

09.10

09.10 - Ginger, saffron, turmeric (curcuma), thyme, bay leaves, curry and other spices.

- Ginger :

0910.11 - - Neither crushed nor ground

0910.12 - - Crushed or ground

0910.20 - Saffron

0910.30 - Turmeric (curcuma)

- Other spices :

0910.91 - - Mixtures referred to in Note 1 (b) to this Chapter

0910.99 - - Other

The heading includes :

- (a) **Ginger** (including fresh ginger, provisionally preserved in brine, unsuitable in that state for immediate consumption); ginger preserved in syrup is **excluded (heading 20.08)**.
 - (b) **Saffron**, which consists of the dried stigmas and styles of the flowers of the saffron crocus (*Crocus sativus*). It may also be presented as an orange-red powder with a strong, penetrating and agreeable odour. It contains a colouring element of little stability. It is used as a seasoning and also in confectionery and medicine.
 - (c) **Turmeric** or **curcuma** (*Curcuma longa*), sometimes incorrectly called “ Indian saffron ” because of its vivid yellow colour; the curcuma rhizome is marketed either whole or, more often, in powder form.
 - (d) **Thyme** (including wild thyme) and **bay leaves**, whether or not dried.
 - (e) **Curry powder**, consisting of a mixture in variable proportions of turmeric (curcuma), of various other spices (e.g., coriander, black pepper, cumin, ginger, cloves) and of other flavouring substances (e.g., garlic powder) which, although not falling in this Chapter, are often used as spices.
 - (f) **Dill seed** (*Anethum graveolens*), and **fenugreek seed** (*Trigonella foenum graecum*).
 - (g) **Mixtures** of the products of headings 09.04 to 09.10 when the separate ingredients of the mixture fall in different headings, e.g., mixtures of pepper (heading 09.04) with products of heading 09.08.
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