

BUREAU OF INDIAN STANDARDS

Draft MINUTES

Name of the Committee	No. of Meeting	Date	Time	Venue
Spices and Condiments Sectional Committee, FAD 09	24 th	26 September 2024 (Thursday)	10 30 hrs	Hybrid Meeting (BIS, New Delhi)

Attendance is placed at Annex I

CHAIRPERSON:

Dr. A.B. Rema Shree
Director,
Spices Board India, Kochi

MEMBER SECRETARY:

Ms. Lavika Singh
Scientist-C/ Deputy Director
Food & Agriculture Department,
Bureau of Indian Standards,
New Delhi

Item 0 GENERAL

0.1 Welcome by BIS Secretariat

Ms. Lavika Singh, Scientist-C/Deputy Director Food & Agriculture Department, BIS extended a warm welcome to the chairperson and members to the 24th meeting of FAD 09.

0.2 Opening Remarks by the Chairperson, FAD 09

Dr. A.B. Rema Shree, Chairperson, FAD 09 extended a warm welcome to the members of the Committee to its 24th meeting. Dr. A.B. Rema Shree highlighted the importance of attendance in committee meetings and active participation in national standardization for continued membership in FAD 09. Dr. Rema Shree highlighted the important items for discussion in agenda and requested all the members to have fruitful and amicable deliberations. Further, she thanked member secretary Ms. Lavika Singh for her continued efforts towards FAD 09.

ITEM 1 CONFIRMATION OF THE MINUTES OF THE LAST MEETING

There being no comments, the committee confirmed the minutes of the 23rd meeting of Spices and Condiments Sectional Committee, FAD 09 held on 19 April 2024 as circulated by the secretariat vide email dated 21 May 2023.

ITEM 2 PLANNING FOR 2024-25

2.1 Rolling Annual Action Plan for 2024-25

The committee reviewed the annual action plan (AAP) 2024-25 of FAD 09 attached at Annex II of Agenda. The committee requested members to expedite the task allocated to them, for timely completion of projects specified in AAP.

2.2 Annual Calendar of Sectional Committee Meetings

The frequency of sectional committee meetings is increased to quarterly meetings. The draft plan for FAD 09 meetings is placed below:

Planned frequency (Months)	April 2024	September 2024	December 2024	February 2025
4	19 April 2024	26 September 2024	Virtual meeting	February 2025 (CFTRI, Mysore/)

ITEM 3 SCOPE, ACTIVITIES & COMPOSITION OF FAD 09

3.1 Scope & Activities of the Committee

3.1.1 The committee noted the updated scope of FAD 09 enclosed as Annex II of Agenda.

3.2 Composition of the Sectional Committee

3.2.1 The committee noted the composition attached at Annex III of the agenda and directed all the members to regularly attend all the committee meetings.

The committee decided to co-opt following organizations:

- a) CSIR- Central Institute of Medicinal and Aromatic Plants (CIMAP), Lucknow; and
- b) ICAR-Directorate of Medicinal Aromatic Plants Research (ICAR-DMAPR), Anand, Gujrat
- c) Institute of Himalayan Bioresource Technology, Palampur

3.3 Panels under FAD 09

FAD 9/Panel I – Oleoresins

Scope: To review the following IS.

The committee decides to co-opt CSIR - National Institute for Interdisciplinary Science and Technology, Thiruvananthapuram and Spices Board India, Kochi in FAD 09/Panel I and the final composition is listed below-

Composition:

- i) **Dr. M. M. Naidu, CFTRI – Convenor**
- ii) Sh. Ram Kumar Menon, World Spice Organization
- iii) Mr. Jijo Joseph, Kancor Mane, World Spice Organization
- iv) Sh. Kannan B., CII
- v) Sh. Shibu Kumar, Synthite Industries
- vi) Dr. Tenson Antony, All India Spice Exporters Forum
- vii) Er. Venugopalan V V and Dr. P Nisha, CSIR - National Institute for Interdisciplinary Science and Technology, Thiruvananthapuram
- viii) Spices Board India, Kochi

ITEM 4 REVIEW OF INDIAN STANDARDS

4.1 The committee noted the information mentioned at 4.0 of Agenda regarding periodic review of Indian Standards within five years.

