DRAFT STANDARD FOR DRIED OR DEHYDRATED CORIANDER

1 SCOPE

This Standard applies to dried or dehydrated coriander as defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing, or for repackaging if required. It excludes the product for industrial processing.

2 DESCRIPTION

2.1 Product definition

Coriander is the dried or dehydrated mature fruit **(seeds)** of *Coriandrum sativum. L.* Dried or dehydrated coriander is yellowish brown to light brown and with the shapes spherical to elliptical, measuring about 2 to 6 mm in diameter.

Table 1. Common and scientific name of dried Turmeric.

Common Name	Scientific Name
Coriander	*Coriandrum sativum. L.*

2.2 Styles

Dried or dehydrated Coriander may be:

- Whole

- Powdered /ground

Other styles distinctly different for those three are allowed, provided they are labeled accordingly

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried or dehydrated coriander as described in Section 2 above shall conform to the requirements specified in Annexes I and II.

3.2 Quality factors

3.2.1 Odour, flavour, and colour:

The product shall have a characteristic odour, flavour, and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour, and colour, especially from rancidity and mustiness.

3.2.2 Chemical and physical characteristics

Dried or dehydrated coriander shall comply with the requirements specified in Annex I (Chemical Characteristics - Table 2) and Annex II (Physical Characteristics - Table 3). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

3.2.3 Classification (optional)

When dried or dehydrated coriander are traded as classified, the chemical and physical characteristics in Annexes I and II apply as the minimum requirements.

4 FOOD ADDITIVES

4.1. The anticaking agents listed in Table 3 of the *General Standard for Food Additives (CXS192-1995)* are acceptable for use only in ground/powdered coriander.

5 CONTAMINANTS

5.1 The products 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), *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXS 78-2017) and other relevant Codex texts.

5.2 The products 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 products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene (CXC1-1969) the Code of Hygienic Practice for low moisture foods (CXC 75-2015) Annex III* Spices and Aromatic Herbs and other relevant Codex texts.

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 for Foods* (CXG 21-1997).

7 WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8 LABELLING

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985)*. In addition, the following specific provisions apply:

8.2 Name of the Product

8.2.1 The common name of the product shall be as described in Section 2.1

8.2.2 The name of the product may include an indication of the style as described in Section 2.2.

8.2.3 Trade name, variety, or cultivar may be listed on the label.

8.3 Country of origin and country of harvest

8.3.1 Country of origin shall be declared.

8.3.2 Country of harvest (optional)

8.3.3 Region of harvest and year of harvest (optional)

8.4 Labelling of Non-Retail Containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of analysis

As described in Annex III, Table 4

9.2 Sampling plan

To be developed

ANNEX I

Table 2. Chemical Characteristics for Dried or Dehydrated Coriander.

Product	**Styles**	**Moisture Content %w/w (max.)**	**Total Ash %w/w (max.)**	**Acid Insoluble Ash %w/w (max.)**	**Volatile oils mL/100g (min.)**
Coriander	Whole	10	7	1.5	0.1
	Powdered /Ground	10	7	1.5	0.1

ANNEX II

Table 3. Physical Characteristics for Dried or Dehydrated Turmeric

Product	**Style**		Extraneous matter[1] % w/w (max)	Foreign matter[2] %w/w (max)	Split fruits % w/w (max)	Damaged or discoloured fruits % w/w (max)	Mould Visible % w/w (max)	Insect defiled/ infested % w/w (max)	Whole insects, dead (by count) /100 g (max)	live insects, (by count) /100 g (max)	Mammalian excreta mg/kg (max)	Other Excreta[3], mg/kg (max)
Coriander	Whole	Grade 1	1.5	1.0	5	2	1	1	4	0	6	4
		Grade 2	2.0	1.5	10	3						
		Grade 3	4.0	2.0	10	7						
	Powdered /Ground		N/A	NA	N/A	N/A	N/A	N/A	N/A	0	N/A	N/A

[1] Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.

[2] Any visible/detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.

[3] Excreta from other animals, such as reptiles and birds.

N/A: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero

Table 4. Method of analysis

Parameter	**Method***	**Principle**	**Type[1]**
Moisture	ISO 939	Distillation	I
Total Ash on dry basis	ISO 939 and ISO 928	Distillation and Gravimetry	I
Acid Insoluble Ash (dry basis)	ISO 939 and ISO 930	Distillation and Gravimetry	I
Volatile oils (dry basis)	ISO 939 and ISO 6571	Distillation and Gravimetry	I
Extraneous Matter	ISO 927	Visual Examination followed by Gravimetry	I
Foreign Matter	ISO 927	Visual Examination followed by Gravimetry	I
Split fruits, Damaged or discoloured fruits		Visual Examination followed by Gravimetry	
Mould Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices ISO 927	Visual Examination	IV
Insect Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination	IV
Live insect	ISO 927	Visual Examination	I
Mammalian or/and Other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices ISO 927	Visual Examination	IV

*****Latest edition or version of the approved methods should be used
** For whole Turmeric preparing sample followed by ISO 2825

[1] According to the definition of "types of method of analysis" as per Codex Procedural Manual Section II.