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Revised Standards for Coconut Milk and Select Herbs

Report Categories:

Sanitary/Phytosanitary/Food Safety
Exporter Guide
FAIRS Subject Report

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Report Highlights:

The Government of India's (GOI) Food Safety and Standards Authority of India (FSSAI) published a draft notification to invite comments from World Trade Organization (WTO) member countries on its revised standards for coconut milk and coconut cream, as well as, for a select range of herbs. The comment period for trading partners expires 60 days beyond the notification date as listed on the WTO's website (www.wto.org).

General Information:

DISCLAIMER: The information contained in this report was retrieved from the Food Safety and Standard Authority of India's (FSSAI) website <http://www.fssai.gov.in/>. The Office of Agricultural Affairs, USDA and/or the U.S. Government make no claim of accuracy or authenticity.

On June 4, 2018, FSSAI published a draft notification on the revised standards for coconut milk and coconut cream; dried oregano (whole and powder); pimento (allspice, whole and powder); formulation of laurel (bay leaf, whole and powder); dried mint; and dried rosemary. The draft notification invites comments from the WTO member countries which will expire 60 days from the date it is published on the WTO website (www.wto.org). The full text of the draft notification is pasted below at the end of this report and is also available on FSSAI's website <http://www.fssai.gov.in/>.

Comments within the prescribed 60-day comment period from the date of notification in WTO website should be sent to:

The Chief Executive Officer
Food Safety and Standards Authority of India
3rd Floor, Food and Drug Administration Bhawan, Kotla Road
New Delhi – 110002
Email: spstbt.enqpt@fssai.gov.in

Details of Notification:

- Date of Publication on FSSAI website: June 4, 2018
- Final date for comments from WTO members: 60 days from the date notified on the WTO website

Agency in Charge: Food Safety and Standards Authority of India, Ministry of Health and Family Welfare, GOI.

Notice Calling for suggestions, views, comments etc from WTO- SPS Committee members within a period of 60 days on the draft notification related to revision of existing standards of coconut milk and coconut cream, standards for dried oregano (whole and powder), pimento (Allspice) (whole and powder), formulation of laurel (Bay Leaf)(Whole and Powder), Dried Mint, Dried Rosemary.

F.No. Stds/F&VP/Notification (07)/FSSAI-2018. –

In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 (hereinafter referred to as said regulation),-

(1) in regulation 2.3, -

(a) In sub-regulation 2.3.51,

(i) sub-clause (e) of clause (1) shall be substituted by the following, namely:-

“Coconut water, Maltodextrin and Sodium caseinate may be added with label declaration on the package as provided in clause (6) of sub-regulation 2.3.51 of these regulations. The product shall have characteristic colour, flavor and odour of the products. It may be processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.”

(ii) In clause 6 relating to “Labelling”, after the words “Regulations, 2011.” the following shall be inserted namely: -

“The coconut milk (non-dairy), in which coconut water or maltodextrin or sodium caseinate either singly or in combination is added, shall be labeled as:

Coconut milk with added *coconut water/*maltodextrin/*sodium caseinate

*Strikeout whichever is not applicable

(b) In sub-regulation 2.3.52,

(i) sub-clause (e) of clause (1) shall be substituted by the following, namely:-

“Coconut water, Maltodextrin and Sodium caseinate may be added with label declaration on the package as provided in clause (6) of sub-regulation 2.3.52 of these regulations. The product shall have characteristic colour, flavor and odour of the products. It may be processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.”

(ii) In clause (6) relating to “Labelling”, after the words “Regulations, 2011.” the following shall be inserted namely: -

“The coconut milk (non-dairy), in which coconut water or maltodextrin or sodium caseinated either singly or in combination is added, shall be labeled as:

Coconut milk with added *coconut water/*maltodextrin/*sodium caseinate

*Strikeout whichever is not applicable

(2) in regulation 2.9, after sub-regulation 2.9.34, the following sub-regulation shall be inserted, namely: -

“2.9.35 Dried Oregano

(1). **Dried Oregano Whole** means the leaves of the *Origanum* genus, species and sub-species, excluding *Origanum majorana*, belonging to the Lamiaceae (Labiatae) family. The colour of the dried leaves shall be light greyish green to olive green. It shall be free from yellow or brown leaf, and from dust and fine particles. It shall have characteristic odour and flavour. It shall be free from mustiness and other foreign flavours. It shall be free from living and dead insects, moulds, insect fragments and rodent contamination visible to the naked eye.

