

**codex alimentarius commission**

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE FIFTEENTH SESSION OF THE  
CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE

Neuchâtel, Switzerland, 29 March - 2 April 1982

INTRODUCTION

1. The Codex Committee on Cocoa Products and Chocolate, hosted by the Government of Switzerland, held its 15th Session in Neuchâtel from 29 March to 2 April 1982.
2. The Session was opened by Professor Dr. E. Matthey, Chairman of the Committee who welcomed the participants on behalf of Mr. Hürlimann, Conseiller Federal.
3. Representatives from the 22 following countries were present: Australia, Austria, Belgium, Brazil, Cameroon, Czechoslovakia, Ecuador, Finland, France, Federal Republic of Germany, Ghana, India, Ireland, Ivory Coast, Japan, Democratic People's Republic of Korea, the Netherlands, Portugal, Switzerland, United Kingdom, U.S.A., Yugoslavia.
4. Observers from the six following international organizations were also present: Association of Official Analytical Chemists (AOAC), Association of the Chocolate and Confectionery Industries of the EEC (CAOBISCO), Cocoa Producers' Alliance (COPAL), European Economic Community (EEC), International Cocoa Organization (ICCO), International Cocoa Trades Federation (ICFT).
5. A list of participants, including officers of the Joint FAO/WHO Food Standards Programme, is given in Appendix I to this Report.

ADOPTION OF THE AGENDA

6. The Delegation of the Ivory Coast reminded the Committee of the discussions which had taken place at its last session and later at the 14th Session of the Commission concerning further work on the Draft Standard for Cocoa Beans, Cocoa Nib, Cocoa Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines) for use in the manufacture of Chocolate Products. At that session of the Commission (see ALINORM 81/39 paras 512-515) it was noted that FAO had no plans to reconvene the Working Party on Grading of the Study Group on Cocoa in the foreseeable future. The Delegation of the Ivory Coast and the Delegation of the Cameroon had supported COPAL in requesting FAO to reconvene its Working Party, in order to revise, if possible, its Model Ordinance and Code of Practice to enable the Codex Committee on Cocoa Products and Chocolate to pursue its work of elaborating a standard for cocoa beans, cocoa nib ,

cocoa mass, cocoa press cake and cocoa dust for use in the manufacture of chocolate products.

7. These delegations, supported by the Delegation of Brazil, re-iterated their opinion that until FAO had reconvened the above Working Party, there should be no examination of the standard as proposed on the present agenda.

8. The Secretariat confirmed that FAO still had no plans to reconvene the Working Group. It reminded the Committee that the reason for retaining the above Draft Standard at Step 7 at the 10th Session of the Commission (see ALINORM 74/44, July 1974) was because of difficulties caused to the international trade by the limits for defects in cocoa beans.

9. In an attempt to make progress with the Standard, the Secretariat had proposed a revised version in which the reference to cocoa beans, on which the major difficulties centered, had been removed. It was hoped that the Committee would be able to complete work on this standard after which the references in the Standards already elaborated by the Committee would be suitably amended for consideration by the Commission. The proposed revised standard would be discussed under item 4 of the agenda.

10. The Delegation of Australia drew the attention of the Committee to the decision of the Fifteenth Session (November 1980) of the Codex Committee on Food Labelling in regard to the need for all Codex Commodity Committees to consider whether date-marking provisions should be included in all Codex Standards.

11. Australia was of the opinion that the Committee should amend the date-marking provisions in the Draft Standards and include a similar provision in the other standards already elaborated by this Committee so as to align them with the Guidelines on Date-Marking.

12. Considering the nature of Cocoa Products and Chocolate, Australia proposed the following wording:

The "date of minimum durability" (preceded by the words "best before") shall be declared by the month and year in uncoded numerical sequence. The month may be indicated by letters in those countries where such use will not confuse the consumer. Where the shelf-life of the product is valid to the end of a given year, the expression "end... (stated year)" may be used as an alternative.

13. The Committee agreed that this matter would be discussed under the appropriate agenda items and the agenda was adopted without change.

#### MATTERS ARISING FROM THE REPORT OF THE FOURTEENTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND CODEX COMMITTEES

##### Amendments to the Codex Procedure for the Elaboration of World-Wide and Regional Codex Standards

14. The Committee noted that a proposed revised procedure for the elaboration of Codex Standards had been discussed both by the Executive Committee of the Commission and by the Codex Committee on General Principles. The new procedure had been adopted by the Commission (ALINORM 81/39 paras 157 - 165) and would be published in the fifth edition of the Procedural Manual.

15. The Committee was informed that the revised procedure was aimed at shortening the time needed to develop standards while safeguarding the opportunity for

member-governments and the Commission to examine and approve standards and codes. In essence there were now eight rather than eleven Steps.

16. The new procedure allowed the adoption of a draft standard as a Codex Standard at Step 8 and this would be the procedure to be followed by the Committee in elaborating the present standards for Cocoa and Chocolate Products.

#### Publication of Codex Standards

17. The Committee noted that several volumes of Codex Standards were in preparation in loose-leaf form and would be issued in the near future.

#### Codex Committee on Food Labelling

18. The Committee noted that the above Committee at its 15th Session had after detailed discussion, agreed on Revised Guidelines for Date-Marking which had been adopted by the Codex Alimentarius Commission at its 14th Session (ALINORM 81/39 para 195). It also advanced the Revised Draft General Standard for the Labelling of Prepackaged Foods to Step 6 of the Procedure.

#### Codex Committee on Food Additives

19. The Committee was informed that the above Committee, which had held its 15th Session 16-22 March 1982, had discussed certain food additives and contaminants in Cocoa and Chocolate Standards. It was agreed that the relevant paragraphs would be circulated in a Conference Room Document to give participants at the present session the opportunity to discuss them under the appropriate agenda items.

20. The attention of the Committee was also drawn to the Guidelines for the Establishment of Food Additive Provisions in Codex Standards which were being elaborated by the Codex Committee on Food Additives.

#### REVIEW OF ACCEPTANCES OF STANDARDS ELABORATED BY THE COMMITTEE

21. At the last session of the Committee, it was reported that the Philippines had given target acceptance to the Recommended International Standards for Cocoa Butters and for Chocolate (CAC/RS 86-1976 and CAC/RS 87-1976 respectively).

22. In its review of acceptances the Commission noted that the consideration of acceptance of a wide range of Codex Standards and Codes of Practice and Codex Maximum Limits for Pesticide Residues was under active consideration in many countries. It was satisfied that there was clear evidence of steady progress regarding Codex Standards but considered that countries should give more attention to acceptances.

23. In particular, the Commission recommended that where a country was unable to give acceptance it should give serious consideration to the possibility of allowing free distribution of foods in conformity with Codex Standards.

