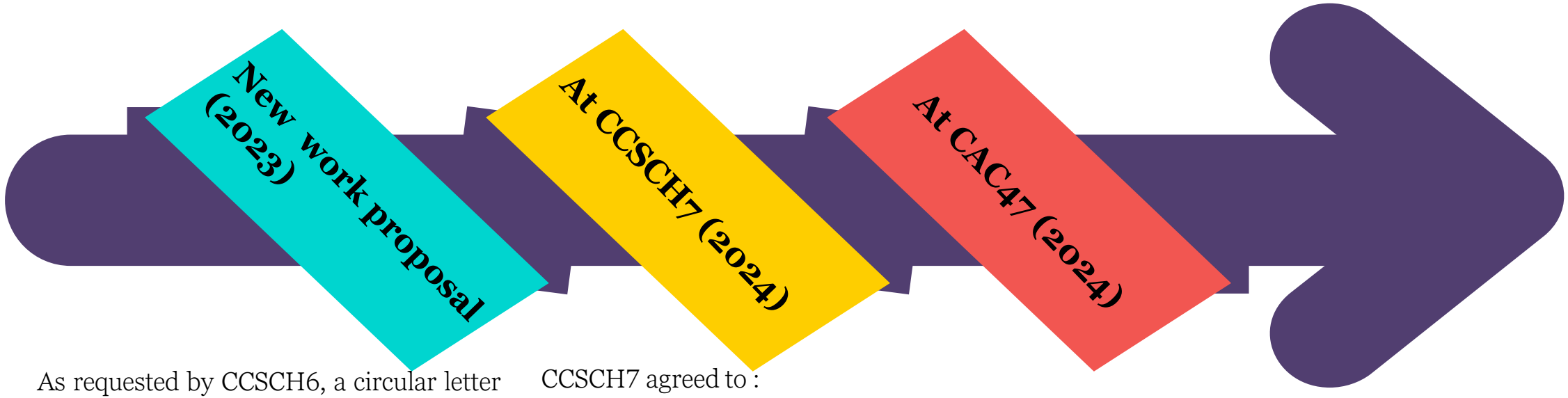
Expert review and inputs are necessary for the chemical and physical characteristics.

Agenda Item 4.1

Draft standard for spices in the form of dried barks

- Requirements for Cinnamon

Background : Agenda Item 4.1



As requested by CCSCH6, a circular letter (CL) (CL 2023/01-SCH) seeking proposals for new work had been distributed in January 2023 with a deadline of 3 September 2023.

Brazil submitted proposal for development of a standard for

for development of a standard on cinnamon

CCSCH7 agreed to :

- Start new work and to submit the proposal to the 47th session of the Codex Alimentarius Commission (CAC47) for approval.

- Establish an Electronic Working Group (EWG), chaired by Brazil and co-chaired by the Islamic Republic of Iran, Indonesia and Mexico, to prepare, subject to the approval of the new work, a draft standard for cinnamon

The new work proposal was formally approved

Work Process

(EWG) was created, chaired by Brazil and co-chaired by Indonesia, the Islamic Republic of Iran, and Mexico.
(21) Codex Members, (01) Member Organization, and the International Organization of Spice Trade Associations (IOSTA) registered to participate.

Comments submitted from 10 members highlighted species scope, bark definition, coumarin/cinnamaldehyde, and labelling.

7 members & IOSTA commented; unresolved issues kept in brackets

EWG submitted its final report to Codex Secretariat with bracketed provisions for decision and advancement during CCSCH8

DRAFT STANDARD– REQUIREMENTS FOR CINNAMON

CODEX ALIMENTARIUS COMMISSION

E

Food and Agriculture Organization of the United Nations

World Health Organization

Agenda item 4.1

CX/SCH 25/8/5

July 2025

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON SPICES AND CULINARY HERBS

Eighth Session

Guwahati, Assam, India

13–17 October 2025

DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED BARK – CINNAMON

(STEP 3/4)

(Prepared by the electronic working group chaired by Brazil and co-chaired by Indonesia, Islamic Republic of Iran and Mexico[1])

