

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

*Twenty-fifth Session*  
*Rome, Italy, 30 June – 5 July 2003*

### REPORT OF THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE

*Fribourg, Switzerland, 3 – 5 October 2001*

**N.B. This report contains circular letter CL 2001/31-CPC**



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CX 5/1.2

CL 2001/31 - CPC

October 2001

TO: Codex Contact Points  
Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission  
FAO, Viale delle Terme di Caracalla, 00100 Italy

**SUBJECT: DISTRIBUTION OF THE REPORT OF THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE (ALINORM 03/14).**  
The report of the Nineteenth Session of the Codex Committee on Cocoa Products and Chocolate will be considered by the 25<sup>th</sup> Session of the Codex Alimentarius Commission (Rome, 30 June – 5 July 2003).

**PART. A MATTERS FOR ADOPTION BY THE TWENTY-FIFTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AT STEP 8**  
DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS AT STEP 8 (ALINORM 03/14; PARAS 64-67 AND APPENDIX II).

Governments and interested international organizations are invited to comment on the above standard and should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 (See *Procedural Manual of the Codex Alimentarius Commission*, Eleventh Edition, page 26-27) to the Secretary of the Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy, Fax: +39 06570 54593, preferably by email to [Codex@fao.org](mailto:Codex@fao.org) before 1<sup>st</sup> May 2002

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## SUMMARY AND CONCLUSIONS

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The Nineteenth Session of the Codex Committee on Cocoa Products and Chocolate reached the following conclusions.

**The Codex Committee agreed to:**

**PART A. MATTERS FOR CONSIDERATION BY THE CODEX ALIMENTARIUS COMMISSION**

- a) Advance the Draft Standard for Chocolate and Chocolate Products to Step 8 of the Codex Procedure for final adoption by the Commission of the Codex Alimentarius (Para. 67 and Appendix II);
- b) Recommend the Commission to revoke the existing Standards for Chocolate (CODEX STAN 087), Composite and Filled Chocolate (CODEX STAN 142), and Cocoa Butter Confectionery (CODEX STAN 147), when the Draft Standard for Chocolate and Chocolate Products is adopted (Para. 67 and footnote #12);
- c) Adjourn *sine die*, as it had completed its programme of work;

**PART B. MATTERS OF INTEREST TO THE CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING**

- d) Propose an accepted method for the determination of Cocoa-butter (fat) content to the CCMAS for endorsement in the adopted *Standard for Cocoa Powders (Cocoas) and Dry mixtures of Cocoa and Sugars* (Para. 71);

**PART C. MATTERS OF INTEREST TO THE CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS**

- e) Stress the need for the CCFAC to clarify as a matter of priority the relationship between the additives provisions in the standards and the General Standard for Food Additives, especially in the case of Cocoa Products and Chocolate;
- f) Submit to the CCFAC a complete list of food additives intended to be endorsed in the light of the finalization of the Draft Standard for Chocolate and Chocolate Products (Paras. 42-48 and Appendix II);

**PART D. MATTERS OF INTEREST TO THE CODEX COMMITTEE ON FOOD LABELLING**

- g) Submit to the CCFL provisions on food labelling requirements for chocolate and chocolate products (Paras. 51-60 and Appendix II);

**PART E. MATTERS OF INTEREST TO THE CODEX COMMITTEE ON FOOD HYGIENE**

- g) Submit to the CCFH, provisions on food hygiene requirements for chocolate and chocolate products (Paras. 50 and Appendix II).

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## **REPORT OF THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE**

### **OPENING OF THE SESSION**

1. The Codex Committee on Cocoa Products and Chocolate held its Nineteenth session in Fribourg, Switzerland, from 3 to 5 October 2001, at the kind invitation of the Swiss Government. The session was opened by the Chairman of the Committee, Prof. Dr. Ing. Erich Windhab, Chair of Food Process Engineering, Institute of Foods Science Technology, Swiss Federal Institute of Technology. Delegates and Observers hold one mute silent minute in memory of all the injured people and the thousands of casualties caused by the recent tragic events of September 2001, in New York City (USA) and in Zug (Switzerland). The session was attended by 52 delegates from 21 Member countries and 12 observers from 5 international governmental and non-governmental organizations. A full list of participants, including members of the Secretariats, is given in Appendix I to this report.

### **ADOPTION OF THE AGENDA (AGENDA ITEM 1)<sup>1</sup>**

2. The Delegation of Bolivia, referring to discussions held at the last sessions of the Codex Alimentarius Commission<sup>2</sup> and the Executive Committee<sup>3</sup>, expressed the view that the Committee would need to address concerns relating to the participation at Codex meetings by developing countries. The Committee agreed to consider this issue under Agenda Item 4 “Other Business and Future Work”.

3. The Committee adopted the provisional agenda as the Agenda for the Session.

### **MATTERS REFERRED TO THE COMMITTEE BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (AGENDA ITEM 2)<sup>4</sup>**

#### **DRAFT REVISED STANDARDS FOR COCOA BUTTER; FOR COCOA (CACAO) MASS (COCOA / CHOCOLATE LIQUOR) AND COCOA CAKE; AND FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS**

4. The Committee noted that the 24<sup>th</sup> Session of the Commission had adopted the Draft Revised Standard for Cocoa Butter; the Draft Revised Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake, and the Draft Revised Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars at Step 8 of the Uniform Procedure, with the exception of provisions on lead levels in all the products covered by those three revised standards and with amendments, such as the exclusion of the use of hexane as processing aid in press cocoa butter.

5. The Committee was also informed that all the food additive provisions of these standards were endorsed by the CCFAC. The Committee noted the decision of the Commission to adopt the level of 0.1 mg/kg for lead in vegetable oils, by excluding cocoa butter, with the understanding that the level did not apply to lead in cocoa butter<sup>5</sup>. The Committee further noted that the Commission had invited Governments and interested Organizations to provide reliable scientific data in order to justify any level, lower than 0.5 mg/kg in cocoa butter and, as a matter of consistency, to justify any lower levels of lead in the two other adopted standards<sup>6</sup>.