4.2 The Committee noted the list of Indian Standards which are due for review in 2024-25, mentioned at item 4.2 of agenda and decided as under:

S. No.	IS No.	IS Title	Due Date	Allocated to
1.	IS 10925 : 1984	Specification for turmeric oleoresin	June 2024	Panel I and the committee decided to hold a frequent panel meeting.
2.	IS 11300 : 2011	Spices and condiments - Caraway seeds - Specification (<i>first revision</i>)	June 2024	Dr. Vinay Bhardwaj, NRCSS, Ajmer
3.	IS 13446 : 2009	Spices and condiments - Large cardamom - Capsules and seeds - Specification (<i>second revision</i>)	June 2024	Spices Board India, Kochi
4.	IS 13474 : 2011	Spices and condiments - Green pepper canned in brine - Specification (<i>first revision</i>)	June 2024	Industry and Shri Ram kumar Menon, WSO, Kochi
5.	IS 13644 : 1992	Dry kokum - Specification	June 2024	CSIR - Central Food Technological Research Institute, Mysore
6.	IS 13663 : 1993	Chilli oleoresin - Specification	June 2024	Panel I

7.	IS 13895 : 1994	Spices and condiments - Tamarind powder - Specification	June 2024	Dr. M. M. Naidu, In Personal Capacity
8.	IS 15460 (Part 1) : 2004/ISO 5565-1	Vanilla [vanilla fragrans (Salisbury) Ames]: Part 1 specification	June 2024	Dr. Ranjith A, Spices Board India, Kochi
9.	IS 15695 : 2006/ISO 11027	Pepper and pepper oleoresins - Determination of piperine content - Method using high - Performance liquid chromatography	June 2024	Dr. Ranjith A, Spices Board India, Kochi
10.	IS 1908 : 2020	Spices and Condiments — Ginger, Whole and Ground — Specification (<i>fourth revision</i>)	March 2025	Dr. Vinay Bhardwaj, NRCSS, Ajmer
11.	IS 2323 : 2011	Spices and condiments - Mustard, whole and ground - Specification (<i>second revision</i>)	June 2024	Dr. Vinay Bhardwaj, NRCSS, Ajmer
12.	IS 2443 : 2008	Spices and condiments - Coriander, whole and ground - Specification (<i>third revision</i>)	June 2024	Dr. Vinay Bhardwaj, NRCSS, Ajmer
13.	IS 3796 : 2011	Spices and condiments - Fennel seeds, whole - Specification (<i>second revision</i>)	June 2024	Dr. Vinay Bhardwaj, NRCSS, Ajmer
14.	IS 3797 : 2011	Spices and condiments - Celery seeds - Specification (<i>second revision</i>)	June 2024	Dr. Vinay Bhardwaj, NRCSS, Ajmer
15.	IS 4452 : 2009	Dehydrated onion - Specification (<i>first revision</i>)	June 2024	CIMAP, Lucknow
16.	IS 4811 : 2014	Cinnamon whole - Specification (<i>second revision</i>)	June 2024	CIMAP, Lucknow
17.	IS 5452 : 2008	Dehydrated garlic - Specification (<i>second revision</i>)	June 2024	CIMAP, Lucknow
18.	IS 5832 : 1984	Specification for black pepper oleoresin (<i>second revision</i>)	June 2024	CIMAP, Lucknow
19.	IS 5955 : 1993	Specification for black pepper oleoresin (<i>second revision</i>)	June 2024	Dr. M. M. Naidu and Dr. P Nisha
20.	IS 6364 : 1993	Spices and condiments - Tamarind pulp - Specification (<i>second revision</i>)	June 2024	Dr. M. M. Naidu
21.	IS 7807 : 1975	Methods of test for asafetida	June 2024	Reaffirmed
22.	IS 7826 : 1984	Specification for ginger oleoresin (<i>second revision</i>)	June 2024	FAD 09/Panel II

23.	IS 9486 : 2011	Spices and condiments - Dehydrated green pepper - Specification (<i>second revision</i>)	June 2024	Shri Ram Kumar Menon, World Spice Organization
-----	----------------	--	-----------	--

4.3 Revision of Pre 2000 Indian Standards

4.3.2 The Committee noted the list of pre 2000 Indian Standards, out of which 9 are still pending for revision. Out of these 9, for IS 7807:1975 'Methods of test for asafoetida' R&D Project has been initiated. For the remaining 8 standards, committee requested the experts for expedition of tasks allocated for revision of Pre 2000 Indian Standards. Allocation for 8 Pre 2000 ISs are as under:

