

Foreword

The Philippine National Standard on the *Code of Hygienic Practice for Spices and Dried Aromatic Herbs* was developed in response to the revision of the *Codex Code of Hygienic Practice for Spices and Dried Aromatic Plants* (CAC/RCP 42-1995) by the Codex Committee on Food Hygiene. This Code of Hygienic Practice is therefore an adoption of the *Codex Code of Hygienic Practice for Spices and Dried Aromatic Herbs* with some modifications to suit the local production practices in the Philippines.

A Technical Working Group (TWG) was created through Special Order No. 46 Series of 2014 to develop the draft *Code of Hygienic Practice for Spices and Dried Aromatic Herbs*. The TWG represented the relevant agencies of the Department of Agriculture (DA), the University of the Philippines- Los Banos (UPLB) and a private sector organization. Public consultations were conducted in Regions 1, 2, 4B, 10, and the National Capital Region (NCR), which represented the major hubs of spice production and trade, notably for ginger and garlic. Comments and recommendations were solicited from the relevant government agencies, academe, private sector, and non-government organizations. Therefore, this Code of Hygienic Practice is the final output of the public-private sector collaboration between, and among the TWG, and the relevant stakeholders who participated in the public consultations.

INTRODUCTION

Spices and dried aromatic herbs are dried, fragrant, aromatic or pungent, edible plant substances, in whole, broken or ground forms. They may include many parts of the plant, such as aril, bark, berries, buds, bulbs, leaves, rhizomes, roots, seeds, stigmas, pods, resins, fruits, or plant tops. Spices and dried aromatic herbs impart flavor, aroma or color when added to food.

The production, processing, and packing methods of spices and dried aromatic herbs are very diverse. Source plants for spices and dried aromatic herbs are grown on many types of farms and from small farms to large farms. Production for growing source plants for spices and dried aromatic herbs are usually done manually. Drying of source plants are performed mechanically (for rapid drying) or naturally (e.g. slower drying under the sun for several days). The distribution and processing chain for spices and dried aromatic herbs are also highly complex and can span long periods of time, and include a wide range of establishments. Spices and dried aromatic herbs grown on small farms may pass through multiple stages of collection and consolidation before reaching a spice processor, packer or a food manufacturer. Dried product processing generally involves cleaning (e.g. culling, sorting to remove debris), grading, sometimes soaking, slicing, drying, and on occasion grinding/cracking. Some spices and dried aromatic herbs are also treated to mitigate microbiological contamination, typically by steam treatment, gas treatment (e.g. ethylene oxide), or irradiation. Processing and packing/repacking may also take place in multiple locations over long periods of time, since spices and dried aromatic herbs are prepared for different purposes.

The safety of spices and dried aromatic herbs products depends on maintaining good hygienic practices along the food chain during primary production, processing, packing, retail, and at the point of consumption. Spore-forming bacteria, including pathogens such as *Bacillus cereus*, *Clostridium perfringens*, and *Clostridium botulinum*, as well as non-sporeforming vegetative cells of microorganisms such as *Escherichia coli*, *Staphylococcus aureus*, and *Salmonella* spp. have been found in spices and dried aromatic herbs. There have been a number of outbreaks of illness associated with spice and seasoning consumption, with most being caused by *Salmonella* spp., that have raised concerns regarding the safety of spices and dried aromatic herbs. The complex supply chain for spices and dried aromatic herbs makes it difficult to identify the points in the food chain where contamination occurs, but evidence has demonstrated that contamination can occur throughout the food chain if proper practices are not followed.

The safety of spices and dried aromatic herbs can also be affected by mycotoxin-producing molds, e.g. those producing aflatoxin (such as *Aspergillus flavus* or *Aspergillus parasiticus*) or *Ochratoxin A* (such as *Aspergillus ochraceus*, *Aspergillus carbonarius*, or *Penicillium verrucosum*). Chemical hazards such as heavy metals and pesticides, as well as physical contaminants such as stones, glass, wire, extraneous matter and other objectionable material, may also be present in spices and dried aromatic herbs.

Section 1 – OBJECTIVES

This Code of Hygienic Practice addresses Good Agricultural Practices (GAP) and Good Manufacturing Practices (GMP) that will help minimize contamination, including microbiological, chemical and physical hazards, associated with all stages of the production of spices and dried aromatic herbs from primary production, processing, packing, retail, and at the point of consumption. Particular attention is given to minimizing microbiological hazards. It adopts the general hygienic recommendations for the primary production of spices and dried aromatic herbs based on *Codex Code of Hygienic Practice for Spices and Dried Aromatic Herbs* (CAC/RCP 42-1995), which was revised in 2014.

Section 2 - SCOPE, USE AND DEFINITION

2.1 Scope

This Code applies to spices and dried aromatic herbs - whole, broken, sliced, ground or blended. Spices and dried aromatic herbs may include the dried aril (e.g. the mace of nutmeg), bark (e.g. cinnamon), berries (e.g. black pepper), buds (e.g. clove), bulbs (e.g. dried garlic, bulb onion and shallots), leaves (e.g. dried basil, laurel), rhizomes (e.g. ginger, turmeric), seeds (e.g. mustard), stigmas (e.g. saffron), pods (e.g. vanilla), resins (e.g. asafoetida), fruits (e.g. dried chilli) or plant tops (e.g. dried chives) (**Annex 1** shows some of the common spices and herbs). It covers the minimum requirements of hygiene for pre-harvest, harvesting, ~~and~~ post-harvest practices (e.g. curing, bleaching, blanching, cutting, drying, cleaning, grading, packing, transportation and storage, including disinfestation and fumigation), processing establishment, processing technology and practices (e.g. grinding, blending, freezing and freeze-drying, treatments to reduce the microbiological load), packaging, and storage of processed products. For spices and aromatic herbs collected from the wild, only the measures for handling and post-harvest activities (*i.e.* from **Section 3.2.3** onward) apply.

2.2 Use

This Code follows the format of the *Codex Recommended International Code of Practice- General Principles of Food Hygiene* (CAC/RCP 1-1969, Rev. 4- 2003) and should be used in conjunction with it and other applicable codes such as the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995), *Philippine National Standard: Code of Good Agricultural Practices for Fruits and Vegetable (GAP-FV) Farming* (PNS/BAFPS 49:2007/2011 ICS 65.020.20), and *Good Agricultural Practices (GAP) for Onion* (BAFPS 108:2013/ ICS 065.020).