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<sup>1</sup> CX/CPC 01/1

<sup>2</sup> 24<sup>th</sup> Session, Geneva, 2-7 July 2001

<sup>3</sup> 49<sup>th</sup> (extraordinary) Session, Geneva, 26-27 September 2001

<sup>4</sup> CX/CPC 01/2

<sup>5</sup> ALINORM 01/41, Paras. 119-120

<sup>6</sup> Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate liquor) and Cocoa Cake; Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars

6. The Committee was informed that the labelling provisions had been endorsed by the Codex Committee on Food Labelling, with a small amendment as a matter of consistency amongst the three standards<sup>7</sup>.

7. The Committee acknowledged the request from the Codex Committee on Methods of Analysis and Sampling to provide evidence of collaborative study validation and information regarding the purpose and the type of the method of determination of fat content in the *Draft Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (See also Paras. 71).

#### **MEDIUM TERM PLAN AND AMENDMENTS TO THE PROCEDURAL MANUAL**

8. The Committee was informed that several amendments to the Procedural Manual were adopted by the Commission and in particular, the Committee noted that the Criteria for the consideration of the other factors referred to in the second statement of principle mentioned that *“the integration of other legitimate factors in risk management should not create unjustified barriers to trade; particular attention should be given to the impact on developing countries on the inclusion of such factors”*.

9. The Committee also noted that the Strategic Vision Statement, included in the introduction of the Draft Strategic Framework, highlighted *“the highest attainable level of consumer protection”* as an underlying objective in elaborating codex standards.

#### **PROPOSED DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS**

10. The Committee noted the decision of the Executive Committee taken at its 49<sup>th</sup> extraordinary Session to adopt the Proposed Draft Standard for Chocolate and Chocolate Products at Step 5 and to advance it to Step 6 of the Uniform Procedure<sup>8</sup>. The Committee was informed that the Executive Committee had forwarded the technical comments, other than those relating to the issue of the use of vegetable fats, to the CCCPC for consideration as it had considered that the text prepared was the result of compromise and that this text had been carefully crafted to ensure that there would be a full informative labelling of the correct nature of Chocolate and Chocolate Products. In regard to potential concerns of allergenicity of the vegetable fats used, the Committee noted the opinion of the Executive Committee that there did not seem to be specific problems in this regard. The Executive Committee had noted that statements of negative economic implications for cocoa producers had already been made known to the CCCPC on several occasions and that the compromise had been reached in the light of these comments.

11. The Committee also noted the endorsement of the list of sweeteners, and the provisions for Gold and Silver as additives by the CCFAC. It also noted the recommendation of the CCFAC to transfer the Copper maximum level from the Contaminant section to the “Composition and Essential Quality Factors” section when it endorsed the provisions for contaminants. It also noted that the CCFAC had withdrawn the level for Arsenic in view of its earlier decision to discontinue work on that contaminant. The CCFAC was also considering maximum levels for cadmium in several foods, which might include cocoa-based products if relevant data were available.

12. The Committee was informed of the decision of the CCMAS not to endorse the method for the determination of Copper and noted that it was requested to consider adopting one of the Codex general methods for Copper.

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<sup>7</sup> ALINORM 01/22A, Paras. 19-20

<sup>8</sup> ALINORM 03/3, Paras. 15-16

## **DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS (AGENDA ITEM 3)<sup>9</sup>**

13. The Chairman recalled that the last session of the Committee had made substantial progress concerning the issue of the inclusion of vegetable fats other than cocoa butter in chocolate products and had reached an agreement in principle on a compromise solution which could be acceptable to all countries concerned, including cocoa producing countries. On this basis, the 49<sup>th</sup> Session of the Executive Committee had adopted the Proposed Draft Standard at Step 5, and forwarded technical comments, other than those on vegetable fats, to the CCCPC for consideration.

14. Several delegations supported the current provisions concerning vegetable fat as a suitable compromise that should allow the Committee to finalize the revision of the standard, with the understanding that it could always be reviewed at a later date if necessary. The Committee agreed to discuss the matters related to the inclusion of vegetable fats before proceeding with the consideration of the standard section by section, in view of the importance of this issue.

### **INCLUSION OF VEGETABLE FATS**

#### ***Section 6. Labelling***

15. Some delegations expressed the view that the terms used for the declaration of vegetable fats should be specified in the standard, such as “chocolate with added vegetable fats”, and should not be left to national authorities, as this might create problems in trade in the future. Other delegations supported the current text as it reflected that adequate labelling of vegetable fats was an essential condition for their use, while allowing some flexibility at the national level.

16. The Committee recognized that the current text represented a compromise and that more detailed requirements would not be generally acceptable at this stage. The Delegation of the United Kingdom proposed that the Codex Secretariat should carry out a factual review of what labelling was used in practice on vegetable fats in Member countries and investigate a scope for harmonization. It was noted that this section could be revised in the future if it appeared that further harmonization was feasible, taking into account national regulations in this area. The Committee therefore confirmed that the use of vegetable fats should be declared in association with the name and/or the representation of the product and that the modalities of the declaration might be prescribed by national authorities. The Committee agreed that the labelling provisions concerning vegetable fats should be included in a separate subsection.

17. Some delegations proposed to include a specific reference to the declaration of vegetable fats in the ingredient list. The Committee however recalled that the General Standard for the Labelling of Prepackaged Foods required ingredients to be listed and agreed that there was no need to repeat such general labelling provisions.

#### ***Section 7. Methods of Analysis and Sampling***

18. The Committee noted the written comments of Côte d'Ivoire and India concerning the lack of an adequate method for the determination of vegetable fats and recalled that this was an important issue to be addressed.

19. The Delegation of the United Kingdom presented a proposal to use two methods reported in the Journal of the AOCS for the detection and for the quantification of non-cocoa butter vegetable fats in chocolate; it was also specified how the calculations should be made if the type of vegetable fats was known or unknown.