S. No.	IS No.	IS Title	Allocated to
1.	IS 10925:1984	Specification for turmeric oleoresin	FAD 9/Panel I
2.	IS 7826:1984	Specification for ginger oleoresin (<i>first revision</i>)	FAD 9/Panel I
3.	IS 5832:1984	Specification for black pepper oleoresin (<i>second revision</i>)	FAD 9/Panel I
4.	IS 13663:1993	Chilli oleoresin - Specification	FAD 9/Panel I
5.	IS 5955 : 1993	Spices and condiments - Tamarind concentrate - Specification (<i>first revision</i>)	Dr. M. Madhava Naidu and Dr. P Nisha
6.	IS 6364 : 1993	Spices and condiments - Tamarind pulp - Specification (<i>second revision</i>)	Dr. M. Madhava Naidu and Dr. P Nisha
7.	IS 13644 : 1992	Dry kokum - Specification	Dr. Anees from IISR, Calicut, Dr. M. Madhava Naidu and Dr. P Nisha
8.	IS 13895 : 1994	Spices and condiments - Tamarind powder - Specification	Dr. M. Madhava Naidu and Dr. P Nisha

In its last meeting, the committee decides to remind the experts for expedition of tasks allocated for revision of Pre 2000 Indian Standards in FAD 09 .

ITEM 5 R&D PROJECT TO BE TAKEN UP

5.1 FOR STUDY OF ASAFOETIDA FOR DETERMINING ITS QUALITY AND SAFETY PARAMETERS

The committee noted that R&D Project for study of Asafoetida for determining its quality and safety parameters was awarded to IIT Kharagpur and other details about project mentioned at Item 5.1 of Agenda.

ITEM 6 DRAFT INDIAN STANDARDS FOR FINALIZATION

6.1 FAD 9 (24301) (ISO 7540: 2020) ‘Spices and condiments Ground sweet and hot paprika *Capsicum annuum* L and *Capsicum frutescens* L Specifications’

Sl. No.	Clause/Sub-clause/para/table/fig. No. commented	Commentator / Organization	Type of Comments (General/Editorial/Technical)	Justification and Proposed Change	Decision of Committee
1.	5.3 Chemical requirements	World Spic Organization	Technical	Acid insoluble ash of sweet Paprika is given as 1.0% against the FSSAI limit of 1.3% max for chilli. May be looked into.	Not Accepted. The committee opined that BIS and ISO standards are quality standard, and therefore may be more stringent than FSSAI regulations.
2.	5.3 Chemical requirements	World Spic Organization	Technical	Non Volatile ether extract is a quality requirement and it should be 12% (Min) against 25% (max) given, in line with the FSSAI standard for chilli.	Not Accepted. Following detailed deliberations, the committee was of the view that non volatile ether extract is positive requirement of paprika and reflects the adulteration, therefore, minimum level of non volatile ether extract should be specified in the standard.

The committee decided to finalize FAD 9 (24301), adoption of ISO 7540: 2020 ‘Spices and condiments Ground sweet and hot paprika *Capsicum annuum* L and *Capsicum frutescens* L Specifications’ for publication.

6.2 FAD 9 (24303), Adoption of ISO 7541: 2020 ‘Spices and condiments Spectrophotometric determination of the extractable colour in paprika’

Sl. No.	Clause/Sub-clause/para/table/figure No. commented	Commentator/Organization	Type of Comments	Justification and Proposed Change	Decision of Committee
1.	10.9	World Spices Organization	Technical	<p>Capsanthin concentration is around 40% of the Carotenoids pool. 240 ASTA colour is equal to 10,000 MSD-10 colour which is of 6.2 g/kg of Carotenoids. Thus, the Capsanthin concentration is 2.48 g/kg (40% of 6.2 g/kg). But as per the formula it is 240 ASTA x 0.169 which is 40.56 g/kg, totally different.</p>	<p>Accepted. Following deliberations, the committee was of the view that formula in ISO opined that BIS and ISO 7541: 2020 needs to be modified and FAD 09 will send comments to SC 7 for consideration and revision of ISO 7541.</p> <p>Accordingly, the committee decided to drop FAD 9 (24303) on the basis of comments received from World Standards Organization (WSO) and forward the comment to secretariat team of ISO/TC 34/SC 7.</p>

ITEM 7 ISO STANDARDS FOR ADOPTION

The committee reviewed the following ISO Standards and decided to identify and adopt the ISO Standards as Indian Standards, since FAD 09 (BIS) had contributed significantly in

development of these ISO standards by commenting on the drafts circulated for all these 5 projects.