This Code is a recommendation for producers, traders, processors and consumers to adhere to, as far as possible, taking into account the local conditions while ensuring the safety of their products in all circumstances. Flexibility in the application of certain requirements of the primary production of spices and dried aromatic herbs can be exercised, where necessary, provided that the product will be subjected to control measures sufficient to obtain a safe product.

2.3 Definitions

For the purpose of this Code, the following terms are operationally defined:

Disinfest - to eliminate harmful, threatening, or obnoxious pests, e.g. cigarette beetle.

Disinfection- the reduction by means of chemical agents and/or physical methods in the number of micro- organisms in the environment to a level that does not compromise food safety or suitability.

Grower/agricultural worker- any person that undertakes one or more of the following: cultivation, harvesting and packing of spices and herbs.

Microbial reduction treatment- process applied to spices and dried aromatic herbs to eliminate or reduce microbiological contaminants to an acceptable level.

Sanitation- means measures necessary for improving and protecting health and well-being of the people. Sanitation is any system that promotes proper disposal of human and animal wastes, proper use of toilet and avoiding open space defecation.

Spices and dried aromatic herbs- dried components or mixtures of dried plants used in foods for flavoring, coloring, and imparting aroma. This term equally applies to whole, broken, sliced, ground and blended forms.

Source plant- plant (non-dried) from which the spice or dried aromatic herb is derived.

Section 3 - PRIMARY PRODUCTION

3.1 Environmental Hygiene

Source plants for spices and dried aromatic herbs should be protected, to the extent practicable, from contamination by human, animal, domestic, industrial and agricultural wastes, which may be present at levels likely to be a risk to health. Adequate precautions should be taken to ensure that these wastes are disposed of in a manner that will not contaminate plants and constitute a health hazard to consumers.

3.1.1 Location and Sites of Spices and Herbs Production

The following should be considered in the location and sites of production for spices and herbs:

- Slope and potential for run-off from nearby fields;
- Flood risks as well as hydrological features of nearby sites in relation to the production site; and
- Proximity to high risk production sites (animal production facilities, hazardous waste sites and waste treatment facilities).

When the environmental assessment of the site of production identifies a potential food safety risk, measures should be implemented to prevent or minimize contamination of source plants for spices and dried aromatic herbs at the production site.

3.1.2 Wild and Domestic Animals and Human Activity

Many wild and domestic animals are potential carriers of foodborne pathogens. Domestic and wild animals, and human activity present a risk from direct contamination of the spices and dried aromatic herbs and soil, as well as from contamination of surface water sources and other inputs. The following should be considered:

- Domestic and wild animals should be excluded from production and handling areas, to the extent possible, using appropriate control methods. Methods selected should comply with local, regional, and national environmental and animal protection regulations;
- If animals are used in the harvest of source plants for spices and dried aromatic herbs, care should be taken to ensure that the animals do not become a source of contamination, e.g. by animal feces;
- Minimize standing water in fields;
- Restrict access by animals to water sources (based on local ordinances for public irrigation systems);
- Keep production sites and handling areas free of waste and clutter; and
- Evaluate for evidence of the presence of wildlife or domestic animal activity (e.g., presence of animal feces, hairs, large areas of animal tracks, burrowing or decomposing remains). If there is evidence of such activity, the growers/agricultural workers should evaluate the risk whether the affected parcel of spices and dried aromatic herbs production should still be harvested. Seek technical assistance from the competent authorities if necessary.

3.2. Hygienic Production of Spices and Dried Aromatic Herbs

Source plants for spices and dried aromatic herbs should be grown, harvested and cleaned of extraneous matter in accordance with Good Agricultural Practices and *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003) and regulations set by the competent authorities.

Arrangements for the disposal of domestic and industrial wastes in areas from which raw materials are derived should be acceptable to the competent authorities.

3.2.1 Agricultural Input Requirements

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).

3.2.1.1 Water for Primary Production

Only clean water should be used for spices and aromatic herbs production. Sources of water should be identified. Growers/agricultural workers should seek assistance of competent authorities (e.g. from Local Government Unit or LGU) to assess and manage the microbiological risk of contamination of the water source, which are as follows:

- Assess the microbiological quality of the sources of water used on the farm for the presence of foodborne pathogens. This should include a documented check detailing the potential for microbiological contamination from all possible human and/or animal feces sources of contamination (e.g. from animals, human habitation, leaks from sanitary

facilities on field, sewage treatment, manure and composting operations) and the water's suitability for its intended use. When contamination sources of the water are identified, corrective actions should be taken to minimize the risk of contamination. The effectiveness of corrective actions should be verified;

- Identify and implement corrective actions to prevent and minimize contamination such as, fencing to prevent large animal contact, proper maintenance of wells, filtering water, not stirring the sediment when drawing water, building settling or holding ponds, and use of water treatment facilities. If water treatment is needed, consult with water safety experts;
- Determine if microbiological and chemical testing should be done by local authorities such as the LGU, and the Bureau of Soils and Water Management (BSWM) to evaluate the suitability of water for each intended use. Analytical testing may be necessary after a change in irrigation water source, flooding, or a heavy rainfall when water is at a higher risk of contamination. If testing is conducted the following should be documented;
 - What tests need to be performed, (e.g., which foodborne pathogens and/or sanitary indicators),
 - Which parameters should be noted (e.g., temperature of water sample, water source location, and/or weather description),
 - How often tests should be conducted,
 - What the test outcomes indicate, and
 - How tests will be used to define corrective actions.
- Determine the frequency of water testing depending on the source of the irrigation water (less for adequately maintained deep wells, more for surface waters) and the risk of environmental contamination, including intermittent or temporary contamination (e.g., heavy rain, flooding, etc.);
- If water testing is limited to non- pathogenic indicators (such as coliforms, Aerobic Plate Count or APC, etc.), frequent water tests may be useful to establish the baseline water quality so that subsequent changes in the levels of contamination can be identified; and
- If the water source is found to have unacceptable levels of indicator organisms (such as *E. coli*) or is contaminated with foodborne pathogens, corrective actions should be taken to ensure that the water is suitable for its intended use. Testing frequency should be increased until consecutive results are within the acceptable range.

Reassessment of the potential for microbiological contamination is necessary when events or other conditions indicate that water quality may have changed.