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<sup>9</sup> CL 2000/46-CPC; ALINORM 01/14, Appendix V; ALINORM 01/14 Corrigendum; CX/CPC 01/3 (comments of Brazil, India, Malaysia, Poland, Portugal, Spain, United States, CAOBISCO); CX/CPC 01/3-Add. 1 (comments of Cote d'Ivoire, Poland, Japan, Switzerland, CAOBISCO); CX/CPC 01/3-Add. 2 (comments of India, Malaysia, Mexico, Thailand, European Community, COPAL); CRD 1 (comments of Italy); CRD 2 (comments of Canada); CRD 3 (Philippines); CRD 4 (European Community in French and Spanish)

20. The Delegation of Bolivia expressed the view that the method proposed for consideration would not address the concerns expressed by producing countries, as the method precision was  $\pm 2\%$  when the type of non-cocoa butter vegetable fat was not known. Other delegations pointed out that these were the best methods available at this stage and the Committee decided to add an explanation to this effect at the beginning of the section. It was also agreed that documentation identifying the type of vegetable fats must be made available upon request by competent authorities, with the understanding that such a request would be made when a higher precision of  $\pm 0.3\%$  was required.

21. The Committee noted that the method would be submitted for endorsement to the next session of the Committee on Methods of Analysis and Sampling, to be held in November 2002 and there would be an opportunity to take into account additional comments and proposals or any new developments concerning methodology at that time.

22. Following the discussion on vegetable fats, the Committee considered the Draft Standard section by section and made the following amendments.

### **SECTION 1. SCOPE**

23. The Committee recognized that if the standard applied to “all chocolate products” this might prevent the marketing of products of regional or local importance, which were not currently included in the standard. The Scope was therefore amended to refer to “chocolate products”.

24. The Committee agreed that the scope should not be limited to products intended for the final consumer since some products such as couverture chocolate were mainly marketed for further processing. The Scope was therefore amended to cover products intended for human consumption, as this covered both consumer and industry uses. A reference to the list of chocolate products in Section 2 was also added for clarification purposes.

### **SECTION 2. DESCRIPTION AND ESSENTIAL COMPOSITION FACTORS**

25. With reference to the written comments of India on inedible vegetable fats used to replace cocoa butter, the Delegation of Burkina Faso pointed out that for example shea butter had been widely consumed in that country and other African countries, and should be considered as such as a suitable product to fit for human consumption by international standards. The Committee recalled that only edible fats are used for vegetable fat preparations in Chocolate.

26. The Committee agreed that both general paragraphs on chocolate under 2.1 Chocolate types should be transferred to the beginning of Section 2 as they applied to all products included in that section. In the first paragraph, the reference to emulsifiers and/or flavours was replaced with a general mention of additives.

#### **2.1.1 Chocolate**

27. Some delegations questioned the use of “bittersweet chocolate”, “semi-sweet chocolate” and “dark chocolate” as synonyms for chocolate. Other delegations pointed out that these names were well known and currently used in several countries. After an exchange of views, the Committee recognized that chocolate was described with these names in some regions and amended the text accordingly, also adding “chocolat fondant” to the list.

#### **2.1.2 Sweet chocolate**

28. Some delegations questioned the need for a description of “sweet chocolate” as they felt that it was not generally known and traded internationally. The Committee however recalled that this term had been included as it reflected current trade practices in several countries and retained the current text. The Committee also agreed that the correct Spanish terminology was “*Chocolate dulce/familiar*”.

### **2.1.3 Couverture Chocolate**

29. The Committee noted the proposal of the Delegation of Brazil to include a minimum cocoa butter level of 18%. The Committee however noted that this would apply rather to “chocolate topping” which was a different product and retained the current text.

#### **2.1.4.1 Milk Chocolate**

30. The Delegation of Belgium, speaking on behalf of the member States of the European Union, proposed to include a minimum level of total fat (cocoa butter and milk fat) of 25% in all milk chocolate products as this was an essential characteristic of milk chocolate in the European Union, and there was no minimum level of cocoa butter in these products. The Delegation of the United States, supported by other delegations, expressed the view that this minimum level was not necessary and would stifle innovation.

31. The Committee considered a compromise proposal for a minimum level for cocoa butter of 15%, or alternatively a minimum content of cocoa butter plus milk fat of 25%, subject to a decision by the authority having jurisdiction, in accordance with applicable legislation. Some delegations pointed out that no minimum fat content was specified for other chocolate products and that member countries had not had the opportunity to consider the implications of this proposal, which might unduly restrict technological innovation. Following the proposal of the Delegation of the United Kingdom, the Committee agreed that the competent authority might set a level of cocoa butter plus milk fat where required, and amended the text accordingly, without specifying a minimum level. The Committee noted that this would allow for flexibility at the national level and that this question could be reconsidered in the future if needed.

32. The text was rearranged for clarification purposes especially as regards the definition of milk solids and a similar amendment was made for all products containing milk solids.

### **2.1.5 Cocoa Butter Confectionery / White Chocolate**

33. The Committee agreed that the term "Cocoa Butter Confectionery" was not currently used in practice and agreed to delete it from the description and labelling sections. It was understood that this term could be used if needed for other products not defined in this standard.

### **2.2 Vermicelli and Flakes (Drops, Shavings)**

34. The Committee agreed that these products should be called “chocolate vermicelli” and “chocolate flakes” for clarification purposes. It was noted that vermicelli and flakes were marketed for use by the final consumer, whereas drops and shavings were made of couverture chocolate and generally used for further processing. After an exchange of views, the Committee agreed to delete the reference to drops and shavings, as their composition was covered by “couverture chocolate”.

### **2.3 Filled Chocolate**

35. The Delegation of the United States proposed to reduce the chocolate part of the coating to 20%, as current technology allowed to reduce significantly the thickness of the coatings. The Delegation of Bolivia expressed concerns on the economic impacts this reduction could have for the cocoa-exporting countries. Other delegations stressed that the current percentage should be retained as a minimum quality requirement, and the Committee retained the current provisions.