- i) ISO 5671 : 2023 ‘Spices and condiments — Dried chive (*Allium schoenoprasum* L.)
- ii) ISO 20377 : 2018 ‘Dried parsley (*Petroselinum crispum*) — Specification’
- iii) ISO 21803 : 2019 ‘Dried dill — Specification’
- iv) ISO 24052 : 2022 ‘Spices and condiments — Dried sumac — Specification’
- v) ISO 21983 : 2019 ‘Guidelines for the harvesting, transportation, separation of stigma, drying and storage of saffron before packing’

ITEM 8 COMMENT RECEIVED ON INDIAN STANDARD

8.1 15697 (Part-1) : 2016 Chilli and Chilli oleoresins- Determination of Total Capsaicinoid content Part- 1 Spectrophotometric method

The committee reviewed the comments received from Bhagyawati Verma, Sr. Chemist, Regional Agmark Laboratory, Rajkot on IS 15697, and decided that any result i.e., either at Wavelength of 248 or at wavelength of 296 may be reported as mentioned in IS 15697:2016 (Part 1), However, while reporting the result and wavelength should be mentioned.

ITEM 9 INTERNATIONAL ACTIVITIES

9.1 The committee noted resolutions of 32nd Plenary of ISO/TC 34/SC 7 along with the meetings of ISO/TC 34/SC 7/ WG 7 and ISO/TC 34/SC 7/ WG 11 held from 17 to 20 June 2024 at AFNOR, Paris, attached in agenda at Annex XV.

9.2 The committee noted the information regarding Indian’s Vote for ballots received under ISO/TC 34/SC 7 ‘Spices, culinary herbs and condiments’ at Item 9.1 of Agenda. As the BIS (India) is currently an ‘P’ (Participating) member in ISO/TC 34/SC 7.

9.3 The committee decides to allocate the following projects to the committee members/organization as per resolutions taken in 32nd meeting of ISO/TC 34/SC 7 ‘Spices, culinary herbs and condiments’ held on 18 to 20 June 2024 at AFNOR, Paris.

S. No.	Resolution	Allocated to
1.	Resolution 571 , ISO 7925:1999 (Ed 2, vers 4) Dried oregano (<i>Origanum vulgare</i> L.) — Whole or ground leaves — Specification	CSIR-CIMAP, Anand
2.	Resolution 572 , ISO 6538:1997 (Ed 2, vers 5) Cassia, Chinese type, Indonesian type and Vietnamese type [<i>Cinnamomum aromaticum</i> (Nees) syn. <i>Cinnamomum cassia</i> (Nees) ex Blume, <i>Cinnamomum burmanii</i> (C.G. Nees)	Shri Anees, IISR, Calicut

	Blume and <i>Cinnamomum loureirii</i> Nees] — Specification	
3.	Resolution 592 , ISO 6575:1982 (vers 7) Fenugreek, whole or ground (powdered) — Specification	Dr. Vinay Bhardwaj, NRCSS, Ajmer
4.	Resolution 595 , ISO 10620:1995 (vers 5) Dried sweet marjoram (<i>Origanum majorana</i> L.) — Specification	CSIR-CIMAP
5.	Resolution 604 , ISO 2254:2004 (Ed 2, vers 4) Cloves, whole and ground (powdered) — Specification	IISR, Calicut and Spices Board India, Kochi
6.	Resolution 610 , ISO/AWI 5562 Turmeric, whole or ground (powdered) — Specification	IISR, Calicut
7.	Resolution 613 , ISO 7543-2:1993 Chillies and chilli oleoresins Determination of total capsaicinoid content Part 2: Method using high-performance liquid chromatography	Abbott Laboratories
8.	Resolution 616 , Specification on Curry Leaves	Dr. Nagarajan S to make a draft
9.	Resolution 620 , Method for analysis of ethylene oxide and 2- chloroethanol in spices and spice products using GC-MS/MS	
10.	Resolution 621 , Spice oleoresins – Specifications	Panel I, Dr. Nagarajan S, Dr. P Nisha and Dr. Ramesh Babu (India) as Convenor

9.4 The committee decides to nominate following experts in Working groups under ISO/TC 34/SC 7:

- i) ISO/TC 34/SC 7/WG 12 ‘Vanilla’ - Dr. Ranjith A, Scientist-C, Spices Board India, Kochi and Dr. MM Naidu, In Personal Capacity; and
- ii) ISO/TC 34/SC 7/WG 12 ‘Savoury’ - Dr. V. Sundaresan, CSIR-Central Institute of Medical and Aromatic Plants (CIMAP), Lucknow.