24. The Committee noted that this was the case with Canada which had indicated that it was unable to accept the Codex Standard for Cocoa Powder and Dry Cocoa Sugar Mixtures (CAC/RS 105 - 1978, issued for acceptance in May 1980) but that products conforming the Standard would be permitted to be distributed freely in Canada.

25. The Committee also noted that since its last session Argentina had notified its acceptance with specified deviations of the Standard for Chocolate. The deviations related mainly to food additives and also to declaration of country of origin.

26. Cyprus had given Target Acceptance with the intention of passing to full acceptance in 1984 of the Codex Standards for Cocoa Butter and Chocolate.

DRAFT STANDARD FOR COCOA (Cacao) NIB, COCOA (Cacao) MASS, COCOA PRESS CAKE AND COCOA DUST (Cocoa Fines) FOR USE IN THE MANUFACTURE OF COCOA PRODUCTS AND CHOCOLATE (Step 7)

27. The Committee had before it the above Draft Standard contained in CX/CPC 82/2. The Secretariat reminded the Committee that the original Draft Standard had contained Cocoa Beans, most of the provisions of which had been taken from the International Cocoa Standards Model Ordinance and Code of Practice. The Model Ordinance was largely a grading standard from which the definitions for defects and defect limits had been transferred to the description section of the original Draft Codex Standard which had been submitted to the Commission at its 10th Session for adoption at Step 8 of the Procedure (ALINORM 74/10 para 83). The Commission had retained the Draft Standard at Step 7 of the Procedure mainly because there had been lack of agreement on the defect tolerances for Cocoa Beans. Since trade in Cocoa Beans depended largely on marketing regulations of trading countries and on private agreements between buyer and seller and since the Codex Draft Standard also contained provisions for the semi-processed products used in the manufacture of the finished products, the present amended standard, from which provisions for Cocoa Beans had been removed, was proposed for examination by the Committee.

28. The Delegation of Brazil, supported by the Delegations of the Ivory Coast and Cameroon reminded the Committee of the opinions already expressed (see paras 6 and 7) that the Cocoa Study Group must study the original standard and that until such time as FAO had reconvened the Working Party to review the Model Ordinance, the standard should remain in abeyance. The delegations were therefore of the opinion that there should be no substantive discussions of the provisions of the amended Draft Standard at this Session.

29. The Delegation of the United Kingdom wished to retain provisions for Cocoa Beans in the standard as they were the basic ingredients in all the Chocolate Standards and because some of the defects could cause health problems, e.g. the formation of mycotoxins, but agreed with other delegations that it was better to examine a standard containing semi- processed products than to leave the matter in abeyance.

30. Other delegations and observers were of the opinion that since beans were more a matter of grading standards for commercial purposes they should be treated separately either by the Study Group or by other international organizations. It was pointed out that an ISO standard already existed (ISO 2451) containing specifications for Cocoa Beans. Nevertheless there should be some reference in the present standard to beans of sound and merchantable quality.

31. The Committee agreed with the points of view expressed in paras 29 and 30 and decided to examine and discuss the provisions of the Draft Standard as proposed.

32. The Delegations of Brazil, Cameroon and Ivory Coast expressed their reservations on the decision and requested that FAO reconvene the Working Party on the Model Ordinance and Code of Practice for Cocoa Beans as soon as possible.

SCOPE

33. The Committee accepted the scope section without change. DESCRIPTION

34. 2.1 Cocoa (Cacao) Nib. The Observer of the EEC informed the Committee that this section in the Community directive went into more detail than the Codex provisions. The Committee noted that this was a matter of format and that those details were covered in Section 3 "Essential Composition and Quality Factors" of the present standard which referred only to products intended for processing for human consumption.

35. There was some discussion on whether provisions for degerming should be included under sub-section 2.1 Cocoa N i b. It was noted that considerable degerming took place during the shelling operation but that if a provision for complete degerming were included, there would be a consequential increase in the limits under section 3.1. The Committee decided not to refer to degerming in the description section but to make an appropriate amendment in section 3.1. In line with the previous discussion (see para 30) the text of 2.1 was amended to refer to "beans of merchantable quality".

36. 2.2 Cocoa (Cacao) Mass. The Committee agreed to clarify the text by replacing "abstraction" by "removal".

37. 2.4 Expeller Press Cake. The Committee noted that the product could be prepared from beans singly or various combinations of the products listed under 2.1, 2.2 and 2.3. The following revised texts was agreed: "Expeller Press Cake is press cake prepared by the expeller process from cocoa beans of merchantable quality and/or cocoa nib, cocoa mass, cocoa press cake or cocoa dust (cocoa fines) or any combination thereof".

#### ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 38. 3.1 Cocoa Nib, Cocoa Mass, Cocoa Press Cake

- |  |   |
|--|---|
| Cocoa Shell:                                   | The Committee amended the provision for Cocoa Shell to include germ and increased the limit to not more than 5% m/m.  |
| Total Ash, Ash insoluble in hydrochloric acid: | There was some opinion that no figure should be given for total ash and that the figure for unsoluble ash should be lowered to 0.15% m/m. The Committee noted that in the latter case the figure covered naturally occurring silicates and decided to make no change. |

#### FOOD ADDITIVES

39. There was some discussion on whether the list of food additives required updating. The Observer of the EEC pointed out differences from the EEC directive and informed the Committee that some of the additives listed in the section were not allowed by the EEC.

40. With regard to the maximum level of 50 g/kg expressed on a fat-free basis, the Committee noted that this was necessary because manufacturers dealt with products containing different amounts of fat and that reliable comparative figures could only be calculated on a fat free basis.

41. The Secretariat made the general observation that the list of Food Additives had been established by the Committee bearing in mind the need for technological justification and as such had been endorsed by the Codex Committee on Food Additives.

42. There was some further discussion on whether the levels established for emulsifiers and flavouring agents were in conflict with the limits established in the Standards for Chocolate and Cocoa Powders and Cocoa Sugar Mixtures. The Committee concluded that the maximum levels in the products discussed could not be exceeded when these were used in final chocolate and cocoa products and that there was therefore no danger of accumulation of food additives beyond the established limits.

43. The Committee noted that the Codex Committee on Food Additives had postponed the endorsement of mono and diglycerides of edible fatty acids and also noted that this decision might affect the Codex Standard for Chocolate. The Delegation of the U.S.A. pointed out that the present Committee had supplied adequate technological information for endorsement several years ago and wondered what additional information was now required by the Codex Committee on Food Additives. The Delegation also noted that the Codex Committee on Food Hygiene had not endorsed hygienic provisions in some cereal standards but had returned the Standard to the Codex Committee on Cereals, Pulses and Legumes without specific guidance on what was expected. The Delegation was of the opinion that if the General Committees were now changing requirements after several years, they should be specific in their requests back to Commodity Committees. The Delegation, supported by the Delegation of the United Kingdom, requested that the matter be brought to the attention of the Commission.