Codex members and Observers wishing to submit comments at Step 3/4 on Appendix of this draft standard should do so as instructed in CL 2025/53-SCH is available on the Codex webpage/Circular Letters:

http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/

BACKGROUND

1. The seventh session of the Codex Committee on Spices and Culinary Herbs (CCSCH7) held in Kochi, India (2024) agreed to:

(i) Recommend the approval of the new work for the development of a standard on cinnamon;

(ii) Establish an electronic working group (EWG), chaired by Brazil and co-chaired by the Islamic Republic of Iran, Indonesia and Mexico, working in English, to prepare, subject to the approval of the new work, a draft standard for cinnamon for circulation to receive comments at Step 3 and that could be considered at Eighth Session of the CCSCH; and

(iii) Request the EWG to submit the report at least three months before such meeting.

WORK PROCESS

2. Twenty-one (21) Member Countries and one Member Organization and one Observer registered to participate in the EWG and the work was conducted through the Codex online platform.

3. Below is the proposed working schedule:

- First draft document circulated at EWG for comments: 15 June 2024
- Deadline for comments on first draft: 27 July 2024
- Second draft document circulated at EWG for comments: 07 September 2024
- Deadline for comments on second draft document: 26 October 2024
- Submission of the EWG report to Codex Secretariat: 30 May 2025

4. The draft standard was prepared using the template for SCH standard and circulated by email to the co-chairs (the Islamic Republic of Iran, Mexico and Indonesia) and followed by an on-line meeting on June 4th, 2024, before posting the draft for the first round of EWG consultation.

5. During the first round of EWG, countries were asked to review the draft for cinnamon standard and submit their comments and to which, comments were received from ten members (Sri Lanka, Canada, India, Indonesia, the European Union, the United States of America, Japan, Ghana, the Islamic Republic of Iran and

[1] The EWG was comprised of: Canada, Chile, China, European Union, France, Ghana, Guatemala, India, Indonesia, Islamic Republic of Iran, Japan, Kenya, Morocco, Mexico, Kingdom of the Netherlands, Saudi Arabia, Senegal, Sri Lanka, Thailand, United Kingdom of Great Britain and Northern Ireland, United States of America, and the International Organisation for Spice Trade Associations (IOSTA).

Key Discussion Points and Comments (in reply to CL 2025/53-SCH)

Section	Key Comments /Issues Raised
Overall Support	• Most members, including Peru, Mexico, Colombia, Iraq, Chile, and the USA, supported advancing the draft standard. • Canada and the EU emphasized the need to follow the Codex template strictly to maintain consistency.
Species Definition	• Two options were discussed. ✓ Option 1 proposes covering C. zeylanicum together with cassia types, supported by Kenya and Indonesia. ✓ Option 2 proposes a single "Cinnamon" category, supported by the EU, Canada, Malaysia, Egypt, Chile, and Senegal. • Sri Lanka opposed both options and demanded that C. zeylanicum (Ceylon cinnamon) be recognized separately with a maximum coumarin limit of 0.15 mg/g. • India requested the development of separate standards for true Cinnamon and Cassia, citing health concerns from coumarin.
Labelling	• Sri Lanka and several members supported including "Country of Harvest" on labels to protect authenticity and prevent fraud. • The USA cautioned against adding requirements that go beyond established trade practices.
Terminology	• The United Arab Emirates and Thailand called for clear definitions to distinguish "dried" from "dehydrated" cinnamon. • IOSTA recommended corrections to scientific names and trade names to avoid duplication and errors.
Chemical Parameters	• Sri Lanka and India supported retaining parameters for coumarin and cinnamaldehyde and adding sulfur dioxide. • The EU and USA preferred deleting these parameters, arguing they were unnecessary or burdensome.
Styles & Physical	• Members agreed to recognize whole sticks, pieces, and ground/powdered cinnamon as the main styles. • Some delegations requested refining the physical characteristics table to better categorize defects such as insect damage and rodent filth.

Recommendations: Agenda Item 4.1

01 Advance the draft standard for Cinnamon to the next Step subject to resolution of outstanding issues.

02 Favor clear recognition of Ceylon cinnamon (C. zeylanicum) while maintaining inclusiveness for cassia types, to reflect both consumer health concerns (coumarin) and global trade practices.