3.2.1.2 Manure, Bio-solids and other Natural Fertilizers

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).

3.2.1.3 Soil

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).

Code of Hygienic Practice for Spices and Dried Aromatic Herbs**3.2.1.4 Agricultural Chemicals**

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003). Bio-control agents and cultural management practices to manage pest and diseases are preferred. If growers/agricultural workers are to use commercial agricultural chemicals, only chemicals registered at the Fertilizer and Pesticide Authority (FPA) should be used, and according to the procedures authorized by the competent authorities. Soil fungicides may be used on seedbeds or fields if necessary to reduce the amount of spores of mycotoxin-producing molds. If appropriate, for preventive purposes, fungicides may be used on source plants (e.g. fruits) to avoid the introduction of mycotoxin-producing molds and cause deterioration.

3.2.2 Personnel Health, Hygiene and Sanitary Facilities

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003). In addition, the following should be considered:

- Where appropriate, each business engaged in primary production operations should have written procedures that relate to health, hygiene and sanitary facilities. The written procedures should address worker training, facilities and supplies to enable growers/agricultural workers to practice proper hygiene, and company policies relating to expectations for worker hygiene as well as illness reporting;
- All growers/agricultural workers should properly wash their hands using soap and clean running water, followed by thorough drying, before handling source plants or dried spices and aromatic herbs, particularly during harvesting and post-harvest handling. If running clean water is not available, an acceptable alternative hand washing method should be agreed to by the relevant competent authority. Growers/agricultural workers should be trained in proper techniques for hand washing and drying; and
- Non-essential persons, casual visitors, and to the extent possible, young children, should not be allowed from entering the harvest area, as they may present an increased risk of contamination. When such persons are present, care should be taken to ensure they do not become a source of contamination.

3.2.2.1 Personnel Hygiene and Sanitary Facilities

The following should be considered:

- Provide areas away from the field and packing area for taking breaks and meals. These areas should provide access to clean toilet and hand-washing facilities;
- Sanitary facilities should be readily accessible to the work area, encouraging their use and prohibit the growers/agricultural workers to relieve themselves in the field or in the production site;
- Prohibit the growers/agricultural workers to do the following: disposal of waste, eating, smoking, spitting and any activity that will introduce contamination;
- Sanitary facilities should be present in sufficient number in relation to the number of workers (refer to the *Code of Sanitation of the Philippines*);

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- Portable sanitary facilities should not be located or cleaned in cultivation areas or near irrigation water sources or conveyance systems. Growers/agricultural workers should identify the areas where it is safe to put portable facilities. Sanitary facilities should include clean running water, soap, toilet paper or equivalent, single use paper towels or equivalent. Multiple use cloth drying towels should not be used. Hand sanitizers should not replace hand washing and should only be used only after hands have been washed; and
- If clean running water is not available, an acceptable alternative hand washing method should be recommended by the relevant competent authority.

When necessary, consult competent authorities with regards to personnel hygiene and sanitation

3.2.2.2 Health Status

The following should be considered:

- Growers/agricultural workers should be encouraged (with appropriate incentives, if feasible) to note and report symptoms of diarrheal or food-transmissible, communicable diseases. Reassign growers/agricultural workers, as appropriate; and
- Medical examination of growers/agricultural workers should be carried out if clinically or epidemiologically indicated.

3.2.2.3 Personnel Cleanliness

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).

When growers/agricultural workers are permitted to continue working with cuts and wound covered by waterproof dressings, they should wear clean gloves or protective clothing to cover bandages hereby providing a second barrier between them and the source plants. Otherwise, reassign the concerned growers/agricultural workers to another working area where there is no direct handling of the product.

3.3 Handling, Storage and Transport

Each source plant should be harvested using a method suitable for the plant part to be harvested in order to minimize damage and the introduction of contaminants. Plant matter that is damaged or other plant waste material should be disposed of properly (e.g. using pit) and removed from the growing/harvesting area in order to minimize the potential for it to serve as a source of mycotoxin-producing molds. Where applicable, only the amount that can be processed in a timely manner should be picked in order to minimize growth of mycotoxin-producing molds prior to processing. When the amount harvested exceeds processing capabilities, the excess should be stored under appropriate conditions.

3.3.1 Prevention of Cross-Contamination

Specific control methods should be implemented to minimize the risk of cross-contamination from microorganisms associated with harvesting methods. The following should be considered:

- Where appropriate, the soil under the plant should be covered with a clean sheet of plastic or clean plant material such as straw during picking/harvest to avoid contamination by dirt or plant matter that has fallen prior to harvesting. Plastic that will be re-used should be easy to clean and disinfected. Plant material should be used only once; and
- Source plant material that has fallen to the ground should be disposed of properly if it cannot be made safe by further processing.

3.3.2 Storage and Transport from the Growing/Harvest Area to the Packing Establishment

The containers and conveyances for transporting the source plant material or spices and dried aromatic herbs from the place of production to storage for processing should be cleaned and disinfested, as appropriate, before loading. Products should be protected, where practicable, against outdoor conditions when transported.

Prevent field debris from entering packing and storage facilities by cleaning the outside of harvest bins and requiring workers to wear clean clothes in those areas.

Spices and dried aromatic herbs should be kept in areas where contact with water or moisture is minimized.

Spices and dried aromatic herbs should be stored on raised platforms or hung under a non-leaking roof in a cool dry place. The storage location should prevent access, to the extent practicable, by rodents and birds or other animals and should be isolated from areas of excessive human or equipment traffic.

3.3.3 Drying

3.3.3.1 Natural Drying

Refer to the *Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes* (CAC/RCP 68-2009) with regard to the location of the drying area.

Plants or parts of plants used for the preparation of spices and aromatic herbs may be dried naturally, e.g. air-dried, provided adequate measures are taken to prevent contamination of the raw material during the process. The drying time depends on the material, environmental conditions surrounding the product, *i.e.* temperature, relative humidity, and air velocity.

If dried naturally, plants or parts of plants should be dried on clean, elevated racks, clean concrete floors, or clean mats or tarpaulins or by hanging under a non-leaking roof and not on the bare ground or in direct contact with the soil. Pathways should be made in the drying area to prevent anyone from walking on the crop. The drying plant material should be turned frequently to limit mold growth.