44. The Committee decided to make no change to the Food Additives List.

45. The Delegations of Austria and Belgium and the Federal Republic of Germany expressed a reservation on the use of phosphoric acid as a neutralizing agent.

#### CONTAMINANTS

46. The Committee noted that the levels for arsenic and copper had now been endorsed but that the level for lead was still under discussion in the Codex Committee on Food Additives. It made the necessary amendments to the text to reflect these changes.

47. The Delegation of the Federal Republic of Germany pointed out that more recent studies on contamination levels had been carried out and that for example the limits for copper might require reviewing. The Delegation expressed a reservation on the present level.

#### HYGIENE

48. The Committee noted that the Codex Committee on Food Hygiene had discussed and amended the provisions for related products and agreed to make the necessary modifications to the present text.

#### LABELLING

49. The Committee agreed to up-date the section to bring it into line with the other standards already elaborated for Cocoa and Chocolate Products. It noted that date-marking provisions were not required in this standard as the products were intended for further processing and were not subject to the provisions of the General Standard for the Labelling of Prepackaged Foods.

#### METHODS OF ANALYSIS

50. The Committee had available a document provided by the Delegation of the U.S.A. updating the present references. The Committee was also informed that the

following General Methods for the determination of metallic contaminants in food had been adopted by the Commission and would be included in section 8. Methods of Analysis and Sampling of the Standard:

- Arsenic - Colorimetric (silver diethyl dithiocarbamate) method of AOAC (1980) XIII 25.012-25.013 advanced as a Codex Reference Method (Type II).
- Copper - AOAC (1980) XIII, 25.044 - 25.048 atomic absorption method advanced as a Codex Reference Method (Type II).

A general method for lead determination:

- (Official method of Analysis of the AOAC (1975 XII 25.066 - 25.064 or the equivalent AOAC (1980) XIII, 25.061 - 25.067) would be considered by the CCMAS as a Reference Method (Type II) at Step 7.

51. The methods now proposed followed the new definitions which had been developed by the Codex Committee on Methods of Analysis and Sampling and which were published in the Fifth Edition of the Procedural Manual of the Commission. The methods were now classified as reference methods for calibration purpose or for routine determination and control purposes. As a consequence the use of the term "international referee" method previously defined as "intended for use in case of disputes" had been discontinued and this change would also be reflected in Section 8.

#### Status of the Draft Standard for Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines) for use in the Manufacture of Cocoa Products and Chocolate

52. The Delegations of Brazil, Ivory Coast and Cameroon referred to their previous reservations on the standard and were of the opinion that certain sections of the amended standard required further study by Government and proposed to return the standard to Step 3 or 6 of the Procedure. Other delegations thought that the provisions of the amended standard had been thoroughly studied and discussed and that it should be advanced to Step 8.

53. The Committee noted that there was still an opportunity for substantive comments in writing to be made at Step 8 for examination at the next session of the Commission and decided to advance the Draft Standard to Step 8 of the Procedure,

54. The Delegations of Brazil, Cameroon and the Ivory Coast expressed their reservations on the decision.

#### Draft Standard for Composite and Filled Chocolate at Step 7

55. The Committee had before it for consideration the above Draft Standard (ALINORM 81/10 Appendix II) and Government Comments from Australia, Egypt, Finland, France, New Zealand, Poland, Portugal, Sweden, Switzerland, Yugoslavia and the EEC.

#### SCOPE

56. The Delegation of Australia referred to past discussions on the question of moulded and coated products and because current technology resulted in products which were very similar, proposed the addition of references to moulded and coated products. The Delegation of France pointed out that in any case, the text was ambiguous in French and required re-wording to clearly separate the filling and the coating and proposed the following: "The standard applies ..... final product, and to various

chocolate covered products which have an external chocolate portion and a clearly distinct centre".

57. The Committee agreed to the amendment.

#### DESCRIPTION

58. The Committee referred to discussions at previous sessions on whether fats other than those in permitted ingredients could be added to composite chocolate which had led to the inclusion of alternative texts for section 2.1 for consideration by Governments. The reasons for some delegations proposing the permitted addition of vegetable fat were technological, for example to increase the hardening properties of the chocolate covering.

59. Delegations of the Cocoa Producing Countries had been opposed to the addition of vegetable fats with the exception of those vegetable fats carried over as part of a permitted ingredient.

60. The Committee noted that the first version of 2.1 excluding the addition of other vegetable fats had been supported in writing by the Delegations of Poland and Portugal. The EEC in its written comments, had proposed an amendment providing for "edible substances excluding flour starch and fats, the addition of which is forbidden by national legislation".

61. The Committee agreed that reference to national legislation was undesirable in Codex Standards in view of the options at acceptance for specific deviations to the provisions and did not pursue the EEC proposal. It noted that among delegations present at the session those of Austria, Brazil, Cameroon, Ivory Coast, Ecuador, Federal Republic of Germany, France and the Observer of COPAL also supported the first version of 2.1.

62. Countries which supported in writing the second version of 2.1 which would allow the addition of vegetable fat to a maximum of 5% m/m were the following: Australia, Egypt, Finland, New Zealand, Switzerland and Yugoslavia. There was also additional support at the session from the Delegations of Czechoslovakia, Ireland, Japan, United Kingdom and U.S.A.

63. The Committee was reminded of the previous discussions which had taken place at previous sessions and in particular a decision taken at its 6th Session not to provide for the use of non cocoa fats in chocolate products in the Chocolate Standard. The Delegation of the United Kingdom referred to the footnote in that standard that made provision for the use of other edible substances. The Delegate also referred to the Report of the 6th Meeting where it was stated that time had not been available to consider the need for the use of these fats in composite chocolate and pointed out that where this issue was discussed in relation to the chocolate standard it had been defeated by 16 votes but that now the Committee was almost equally divided. This indicated the widening interest in the use of these substances.

64. The Delegation of the U.S.A. pointed out that in its opinion current technology required the use of vegetable fats in composite chocolate products and had for this reason supported version 2 of section 2.1. However, it recognized at the same time the concern of the producing countries. Although there was a slight consensus within the Committee for the 2nd version of 2.1 the Delegation was willing to agree to the inclusion of the first version in the Standard. The Delegation of Switzerland supported this point of view.



65. During further discussions reference was made to articles 47 and 48 of the 1980 Cocoa agreement which included wording to the effect that the use of vegetable fats could jeopardise the use of cocoa products.

66. Some delegations expressed the view that on the other hand the use of vegetable fats could extend trade in composite chocolate products and thus increase the overall consumption of cocoa products. The Committee noted the views of the Delegation of the United Kingdom that consumers could not be misled by the use of those fats if the product was adequately labelled.