#### **2.4.2.1 Gianduja Chocolate**

36. The Committee agrees with the proposal of the Delegation of Italy and the Observer from the EC to include a maximum quantity of hazelnuts of 40% and to clarify the nature of the optional ingredients. It was noted that the French name of the product was slightly different from the English name and specifically mentioned hazelnuts.

#### **2.4.3 Chocolate a la taza**

37. The Committee agreed that only starch from wheat, rice or maize should be used, in order to avoid confusion with products such as potato starch.

#### 2.4.4 *Chocolate para mesa*

38. The Delegation of Mexico proposed to include in the standard “*Chocolate para mesa*”, generally used with milk or water, in view of the importance of this product in Mexico and other countries. The Committee, recognizing that it was significantly traded in Latin American countries and North America, agreed with this proposal. It was noted that although the use of “chocolate para mesa” was similar to “*chocolate a la taza*”, it should be included in a separate section in view of its specific composition.

39. The Committee agreed on a general description of “chocolate para mesa” referring to granulometry, its main characteristic, with three subsections: “chocolate para mesa”, “semi-bitter chocolate para mesa”, and “bitter chocolate para mesa”, according to the level of cocoa butter, fat free cocoa solids and total cocoa solids.

40. As a consequential amendment the Committee agreed that the exceptions applying to “chocolate a la taza”, “chocolate familiar a la taza” would also apply to “chocolate para mesa” throughout the standard, especially in the description of “A Chocolate or Praline” and the labelling of “Assorted Chocolates”.

41. The Committee agreed with the proposal of the Delegation of Switzerland to reorder the Description section to list the different types of chocolate according to their composition, without amending the content of the subsections, as agreed above. The Committee also decided to add a footnote to Table 1 to define the “milk solids” requirements.

### SECTION 3. FOOD ADDITIVES

42. In reply to a question by the Delegations of Canada and the USA, the Secretariat informed the Committee that Salt and Spices should be considered as food ingredients and didn’t need to be specified in the Food Additives Section.

43. The Committee considered the request of the Committee on Food Additives and Contaminants to establish a numerical level for Vanillin and Ethyl vanillin in view of its numerical ADI, and agreed with the proposal of the Delegation of Canada for a maximum level of 0.1% or 1 g/kg for the sum of Vanillin and Ethyl Vanillin. The Committee also noted that the hexane level should be expressed on the basis of the fat content as well as for antioxidants.

44. The Delegation of the United States, Canada and Thailand expressed their objection to the inclusion of 952 cyclamic acid due to safety concerns.

45. The Delegation of Japan proposed to add several additives and pointed out that technological justification had been provided in its written comments, especially as regards the use of antioxidants and colours in white chocolate. The Delegation of Germany, supported by other delegations, expressed the view that technological justification was not sufficient to add new additives to the current list, and that health concerns should be taken into account.

46. The Committee could not come to a consensus on this question and agreed to retain the current list. A statement was also added to the effect that other additives included in the GSFA might be used subject to the authority having jurisdiction, in accordance with applicable legislation, as proposed by the Delegation of the United States.

47. The Delegation of the United Kingdom stressed the need to clarify the relationship between the additives provisions in the standards and the General Standard for Food Additives and the Committee agreed that the CCFAC should address this question as a matter of priority.

48. The Secretariat indicated that, notwithstanding the general issue of consistency between standards, the additives proposed by Japan were still under consideration in the CCFAC at Step 6 and had not been adopted as part of the GSFA. Some of them were already included in the GSFA but for other uses than chocolate, such as Caramel Class III and Caramel Class IV. It was also noted that member countries had

the opportunity to make additional proposals and comments in the CCFAC, at the endorsement stage or in the framework of the GSFA.

#### **SECTION 4. CONTAMINANTS**

49. The Committee, referring to the decision of the Committee on Additives and Contaminants<sup>10</sup> concerning this section, agreed to delete the provisions for arsenic, copper and lead and consequently to delete the Contaminants Section.

#### **SECTION 5. HYGIENE**

50. The Committee decided to include the general provisions for Hygiene as recommended in the Procedural Manual<sup>11</sup> of the Codex Alimentarius Commission.

#### **SECTION 6. LABELLING**

##### ***6.1 Name of the Food***

51. The Committee amended section 6.1.1 to ensure consistency with its earlier decision on the description of sweet chocolate.

52. The Committee discussed whether the name of the food should include a reference to all ingredients representing more than 5% of the product. The Committee agreed with the proposal of the Observer from the EC to delete this paragraph (6.1.2), as general labelling requirements were sufficient to ensure a clear description of the product.

53. The Delegations of Canada and the United States proposed to include a reference to the declaration of ingredients that can cause hypersensitivity as this was especially important in the case of chocolate. However, the Committee agreed that there was no need to repeat the provisions of the General Standard for the Labelling of Prepackaged Foods in this respect. The Committee recognized the specific problem related to reworked chocolate and noted that adequate measures should be taken to avoid the presence of nuts in chocolate products that did not usually contain them.

54. The Committee agreed that if sugars were fully or partially replaced with sweeteners, an appropriate declaration should be included in association with the name of the product. The provisions concerning sweeteners and vegetable fats labelling were presented in separate subsections (see also Paras. 15-17).

##### ***6.1.3 Cocoa Butter Confectionery / White Chocolate***

55. The Committee deleted this section in view of its earlier decision concerning Cocoa Butter Confectionery and as section 6.1.1 covered the labelling of White Chocolate.

##### ***6.1.4 Filled Chocolate***

56. The Committee confirmed that there were differences in the English, French and Spanish names of these products, in view of current practices.

##### ***6.1.8 Use of the Term Chocolate***

57. The Committee included a reference to the country in which the product is sold to the final consumer and made some editorial changes.