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Concrete floors or slabs poured specifically for drying source plants should be subject to an appropriate cleaning program and sanitation program and where appropriate, disinfection. New concrete slabs should be used for drying only when it is absolutely certain that the new concrete is well-cured and free of excess water. A suitable cover spread over the entire new concrete slabs can be used as a moisture barrier. However, the sheet should be completely flat to prevent the pooling of water. Suitable precautions should be taken, where practicable, to protect the spices and dried aromatic herbs from contamination and damage.

3.3.3.2 Mechanical Drying (see *Section 5.2.2.1*).**3.3.4 Packing in the Growing/Harvest Area**

Packing activities can occur in the growing/harvest area. Such packing operations should include the same sanitary practices, where practical, as packing spices and dried aromatic herbs in establishments or modified as needed to minimize risks. To prevent germination and growth of spores, the products must be dried to a safe moisture level prior to packing.

When packing spices and dried aromatic herbs in the growing/harvesting area for transport, storage, or for further sale, clean bags should be used to prevent the potential for microbiological, physical and chemical contaminations. When bags are marked, food-grade ink should be used to minimize the potential for contamination with ink. When bags have an open structure, such as jute bags, the bag should not be marked when filled with spices and dried aromatic herbs to prevent liquid ink from contaminating the contents and increasing the moisture in the spices and dried aromatic herbs. It is recommended that paper tags be used instead of liquid ink for marking.

Proper disposal of discarded plant material (e.g. separation, composting) should be done on a regular basis in order to avoid accumulation that would promote the presence of pests.

3.4 Cleaning, Maintenance and Personnel Hygiene at Primary Production

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).

3.4.1 Cleaning Programs

The following should be considered:

- Harvesting equipment, including knives, pruners, machetes, bolos that come into direct contact with source plants for spices and dried aromatic herbs should be cleaned at least daily or as the situation warrants and, when necessary, they should be disinfected;
- Clean water should be used to clean all equipment directly contacting spices and dried aromatic herbs, including farm machinery, harvesting and transportation equipment, containers and knives; and
- Equipment should be allowed to dry before use.

3.4.2 Cleaning Procedures and Methods

Cleaning and disinfection programs should not be carried out in a location where the rinse water might contaminate source plant material used for spices and dried aromatic herbs.

Section 4 - ESTABLISHMENT: DESIGN AND FACILITIES

4.2 Premises and rooms

Where practicable, buildings and facilities should be designed to provide separation, by partition, location or other effective means, between operations that could result in cross contamination. They should be designed to facilitate hygienic operations according to the one-way flow direction, without backtracking, from the arrival of the raw materials at the premises to the finished product, and should provide for appropriate temperature conditions for the process and the product.

The application of appropriate hygienic design standards to building design and layout is essential to ensure that contaminants are not introduced into the product. Hygienic design should ensure that if a pathogen such as *Salmonella* spp. is introduced, it does not become established in specific areas that can serve as a source of contamination of the product. Premises and rooms used for spices and dried aromatic herbs should be physically separated from wet processing areas and designed such that they can be cleaned routinely with little or no water. When wet cleaning is required, premises and rooms should be thoroughly dried before introducing spices and dried aromatic herbs again.

Since limiting water is the primary means to control microbial growth from pathogens (such as *Salmonella* spp. or mycotoxin-producing molds) in establishments processing and packing spices and dried aromatic herbs, premises and rooms should be designed to exclude moisture from the environment. In general, areas in which spices and dried aromatic herbs are handled should not have drains. However, if drains are present, the surrounding floor should be properly sloped for effective drainage and kept dry under normal conditions.

Procedures should be established to inspect the integrity of the establishment (e.g. for roof leaks); and such problems should be corrected as soon as they are detected.

Proper ventilation should be in place to correctly manage temperature, humidity and dust in the establishment. Calibrated electronic sensors may be used to monitor temperature and humidity. In addition, airflow in the establishment should provide for higher air pressures in the packaging areas and lower air pressures in rooms where incoming materials are handled. Exhaust vents should be hygienically designed to prevent the formation and accumulation of condensation around the vent exit and to prevent water from re-entering the establishment. Exhaust ducts should be cleaned on a regular basis and should be designed to prevent reverse airflow.

Premises and rooms should be designed with a means of dust control, since spices and dried aromatic herbs are likely to generate particulate matter that can be carried to other parts of the room or premises by air currents.

Infrastructure such as pipes, overhead structures and platforms should be designed to minimize the accumulation of dust and dry material, especially when they are directly above exposed spices and dried aromatic herbs.

Construction and major maintenance activities can dislodge microorganisms from harborage sites where they have become established and lead to widespread contamination of the

establishment. Because some microorganisms, such as *Salmonella* spp., can survive in dry environments for long periods of time, construction activities may release these microorganisms from hidden harborage sites. Preventative measures such as temporary isolation of the construction or maintenance sites, rerouting of employee and equipment traffic, proper handling of construction material entry and waste material egress, maintaining negative pressure in the work site, and other appropriate measures should be implemented during construction and maintenance.

4.3 Equipment

Equipment should be designed to facilitate cleaning and disinfection with little or no water and, when wet cleaning is required, to allow thorough drying before reusing the equipment for spices and dried aromatic herbs. Alternatively, the design should allow disassembly such that parts can be taken to a room designed for wet cleaning and disinfection, when applicable. The equipment design should be as simple as possible, with minimal number of parts and with all parts and assemblies easily accessible and/or removable for inspection and cleaning. Equipment should not have pits, cracks, corrosion, crevices, recesses, open seams, gaps, lap seams, protruding ledges, inside threads, bolt rivets, or dead ends.

All equipment should be properly monitored, maintained, safe and are in good operating conditions to ensure excellent quality of the product. Hollow areas of equipment as well as cracks and crevices should be eliminated whenever possible or permanently sealed. Items such as bolts, studs, mounting plates and brackets should be continuously welded to the surface and not attached via drilled and tapped holes. Welds should be ground and polished smooth.

Push buttons, valve handles, switches and touch screens should be designed to ensure that product and other residues (including liquid) do not penetrate or accumulate in or on the enclosure or interface.

Equipment should be installed so as to allow access for cleaning and to minimize transfer of dust particles to other pieces of equipment or to the environment.

The risk of contamination from equipment should be assessed and controlled. Wherever possible, lifts, utensils, and maintenance tools for the finished product and packaging areas should be different from those used in the “raw” material area (e.g. prior to the microbial reduction treatment).