67. The Observer of COPAL did not share this point of view and pointed out that the work of the Committee should not in any way endanger the cocoa industry. He pointed out that the Codex Standard for Chocolate did not provide for the inclusion of vegetable fat and that in his opinion, technical justification for their addition was not always consonant with increased consumption of chocolate products.

68. The Chairman reminded the Committee of the decision taken at the Eleventh Session of the Commission with regard to the re-orientation of its programme of work and priorities to take into account more fully the interests of developing countries. As a consequence the Commission had amended the procedures for the elaboration of standards so that the economic impact of standards could be considered.

69. The Committee noted that whatever version of 2.1 was accepted, dissenting countries would be obliged to either not accept the standard or to accept it with specified deviations. In view of the positions taken by the Delegations of the U.S.A. and Switzerland, it decided to accept version 1 of 2.1 which reads as follows:

"2.1 Composite Chocolate

Composite Chocolate is one of the chocolate defined under Sections 2.1.1 to 2.1.10 and the corresponding flavoured chocolates as defined in Section 2.2 of the Recommended International Standard for Chocolate (Ref. No. CAC/RS 87-1976, Rev. 1) to which have been added edible substances excluding flour, starch and fats unless contained in a permitted ingredient."

70. Reservations to the decision were expressed by the Delegations of Australia, Czechoslovakia, Ireland, Japan and the United Kingdom.

71. The Delegations of Belgium and the Netherlands expressed the view that although the Committee's decision was the best possible compromise at present, the EEC proposal (see para 60) was preferable. They pointed out that a proposal made by CAOBISCO to use new methods of analysis may make it possible to differentiate vegetable fats of different origins in the near future. They wished to reserve their position until the matter had been resolved within the EEC.

72. The Delegation of the United Kingdom pointed out that originally there was a majority within the Committee for the inclusion of the 2nd version and several other countries who had not formed a definite opinion. It expressed strong reservation to the decision of the Committee.

73. 2.2 Filled Chocolate

The Delegation of the United Kingdom considered that the provision might not include some types of product in which the center was for instance a biscuit/filler combination. The Committee decided that this type of product was indeed covered by the present text, and that no change was necessary.

## ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 74. 3.1.2 Composite Chocolate

In line with its decision under Section 2.1 the Committee retained the first version of 3.1.2.

### 75. 3.2.1.1; 3.2.1.2 Filled Chocolate

76. The Delegation of the Federal Republic of Germany thought that those provisions were not really necessary since they were covered by reference to the Chocolate Standard in 2.2. The Committee noted that the provisions were included for ease of reference and made no change.

76. 3.2.1.3. The Observer of the EEC reiterated the opinion which had been expressed at previous sessions of the Committee that the 40% requirement for the chocolate component of the product was too high and in view of the expanding market for a type of product in which chocolate component was between 25-40% the standard should allow a lower limit of 25% for filled chocolate content of moulded and coated products.

77. The Delegation of Austria pointed out that under the present definitions the higher percentage must be maintained: other products could be considered as confectionery.

78. The Delegation of the Ivory Coast, supported by the Delegation of Cameroon was of the opinion that new elements should not warrant re-examination of the total standard and that the present provisions should be maintained since there was no clear distinction in the present standard between moulded and coated products.

79. The Delegation of Australia agreed that it was now technically possible to make coated products which were almost indistinguishable from the filled type and in view of the expanding trade in coated products, returned to its previous suggestion to amend the standard to include a section 3.2.1.4 on filled chocolate with an external chocolate portion for coated products of not less than 25% of the total weight of the finished product.

80. The Committee agreed that the question of including a section 3.2.1.4 to enable coated products to be considered in the standard and the consequential amendments in the standard should be discussed by an ad hoc Working Group. Participants from Australia, Austria, Federal Republic of Germany, France, United Kingdom and U.S.A. and representatives from COPAL and the EEC assisted at the Working Group.

81. The following changes were discussed:

#### Name of Standard

Draft Standard for Composite and Filled Chocolate (including coated products).

#### Amendments to wording

- 2.2 amend title  
add (including coated products)  
amend wording in final sentence  
filled chocolate (including coated products) does not
- 3.2 amend title  
add (including coated products)

- 3.2.1 substitute for word "coating"  
the words "External chocolate portion"
- 3.2.1.1 replace the word "Coating" (second word) with the words "external chocolate portion"
- 3.2.1.3 amend the text by replacing the word "coating" with the words "external shell"
- 3.2.1.4 add clause 3.2.1.4  
"The amount of the external chocolate portion for coated products shall not be less than 25% of the total weight of the finished product"

4.2 amend title  
add "(including coated products)"

4.2.1 substitute for the word "coating" the words "external chocolate portion"

7.1.2 amend title  
add (including coated products)

7.1.2.1 delete words "section 3.2" and replace with 3.2.1, 3.2.1.2 and 3.2.1.3

New Section 7.1.2.2

New section worded as follows:

"Products described under section 2.2 and complying with the appropriate requirements of sections 3.2.1.1, 3.2.1.2 and 3.2.1.4 of the standard shall be designated "chocolate coated product"

7.1.2.3 new section replacing old 7.1.2.2

7.1.2.4 consequential change replaces old 7.1.2.3

8.2 amend title  
add (including coated products)

8.2.1 substitute for the word "Coating", the words "External chocolate portion:", with the words that follow to read: "all the methods approved for the chocolate type used" .

82. After examination of the above discussed amendments the Committee agreed that they should not be included in the present text of the standard but should be circulated to Governments with the aim of submitting them to the 15th Session of the Commission as a proposed amendment at Step 8 of the Procedure.

83. The Delegation of the Federal Republic of Germany expressed reservations on the designation suggested in 7.1.2.2.

84. The Delegation of the Ivory Coast supported by the Delegation of Brazil was of the opinion that the name proposed by the Working Group would tend to equate chocolate coated products with filled chocolate products and did not justify adding a type of product to those already defined in the standard.

## FOOD ADDITIVES

85. 4.1 Composite Chocolate;4.2 Filled Chocolate

The Delegation of the Federal Republic of Germany pointed out that the carryover principle should apply to both types of chocolate and agreed to add a new section 4.3 to take account of this.

86. The Delegation of France proposed to distinguish between food additive provisions in the chocolate portion and the other components of composite chocolate by adding the following amendment:

"4.1 Composite Chocolate . For the chocolate constituent food additives permitted in the Codex Standard for Chocolate. For the non-chocolate constituents food additives in accordance with standards concerning such ingredients".

The Committee decided that since there was now a general reference at Section 4.3 to carry over it would be sufficient to refer to food additives in the chocolate portion of the products.