03 Ensure terminology (dried vs. dehydrated), product definitions (peeled/unpeeled), and defect categories align with other Codex SCH standards for clarity and harmonization.

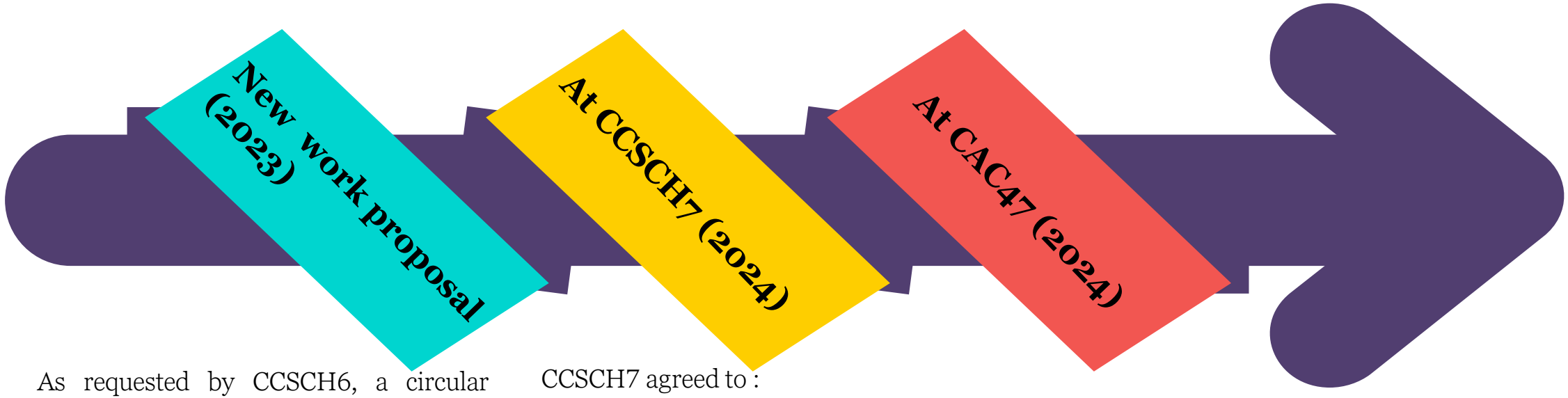
04 Support labelling provisions, such as “Country of Harvest,” to enhance authenticity and prevent misrepresentation, provided they remain practical for exporters.

Agenda Item 5.1

Draft standard for spices in the form of dried seeds

- Requirements for Coriander

Background : Agenda Item 4.1



As requested by CCSCH6, a circular letter (CL) (CL 2023/01-SCH) seeking proposals for new work had been distributed in January 2023 with a deadline of 3 September 2023.
India submitted proposal for development of a standard for dried seeds – Coriander,

CCSCH7 agreed to :

- Start new work and to submit the proposal to the 47th session of the Codex Alimentarius Commission (CAC47) for approval.

- Establish an Electronic Working Group (EWG), to develop a draft standard for dried or dehydrated coriander seeds under the group standard for dried seeds. The EWG was chaired by India, co-chaired by the Islamic Republic of Iran,

