**APPENDIX 2**

**LIST OF STANDARDS FOR SYSTEMATIC REVIEW**

**KEBS TC 014; processed fruits and vegetables**

1. KS 343:2017 Certain canned mushrooms — Specification, Second Edition
2. KS 2685:2017 Certain canned vegetables — Specification, First Edition
3. KS 2686:2017 Certain canned fruits — Specification, First Edition
4. KS 2688:2017 Certain canned citrus fruits — Specification, First Edition
5. KS 2687:2017 Pickled fruits and vegetables — Specification, First Edition
6. KS 2689:2017 Quick frozen vegetables — Specification, First Edition
7. Canned beans in tomato sauce (baked beans) —Specification, Second Edition
8. KS ISO 6949:1999 -Fruits and vegetables - Principles and techniques of the controlled atmosphere method of storage.
9. KS ISO 8129-2:1999 Fruits, vegetables and derived products - Determination of alcohol - Insoluble solids content - Part 2: Method for fresh or quick frozen peas.
10. KS 2640:2016 Fruit juices and nectars - Specification.
11. KS 1311:2017 Canned Baked Beans in Tomato Sauce Specification
12. KS 224:2017 Fruit Drinks and Squashes Specification
13. KS ISO 18787:2017 Foodstuffs Determination of Water Activity
14. KS ISO 17239:2004 Fruits Vegetables and Derived Products Determination of Arsenic Content Method Using Hydridegeneration Atomic Absorption Spectrometry
15. KS ISO 9526:1990 Fruits Vegetables and Derived Products Determination of Iron Content By Flame Atomic Absorption Spectrometry
16. KS EAS 66-1:2017 Tomato Products Specification Part 1 Canned Preserved Tomato
17. KS EAS 66-2:2017 Tomato Products Specification Part 2 Tomato Sauce and Ketchup
18. KS EAS 66-3:2017 Tomato Products Specification Part 3 Tomato Juice
19. KS EAS 66-4:2017 Tomato Products Specification Part 4 Tomato Concentrates Paste and Puree
20. KS EAS 174:2007; Black currant concentrate (preserved exclusively by physical means) - Specification.
21. KS EAS 893:2017 Chilli Sauce Specification
22. KS ISO 7701:1994 Dried Apples Specification and Test Methods
23. KS ISO 7703:1995 Dried Peaches Specification and Test Methods
24. KS ISO 7908:1991 Dried Sweet Eherries Specification
25. KS ISO 7910:1991 Dried Mulberries Specification
26. KS ISO 6754:1996; dried thyme (Thymus vulgaris L.)-Specification. / Spices, Condiments and Culinary Herbs
27. KS ISO 959-1:1998; Specification for pepper - Part 1: Black pepper.
28. KS ISO 6571:2008; Spices, condiments and herbs-Determination of volatile oil content (hydro distillation method).
29. KS ISO 6465:2009; Spices-Cumin (Cuminum cyminum L.)-Specification.
30. KS ISO 927:2009; Spices and condiments-Determination of extraneous matter and foreign matter content.
31. KS ISO 2254:2004; Clove, whole and ground (powdered)-Specification / Spices, Culinary Herbs and Condiments
32. KS 228-3:1986; Specification for curry powder - Part 3: Determination of filth and extraneous matter in spices and condiments.
33. KS ISO 13685:1997; Ginger and its oleoresins - Determination of main pungent components (gingerols and shogaols) - Method using high-performance liquid chromatography.
34. KS ISO 13685:1997Ginger and its oleoresins - Determination of main pungent components (gingerols and shogaols) - Method using high-performance liquid chromatography.
35. KS ISO 676:1995; Spices and condiments - Botanical nomenclature.
36. KS ISO 5560:1998 Specification for dehydrated garlic (Allium sativum L.).
37. KS 702:2008, Vinegar - Specification.
38. KS ISO 927:2009; Spices and condiments-Determination of extraneous matter and foreign matter content.
39. KS ISO 3493:2014; Vanilla - Vocabulary.
40. KS 1092:2006; Whole turmeric rhizomes - Specification (Second Edition).
41. KS ISO 3632-2:2010; Spices-Saffron (Crocus sativus L.) Part 2: Test methods
42. KS 1162:2008; Fenugreek seed powder - Specification (Second Edition).
43. KS ISO 11163:1995; Dried sweet basil (Ocimum basilicum L.) - Specification.
44. KS ISO 11165:1995; Dried sage (Salvia officinalis L.) - Specification.
45. KS ISO 7925:1999; Dried oregano (Origanum vulgare L.) - Whole or ground leaves – Specification
46. KS ISO 959-1:1998; Specification for pepper - Part 1: Black pepper.
47. KS CAC/RCP42:1995, Code of hygienic practice for spices and dried aromatic herbs.
48. KS ISO 882-2:1993; Cardamom [(Elettaria cardamomum (Linnaeus) Maton var. minuscula Burkill)] - Specification Part 2: Seeds.
49. KS ISO 882-1:1993, Cardamom [(Elettaria cardamomum (Linnaeus) Maton var. minuscula Burkill)] - Specification Part 1: Whole capsules.
50. KS 1367:1997; Specification for fruit chutney.
51. KS 1095:2016; Food seasoning mixtures - Specification.
52. KS ISO 2256:1984; Dried mint (spearmint) (Mentha spicata Linnaeus syn. Mentha viridis Linnaeus) - Specification.
53. KS ISO 6755:2001, dried sour cherries - Specification.
54. KS ISO 948:1999; Spices and condiments - Sampling.
55. KS ISO 2825:1999; Spices and condiments - Preparation of a ground sample for analysis.
56. KS ISO 948:1999; Spices and condiments - Sampling.
57. KS 329:2007; Ponceau 4R for use in foodstuff - Specification.
58. KS CAC GL 14:1991; Guide for the microbiological quality of spices and herbs used in processed meat and poultry products.
59. KS ISO 10621:1997; Degydrated green pepper(piper nigrum L ) – Specification
60. KS ISO 1208:1982; Spces and condiments - Determination of filth
61. KS ISO 10621:1997; Degydrated green pepper(piper nigrum L ) – Specification
62. KS ISO 5567:1982; Dehydrated garlic Determination of volatile organic sulphur compounds
63. KS ISO 5566:1982; Turmeric Determination of colouring power- Spectrophotometric method
64. KS ISO 6574:1986; Celery seed (Apium graveolens Linnaeus) - Specification.
65. KS 1839:2006; Tropical fruit drink - Specification.
66. KS 1991:2006; Electrolytic drinks - Specification.
67. KS ISO 5565-1:1999; Vanilla [Vanilla fragrans (Salisbury) Ames] - Part 1: Specification