

**Codex Committee on Spices and Culinary Herbs (CCSCH)
2nd Session**

Goa, India, 14-18 September 2015

European Union comments on

**Proposed Draft Standard for Black, White and Green Pepper (BWG
Pepper)**

Agenda Item 4, CX/SCH 15/02/04

**Mixed competence
Member States vote**

The European Union and its Member States (EUMS) would like to thank India, Cameroon and Indonesia for leading the work on BWG pepper.

The EUMS would like to make the following comments on the proposed draft standard.

General comments

The lay-out and provisions of standards for different herbs and spices will need to be aligned as far as possible.

Specific comments

1. Scope

Modify the 2nd sentence as follows:

"This standard applies to dried ~~or dehydrated~~ peppers ..."

Rationale: The terms "dried" and "dehydrated" are synonyms.

2.1 Product Definition

The terms "fruits and berries" are used in this section. It would seem appropriate to use either "fruits" or "berries" but not both of them. Probably the term "berries" is preferable as it is also used in the scope.

Modify point a(i) as follows:

Black pepper – obtained from immature ~~dried fruits or berries~~ **after drying/fermentation**"

Rationale: Black pepper is obtained from immature berries after drying/fermentation, not from mature ones.

Modify point a(ii) as follows:

"White pepper – obtained from fully mature or ripe ~~fruits or berries~~ **or from black peppers,** their pericarp removed"

Rationale: White pepper can also be obtained from black pepper by decortication.

Modify point a(iii) as follows:

"Green pepper – obtained from immature ~~or mature~~ green pepper ~~fruits or~~ berries prepared under controlled conditions"

Rationale: Green pepper cannot be obtained from fully matured pepper berries because they are red.

Modify point b as follows:

~~"Fruits or~~ Berries are processed in an appropriate manner, by undergoing operations such as threshing, decorticating, cleaning, soaking, washing, drying ~~or dehydrating~~, grinding, crushing, sieving and sifting; before the final packaging and storage."

Rationale: The terms "drying" and "dehydrating" are synonyms.

3.2 Quality Factors

Concerning the basic parameters of BWG peppers in Table 1, in the description of general size/shape (3.2.1) of white pepper, "spherical shape" can be deleted as it is synonymous to "globular shape".

Concerning the physical and chemical characteristics in Tables 2, 3 and 4, the following amended figures are suggested for whole and ground BW peppers as they are in line with the current good manufacturing and trading practices:

Physical Characteristics for whole black pepper	Grade I	Grade II	Grade III
Light berries % (m/m) max.	0.5	2.0	5.0
Extraneous matter % (m/m) max.	Nil	1.0	2.0

Chemical Characteristics for whole black pepper	Grade I	Grade II	Grade III
Moisture content % (m/m) max.	12.0	12.0	12.0
Total ash % (m/m) max. on dry basis	7.0	7.0	7.0
Nonvolatile ether extract % (m/m) min. on dry basis	6.0	6.0	6.0
Volatile oils % (m/m) min. on dry basis	2.0	2.0	2.0
Piperine content % (m/m) min.	3.5	3.5	3.0

Physical Characteristics for whole white pepper	Grade I	Grade II	Grade III
Extraneous matter % (m/m) max.	0.25	0.25	0.5
Black berries/corns % (m/m) max.	5.0	10.0	10.0
Broken berries % by weight max.	3.0	3.0	3.0

Chemical Characteristics for whole white pepper	Grade I	Grade II	Grade III
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Moisture content % (m/m) max.	12.0	12.0	12.0
Total ash % (m/m) max. on dry basis	3.5	3.5	3.5
Volatile oils % (m/m) min. on dry basis	1.5	1.5	1.5
Piperine content % (m/m) min. on dry basis	4.0	4.0	3.5
Acid-insoluble ash % (m/m) max. on dry basis	0.3	0.3	0.3

Chemical Characteristics for ground BW peppers	black	white
Moisture content % (m/m) max.	12.0	12.0
Total ash % (m/m) max. on dry basis	7.0	3.0
Volatile oils % (m/m) min. on dry basis	1.5	0.7
Acid-insoluble ash % (m/m) max. on dry basis	1.4	0.3

Concerning the chemical characteristics of green peppers in Table 3, the EUMS have the following comments:

- The total ash content should be corrected to take count of the salt content (max. 3.0%). Dried green pepper is the black pepper before fermentation. Therefore, the total ash content in green pepper should be the same as in black pepper (max. 7.0% on dry basis) but increased by its maximum salt content of 3.0%. Thus, the total ash content of dried whole green pepper should be changed from 5.0% to 10.0%.
- Due to the fact that whole dried green pepper is the black pepper before fermentation the content of nonvolatile ether extract should be comparable with black pepper. Thus, a nonvolatile ether extract of min. 0.3% on dry basis seems very low compared to a nonvolatile ether extract content of min. 7.0% in black pepper.
- There is no technological justification for the use of sulphur dioxide (SO₂) as a food additive in green pepper. Therefore, the maximum level of 500 mg/kg suggested for sulphur dioxide in green pepper in Table 3 should be deleted.