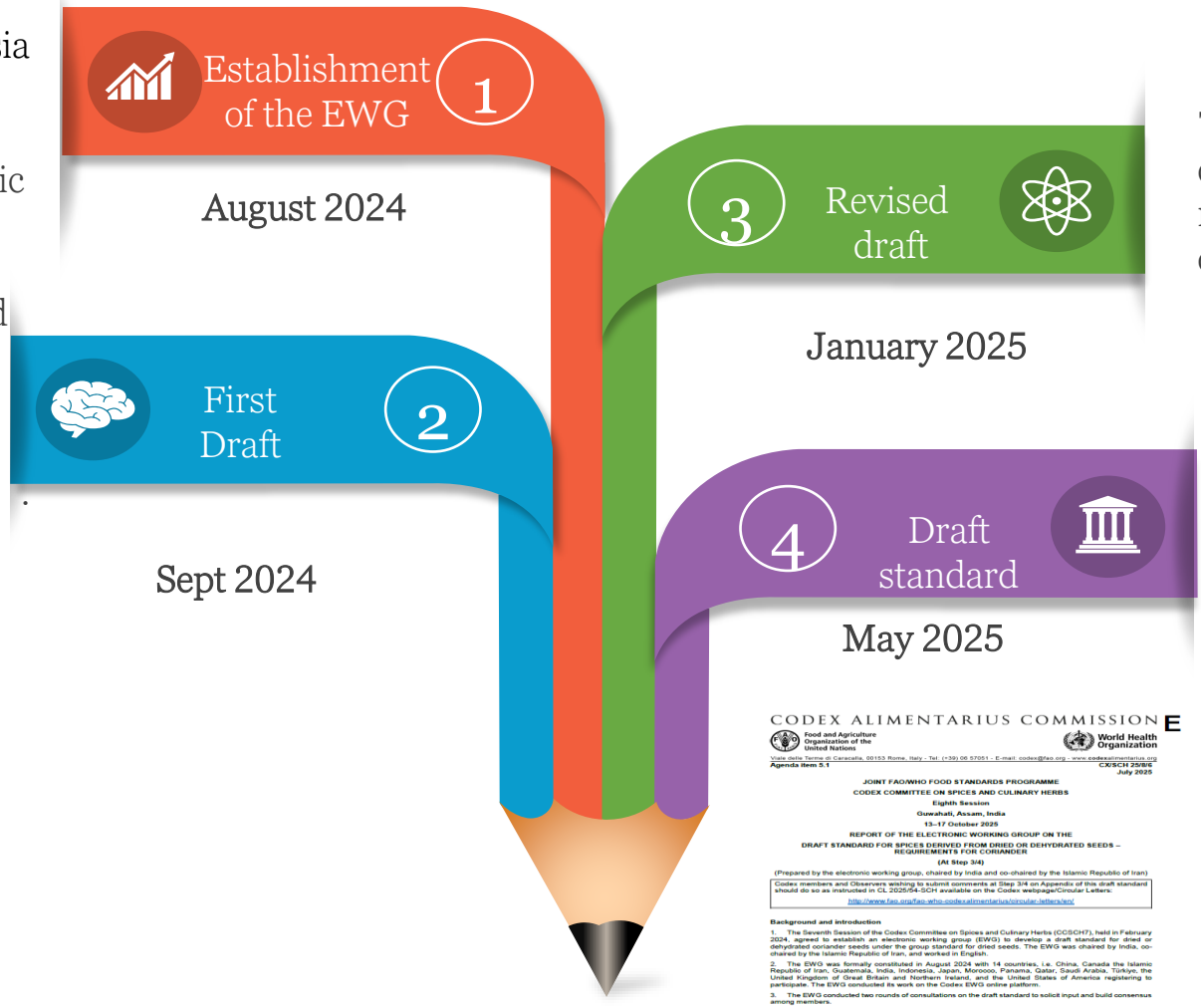
The new work proposal was formally approved

Work Process

EWG, chaired by Brazil and co-chaired by the Islamic Republic of Iran, Indonesia and Mexico

14 Codex Members registering to participate, i.e. China, Canada the Islamic Republic of Iran, Guatemala, India, Indonesia, Japan, Morocco, Panama, Qatar, Saudi Arabia, Türkiye, the United Kingdom of Great Britain and Northern Ireland, and the United States of America.

10 countries provided comments, raising issues such as classification (physical vs. chemical) and alignment with ISO values.



7 countries plus IOSTA submitted comments, with unresolved issues maintained in brackets for further discussion.

