**APPENDIX 2**

**LIST OF STANDARDS FOR SYSTEMATIC REVIEW**

**KEBS TC 024 Spices, culinary herbs, and condiments**

1. KS ISO 6754:1996; dried thyme (Thymus vulgaris L.)-Specification. / Spices, Condiments and Culinary Herbs

2. KS ISO 959-1:1998; Specification for pepper - Part 1: Black pepper.

3. KS ISO 6571:2008; Spices, condiments and herbs-Determination of volatile oil content (hydro distillation method).

4. KS ISO 6465:2009; Spices-Cumin (Cuminum cyminum L.)-Specification.

5. KS ISO 927:2009; Spices and condiments-Determination of extraneous matter and foreign matter content.

6. KS ISO 2254:2004; Clove, whole and ground (powdered)-Specification / Spices, Culinary Herbs and Condiments

7. KS 228-3:1986; Specification for curry powder - Part 3: Determination of filth and extraneous matter in spices and condiments.

8. KS ISO 13685:1997; Ginger and its oleoresins - Determination of main pungent components (gingerols and shogaols) - Method using high-performance liquid chromatography.

9. KS ISO 13685:1997Ginger and its oleoresins - Determination of main pungent components (gingerols and shogaols) - Method using high-performance liquid chromatography.

10. KS ISO 676:1995; Spices and condiments - Botanical nomenclature.

11. KS ISO 5560:1998 Specification for dehydrated garlic (Allium sativum L.).

12. KS 702:2008, Vinegar - Specification.

14. KS ISO 3493:2014; Vanilla - Vocabulary.

15. KS 1092:2006; Whole turmeric rhizomes - Specification (Second Edition).

16. KS ISO 3632-2:2010; Spices-Saffron (Crocus sativus L.) Part 2: Test methods

17. KS 1162:2008; Fenugreek seed powder - Specification (Second Edition).

18. KS ISO 11163:1995; Dried sweet basil (Ocimum basilicum L.) - Specification.

19. KS ISO 11165:1995; Dried sage (Salvia officinalis L.) - Specification.

20. KS ISO 7925:1999; Dried oregano (Origanum vulgare L.) - Whole or ground leaves – Specification

21. KS ISO 959-1:1998; Specification for pepper - Part 1: Black pepper.

22. KS CAC/RCP42:1995, Code of hygienic practice for spices and dried aromatic herbs.

23. KS ISO 882-2:1993; Cardamom [(Elettaria cardamomum (Linnaeus) Maton var. minuscula Burkill)] - Specification Part 2: Seeds.

24. KS ISO 882-1:1993, Cardamom [(Elettaria cardamomum (Linnaeus) Maton var. minuscula Burkill)] - Specification Part 1: Whole capsules.

25. KS 1367:1997; Specification for fruit chutney.

26. KS 1095:2016; Food seasoning mixtures - Specification.

27. KS ISO 2256:1984; Dried mint (spearmint) (Mentha spicata Linnaeus syn. Mentha viridis Linnaeus) - Specification.

28. KS ISO 6755:2001, dried sour cherries - Specification.

29. KS ISO 948:1999; Spices and condiments - Sampling.

31. KS ISO 2825:1999; Spices and condiments - Preparation of a ground sample for analysis.

32. KS ISO 948:1999; Spices and condiments - Sampling.

34. KS 329:2007; Ponceau 4R for use in foodstuff - Specification.

35. KS CAC GL 14:1991; Guide for the microbiological quality of spices and herbs used in processed meat and poultry products.

36. KS ISO 10621:1997; Degydrated green pepper (piper nigrum L ) – Specification

37. KS ISO 1208:1982; Spces and condiments - Determination of filth

38. KS ISO 10621:1997; Degydrated green pepper (piper nigrum L ) – Specification

39. KS ISO 5567:1982; Dehydrated garlic Determination of volatile organic sulphur compounds

40. KS ISO 5566:1982; Turmeric Determination of colouring power- Spectrophotometric method

41. KS ISO 6574:1986; Celery seed (Apium graveolens Linnaeus) - Specification.

42. KS ISO 972:1997 Chillies and capsicums, whole or ground (powdered) – Specification