4.4 Facilities

4.4.8 Storage

Spices and dried aromatic herbs are susceptible to mold contamination and/or growth if storage conditions are not appropriate. Spices and dried aromatic herbs should be stored in an environment with humidity that does not result in product moisture that can support the growth of molds.

Section 5 – CONTROL OF OPERATIONS

5.1 Control of Food Hazards

Measures should be taken at each step in the food chain to minimize the potential for contamination of spices and dried aromatic herbs by microbiological pathogens (including mycotoxin-producing molds), chemical contaminants, excreta, rodent hair, insect fragments and other foreign materials.

Depending on the activities, it may be useful to separate the establishment into areas or zones, such as the raw material (pre-processing) area and the post-processing area, with stricter controls in areas post-processing where a microbial reduction treatment has been delivered and in the areas where product is being packaged.

Traffic patterns should be established with respect to movement of personnel and materials (e.g. ingredients used in dry-mixing, packaging materials, pieces of equipment, carts and cleaning tools) according to the one-way flow direction, without backtracking, with partitioning/separation of operations in order to minimize tracking of materials from other areas, e.g. the raw material area to the finished product area, in order to prevent cross-contamination.

Should the spices and dried aromatic herbs become contaminated with a pathogen, such as *Salmonella* spp., the pathogen can become established in a specific area. If the harborage site becomes wet, the pathogen can grow to large numbers and the harborage site can serve as a source of contamination to other places in the establishment, including food contact surfaces and products exposed to the environment. Therefore, potential harborage sites should be identified and kept as dry as possible.

In the case of an unusual event, such as a roof leak or a faulty sprinkler that introduces water into the dry production or packaging environment, production should be stopped. The leak should be fixed, and the area cleaned, disinfected and dried before production resumes. Products affected from the unusual event should be evaluated based on risk and, where appropriate, properly treated. Products that are irreparably damaged should be disposed immediately from the food chain.

5.2 Key Aspects of Hygiene Control Systems

5.2.1 Specific Process Steps

5.2.1.1 Mechanical Drying

Plants or parts of plants used for the preparation of spices and dried aromatic herbs may be dried mechanically (e.g. forced air drying), provided adequate measures are taken to prevent contamination of the raw material during the process. To prevent the growth of microorganisms, especially mycotoxin-producing molds, a safe moisture level should be achieved as rapidly as possible (please see **Annex 2**).

Mechanical drying methods should be used instead of natural (open) air-drying, where possible, to limit exposure of spices and dried aromatic herbs to environmental contaminants and to prevent growth of molds. If hot air drying is used, the air should be free of contaminants and

precautions should be made to prevent combustion gases from contacting the plant material or stored plant material in the area.

Drying time should be reduced as much as possible by using optimal drying conditions to avoid fungal growth and toxin production. The thickness layer of the drying source plant should be considered in order to consistently achieve a safe moisture level.

5.2.1.2. Cleaning of Spices and Dried Aromatic Herbs

Spices and dried aromatic herbs should be cleaned properly (e.g. culled and sorted) to remove physical hazards (such as the presence of animal and plant debris, metal and other foreign material) through manual sorting or the use of detectors, such as metal detectors. Raw materials should be trimmed to remove any damaged, rotten or moldy material.

Debris from culling and sorting should be periodically collected and stored away from the drying, processing and packaging areas to avoid cross-contamination and attracting pests.

5.2.1.3 Microbial Reduction Treatments

In order to control microbiological contamination, appropriate methods of treatment may be used in accordance with the regulations set by the competent authority. When necessary to reduce risk, spices and dried aromatic herbs should be treated with a validated microbial reduction treatment prior to reaching the consumer in order to inactivate pathogens such as *Salmonella* spp. For additional information on validation, refer to the *Guidelines for the Validation of Food Safety Control Measures* (CAC/GL 69-2008). Commonly used methods involve the application of steam, fumigation or radiation. Where spices and dried aromatic herbs are irradiated, refer to the *Code of Practice for Radiation Processing of Food* (CAC/RCP 19-1979) and the *General Standard for Irradiated Foods* (CODEX STAN 106-1983).

Factors that should be controlled when using steam include exposure time and temperature. The process should ensure that all of the products achieve the desired temperature for the full length of time required. A drying step may be necessary to remove added moisture.

Factors that should be controlled when using irradiation include radiation dose and the size and shape of the package, as well as the penetrability of the packaging material to the type of radiation used. The process should ensure that all of the products are exposed to the minimum dose of radiation needed to provide the intended effect.

Factors that should be controlled when using fumigation treatments such as ethylene oxide or propylene oxide include chemical concentration, exposure time, vacuum and/or pressure, density of the product, and gas permeability of the packaging material. The process should ensure that all of the products are directly exposed to the gas for the full length of time required.

For pathogen inactivation treatments the adequacy of the selected control measure (thermal or non-thermal) and associated critical limits for processing should be determined, considering the increased heat resistance reported for *Salmonella* spp. at low water activities, and the increased resistance of spores to most microbial reduction treatments. In some cases, studies may be needed to support validation. Once the lethality of the process is validated by scientific data, the establishment should periodically verify that the process continues to meet the critical limits during operation, and the process criteria intended to achieve microbicidal effects in the establishment.

5.2.2 Microbiological and other Specifications

Refer to the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CAC/GL 21-1997).

Where appropriate, specifications for pathogenic and toxigenic microorganisms, chemical residues, foreign materials, and decomposition should be established that take into account subsequent processing steps, the end use of the spice or dried aromatic herb and the conditions under which the product was produced.

When tested by appropriate methods of sampling and examination, the products should:

- (a) Be free from pathogenic and toxigenic microorganisms in levels that may present a risk to health and should comply with the provisions for food additives;
- (b) Not contain any substances originating from microorganisms, particularly mycotoxins, in amounts that exceed the tolerances or criteria established by the Codex Alimentarius Commission or, where these do not exist, by the competent authority;
- (c) Not contain levels of contaminants due to insect, bird or rodent contamination that indicate that spices and dried aromatic herbs have been prepared, packed or held under unsanitary conditions;
- (d) Not contain chemical residues resulting from the treatment of spices and dried aromatic herbs in excess of levels established by the Codex Alimentarius Commission or, where these do not exist, by the competent authority; and
- (e) Comply with the provisions for contaminants, and with maximum levels for pesticide residues established by the Codex Alimentarius Commission or, where these do not exist, by the competent authority.