It shall conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|---|--------------|
| 1. | Moisture content, percent by mass (<i>Maximum</i>) | 12.0 |
| 2. | Extraneous vegetable matter, percent by mass, (<i>Maximum</i>) | 3.0 |
| 3. | Foreign Matter, percent by mass, on dry basis (<i>Maximum</i>) | 0.2 |
| 4. | Acid-insoluble ash, percent by mass on dry basis (<i>Maximum</i>) | 2.0 |
| 5. | Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>) | 1.8 |

Explanations:

- i. **Extraneous Vegetable Matter** - Vegetative matter associated with the plant from which the product originates.
- ii. **Foreign Matter** - Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, etc.

(2). **Dried Oregano Powder** means the powder obtained by grinding leaves of the *Origanum* genus, species and sub-species, excluding *Origanum majorana*, belonging to the Lamiaceae (Labiatae) family. It shall have characteristic odour and flavour. It shall be free from mustiness and other foreign flavours. It shall be free from living and dead insects, moulds, insect fragments and rodent contamination visible to the naked eye.

It shall also conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|---|--------------|
| 1. | Moisture content, percent by mass (<i>Maximum</i>) | 12.0 |
| 2. | Acid insoluble ash, percent by mass on dry basis (<i>Maximum</i>) | 2.0 |
| 3. | Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>) | 1.5 |

2.9.36 Pimento or Allspice

(1) **Pimento or Allspice Whole** means the dried, whole berry of *Pimenta dioica* (L.) Merr. It shall be dark brown in colour. It shall have a mixed flavour of four spices - clove, cinnamon, nutmeg and pepper. It shall be free from any foreign taste or odour, including rancidity or mustiness. It shall be free from living and dead insects, moulds, insect fragments and rodent contamination visible to the naked eye.

It shall conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|--|--------------|
| (i) | Moisture content, percent by mass (<i>Maximum</i>) | 12.0 |
| (ii) | Extraneous vegetable matter, percent by mass, (<i>Maximum</i>) | 1.0 |
| (iii) | Broken berries, percent by mass, on dry basis (<i>Maximum</i>) | 2.0 |
| (iv) | Foreign matter, percent by mass, on dry basis (<i>Maximum</i>) | 0.2 |
| (v) | Acid-insoluble ash, percent by mass on dry basis, (<i>Maximum</i>) | 1.0 |
| (vi) | Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>) | 2.0 |

Explanations:

- i. **Extraneous Vegetable Matter** - Vegetative matter associated with the plant from which the product originates.
- ii. **Foreign Matter** - Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, etc.

(2) **Pimento or Allspice Powder** means the powder obtained by grinding dried berries of *Pimenta dioica* (L.) Merr. It shall be in the form of homogeneous dark brown powder. It shall have a mixed flavour of four spices – clove, cinnamon, nutmeg and pepper. It shall be free from any foreign taste or odour, including rancidity or mustiness. It shall be free from living and dead insects, moulds, insect fragments and rodent contamination visible to the naked eye.

It shall conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|--|--------------|
| (i) | Moisture content, percent by mass (<i>Maximum</i>) | 12.0 |
| (ii) | Acid insoluble ash, percent by mass, on dry basis (<i>Maximum</i>) | 1.0 |

| | | |
|-------|---|------|
| (iii) | Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>) | 1.5 |
| (iv) | Non-volatile ether extract, percent by mass, on dry basis (<i>Maximum</i>) | 8.5 |
| (v) | Crude fibre, percent by mass, on dry basis (<i>Maximum</i>) | 27.5 |

2.9.37 Dried Laurel or Dried Bay Leaf

(1). **Dried Laurel or Dried Bay Leaf Whole** means the dried leaf of the tree *Laurus nobilis* L. The laurel leaf is oblong and pointed at the tip with a short petiole. The leaf is soft, shiny on the surface and dull underneath. It shall have pleasant, strong and delicate odour which emanates strongly when the leaf is crushed. It shall have characteristic flavour. It shall be free from any extraneous odour; in particular mustiness. It shall be free from living and dead insects, moulds, insect fragments and rodent contamination visible to the naked eye.