9.5 NWIP: Spices and Condiments — Determination of Sudan I, II, III & IV, Sudan Red 7B, Sudan Orange G, Para Red, Rhodamine B and Butter Yellow using LC-MS/MS

The committee noted that in 29th meeting of ISO/TC 34/SC 7, India proposed to submit an NWIP on the Method for Determination of Sudan and other illegal dyes in chillies and chilli products by LC-MS/MS and the subcommittee directed India to include Turmeric and Paprika, in addition to Chillies in the scope of proposed standard. The committee reviewed the modified

draft Form 4 for the subject submitted by Dr. Ramesh Babu attached at Annex XVI of Agenda and decided to update the title of NWIP and draft standard as Spices and Spice Products — Determination of Synthetic dyes (Sudan I, II, III & IV, Sudan Red 7B, Sudan Orange G, Para Red, Rhodamine B and Butter Yellow) using LC-MS/MS and approve the draft Form 4.

ITEM 10 There being no any other business for discussions, the meeting ended with a vote of thanks by secretariat to the Chairperson FAD 09 and committee members.

Attendance Sheet
Spices and Condiments Sectional Committee, FAD 09

Date: 26 September 2024

Venue: BIS, New Delhi (Hybrid Mode)

Sl. No.	Organization Name	Members Name	Email ID
Physical Attendee			
1.	Spices Board India, Kochi, Kerala	Dr. A. B. Rema Shree (Chairperson)	remashreeab.sb@gov.in
2.	Consumer Coordination Council, Noida	Sh. Ramji Bhai Mavani	ramjibhaimavani@gmail.com
3.	National Research Centre on Seed Spices, Ajmer	Dr. Vinay Bhardwaj	Vinay.Bhardwaj@icar.gov.in
4.	Praveen Masalewale	Ms. Rohini Kulkarni	rohinimkulkarni@gmail.com
5.	Spices Board India, Kochi, Kerala	Dr. Ranjith A	ranjith.a@nic.in
Virtual Attendee			
6.	All India Spices Exporters Forum, Cochin	Ms. Priyamvada Nilayangod	priyamvada.aisef@gmail.com
7.	CSIR - Central Food Technological Research Institute, Mysore, Karnataka	Dr. Nagarajan S	nagarajan@cftri.res.in
8.	CSIR - National Institute for Interdisciplinary Science and Technology, Thiruvananthapuram	Dr. P Nisha	pnisha@niist.res.in
		Er. Venugopalan V V	venugopalvv@niist.res.in
9.	Confederation of Indian Industry, New Delhi	Shri. Kannan B.	Kannan.B@itc.in
10.	Directorate of Marketing and Inspection, Faridabad, Haryana	Dr. Ashish Mukherjee	ashish.mukherjee@gov.in
11.	Export Inspection Council of India, New Delhi	Mr. Wasi Asghar	eia-kochi8@eicindia.gov.in
12.	ICAR - Indian Institute of Spices Research, Kozhikode, Kerala	Dr. N. K. Leela	leela@spices.res.in
13.	ICMR - National Institute of Nutrition, Hyderabad	Dr. S Sreenivasa Reddy	sreenivasareddys@gmail.com
16.	Spices Board India, Kochi, Kerala	Ms. C.M. Sri Latha	srilatha.cm@nic.in
17.	Synthite Industries Private Limited, Kolenchery, Kerala	Mr. Shibu K. Chithajan	shibukc@synthite.com
18.	World Spice Organisation, Kochi, Kerala	Mr. Ramkumar Menon	ramkumar55@gmail.com
19.	In Personal Capacity	Dr. M. Madhava Naidu	mmnaidu@cftri.res.in
20.	Food & Agriculture Department, BIS,	Smt. Lavika Singh	Fad9@bis.gov.in

	New Delhi	Scientist – C	
--	-----------	---------------	--