In view of the limitations of end-product testing, food safety should be assured through the design of an appropriate food safety control system and by verification of the implementation of the system and the effectiveness of the control measures e.g. through appropriate quality assurance or quality control auditing methods.

Microbiological testing of an environment, process and specific product lot should be performed to evaluate and validate the safety and effectiveness of cleaning practices, methodology and sampling plan.

Verification activities may include, as necessary, appropriate environmental and/or product testing. When monitoring control measures and verification results demonstrate deviations, appropriate corrective action should be taken and the finished product should not be released until it is shown that it complies with appropriate specifications.

5.2.3 Microbiological Cross-Contamination

Effective measures should be taken to prevent cross-contamination of uncontaminated spices and dried aromatic herbs by direct or indirect contact with potentially contaminated material at all stages of the processing. Raw products that may present a potential hazard should be processed in separate rooms, or in areas physically separate from those where end products are being prepared. Spices and dried aromatic herbs that have undergone a microbial reduction treatment should be processed and stored separately from untreated spices and dried aromatic herbs. Equipment should not be used for both treated and untreated products without adequate cleaning and disinfection before use with treated products.

Persons handling raw materials or semi-processed products capable of contaminating the end-product should not come into contact with any end-product unless and until they discard all protective clothing worn during the handling of the material at earlier stages of the processing and have changed into clean protective clothing. Hands should be washed and disinfected thoroughly before handling products at different stages of processing.

5.2.4 Physical and Chemical Contamination

Appropriate machines should be used to remove physical hazards, such as pebbles or heavier stones. To separate foreign matter from the product, air tables or gravity separators can be used for particles of the same size and different density. Sieves of different diameters may be used to obtain the size required for each product, and to remove foreign matter.

Regardless of the type of separator used, the following parameters should be considered: size of particles, density, weight and size, air speed, inclination of the sieve plate, vibration, etc. for the highest effectiveness of the procedure.

Magnets/metal detectors should be used to detect and separate ferrous from non-ferrous/metallic matter. For good extraction, magnets should be as close as possible to the metals to be extracted. Magnets work more efficiently when product flows freely. If needed, more than one magnet should be placed in the line. Magnets should be cleaned frequently. Equipment should be designed in such a way as to prevent metals extracted by magnets from being swept by the flow of product. Spices and dried aromatic herbs should be arranged in a fine layer to facilitate this operation.

In all cases, particles identified by the metal detector should be removed and records kept of how much, and what type of foreign matter was collected and when it was cleaned. This data should be used in determining how the metals or foreign matter got there in order to implement appropriate corrective measures.

5.3 Incoming Material Requirements

Spices and dried aromatic herbs or their source plants should not be accepted by the establishment if they are known to contain contaminants which will not be reduced to acceptable levels by normal processing procedures, sorting or preparation. Precautions should be taken to minimize the potential for contamination of the establishment and other products from incoming materials that may be contaminated. Plants, parts of plants, spices and dried aromatic herbs suspected of being contaminated with animal or human fecal material should be rejected for human consumption. Special precautions should be taken to reject spices and dried aromatic herbs showing signs of pest damage or mold growth because of the potential for them to contain mycotoxins such as aflatoxin and ochratoxin.

Raw materials should be inspected and sorted prior to processing (foreign matter, odor and appearance, visible mold contamination). Laboratory tests, e.g. for molds or pathogens such as *Salmonella* spp., should be conducted when necessary.

Spices and dried aromatic herbs and blends of these are often manufactured without a step that would inactivate pathogens. Spices and dried aromatic herbs should be obtained from approved suppliers of the processor. An approved supplier is one that can provide a high degree of assurance that appropriate controls in accordance with this Code have been implemented to minimize the possibility that chemical, physical and microbiological contaminations occur in the ingredient. Because of the diversity of production practices for spices and dried aromatic herbs, it is important to understand the controls in place for production of the incoming material. When the control measures used to produce the spices and dried aromatic herbs are not known, verification activities such as inspection and testing should be increased.

Consideration should be given to a program for testing spices and dried aromatic herbs to be used without a lethality (or kill) step, such as heating, for relevant pathogens, e.g. *Salmonella* spp. Spices and dried aromatic herbs in which *Salmonella* spp. is detected should not be used unless they are subjected to an effective microbial reduction treatment.

5.4 Packaging

Non-porous, food grade bags/containers should be used to protect the spices and dried aromatic herbs from contamination and the introduction of moisture, insects and rodents. In particular, the reabsorption of ambient moisture in humid tropical climates should be prevented. Contamination should be prevented by the use of liners where appropriate. It is recommended that new bags or containers be used for food contact packaging. If reusable containers are used, they should be properly cleaned and disinfected before use. All bags/containers should be in good condition and particular attention paid to the potential for loose bag fibers that can become potential contaminants. Secondary containment bags/containers providing additional protection can be reused but should not have been previously used to hold non-food materials such as chemicals or animal feed.

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Spices and dried aromatic herbs, e.g. dried chili peppers, should not be sprayed with water to prevent breakage during packing. This may result in growth of molds and microbial pathogens, if present.

Finished products may be packed in gas tight containers preferably under inert gases like nitrogen or under vacuum in order to retard possible mold growth.

5.5 Water

The presence of water in the food processing environment, even in very small amounts for short, sporadic time periods, may allow microorganisms, including mycotoxin-producing molds such as *Aspergillus* spp. and bacterial pathogens such as *Salmonella* spp., to grow in the environment. At times, moisture is obvious in the form of water droplets or puddles, or it may be from sporadic sources such as roof leaks. Other sources of moisture may be less visually apparent, including high relative humidity or moisture accumulating inside of equipment. Care should be taken to identify and eliminate such sources of water in the environment to prevent the development of harborage sites that can become a source of product contamination.

5.6 Documentation and Records

Refer to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).