It shall conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|---|--------------|
| (i) | Moisture content, percent by mass (<i>Maximum</i>) | 8.0 |
| (ii) | Extraneous vegetable matter, percent by mass, on dry basis (<i>Maximum</i>) | 2.0 |
| (iii) | Foreign Matter, percent by mass, on dry basis (<i>Maximum</i>) | 0.2 |
| (iv) | Acid-insoluble ash, percent by mass on dry basis (<i>Maximum</i>) | 2.0 |
| (v) | Volatile oil content, ml/100 g, on dry basis, (<i>Minimum</i>) | 1.0 |

Explanations:

- i. **Extraneous Vegetable Matter** - Vegetative matter associated with the plant from which the product originates.
- ii. **Foreign Matter** - Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, etc.

(2). **Dried Laurel or Dried Bay Leaf Powder** means the powder obtained by grinding dried leaf of the tree *Laurus nobilis* L. It shall have pleasant, strong and delicate odour which

emanates strongly when the leaf is crushed. It shall have characteristic flavour. It shall be free from any extraneous odour, in particular mustiness. It shall be free from living and dead insects, moulds, insect fragments and rodent contamination visible to the naked eye.

It shall conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|---|--------------|
| (i) | Moisture content, percent by mass (<i>Maximum</i>) | 8.0 |
| (ii) | Acid insoluble ash, percent by mass, on dry basis (<i>Maximum</i>) | 2.0 |
| (iii) | Volatile oil content, ml/100g, on dry basis, (<i>Minimum</i>) | 0.8 |
| (iv) | Crude fibre content, percent by mass, on dry basis (<i>Maximum</i>) | 30.0 |

2.9.38 Dried Mint

Dried mint means dried leaves or broken or crushed leaves of *Mentha spicata* Linnaeus syn. *Mentha viridis* Linnaeus. It shall have characteristic odour and flavour and shall be free from mustiness and other foreign flavours. It shall be free from living insects and moulds and shall be free from dead insects, insect fragments and rodent contamination visible to the naked eye.

It shall conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|---|--------------|
| (i) | Moisture content, percent by mass (<i>Maximum</i>) | 13.0 |
| (ii) | Foreign matter, percent by mass, (<i>Maximum</i>) | 1.0 |
| (iii) | Extraneous vegetable matter percent by mass (<i>Maximum</i>) | 3.0 |
| (iv) | Total ash percent by mass on dry basis (<i>Maximum</i>) | 12.0 |
| (v) | Acid-insoluble ash, percent by mass on dry basis (<i>Maximum</i>) | 1.5 |
| (vi) | Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>) | 0.5 |

Explanations:

- i. **Foreign Matter** - Any matter or material not usually associated with the product.
- ii. **Extraneous vegetable matter:** Vegetative matter associated with the plant from which the product originates.

2.9.39 Dried Rosemary

Dried rosemary means dried leaves of the species *Rosmarinus officinalis L.*, belonging to the family *Lamiaceae*. It shall have characteristic colour, odour and flavour. It shall be free from any foreign taste or odour, including rancidity or mustiness. It shall be free from living and dead insects, moulds, insect fragments and rodent contamination visible to the naked eye.

It shall conform to the following requirements:

| Sr. No. | Characteristics | Requirements |
|---------|--|--------------|
| i. | Moisture content, percent by mass (<i>Maximum</i>) | 11.0 |
| ii. | Foreign matter, percent by mass (<i>Maximum</i>) | 1.0 |
| iii. | Extraneous vegetable matter, percent by mass (<i>Maximum</i>) | 3.0 |
| iv. | Brown leaves, percent by mass, on dry basis (<i>Maximum</i>) | 10.0 |
| v. | Total Ash, percent by mass on dry basis, (<i>Maximum</i>) | 8.0 |
| vi. | Acid-insoluble ash, percent by mass on dry basis, (<i>Maximum</i>) | 1.0 |
| vii. | Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>) | 0.8 |

Explanations:

- i. **Foreign Matter** - Any matter or material not usually associated with the product.
- ii. **Extraneous vegetable matter:** Vegetative matter associated with the plant from which the product originates.
- iii. **Brown leaves:** The leaves of plant which die during growing season and are brown in colour.