

1 **ANNEX**

2 **DRAFT STANDARD FOR OREGANO**

3 **(At Step 3)**

4 **1. SCOPE**

5 This standard applies to dried leaves/flowers of species or hybrids of all products traded as
6 oregano offered for industrial food production and for direct consumption including for catering
7 purposes or for repackaging if required.

8 **2. DESCRIPTION**

9 **2.1. Product Definition**

10 Dried oregano is the product obtained from the leaves and the flowering tops of all products
11 traded as oregano and processed in an appropriate manner, undergoing operations such as
12 cleaning, drying, rubbing, and sifting.

13 **2.2. Styles**

14 Dried oregano may be offered in one of the following styles:

- 15 a) Whole/Crushed/Rubbed: processed into varying degrees ranging from a course to fine
16 crush
17 b) Ground/Powdered: processed into powders

18 **3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

19 **3.1. Composition**

20 Product as defined in Section 2.

21 **3.2. Quality Factors**

22 **3.2.1. *Odour, flavor and colour***

23 Dried oregano shall have a characteristic odour and flavor (fragrant, warm, un pungent and bitter
24 flavour) varying according to the chemical strain of the main components of the volatile oil
25 (carvacrol and/or thymol). Dried oregano shall be free from any foreign odour or flavor and
26 especially from mustiness. Dried oregano shall have a characteristic colour varying from pale
27 greyish yellow green to dark green.

28 **3.2.2. *Infestation***

29 Dried oregano shall be free from live insects and practically free from dead insects, insect
30 fragments and rodent contamination visible to the naked eye (corrected, if necessary, for
31 abnormal vision).

32 **3.2.3. *Classification***

33 Whole/Crushed/Rubbed oregano are classified in three classes/grades according physical and
34 chemical requirements as specified in Table 1 and 2, respectively. On the other hand,
35 classification for ground/powdered oregano is not applicable.

- 36 - Extra
37 - Grade/Class I
38 - Grade /Class II

39

40 **3.2.4. Physical Characteristics**

41 Whole/Crushed/Rubbed oregano shall comply with the physical requirements specified in Table
 42 1. On the other hand, classification for ground/powdered oregano is not applicable.

43 **Table 1. Physical requirements for whole/crushed/rubbed oregano**

Parameters	Extra	Class/Grade I	Class/Grade II
Extraneous matter ⁽¹⁾ (maximum % mass fraction)	1	2	2
Foreign matter content ⁽²⁾ (maximum % mass fraction)	0.1	0.1	0.1
Oregano powder (smaller than 40 mesh/420 µm maximum %)	5	10	20

44
 45 ⁽¹⁾: All vegetable matter from the specific plant other than the required part. The proportion of stalks which
 46 have dimensions exceeding 7 mm in length and 3 mm in diameter shall not be more than 50% (w/w) of
 47 total extraneous matter content.

48 ⁽²⁾: Any visible and/or apparent matter or material not usually associated with the oregano such as olive
 49 leaves, strawberry leaves and sumac leaves.

50 **3.2.5. Chemical Characteristics**

51 Whole/crushed/rubbed oregano and ground/powdered oregano shall comply with the chemical
 52 requirements specified in Table 2.

53 **Table 2. Chemical requirements for whole/crushed/rubbed oregano and**
 54 **ground/powdered oregano**

Parameters	Whole/Crushed/Rubbed oregano			Ground /Powdered oregano
	Extra	Class/ Grade I	Class/ Grade II	
Moisture, % mass fraction, maximum	11	12	12	12
Total ash, % mas fraction (dry basis), maximum	9	10	12	12
Acid-insoluble ash, %mass fraction (dry basis), maximum	1.2	2	2	2.5
Volatile oils, ml/100 g (dry basis), minimum	2.5	2.0	1.5	1.5

55

56 **3.3. Classification of “Defectives”**

57 The representative sample taken from a lot that fails to meet one or more of the applicable
58 quality requirements, as set out in Section 3.2 (except those based on sample averages), should
59 be considered as a “defective”.

60 **3.4 Lot Acceptance**

61 A lot should be considered as meeting the applicable quality requirements referred to in Section
62 3.2 when the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance
63 number of the appropriate sampling plan. For factors evaluated on a sample average, a lot will
64 be considered acceptable if the average meets the specified tolerance, and no individual sample
65 is excessively out of tolerance.

66 **4. FOOD ADDITIVES**

67 No food additives and flavorings are permitted in the products covered by this standard.

68 **5. CONTAMINANTS**

69 **5.1.** The products covered by this Standard shall comply with the maximum levels of the *General*
70 *Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

71 **5.2.** The products covered by this Standard shall comply with the maximum residue limits for
72 pesticides established by the Codex Alimentarius Commission.

73 **6. FOOD HYGIENE**

74 **6.1.** It is recommended that the products covered by the provisions of this Standard be prepared
75 and handled in accordance with the appropriate sections of the *General Principles of Food*
76 *Hygiene* (CAC/RCP 1-1969), the *Code of Hygienic Practice for Spices and Dried Aromatic*
77 *Herbs* (CAC/RCP 42-1995 under Rev), *Code of Hygienic Practice for Low-Moisture Foods*
78 (CAC/RCP 75-2015) (Annex III) and other relevant Codex texts, such as codes of hygienic
79 practice and codes of practice.

80 **6.2.** The products shall comply with any microbiological criteria established in accordance with
81 the *Principles for the Establishment and Application of Microbiological Criteria for Foods*
82 (CAC/GL 21-1997).

83 **7. WEIGHTS AND MEASURES**

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

86 **8. LABELLING**

87 **8.1.** The products covered by the provisions of this Standard shall be labelled in accordance
88 with the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985). In
89 addition, the following specific provisions apply:

90 **8.2. Name of the Product**

91 8.2.1. The name of the product shall be “dried oregano or oregano”.

92 8.2.2. The scientific name of the product shall be noted.

93 **8.2.3.** The name of the product may include an indication of the style/grade.

94 **8.3** Country of origin (Optional)

95 **8.4. Labelling of Non-Retail Containers**

96 Information for non-retail containers shall be given either on the package or in accompanying
97 documents, except that the name of the product, lot identification and the name and address of
98 the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear
99 on the container. However, lot identification, and the name and address of the manufacturer,
100 packer, distributor or importer may be replaced by an identification mark, provided that such a
101 mark is clearly identifiable with the accompanying documents.

102 **9. METHODS OF ANALYSIS AND SAMPLING**

103 **9.1. Methods of Analysis**

104

105 **Table 3. Methods of Analysis**

Provision	Method	Principle
Moisture	ISO 939:1980 [ISO 760:1978] AOAC 941.11 [AOAC 986.21]	Distillation
Total ash	ISO 928:1997 AOAC 941.12	Gravimetry
Acid-insoluble ash	ISO 930:1997	Gravimetry
Volatile oils	ISO 6571:2008 AOAC 962.17	Distillation
Extraneous matter	ISO 927:2009	Visual examination
Foreign matter	ISO 927:2009	Visual examination

106

107 **9.2. Sampling Plan**

108 [To be developed]

109

110