## LABELLING

87. 7.1.1 The Delegation of the United Kingdom proposed that the section be amended by the following footnote to cover traditional products with widespread distribution: 7.1.1 Composite Chocolate \*

Footnote\* This does not exclude the use of the designation in countries where there is a traditional and technological need for addition of other fats and where the labelling of the product will not mislead or deceive the consumer in the country where the product is sold.

88. The Observer of the EEC reiterated the opinion of the Community that in the case of using vegetable fats other than cocoa butter authorized by the national legislation these had to be declared in close proximity to the name of the product.

89. The Committee referred to its previous decision under section 2.1 and decided not to add the proposed footnote.

90. 7.1.1.1 After a short discussion the Committee agreed to accept the first version of 7.1.1.1.

91. 7.1.1.5 The Committee agreed that this section, which provided for products containing more than 14% total milk solids in their natural proportions, was covered by the Codex standard for chocolate and agreed to its deletion.

92. 7.1.1.6 There was a proposal by the Delegation of the Federal Republic of Germany to delete this section. The Committee referred to its previous decision on the subject (see ALINORM 79/10 para 28) and decided to retain the provision.

## 93. 7.3 Net Contents

The Delegation of Belgium suggested that the stated weight of 25 g for small units should be increased to 50 g to allow for weight adjustments of products sold from vending machines. The Committee noted that the question had been discussed by the Codex Committee on Food Labelling; 25 g had been chosen as a reasonable size. The matter could however be re-examined by that Committee as a general topic.

## 94. 7.6 Date Marking

In line with the Guidelines for the date-marking of Prepackaged Food for the Use of Codex Committees (ALINORM 81/22 Appendix 4 section 6.1) the Committee agreed

to add provisions for the date of minimum durability proposed by the Codex Committee on Food Labelling.

The Committee noted that there might be some difficulty in the date-marking of some seasonal products such as figurines but decided that since the majority of such products were consumed over a short period of time there was no need to change the provision for a date of minimum durability.

#### METHODS OF ANALYSIS AND SAMPLING

95. The Committee agreed that this section would be up-dated in the final version of the standard on the basis of the memorandum provided by the delegation of the U.S.A. and the decisions of the Codex Committee on Methods of Analysis and Sampling. Reference would also be made to AOAC/OICC collaborative studies.

#### STATUS OF THE STANDARD FOR COMPOSITE AND FILLED CHOCOLATE

96. The Committee decided to advance the above standard to Step 8 of the Procedure and to submit for consideration at the 15th Session of the Commission the amendments proposed by the Working Group as an amendment to Step 8. The Delegation of the United Kingdom opposed the decision since many products now fell outside the scope of the Standard.

#### DRAFT STANDARD FOR (COMPOSITE COCOA BUTTER) (COCOA BUTTER CONFECTIONARY)

97. The Committee examined the above Draft Standard at Step 7 in the light of Government comments received from Australia, Egypt, France, New Zealand, Poland, Portugal, Sweden, Switzerland, Yugoslavia and the EEC on behalf of its Member States. Government comments were in the main directed to the sections of the standard which had been placed within square brackets at the previous session. The Committee agreed to have a general discussion upon the title of the standard and the name of the product to be included in the labelling section. The diverse opinions expressed at previous sessions were reiterated. The Cocoa Producing Countries present and the Representative of COPAL indicated their opposition to the use of the designation white chocolate as they considered that the product whilst a cocoa product did not meet the requirements of the Codex definition and essential quality requirements for Chocolate. They had no objection to the elaboration of the standard, provided the product was entitled and labelled in accordance with section 7.1 of the Draft Standard for Composite Cocoa Butter/Cocoa Butter Confectionery (ALINORM 81/10 Appendix IV). The representatives of countries in which the product was sold with the name "white chocolate" emphasised that through common usage the name had become a popular one and was now prescribed in their national legislations.

98. After an extensive discussion and a re-examination of all the points of view expressed in paragraph 75 of the Report of the previous session (ALINORM 81/10), a majority of delegations agreed to change the title of the Standard to read as follows:

"Draft Standard for White Chocolate/Cocoa Butter Confectionery". These delegations further agreed to amend section 7.1 of the labelling section to read as follows:

7.1 "Products described under section 2.1 and complying with section 3.1 of the Standard shall be designated "White Chocolate" or "Cocoa Butter Confectionery" or by both terms together".

Section 2.1 was also amended accordingly.

99. The Delegations of Australia and the Federal Republic of Germany and the Observer of the EEC expressed reservations concerning some of the additives listed in section 4.

100. The Committee then proceeded to examine the Draft Standard section by section and made the following changes:

#### Food Additives

Section 4.2 Flavouring agents.

It was decided to delete part (b) under the heading Maximum Level. The Committee took note of the views of the 15th Session of the Codex Committee on Food Additives concerning Vanillin and Ethyl Vanillin as well as the suggestion that limits should be established for flavouring agents. The Committee recalled that the CCFA and the

Commission had approved identical provisions in other cocoa products and chocolate standards and reiterated the view of the technological impracticability of endeavouring to set individual limits for flavours.

#### Country of Origin

The Delegation of Belgium expressed the opinion that for products covered by the present standard the country of origin must be declared insofar as its omission would tend to mislead the consumer on the country of origin. The Committee removed the square brackets from the first paragraph of the section but made no change to the text.

#### Contaminants

The Committee noted that the level of 1 mg/kg for lead had been queried by the CCFA but wished to place on record that whilst a limit of 0.5 mg/kg might be acceptable for cocoa butters, it was not sufficient for a product containing up to 55% of sugars for which higher lead limits had been either endorsed or temporarily endorsed.

#### Date Marking

The Committee agreed to insert the standard provision for date of minimum durability from the Codex Guidelines on Date Marking.

The Observer of the EEC pointed out that the EEC Directive on Cocoa and Chocolate would be amended in the light of the EEC Directive on Labelling and for this Standard and the Standard on Composite and Filled Chocolate wished to reserve his position; particularly on date marking and country of origin.

#### Methods of Analysis and Sampling

The Secretariat was requested to update this section for inclusion in the text of the Standard to be issued to Governments for consideration by the Commission at Step 8. Appropriate references should be included regarding OICC work with AOAC.

#### Status of the Standard

101 The Committee decided to advance the draft standard to Step 8 of the Procedures. The Delegations of Brazil, Cameroon, Ivory Coast and Ghana reserved

their position regarding the decision due to incorporation of the term "white chocolate" in the Standard.

102 The Delegation of Belgium drew the Committee's attention to the need for the Codex Committee on Food Labelling to review the provision on country of origin as set out in section 7.5.1 when revising the "General Standard for the Labelling of Prepackaged Foods" as in his opinion the provision was impracticable when products could be destined for either the home market or export.

103. The Delegation of Switzerland pointed out that in its country, white chocolate could contain optional ingredients such as hazelnuts and/or flavouring agents in amounts sufficient to impart certain organoleptic characteristics to the product.