##### ***6.2 Declaration of the minimum cocoa content***

58. The paragraph was reworded to reflect that the declaration should be made on request from the authorities having jurisdiction and to clarify how the percentage was calculated.

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<sup>10</sup> ALINORM 01/12A, Paras. 105–106

<sup>11</sup> 11<sup>th</sup> edition, 2000, FAO, in Page 95 of the English version

### **6.3 Net contents**

59. The section was deleted as the General Standard for the Labelling of Prepackaged Foods covers the exemptions applicable to small units.

### **6.4 Labelling of Non-Retail Containers**

60. The section was amended to reflect the general decision of the Committee on Food Labelling to include references to the distributor and importer.

## **SECTION 7. METHODS OF ANALYSIS AND SAMPLING**

61. The Committee deleted the methods for the determination of arsenic, lead and copper, as a result of its earlier decision to delete the contaminant section.

62. In section 7.2, the reference to “composite chocolate” was deleted, as this product was no longer included in the standard.

63. For the Determination of Milk Fat, the current IOCCC method was replaced with IOCCC Analytical Method 5–1962 and the AOAC alternative methods were retained. The reference to the AOAC method for the Determination of Moisture was corrected. The provisions concerning the determination of non cocoa-butter vegetable fats were included as a new section (see also Paras. 18-21).

## **STATUS OF THE DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS**

64. The Chairman recalled earlier discussions concerning the introduction of vegetable fats and the concerns expressed by Côte d’Ivoire on behalf of producing countries at the 17<sup>th</sup> Session; in particular it was proposed that the use of vegetable fats should be accompanied by provisions concerning the nature of the fats, the method of detection and the labelling provisions. The Chairman noted that the Committee had endeavoured to address these concerns in order to reach an acceptable compromise at the international level, with the understanding that the standard could always be revised when needed.

65. The Delegation of Bolivia pointed out that some of the major cocoa-producing countries had not been able to attend the meeting and that this was a serious problem; their concerns should therefore be taken into account as their economic interests might be negatively affected. It also pointed out that if the importing countries really wanted to take into account the interests of the cocoa-producing exporting countries, they should buy them the vegetable fats other than cocoa butter, which will be used in the production of chocolate and chocolate products.

66. The Delegation of Burkina Faso stressed that the arguments of cocoa producing countries had been considered in order to reach a compromise in the EC and that similar progress should be made in Codex; in addition the possibility to use vegetable fats represented a marketing opportunity for many African countries that produced such fats, especially sheanut butter.

67. The Committee advanced the Draft Standard to Step 8 for adoption by the 25<sup>th</sup> Session of the Codex Alimentarius Commission (see Appendix II).<sup>12</sup>

## **OTHER BUSINESS AND FUTURE WORK (AGENDA ITEM 4)**

### **PARTICIPATION OF DEVELOPING COUNTRIES**

68. The Delegation of Bolivia, supported by the Delegations of Brazil and Burkina Faso and referring to the discussions at the Commission, stressed the need to increase the participation of developing countries

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<sup>12</sup> When adopted, the Draft Standard will replace the current Standards for Chocolate (CODEX STAN 087), Composite and Filled Chocolate (CODEX STAN 142), and Cocoa Butter Confectionery (CODEX STAN 147)

and proposed that the Committee should prepare a report in this area, including the nature of such participation (representation from embassies or at the technical level).

69. The Secretariat indicated that Codex Committees could not prepare such reports but that the Codex Secretariat kept a database on the participation of developing countries and other member countries that was regularly updated. The Committee also noted that the Commission had recognized the importance of this question and agreed in principle that FAO and WHO should develop rules and procedures to establish a trust fund to facilitate the participation of developing countries, for consideration by the Executive Committee in 2002<sup>13</sup> as a first stage.

70. The Delegation of the United Kingdom expressed the view that it was especially important to increase consumer participation and reflect their concerns in Codex work.

#### **METHODS OF ANALYSIS AND SAMPLING**

71. The Committee noted the request of the Committee on Methods of Analysis and Sampling concerning the determination of cocoa butter in cocoa powders. The Delegation of the Netherlands pointed out that IOCCC Method 37 (1990) was collaboratively tested and provided the relevant references for consideration by the CCMAS.

#### **DATE AND PLACE OF THE NEXT SESSION (AGENDA ITEM 5)**

72. The Committee decided to adjourn *sine die* as it had completed its programme of work, with the understanding that revision of the standards could be carried out by correspondence if needed.

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<sup>13</sup> ALINORM 01/41, Paras. 65–66

## ANNEX I

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**SUMMARY STATUS OF WORK**

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<b>Subject</b>	<b>Step</b>	<b>Action by</b>	<b>Reference in ALINORM 03/14</b>
Draft Standard for Chocolate and Chocolate Products	8	CAC; 25 <sup>th</sup> session	Paras. 64-67 and Appendix II
Additives provisions	For endorsement	CCFAC; 34 <sup>th</sup> Session	Paras. 42-48 and Appendix II
Labelling provisions	For endorsement	CCFL; 30 <sup>th</sup> Session	Paras. 51-60 and Appendix II
Methods of analysis and sampling provisions	For endorsement	CCMAS; 24 <sup>th</sup> Session	Paras. 61-63 and 71 and Appendix II

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## APPENDIX II

**DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS****(Step 8 of the Procedure)****1 SCOPE**

The standard applies to chocolate and chocolate products intended for human consumption and listed in Section 2. Chocolate and chocolate products shall be prepared from cocoa and cocoa materials with sugars and may contain sweeteners, milk products, flavouring substances and other food ingredients.

**2 DESCRIPTION AND ESSENTIAL COMPOSITION FACTORS**

Chocolate is the generic name for the homogenous products complying with the descriptions below and summarized in Table 1. It is obtained by an adequate manufacturing process from cocoa materials which may be combined with milk products, sugars and/or sweeteners, and other additives listed in section 3 of the present standard. Other edible foodstuffs, excluding added flour and starch (except for products in sections 2.1.1.1 and 2.1.2.1 of this Standard) and animal fats other than milk fat, may be added to form various chocolate products. These combined additions shall be limited to 40 % of the total weight of the finished product, subject to the labelling provisions under Section 5.