Where practicable, a written food safety control plan that includes a description of each of the hazards identified in the hazard analysis process, as well as the control measures that will be implemented to address each hazard, should be prepared by food business operators. The description should include the following:

- Evaluation of the production site
- Water and distribution system
- Manure use and composting procedures
- Personnel illness reporting policy
- Sanitation procedures
- Training programs

The following are examples of the types of records that should be retained:

- Microbiological testing results and trends analysis
- Water monitoring and test results
- Manure composting records
- Records of plant protection products used (e.g. biocontrol agents or BCA, pesticides, fungicides, herbicides)
- Health records
- Employee training records
- Pest control records
- Cleaning and sanitation reports
- Equipment monitoring and maintenance records (e.g. calibration)
- Inspection/audit records
- Corrective action reports
- Volume and quality of harvest production

- Market of the product
- Profile of farm/ field

5.7 Traceability/Product Tracing and Recall Procedures

Records should identify the source (or lot number) of incoming raw materials and link the source or lot to the lots of outgoing products to facilitate traceability/product tracing. Reference should also be made to *Principles for Traceability/Product Tracing as a Tool Within a Food Inspection and Certification System* (CAC/GL 60-2006).

Section 6 - ESTABLISHMENT: MAINTENANCE AND SANITATION

6.1 Maintenance and Cleaning

Dust accumulation from product in establishments (i.e. on walls, ceilings, conveyor belts, lids and walls of batch tanks or mixing tanks, and the bottom of a bucket elevator) should be removed in a timely fashion through routine housekeeping. This is particularly important for products that are hygroscopic or in environments of high humidity leading to moisture absorption and localized condensation.

6.2 Cleaning Programs

A cleaning and disinfection schedule should be established to ensure that all areas of the establishment are appropriately cleaned and that special attention is given to critical areas including equipment and materials. The air handling system should be included in the cleaning and disinfection schedule. The cleaning and disinfection schedule should describe whether to use wet or dry cleaning. The presence of water in the dry processing environment can result from improper use of water during cleaning.

Dry cleaning is the preferred means of cleaning establishments handling spices and dried aromatic herbs, since the use of water can enhance the probability of contamination from pathogens such as *Salmonella* spp. Dry cleaning should collect, remove, and dispose of residues without redistributing them or cross contaminating the environment. Dry cleaning involves the use of tools such as vacuum cleaners, brooms, and brushes. Brooms, brushes and vacuum cleaners should be dedicated to specific areas to minimize cross-contamination. By dedicating individual vacuum cleaners to specific areas, vacuumed material can be tested as part of an environmental monitoring program.

Compressed air should generally not be used for dry cleaning except in special situations (e.g. to dislodge dust from inaccessible points). Moreover, if and when compressed air is used, it should be dried and filtered to exclude microorganisms and moisture prior to use.

Dry cleaning is especially important in older establishments in which, in spite of regular maintenance, there may be a potential for the presence of cracks or other harborage sites that may be difficult to eliminate. Even if residues of spices and dried aromatic herbs enter such a site, potential problems can be minimized if the residues and the sites are dry and kept dry. Once water enters the harborage site, microbiological growth can occur and the potential risk of contamination to the environment and eventually to the product is increased.

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Wet cleaning may be appropriate in certain circumstances, e.g. when *Salmonella* spp. has been detected in the environment. When water usage is necessary, minimal amounts should be used, and the use of high-pressure hoses should be avoided. When wet cleaning is used, it should be followed by disinfection to inactivate microorganisms. Disinfectants that will rapidly evaporate after contact, such as alcohol-based disinfectants, provide a means to spot-disinfect equipment with a very minimal introduction of water. Wet cleaning and disinfection should be followed by thorough drying in order to keep the environment of the establishment as dry as possible.

6.3 Pest Control Systems

Drains should be trapped or otherwise equipped with appropriate means to prevent entry of pests from drainage systems. Pest control programs that minimize or prevent the risks of contamination should be established.

6.4 Waste Management

Suitable provision must be made for the storage and removal of waste. Storage areas for waste should be kept clean. Care should be taken to prevent access to waste by pests.

6.5 Monitoring Effectiveness

Verification of sanitation should include an environmental monitoring program that has been designed to identify pathogens such as *Salmonella* spp. in the processing areas. Environmental monitoring should be conducted under normal operating conditions and will usually involve non-product contact surfaces. Product contact surface testing may be done, particularly as part of corrective actions for an environmental positive. Testing of the spices and dried aromatic herbs may also be conducted based on the results of environmental monitoring. Corrective actions should be taken when the microbiological criterion for the test organism is exceeded in an environmental monitoring or finished product sample.

Section 7 - ESTABLISHMENT: PERSONAL HYGIENE

Refer to the *Codex Recommended International Code of Practice- General Principles of Food Hygiene* (CAC/RCP 1-1969, Rev. 4-2003)

Section 8 - TRANSPORTATION

Refer to the *Code of Practice for the Packaging and Transport of Fresh Fruit and Vegetables* (CAC/RCP 44- 1995). In addition, bulk transport of spices and dried aromatic herbs, such as by ship, rail or cargo truck, should be well ventilated with dry air to prevent moisture condensation, e.g. resulting from respiration and when the vehicle moves from a warmer to a cooler region or from day to night. Prior to bulk transport, the products must be dried to a safe moisture level to prevent germination and growth of mold spores.

8.1 General Requirements for Transportation

Spices and dried aromatic herbs should be stored and transported under conditions that maintain the integrity of the container and the product within it. Vehicles should be clean, dry, and free from infestation. Spices and dried aromatic herbs should be loaded, transported, and unloaded in a manner that protects them from any damage or water. Care should be taken to prevent condensation when unloading spices and dried aromatic herbs from a refrigerated vehicle or while taking out of a cold storage. In warm, humid weather, the products should be allowed to reach ambient temperature before exposure to external conditions. Spices and dried aromatic herbs that have been spilled are vulnerable to contamination and should not be used as food.

Section 9 - PRODUCT INFORMATION AND CONSUMER AWARENESS

9.4 Consumer Education

Please refer to the *Codex General Principle of Food Hygiene* (CAC/RCP 1-1969, Rev. 4- 2003)

Section 10 - TRAINING

10.1 Training Programs

A training program should be established to educate employees on the potential sources of contamination of spices and dried aromatic herbs during production, harvesting, processing, transportation and storage. Training should address proper hygienic practices to follow in order to minimize the entry or spread of pathogens such as *Salmonella* spp. Such training should include personnel who enter areas on a temporary basis (e.g. maintenance workers, contractors).

REFERENCES:

Codex Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).

Codex Code of Hygienic Practice for Spices and Dried Aromatic Herbs (CAC/RCP 42-1995).

Codex Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003).

Codex Code of Practice for Radiation Processing of Food (CAC/RCP 19-1979).

Codex Code of Practice for the Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995).

Codex Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (CAC/RCP 68-2009).