Since the Committee had not been able to deal with this question, the Delegation informed the Committee that it would send to the FAO/WHO Secretariat a written proposal which would be circulated to Governments and submitted to the Commission at Step 8.

The Delegation of Australia supported this proposal and advocated its consideration since it would facilitate production and trade in a wider range of cocoa products.

#### OTHER BUSINESS, FUTURE WORK AND NEXT SESSION

104. The Committee considered that it had completed its current programme of work and agreed to recommend to the Commission that it should adjourn *sine die*. The Committee expressed its appreciation to the Government of Switzerland for having hosted and chaired the Committee for all its fifteen sessions. It was noted that Switzerland would be willing to continue to accept responsibility under Rule IX.10 of the Commission for the Chairmanship of the Committee.

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DRAFT STANDARD FOR COCOA (CACAO) NIB, COCOA (CACAO) MASS, COCOA  
PRESS CAKE  
AND COCOA DUST (COCOA FINES), FOR USE IN THE MANUFACTURE OF COCOA  
AND CHOCOLATE PRODUCTS

(At Step 8 of the Procedure for the Elaboration of World-Wide Standards)

1. SCOPE

This Standard applies to Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines), as defined, for use in the manufacture of cocoa and chocolate products and intended for human consumption. It does not apply to these products when intended for other uses.

2. DESCRIPTIONS

- 2.1 Cocoa (Cacao) Nib is the product obtained from cocoa beans of merchantable quality which have been cleaned and freed from shells as thoroughly as it is technically possible.
- 2.2 Cocoa (Cacao) Mass is the product obtained by the mechanical disintegration of cocoa nib without removal or addition of any of its constituents.
- 2.3 Cocoa Press Cake is the product obtained by partial removal of fat from cocoa nib or cocoa mass by mechanical means.
- 2.4 Expeller Press Cake is press cake prepared by the expeller process from cocoa beans of merchantable quality and/or cocoa nib, cocoa mass, cocoa press cake or cocoa dust (cocoa fines) or any combination thereof.
- 2.5 Cocoa Dust or Cocoa Fines is a fraction of the cocoa bean which is produced as a by-product during winnowing and degerming. It consists of a mixture of finely divided nib, shell and germ.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Cocoa Nib, Cocoa Mass, Cocoa Press Cake

|                                     |   |
|-------------------------------------|---|
| Cocoa Shell and Germ:               | not more than 5% m/m calculated on the fat-free dry matter.   |
| Total ash:                          | not more than 10% m/m calculated on the fat-free dry matter or 14% m/m when treated with permitted alkalinizing agents. |
| Ash insoluble in hydrochloric acid: | not more than 0.3% m/m calculated on the fat-free dry matter.   |

4. FOOD ADDITIVES

|  | <u>Maximum Level</u>  | <u>Products</u>                        |
|--|---|--|
| 4.1 <u>Additive Alkalinizing Agents</u><br>Ammonium carbonate<br>Ammonium hydroxide<br>Ammonium hydrogen carbonate | 50 g/kg singly or in combination, expressed as anhydrous K <sub>2</sub> CO <sub>3</sub> on a fat-free basis | all products described under Section 2 |

|     |  |   |  |
|-----|--|---|--|
|     | Calcium carbonate<br>Magnesium carbonate<br>Magnesium hydroxide<br>Potassium carbonate<br>Potassium hydroxide<br>Potassium hydrogen carbonate<br>Sodium carbonate<br>Sodium hydroxide<br>Sodium hydrogen carbonate |   |  |
| 4.2 | <u>Neutralizing Agents</u>   |   |  |
|     | Phosphoric Acid<br><u>OR</u><br>Citric acid,<br>L-tartaric acid  | 2.5 g/kg expressed as P <sub>2</sub> O <sub>5</sub><br><br>5 g/kg singly or in combination                | all products described under Section 2 |
| 4.3 | <u>Emulsifiers</u>   |   |  |
|     | Mono- and diglycerides of edible fatty acids<br>Lecithin<br>Ammonium salts of phosphatidic acids Total emulsifiers   | 15 g/kg 10 g/kg of the acetone insoluble component of lecithin<br>7 g/kg 15 g/kg singly or in combination | Cocoa Mass, Cocoa Press Cake           |
| 4.4 | <u>Flavouring Agents</u>   |   |  |
|     | Natural flavours, as defined in the Codex Alimentarius and their identical synthetic equivalents, other than those which would imitate natural chocolate or milk flavours Vanillin Ethyl Vanillin                  | in small quantities to balance flavour (a)  | Cocoa Mass, Cocoa Press Cake           |

## 5. CONTAMINANTS

|                     |             |  |
|---------------------|-------------|--|
| <u>Contaminants</u> | 1 mg/kg     | All products described under Section 2 Cocoa Nib and Cocoa Mass Cocoa Press Cake All products described under Section 2. |
| Arsenic             |             |  |
| Copper              | 30 mg/kg    |  |
| Copper              | 50 mg/kg    |  |
| Lead                | 2 mg/kg (a) |  |

(a) Temporarily endorsed.

## 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969).

6.2 To the extent possible in good manufacturing practice, the products shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the products:

- (a) shall be free from micro-organisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

## 7. LABELLING

### 7.1 The Name of the Product

7.1.1 The name of the product described under Section 2.1 and complying with Section 3.1 of the Standard shall be:

"Cocoa (cacao) Nib"

7.1.2 The name of the product described under Section 2.2 and complying with Section 3.1 of the Standard shall be:

"Cocoa (cacao') Mass"

7.1.3 The name of the product described under Section 2.3 and complying with Section 3.1 of the Standard shall be:

"Cocoa Press Cake"

7.1.4 The name of the product described under Section 2.4 shall be:

"Expeller Press Cake"

7.1.5 The name of the product described under Section 2.5 shall be:

"Cocoa Dust or Cocoa Fines"

### 7.2 List of Ingredients

Ingredients such as alkalizing and neutralizing agents, emulsifiers and flavouring agents shall be declared under generic or specific names.

### 7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

### 7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

### 7.5 Country or Origin

7.5.1 The country of origin of the products covered by the Standard shall be declared unless they are sold within the country of origin, in which case the country of origin need not be declared.