The addition of vegetable fats other than cocoa butter shall not exceed 5% of the finished product, after deduction of the total weight of any other added edible foodstuffs, without reducing the minimum contents of cocoa materials. Where required by the authorities having jurisdiction, the nature of the vegetable fats permitted for this purpose may be prescribed in applicable legislation.

**2.1 CHOCOLATE TYPES (COMPOSITION)****2.1.1 Chocolate**

*Chocolate* (in some regions also named *bittersweet chocolate*, *semi-sweet chocolate*, *dark chocolate* or "*chocolat fondant*") shall contain, on a dry matter basis, not less than 35% total cocoa solids, of which not less than 18% shall be cocoa butter and not less than 14% fat-free cocoa solids.

**2.1.1.1** *Chocolate a la taza* is the product described under Section 2.1.1 of this Standard and containing a maximum of 8% m/m flour and/or starch from wheat, maize or rice.

**2.1.2 Sweet Chocolate**

*Sweet Chocolate* shall contain, on a dry matter basis, not less than 30% total cocoa solids, of which at least 18% shall be cocoa butter and at least 12% fat-free cocoa solids.

**2.1.2.1** *Chocolate familiar a la taza* is the product described under Section 2.1.2 of this Standard and containing a maximum of 18% m/m flour and/or starch from wheat, maize or rice.

### **2.1.3** *Couverture Chocolate*

*Couverture Chocolate* shall contain, on a dry matter basis, not less than 35% total cocoa solids of which not less than 31% shall be cocoa butter and not less than 2.5% of fat-free cocoa solids.

### **2.1.4** *Milk Chocolate*

Milk Chocolate shall contain, on a dry matter basis, not less than 25% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and a specified minimum of milk solids between 12% and 14% (including a minimum of milk fat between 2.5% and 3.5%). The minimum content for milk solids and milk fat shall be applied by the authority having jurisdiction in accordance with applicable legislation. "Milk solids" refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added, or removed.

Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

### **2.1.5** *Family Milk Chocolate*

*Family Milk Chocolate* shall contain, on a dry matter basis, not less than 20% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and not less than 20% milk solids (including a minimum of 5% milk fat). "Milk solids" refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added, or removed.

Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

### **2.1.6** *Milk Chocolate Couverture*

*Milk Chocolate Couverture* shall contain, on a dry matter basis, not less than 25% cocoa solids (including a minimum of 2.5% non-fat cocoa solids) and not less than 14% milk solids (including a minimum of 3.5% milk fat) and a total fat of not less than 31%. "Milk solids" refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added, or removed.

### **2.1.7** *Other chocolate products*

#### **2.1.7.1** *White Chocolate*

*White Chocolate* shall contain, on a dry matter basis, not less than 20% cocoa butter and not less than 14% milk solids (including a minimum milk fat in a range of 2.5% to 3.5% as applied by the authority having jurisdiction in accordance with applicable legislation). "Milk solids" refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added, or removed.

Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

### 2.1.7.2 Gianduja Chocolate

“*Gianduja*” (or one of the derivatives of the word “*Gianduja*”) *Chocolate* is the product obtained, firstly, from chocolate having a minimum total dry cocoa solids content of 32%, including a minimum dry non-fat cocoa solids content of 8%, and, secondly, from finely ground hazelnuts such that the product contains not less than 20 % and not more than 40% of hazelnuts.

The following may be added:

- (a) milk and/or dry milk solids obtained by evaporation, in such proportion that the finished product does not contain more than 5% dry milk solids ;
- (b) almonds, hazelnuts and other nut varieties, either whole or broken, in such quantities that, together with the ground hazelnuts, they do not exceed 60% of the total weight of the product.

### 2.1.7.3 Gianduja Milk Chocolate

“*Gianduja*” (or one of the derivatives of the word “*Gianduja*”) *Milk Chocolate* is the product obtained, firstly, from milk chocolate having a minimum dry milk solids content of 10% and, secondly, from finely ground hazelnuts such that the product contains not less than 15 % and not more than 40% of hazelnuts. “Milk solids” refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added or removed.

The following may be added: Almonds, hazelnuts and other nut varieties, either whole or broken, in such quantities that, together with the ground hazelnuts, they do not exceed 60% of the total weight of the product.

Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

### 2.1.7.4 Chocolate para mesa

*Chocolate para mesa* is unrefined chocolate in which the grain size of sugars is larger than 70 microns.

#### 2.1.7.4.1 Chocolate para mesa

*Chocolate para mesa* shall contain, on a dry matter basis, not less than 20% total cocoa solids (including a minimum of 11% cocoa butter and a minimum of 9% fat-free cocoa solids).

#### 2.1.7.4.2 Semi-bitter chocolate para mesa

*Semi-bitter Chocolate para mesa* shall contain, on a dry matter basis, not less than 30% total cocoa solids (including a minimum of 15% cocoa butter and a minimum of 14% fat-free cocoa solids).

#### 2.1.7.4.3 Bitter chocolate para mesa

*Bitter Chocolate para mesa* shall contain, on a dry matter basis, not less than 40% total cocoa solids (including a minimum of 22% cocoa butter and a minimum of 18% fat-free cocoa solids).

## 2.2 CHOCOLAT TYPES (FORMS)

### 2.2.1 *Chocolate Vermicelli and Chocolate Flakes*

*Chocolate Vermicelli and Chocolate Flakes* are cocoa products obtained by a mixing, extrusion and hardening technique which gives unique, crisp textural properties to the products. Vermicelli are presented in the form of short, cylindrical grains and flakes in the form of small flat pieces.

#### 2.2.1.1 **Chocolate Vermicelli / Chocolate Flakes**

*Chocolate Vermicelli / Chocolate Flakes* shall contain, on a dry matter basis, not less than 32% total cocoa solids, of which at least 12% shall be cocoa butter and 14% fat-free cocoa solids.