Codex General Principles of Food Hygiene and the Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods (CAC/GL- 21-1997).

Codex General Standard for Contaminants and Toxins in Food and Feeds (CODEX STAN 193-1995).

Codex General Standard for Irradiated Foods (CODEX STAN 106-1983).

Codex Guidelines for the Validation of Food Safety Control Measures (CAC/GL 69-2008).

Codex Principles for Traceability/Product Tracing as a Tool within a Food Inspection and Certification System (CAC/GL 60-2006).

Codex Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003).

Philippine National Standard (PNS): Code of Good Agricultural Practices for Fruits and Vegetable (GAP-FV) Farming (PNS/BAFPS 49:2007/2011 ICS 65.020.20).

Philippine National Standard (PNS): Code of Good Agricultural Practices (GAP) for Onion (PNS/BAFPS 108:2013/ICS 065.020).

<p style="text-align: center;">Department of Agriculture (DA) Bureau of Agriculture and Fisheries Standards (BAFS) Technical Working Group</p> <p style="text-align: center;">Chair</p> <p style="text-align: center;">Rodel G. Maghirang, PhD/Maria Cielo P. Bartolome Institute of Plant Breeding (IPB), UPLB</p>	
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<p style="text-align: center;">Secretariat</p> <p style="text-align: center;">Lara Vivas-Navarro Ms. Maria Charissa B. Grepo Ms. Abon Mariae B. Suataron BAFS-DA</p> <p style="text-align: center;">Adviser</p> <p style="text-align: center;">Karen Kristine A. Roscom OIC-Executive Director BAFS- DA</p>	

Annex 1. Spices and dried aromatic herbs images

The Mace of Nutmeg



[http://en.wikipedia.org/wiki/Mace_\(spice\)](http://en.wikipedia.org/wiki/Mace_(spice))

Cinnamon



http://en.wikipedia.org/wiki/File:Cassia_bark.

Black pepper



http://en.wikipedia.org/wiki/Black_pepper

Clove



<http://en.wikipedia.org/wiki/Clove>

Dried Garlic

Ilocos Norte

Dried Onion

<http://selimlawrence.wordpress.com/2014/02/21/start-onion-farming-and-earn-a-good-sum/jpg>

Dried Shallot

<http://oneorganic.co.uk/shallots-500g>

Dried Basil

<http://homesteadroots.blogspot.com/2010/08/drying-basil-and-saving-basil->

Laurel

http://gernot-katzers-spice-pages.com/engl/Laur_nob.html

Ginger

Nueva Vizcaya

Turmeric

<http://www.kombuchakamp.com/2012/06/kombucha-flavoring-recipe-turmeric-the-queen-of-spices.html>

Mustard

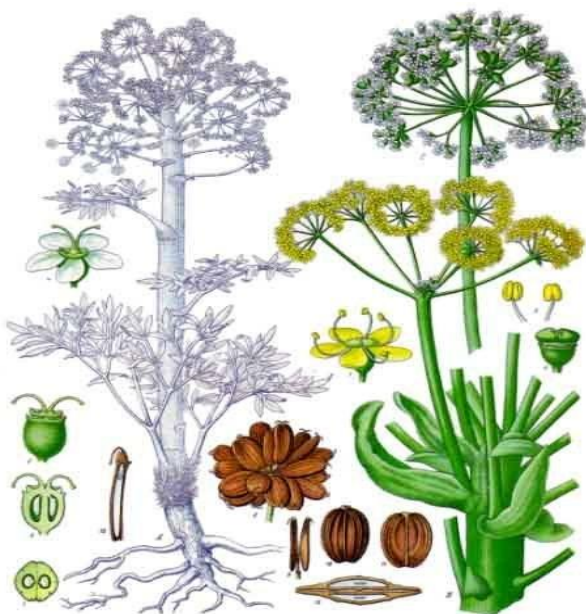
http://en.wikipedia.org/wiki/Mustard_see

Saffron

<http://en.wikipedia.org/wiki/Saffron>

Vanilla

<http://en.wikipedia.org/wiki/Vanilla>

Asafoetida

<http://en.wikipedia.org/wiki/Asafoetida>

Dried chilli

<http://www.spice-vietnam.com/dried-chilli.html>

Dried Chives



http://www.harmonyhousefoods.com/Dried-Chives-10-lbs_p_1916.html

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Annex 2. Recommended Moisture Level of Selected Spices and Dried Aromatic Herbs
(European Spice Association Quality Minima Document, Rev. 4, December 2011)

Product	Water (% W/W) Maximum	Notes
1. Anise	12	
2. Basil	12	
3. Caraway	13	
4. Cardamom	12	
5. Celery seed	11	
6. Celery leaves	8.0	
7. Chervil	8.0	
8. Chilli	11	
9. Chives	8.0	
10. Cinnamon 11. (Ceylon) 12. (Cassia)	14	The use of SO ₂ is only permitted for Ceylon cinnamon, Annex III part B Directive 95/2/EC Styrene off notes can be prevented through the control of moisture content throughout the supply chain.
13. Cloves	12	
14. Coriander seed 15. Microcarpum 16. Macrocarpum	12	
17. Coriander leaves	8.0	
18. Cumin	13	
19. Dill seed	12	
20. Dill tops	8.0	
21. Fenugreek	11	
23. Juniper Berries	16	
23. Juniper Berries	16	
24. Laurel Leaves	8.0	

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Products	Water (% W/W) Maximum	Notes
26. Mace	10	
27. Marjoram	12	
28. Mustard	10	
29. Nutmeg	10	
30. Onion Products <i>Allium cepa</i>	6.0 – 8.0 (depending on origin)	Due to the hygroscopic nature of these products lower moisture content may be required.
31. Oregano	12	
32. Paprika Powder	11	
33. Parsley	7.5	English origin is not covered.
34. Pepper Black	12	
35. Pepper White	12	
36. Pepper Green (dried)	13*	* If freeze dried: 8 %
37. Pink Pepper (Schinus)	14*	* If freeze dried: 8 %
38. Poppy Seeds	8	
39. Rosemary	10	
40. Saffron Ground	10	
41. Sage	12	
42. Savoury	12	
43. Spearmint	13	
44. Star Anise	8.0	
45. Tarragon	8.0	
46. Turmeric	12	
47. Whole 48. Ground	10	

The parameters listed shall apply to the whole product unless otherwise specified.