7.5.2 When a product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

### 7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

## 7.7 Presentation of Information

The information required by sub-sections 7.1 to 7.6 shall either be given on the container or be given in accompanying documents except that the name of the product and the name and address of the manufacturer or packer shall appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

## 8. METHODS OF ANALYSIS AND SAMPLING

### 8.1 Analysis

|       | <u>Criterion</u>     | <u>Method</u> <sup>(a)</sup>  | <u>Products</u>                         |
|-------|----------------------|---|---|
| 8.1.1 | Cocoa Shell          | Spiral Vessel Count (AOAC [1980] 13.015 - 13.020)<br>Stone Cell Count (AOAC [1980] 13.021 - 13.025) | Cocoa Nib, Cocoa Mass, Cocoa Press Cake |
| 8.1.2 | Total Ash            | AOAC - OICC Method (AOAC [1980] 13.005)   | Cocoa Nib, Cocoa Mass, Cocoa Press Cake |
| 8.1.3 | Ash Insoluble in HCL | Method not yet proposed. (Old method AOAC [1980] 13.009)  | Cocoa Nib, Cocoa Mass, Cocoa Press Cake |
| 8.1.4 | Arsenic              | AOAC [1980] 25.012 -25.013 silver diethyldithiocarbamate method                                     | All products named under Section 2      |
| 8.1.5 | Copper               | AOAC [1980] 25.044 -25.048 atomic absorption method   | All products named under Section 2      |
| 8.1.6 | Lead                 | AOAC [1980] 25.061 -25.067 atomic absorption method   | All products named under Section 2      |

(a) To be endorsed



DRAFT STANDARD FOR COMPOSITE AND FILLED CHOCOLATE  
(At Step 8 of the Procedure for the elaboration of World-Wide Standards')

1. SCOPE

The standard applies to products described in the Standard for Chocolate to which ingredients have been added in order to modify in a characteristic manner the organoleptic properties of the final product, and to products which have an external chocolate portion and a clearly distinct centre.

2. DESCRIPTION

2.1 Composite Chocolate

Composite Chocolate is one of the chocolate defined under Sections 2.1.1 to 2.1.10 and the corresponding flavoured chocolates as defined in Section 2.2 of the Recommended International Standard for Chocolate (Ref. No. CAC/RS 87-1976, Rev. 1) to which have been added edible substances excluding flour, starch and fats unless contained in a permitted ingredient.

2.2 Filled Chocolate

Filled Chocolate is a product covered with one or more of the chocolate defined under Sections 2.1.1 to 2.1.10 and the corresponding flavoured chocolates as defined in Section 2.2 of the Recommended International Standard for Chocolate Ref. No. CAC/RS 87-1976, Rev. 1) and composite chocolates as defined in Section 2.1 above, the centre of which is clearly distinct through its composition from the external coating. Filled chocolate does not include flour confectionery, pastry and biscuit products.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composite Chocolate

3.1.1 Composite chocolate shall contain not less than 60% m/m of chocolate as defined under 2.1.1 to 2.1.10 and 2.2 of the Recommended International Standard for Chocolate .

3.1.2 Composite Chocolate shall contain one or more edible substances excluding those which are prohibited under Section 2.1.

3.1.3 Added substances are subject to the following maximum limits:

3.1.3.1 Added in the form of visible and separat pieces 40% m/m

3.1.3.2 Added in a form so as to be in practice indiscernible 30% m/m

3.1.3.3 Added both in the form of visible and separate pieces and in a form so as to be in practice indiscernible

The balance of the product in each case being chocolate.

3.2 Filled Chocolate

3.2.1 Coating

3.2.1.1 The coating shall be made of chocolate that meets the requirements of one or more of the chocolate types listed in the Recommended

International Standard for Chocolate (Ref. No. CAC/RS 87-1976, Rev. 1) under Sections 2.1.1 to 2.1.10.

3.2.1.2 It may contain the ingredients stated under Section 3.2 of the Recommended International Standard for Chocolate (Ref. No. CAC/RS 87-1976, Rev. 1) and/ or under Section 3.1.2 of this Standard.

3.2.1.3 The amount of the chocolate component of the coating shall not be less than 40% of the total weight of the finished product.

#### 3.2.2 Centre

The products and/or ingredients used to make up the centre shall comply with the requirements of the Codex Standards concerning them as far as such standards exist.

### 4. FOOD ADDITIVES

#### 4.1 Composite Chocolate

As permitted in the Recommended International Standard for Chocolate

#### 4.2 Filled Chocolate

4.2.1 Coating: As permitted in the Recommended International Standard for Chocolate.

4.2.2 Centre: As permitted in the standards concerning the products and/or the ingredients which constitute the centre.

#### 4.3 Carry Over

Food additives carried over in proportion to those permitted in Codex standards concerning the products and the permitted ingredients.

### 5. CONTAMINANTS

|                  | <u>Maximum Level</u> |
|------------------|----------------------|
| 5.1 Arsenic (As) | 1 mg/kg              |
| 5.2 Copper (Cu)  | 20 mg/kg             |
| 5.3 Lead (Pb)    | 1 mg/kg              |

### 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969).

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the products:

- (a) shall be free from micro-organisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

## 7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

### 7.1 The Name of the Food

#### 7.1.1. Composite Chocolate

7.1.1.1 If the amount of each of the edible substances added in accordance with 3.1.2 is lower than 5% of the final product, the name of the product shall be that of the chocolate component without reference to the added substances. However, the total amount of substances not mentioned in the name of the product shall not exceed 5% m/m of the total product.

7.1.1.2 If the amount of any of the edible substances added in accordance with 3.1.2 is equal to or higher than 5% m/m of the final product a reference to the substance or substances shall be included in the designation of the chocolate.

7.1.1.3 Additions of coffee shall be subject to a minimum of 1% m/m ground coffee or its equivalent for declaration purposes.

7.1.1.4 Addition of spirits and liquors shall be subject to a minimum of 1% for declaration purposes.

7.1.1.5 Composite products containing between 5-14% total milk-derived solids in their natural proportions shall be labelled "a blend of chocolate and milk chocolate or other combinations of types of chocolate covered by the Standard for Chocolate", qualified as necessary to indicate the presence of the added characterizing ingredients.

#### 7.1.2 Filled Chocolate

7.1.2.1 Products described under Section 2.2 and complying with the appropriate requirements of Section 3.2 of the standard shall be designated "filled chocolate".

7.1.2.2 The type of chocolate of which the external coating is made up may be specified, whereby the designations used shall be the same as stated under 7.1 of the Recommended International Standard for Chocolate, except where the external coating consists of composite chocolate the type of chocolate shall be declared, whereby the designation used shall be as stated under Section 7.1.1. of this Standard.

7.1.2.3 An appropriate statement shall inform the consumer about the nature of the centre.

### 7.2 List of Ingredients

A complete list of ingredients shall be declared in descending order of proportion in accordance with Section 3.2(c) of the Recommended General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969).

### 7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

Small units of up to 25g may be excluded from a declaration of net weight on the label.

#### 7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

#### 7.5 Country of Origin

The country of origin of the products covered by the standard shall be declared unless they are sold within the country of origin, in which case the country of origin need not be declared.