#### 2.2.1.2 **Milk Chocolate Vermicelli / Milk Chocolate Flakes**

*Milk Chocolate Vermicelli / Milk Chocolate Flakes* shall contain, on a dry matter basis, not less than 20% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and not less than 12% milk solids (including a minimum of 3% milk fat). "Milk solids" refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added, or removed.

Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

### 2.2.2 *Filled Chocolate*

*Filled Chocolate* is a product covered by a coating of one or more of the Chocolates defined in Section 2.1, with exception of *chocolate a la taza*, *chocolate familiar a la taza* and *chocolate para mesa* of this Standard, the centre of which is clearly distinct, through its composition, from the external coating. Filled Chocolate does not include Flour Confectionery, Pastry, Biscuit or Ice Cream products. The chocolate part of the coating must make up at least 25% of the total weight of the product concerned.

If the centre part of the product is made up of a component or components for which a separate Codex Standard exists, the component(s) must comply with the applicable standard.

### 2.2.3 *A Chocolate or Praline*

*A Chocolate or Praline* designates the product in a single mouthful size, where the amount of the chocolate component shall not be less than 25% of the total weight of the product. The product shall consist of either filled chocolate or a single or combination of the chocolates as defined under Section 2.1, with exception of *chocolate a la taza*, *chocolate familiar a la taza* and products defined in section 2.1.7.4 (*chocolate para mesa*).

**TABLE 1. SUMMARY TABLE OF COMPOSITIONAL REQUIREMENTS OF SECTION 2<sup>1</sup>**

(% calculated on the dry matter in the product and after deduction of the weight of the other edible foodstuffs authorized under Section 2)

PRODUCTS	CONSTITUENTS (%)						
	Cocoa Butter	Fat-free Cocoa Solids	Total Cocoa Solids	Milk Fat	Total Milk Solids	Starch / Flour	Ground Hazelnuts
<b>2. Chocolate Types</b>							
<b>2.1 CHOCOLATE TYPES (COMPOSITION)</b>							
<b>2.1.1 Chocolate</b>	≥18	≥14	≥35				
2.1.1.1 Chocolate a la taza	≥18	≥14	≥35			< 8	
<b>2.1.2 Sweet Chocolate</b>	≥18	≥12	≥30				
2.1.2.1 Chocolate familiar a la taza	≥18	≥12	≥30			< 18	
<b>2.1.3 Couverture Chocolate</b>	≥31	≥2.5	≥35				
<b>2.1.4 Milk Chocolate</b>		≥2.5	≥25	≥2.5-3.5	≥12-14		
<b>2.1.5 Family Milk Chocolate</b>		≥2.5	≥20	≥5	≥20		
<b>2.1.6 Milk Chocolate Couverture</b>		≥2.5	≥25	≥3.5	≥14		
<b>2.1.7 Other chocolate products</b>							
2.1.7.1. White Chocolate	≥20			≥2.5-3.5	≥14		
2.1.7.2 Gianduja Chocolate		≥8	≥32				≥20 and ≤40
2.1.7.3 Gianduja Milk Chocolate		≥2.5	≥25	≥2.5-3.5	≥10		≥15 and ≤40
2.1.7.4 Chocolate para mesa							
2.1.7.4.1 Chocolate para mesa	≥ 11	≥ 9	≥ 20				
2.1.7.4.2 Semi-bitter chocolate para mesa	≥15	≥14	≥ 30				
2.1.7.4.3 Bitter chocolate para mesa	≥ 22	≥18	≥ 40				
<b>2.2 CHOCOLATE TYPES (forms)</b>							
<b>2.2.1 Chocolate Vermicelli / Chocolate Flakes</b>							
2.2.1.1 Chocolate Vermicelli / Chocolate Flakes	≥12	≥14	≥32				
2.2.1.2 Milk Chocolate Vermicelli / Milk Chocolate Flakes		≥2.5	≥ 20	≥3	≥12		
<b>2.2.2 Filled Chocolate (see section 2.2.2)</b>							
<b>2.2.3 A Chocolate or Praline (see section 2.2.3)</b>							

<sup>1</sup> “Milk solids” refers to the addition of milk ingredients in their natural proportions except that milk fat may be added or removed.

### 3 FOOD ADDITIVES

The food additives listed below may be used and only within the limits specified.

Other additives from the General Standard for Food Additives (GSFA) approved list may be used, subject to the authority having jurisdiction in accordance with applicable legislation.

**3.1** Alkalizing and neutralizing agents carried over as a result of processing cocoa materials in proportion to the maximum quantity as provided for.

#### 3.2 ACIDITY REGULATORS

#### Maximum Level

503(i)	Ammonium carbonate	Limited by GMP
527	Ammonium hydroxide	
503(ii)	Ammonium hydrogen carbonate	
170(i)	Calcium carbonate	
330	Citric acid	
504(i)	Magnesium carbonate	
528	Magnesium hydroxide	
530	Magnesium oxide	
501(i)	Potassium carbonate	
525	Potassium hydroxide	
501(ii)	Potassium hydrogen carbonate	
500(i)	Sodium carbonate	
524	Sodium hydroxide	
500(ii)	Sodium hydrogen carbonate	
526	Calcium hydroxide	
338	Orthophosphoric acid	2.5 g/kg expressed as P <sub>2</sub> O <sub>5</sub> in finished cocoa and chocolate products
334	L-Tartaric acid	5 g/kg in finished cocoa and chocolate products