EWG submitted its final report to Codex Secretariat with bracketed provisions for decision and advancement during CCSCH8

DRAFT STANDARD– REQUIREMENTS FOR CORIANDER

CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations | World Health Organization

Agenda item 5.1 CX/SCH 25/8/6 July 2025

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
Eighth Session
Guwahati, Assam, India
13–17 October 2025

REPORT OF THE ELECTRONIC WORKING GROUP ON THE DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED SEEDS – REQUIREMENTS FOR CORIANDER
(At Step 3/4)

(Prepared by the electronic working group, chaired by India and co-chaired by the Islamic Republic of Iran)

Codex members and Observers wishing to submit comments at Step 3/4 on Appendix of this draft standard should do so as instructed in CL 2025/54-SCH available on the Codex webpage/Circular Letters:
http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/

Background and introduction

1. The Seventh Session of the Codex Committee on Spices and Culinary Herbs (CCSCH7), held in February 2024, agreed to establish an electronic working group (EWG) to develop a draft standard for dried or dehydrated coriander seeds under the group standard for dried seeds. The EWG was chaired by India, co-chaired by the Islamic Republic of Iran, and worked in English.

2. The EWG was formally constituted in August 2024 with 14 countries, i.e. China, Canada the Islamic Republic of Iran, Guatemala, India, Indonesia, Japan, Morocoo, Panama, Qatar, Saudi Arabia, Türkiye, the United Kingdom of Great Britain and Northern Ireland, and the United States of America registering to participate. The EWG conducted its work on the Codex EWG online platform.

3. The EWG conducted two rounds of consultations on the draft standard to solicit input and build consensus among members.

4. The first draft standard was prepared and circulated to EWG members in September 2024 for review and comment. Members provided constructive feedback and suggestions for improvement.

5. Taking into account the comments received during the first round of consultation, a second draft was developed and circulated in January 2025 for further review.

6. The final draft, incorporating revisions based on feedback on the second draft, is now presented in Appendix I for the Committee's consideration.

Summary of EWG discussions

7. The EWG reached a broad consensus on the contents of the draft standard. However, certain points requiring further discussion and agreement by the Committee are indicated within square brackets in the draft.

8. A key issue raised by several members relates to the classification of whole coriander seeds based on physical and chemical characteristics. While the draft includes two physical classes, it proposes three chemical grades, leading to a discrepancy. The Committee is invited to consider and resolve this inconsistency, to adopt a harmonized and coherent classification system.

Recommendation

9. CCSCH8 is invited to:
(i) review the draft standard in Appendix I with special attention to the text in square brackets; and
(ii) consider its advancement to the next step in the Codex standard development process.

Key Discussion Points and Comments (in reply to CL 2025/54-SCH)

Section	Key Comments / Issues Raised
General Support	Several members (Peru, Mexico, Iraq, USA, Canada, EU) supported advancing the draft standard, with Canada and EU stressing strict adherence to the Codex template.
Product Definition	• Members requested consistent use of the term "seed," while noting that coriander is botanically a fruit. • EU suggested moving colour description to the quality section.
Styles	• USA requested clearer differentiation between "split" (two halves) and "cracked/broken" (three or more pieces). • EU and Canada asked for simplified wording, while Thailand supported allowing additional labelled styles.
Quality Factors	• Kenya, USA, and India highlighted inconsistency between two physical classes and three chemical grades. • Canada suggested removing redundant wording on unclassified coriander.
Contaminants	• Brazil proposed explicit reference to CXC 74-2014 on weed control to prevent pyrrolizidine alkaloids.
Labelling	• EU suggested making style indication mandatory and clarifying product names; • USA preferred flexibility on labelling; • EU supported keeping "country of harvest" optional.
Chemical Characteristics (Annex I)	• Divergent views on setting limits for moisture and volatile oils. – EU and Egypt supported adopting ISO 2255 values (maximum 9% moisture and distinguish two volatile oil groups). –Kenya proposed broader ranges for moisture (9–12%) to reflect trade realities. – Brazil and Chile preferred simplified parameters to avoid unnecessary complexity.

Recommendations: Agenda Item 5.1

01 Advance the draft standard for dried/dehydrated coriander seeds to the next step, while resolving bracketed provisions.

02 Align the physical classes and chemical grades to ensure consistency and avoid confusion in trade and enforcement.

03 Adopt scientifically justified limits for moisture, volatile oils, extraneous matter, and defects, using ISO references where applicable, while allowing flexibility to reflect trade practices.

04 Ensure the standard remains consistent with Codex SCH template and harmonized with ISO and national standards


thank you
danke
謝謝
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Баярлалаа
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