Food and Agriculture Organization of the United Nations

World Health Organization

CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES – REQUIREMENTS FOR VANILLA
CXS 367-2026

ADOPTED 2026 | CXS 367-2026

History of the standard

Adopted in 2026.

1 Scope

This standard applies dried or dehydrated fruits and berries – vanilla (cured vanilla beans) as defined in Section 2.1: "Product definition" below, offered for direct human consumption, or as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing.

2 Description

2.1 Product definition

Dried or dehydrated vanilla beans belonging to the species listed in Table 1:

Table 1: Variety of dried or dehydrated fruits and berries – vanilla covered by this standard.

Common name	Trade names	Scientific names
Vanilla	Pompona vanilla	*Vanilla pompona* Schiede (Orchidaceae)
	Vanilla Mexican vanilla Bourbon vanilla Planifolia vanilla	*Vanilla planifolia* Andrews (Orchidaceae) (syn. *V. fragrans* (Salis.) Ames)
	Vanilla-odorata	*Vanilla odorata* C. Presl (Orchidaceae)
	Tahitian vanilla	*Vanilla x tahitensis* J.W. Moore (Orchidaceae)
	Maya vanilla	*Vanilla cribbiana* Soto Arenas (Orchidaceae)

2.2 Styles

Dried or dehydrated vanilla may be:

- whole beans or complete beans with seeds and pulp inside;
- splits – beans that are naturally split;
- cut – short vanilla beans of varying lengths;
- vanilla pulp and seeds – vanilla-caviar; or
- ground/powdered – obtained by grinding vanilla beans (whole, cut or splits);

Other styles distinctly different from those five above are allowed, provided they are labelled accordingly.

2.3 Sizing (optional)

Vanilla may be sized whole or cut when appropriate, in accordance with existing trade practices.

3 Essential composition and quality factors

3.1 Composition

Vanilla as described in Section 2: "Description" above shall conform to the requirements contained in Annex I, Table A1: Chemical characteristics and Table A2: Physical characteristics of vanilla.

3.2 Quality factors

Vanilla shall be safe and suitable for human consumption.

3.2.1 Odour, flavour, and colour

The product shall have a characteristic odour, flavour, and colour, which can vary depending on geoclimatic factors and conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness. Vanilla beans' colour ranges from reddish to shiny black (oily black).

3.2.2 Chemical and physical characteristics

Vanilla beans as described in Section 2.1: "Product definition" shall comply with the requirements specified in Annex I (Table A1: "Chemical characteristics" and Table A2: "Physical characteristics of vanilla"). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

3.2.3 Classification (optional)

If traded as unclassified, the provisions for grade/class III in Annex I shall apply as minimum requirements for *Vanilla planifolia*.

4 Food additives

Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995)[1] are acceptable for use only in ground/powdered form of product conforming to this standard.

5 Contaminants

The products covered by this standard shall comply with the maximum levels specified in the *General standard for contaminants and toxins in food and feed* (CXS 193-1995)[2] and produced in accordance with the *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017)[3] and other relevant Codex texts.

The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 Hygiene

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC 1-1969),[4] *Code of hygienic practice for low-moisture foods* (CXC 75-2015),[5] Annex III on spices and dried culinary herbs, and other relevant Codex texts.

The products should comply with any microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).[6]

7 Weights and measures

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

8 Labelling

The products shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).[7] In addition, the following specific provisions apply:

8.1 Name of the product

- The name of the product shall be the common name as described in Section 2.1: "Product definition".
- The style of the product shall be as described in Section 2.2: "Styles".
- The trade name shall be declared.
- The scientific name may be indicated.

8.2 Country of origin and country of harvest

- Country of origin shall be declared.
- Country of harvest (optional).
- Region of harvest and year of harvest (optional).

8.3 Commercial identification

- style;
- class/grade, if applicable; and
- size (optional).

8.4 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).[8]

9 Methods of analysis and sampling

9.1 Methods of analysis

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)[9] relevant to the provisions in this standard shall be used.

ANNEX I

Chemical and physical characteristics and methods of analysis for vanilla

Table A1. Chemical characteristics for vanilla per species

Scientific name	Form/Style	Moisture content % w/w (min–max)	Vanillin content on wet basis [weight] g/100g (min)
Vanilla planifolia	Whole: Extra	35–38	1.8
	Whole: Class I	30–36	1.6
	Whole: Class II	25–30	1.4
	Whole: Class III	15–25	1.2
	Split	15–25	1.2
	Cut	10–25	1
	Ground/powdered	<15	1
	Vanilla pulp and seeds – Vanilla-caviar	25–35	1
Vanilla odorata	Whole	15–35	2
	Split	15–25	2
	Cut	15–20	1.4
	Ground/powdered	<15	1.4
	Vanilla pulp and seeds – Vanilla-caviar	25–30	1
Vanilla x tahitensis	Whole	30–55	0.3
	Cut	15–55	0.3
	Ground/powdered	10–45	0.3
	Vanilla pulp and seeds – Vanilla-caviar	15–55	0.3
Vanilla cribbiana	Whole	15–38	1.4
	Split	15–25	1.4
	Cut	10–25	0.7
	Ground/powdered	<15	0.5
	Vanilla pulp and seeds – Vanilla-caviar	25–35	1

Scientific name	Form/Style	Moisture content % w/w (min–max)	Vanillin content on wet basis [weight] g/100g (min)
Vanilla pompona	Whole	20–40	0.02
	Cut	15–25	0.02
	Ground/ powdered	<15	0.01
	Vanilla pulp and seeds – Vanilla-caviar	25–35	0.02

Table A2. Physical characteristics of vanilla

Product name	Form/Style	Extraneous matter** % w/w (max)	Live insect (by count)
Vanilla	Whole	1	0
	Split	1	0
	Cut	1	0
	Ground/powdered*	N/A	0
	Vanilla pulp and seeds – Vanilla-caviar	N/A	0

Notes:

* The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.
** Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.
N/A = Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

REFERENCED TEXTS

1 *General standard for food additives* (CXS 192-1995).

2 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).

3 *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017).

4 *General principles of food hygiene* (CXC 1-1969).

5 *Code of hygienic practice for low-moisture foods* (CXC 75-2015).

6 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).

7 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).

8 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).

9 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

Codex Secretariat
Contacts

codex@fao.org
codexalimentarius.org
x.com/FAOWHOCodex
youtube.com/@UNFAO

Food and Agriculture Organization of the United Nations
Rome, Italy

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