When a food undergoes processing in a second country, which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

#### 7.6 Date-Marking

The "date of minimum durability" (preceded by the words "best before") shall be declared by the day, month and year in uncoded numerical sequence except that for products with a shelf life of more than three months, the month and year will suffice. The month may be indicated by letters in those countries where such use will not confuse the consumer. In the case of products requiring a declaration of month and year only, and the month to be indicated is December, the expression may be stated as "end (stated year)".

#### 7.7 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

### 8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international reference methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

#### 8.1 Composite Chocolate

8.1.1 Percentage of Chocolate: Methods to be developed case by case depending on the types and the physical state of the optional components (to be completed later).

#### 8.2 Filled Chocolate

8.2.1 Coating: all the methods approved for the chocolate type used for the coating.

8.2.2 Centre the methods of analysis approved for the type of centre concerned.

DRAFT STANDARD FOR WHITE CHOCOLATE/COCOA BUTTER CONFECTIONERY  
(At Step 8 of the Procedure for the elaboration of World-Wide Standards)

1. SCOPE

The standard applies to the homogeneous product prepared from cocoa butter, milk products and sugars and additions provided for in the standard.

2. DESCRIPTION

2.1 White chocolate/Cocoa Butter Confectionery is the homogeneous product obtained by an adequate process of manufacture from the following substances in different proportions: cocoa butter, milk solids and sugars.

2.2 Sugars, for the purpose of this standard, include those sugars for which standards have been elaborated by the Codex Alimentarius Commission.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

|                       |  |
|-----------------------|--|
| Cocoa butter:         | not less than 20%, calculated on the basis of dry matter                               |
| Milk fat:             | not less than 3.5%, calculated on the basis of dry matter                              |
| Fat-free milk solids: | not less than 10.5% in their natural proportion, calculated on the basis of dry matter |
| Sugars:               | not more than 55%.   |

3.2 Optional Ingredients Maximum Level

|   |   |
|---|---|
| 3.2.1 Spices  | in small quantities                               |
| 3.2.2 Salt (sodium chloride)  | to balance flavour                                |
| 3.2.3 Milk-derived solids (one or more of the components to be found in dry whole milk) | not more than 5% m/m calculated on the dry matter |

4. FOOD ADDITIVES

4.1 Emulsifiers

|  | <u>Maximum Level</u>                                   |
|--|--|
| Mono- and diglycerides of edible fatty acids | 15 g/kg  |
| Lecithin                                     | 10 g/kg of the acetone insoluble component of lecithin |
| Ammonium salts of phosphatidic acids         | 7 g/kg   |
| Polyglycerol polyricinoleate                 | 5 g/kg   |
| Sorbitan mono-stearate                       | 10 g/kg  |
| Sorbitan tri-stearate                        | 10 g/kg  |
| Polyoxyethylene (20) sorbitan mono-stearate  | 10 g/kg  |
| Total emulsifiers                            | 15 g/kg singly or in                                   |

4.2 Flavouring agents<sup>1/</sup>

Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours

Vanillin

Ethyl vanillin

combination

Maximum Level

in small quantities to balance flavour

<sup>1/</sup>

Temporarily endorsed

5. CONTAMINANTS

Arsenic

Maximum Level

0.5 mg/kg

Copper

15 mg/kg

Lead

1 mg/kg<sup>2/</sup>

<sup>2/</sup>

Subject to endorsement

6. HYGIENE

The following provisions in respect of food hygiene are subject to endorsement by the Codex Committee on Food Hygiene:

6.1 It is recommended that the products covered by the provisions of this Standard be prepared in accordance with the appropriate sections of the Recommended International Code of Hygienic Practice -General Principles of Food Hygiene (Ref. CAC/RCP 1-1969).

6.2 To the extent possible in good manufacturing practice, the products shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the products:

(a) shall be free from micro-organisms capable of development under normal conditions of storage; and

(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

7. LABELLING

The labelling provisions described hereunder are subject to endorsement by the Codex Committee on Food Labelling.

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

7.1 The Name of the Food

Products described under Section 2.1 and complying with Section 3.1 of the Standard shall be designated white chocolate or cocoa butter confectionery or by both terms together.

7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared in descending order of

proportion, it being provided that any of the Cocoa Butters listed in the Standard for Cocoa Butters under sub-sections 2.2.1 to 2.2.4 may be declared in the list of ingredients as "Cocoa Butter".

7.2.2 Emulsifiers and flavouring agents shall be declared under generic or specific names.

7.3 Net Contents

7.3.1 The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

7.3.2 Small units of up to 25g may be excluded from a declaration of net weight on the label.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the products covered by the Standard shall be declared unless they are sold within the country of origin, in which case the country of origin need not be declared.

7.5.2 When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Date-Marking

The "date of minimum durability" (preceded by the words "best before") shall be declared by the day, month and year in uncoded numerical sequence except that for products with a shelf life of more than three months, the month and year will suffice. The month may be indicated by letters in those countries where such use will not confuse the consumer. In the case of products requiring a declaration of month and year only, and the month to be indicated is December, the expression may be stated as "end (stated year)".

7.7 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Analytical criterion Method <sup>(a)</sup>

8.1.1 Total Ash AOAC-OICC method - AOAC (1980) 13.005

8.1.2 Percentage Cocoa Butter Through total fat OICC-AOAC method - AOAC (1980) XIII 13.031 - 13.034 - OICC 8a/1972 (Common text)

Note: Methods for:

(a) Total sterols OICC 14/1970; and

(b) GLC analysis of sterols OICC 15/1973 will be submitted for endorsement when values of collaborative testing are available.

- 8.1.3 Milk Fat Determination of semi-micro indices OICC 8i/1960 AOAC (1975) XII 13.050 (28.037-13.041 and 13.042); calculated from the Reichert Meissel values.  
(These are provisional methods which might be replaced by a gas chromatographic method).
- 8.1.4 Fat-free Milk Solids Joint OICC/AOAC method OICC 6b/1963 - 1973 AOAC (1980) XIII 13.047 Extraction of milk proteins with sodium oxalate and kjeldhal nitrogen determination.
- 8.1.5 Moisture Content Joint OICC/AOAC method: OICC 105/B-1978 AOAC, J.AOAC 60, No.3 654-657 (1977).
- 8.1.6 Sugars OICC 7a/ to 7e/1960 provisionally recommended. A collaborative test is envisaged (AOAC/OICC/AIFC) based on GLC/TMS and/or enzymatic methods. Method not yet proposed.
- 8.1.7 Arsenic AOAC [1980] 25.012 - 25.013 silver diethyldithiocarbamate method.
- 8.1.8 Copper AOAC [1980] 25.044 - 25.048 atomic absorption method.
- 8.1.9 Lead AOAC [1980] 25.061 - 25.067 atomic absorption method.

(a)

To be endorsed