09.09 - Seeds of anise, badian, fennel, coriander, cumin or caraway; juniper berries.

- Seeds of coriander :

0909.21 - - Neither crushed nor ground

0909.22 - - Crushed or ground

- Seeds of cumin :

0909.31 - - Neither crushed nor ground

0909.32 - - Crushed or ground

- Seeds of anise, badian, caraway or fennel; juniper berries :

0909.61 - - Neither crushed nor ground

0909.62 - - Crushed or ground

These fruits or seeds are used for consumption as spices, for industrial purposes (e.g., in distilleries) and for medicinal purposes. They remain in this heading even when, in the case of anise seeds in particular, they are put up (e.g., in sachets) for making herbal infusions or herbal " teas ".

The **seeds of anise** referred to here are the green anise, an egg-shaped seed, striped lengthwise, greyish-green, with a very characteristic odour and aromatic flavour. **Badian** is star anise.

Coriander, cumin and caraway seeds are the aromatic seeds of certain plants of the umbelliferous family, used chiefly in the preparation of liqueurs.

Fennel seeds, obtained from the culinary herb, may be dark grey giving off a strong and agreeable odour, or pale green with a very individual sweet scent.

Juniper berries are a very dark brown faintly tinted with purplish-blue, and are covered with a resinous dust. They contain a reddish aromatic pulp, with a bitter and slightly sweetened taste, enclosing three small and very hard pips. These berries are used to flavour various alcoholic beverages (e.g., gin), sauerkraut and sundry food preparations, and for the extraction of the essential oil.