<b>3.3 EMULSIFIERS</b>		<b>Maximum Level</b>		<b>Products</b>
471	Mono- and di-glycerides of fatty acids			Products described under 2.1 and 2.2
322	Lecithins	GMP		" "
422	Glycerol			" "
442	Ammonium salts of phosphatidic acids	10 g/kg		" "
476	Polyglycerol esters interesterified ricinoleic acid	5 g/kg	15 g/kg	" "
491	Sorbitan monostearate	10 g/kg	in combination	" "
492	Sorbitan tristearate	10 g/kg		" "
435	Polyoxyethylene (20) sorbitan monostearate	10 g/kg		
<b>3.4 FLAVOURING AGENTS</b>		<b>Maximum Level</b>		<b>Products</b>
<b>3.4.1</b>	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours <sup>2</sup>		GMP	Products described under 2.1 and 2.2
<b>3.4.2</b>	Vanillin		1 g/kg	Products described under 2.1 and 2.2
<b>3.4.3</b>	Ethyl vanillin		in combination	Products described under 2.1 and 2.2

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<sup>2</sup> Temporarily endorsed

**3.5 SWEETENERS**

950	Acesulfame K	500 mg/kg	Products described under 2.1 and 2.2
951	Aspartame	2 000 mg/kg	" "
952	Cyclamic acid and its Na and Ca salts	500 mg/kg	" "
954	Saccharin and its Na and Ca salts	500 mg/kg	" "
957	Thaumatococin		" "
420	Sorbitol		" "
421	Mannitol		" "
953	Isomalt	GMP	" "
965	Maltitol		" "
966	Lactitol		" "
967	Xylitol		" "
959	Neohesperidine dihydrochalcone	100 mg/kg	" "

**3.6 GLAZING AGENTS**

		<b>Maximum Level</b>	<b>Products</b>
414	Gum Arabic (Acacia gum)		Products described under 2.1 and 2.2
440	Pectin		" "
901	Beeswax, white and yellow	GMP	" "
902	Candelilla wax		" "
903	Carnauba wax		" "
904	Shellac		" "

<b>3.7 ANTIOXIDANTS</b>		Maximum Level	Products
304	Ascorbyl palmitate	200 mg/kg	Products described under 2.1.7.1 calculated on a fat content basis
319	Tertiary butylhydroquinone	200 mg/kg	"
320	Butylated hydroxyanisole	200 mg/kg	"
321	Butylated hydroxytoluene	200 mg/kg	"
310	Propylgallate	200 mg/kg	"
307	$\alpha$ -Tocopherol	750 mg/kg	"
<b>3.8 COLOURS (FOR DECORATION PURPOSE ONLY)</b>		Maximum Level	Products
175	Gold	GMP	Products described under 2.1 and 2.2
174	Silver	GMP	
<b>3.9 BULKING AGENTS</b>		Maximum Level	Products
1200	Polydextrose A and N	GMP	Products described under 2.1 and 2.2
<b>3.10 PROCESSING AID</b>		Maximum Level	
	Hexane (62°C - 82°C)	1 mg/kg	calculated on a fat content basis

## 4 HYGIENE

- 4.1** It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev 3-1997), and other relevant Codex texts such as Codex of Hygienic Practice and Codes of Practice.
- 4.2** The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## 5 LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 Rev. 1-1991), the following declarations shall be made:

### 5.1 NAME OF THE FOOD

**5.1.1** Products described under Sections 2.1 and 2.2 of this Standard and complying with the appropriate requirements of the relevant section shall be designated according to the name listed in Section 2 under subsequent section and subject to the provisions under Section 5 of this Standard. The products defined in section 2.1.1 may be described as “*Bittersweet chocolate*”, “*Semi-sweet chocolate*”, “*Dark chocolate*” or “*Chocolat fondant*”.

**5.1.1.1** When sugars are fully or partly replaced by sweeteners, an appropriate declaration should be included in proximity of the sales designation of the chocolate, mentioning the presence of sweeteners. *Example*: “X Chocolate with sweeteners”.

**5.1.1.2** The use of vegetable fats in addition to Cocoa butter in accordance with the provisions of Section 2 shall be indicated on the label in association with the name and/or the representation of the product. The authorities having jurisdiction may prescribe the specific manner in which this declaration shall be made.

### 5.1.2 Filled Chocolate

**5.1.2.1** Products described under Section 2.2.2. shall be designated “Filled Chocolate”, “X Filled Chocolate”, “Chocolate with X Filling” or “Chocolate with X Centre”, where “X” is descriptive of the nature of the filling.

**5.1.2.2** The type of chocolate used in the external coating may be specified, whereby the designations used shall be the same as stated under Section 5.1.1 of this Standard.

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

### 5.1.3 A Chocolate or Praline

Products in a single mouthful size described under Section 2.2.3 of this Standard shall be designated “*A Chocolate*” or “*Praline*”.

### 5.1.4 Assorted Chocolates

Where the products described under Section 2.1 or 2.2 with exception of *chocolate a la taza*, *chocolate familiar a la taza* and *chocolate para mesa* are sold in assortments, the product name may be replaced by the words “*Assorted Chocolates*” or “*Assorted filled Chocolates*”, “*Assorted Chocolate Vermicelli*”, etc. In that case, there shall be a single list of ingredients for all the products in the assortment or alternatively lists of ingredients by products.

### **5.1.5 Other Information Required**

- 5.1.5.1** Any characterizing flavour, other than chocolate flavour shall be in the designation of the product.
- 5.1.5.2** Ingredients, which are especially aromatic and characterize the product shall form part of the name of the product (e.g. Mocca Chocolate).

### **5.1.6 Use of the Term Chocolate**

Products not defined under this Standard, and where the chocolate taste is solely derived from non-fat cocoa solids, can carry the term “chocolate” in their designations in accordance with the provisions or customs applicable in the country in which the product is sold to the final consumer and this to designate other products which cannot be confused with those defined in this Standard.

## **5.2 DECLARATION OF MINIMUM COCOA CONTENT**

When required by the authority having jurisdiction, products described under Section 2.1 of this Standard, except for *white chocolat*, shall carry a declaration of cocoa solids. For the purpose of this declaration, the percentages declared shall be made on the chocolate part of the product after the deduction of the other permitted edible foodstuffs.

## **5.3 LABELLING OF NON-RETAIL CONTAINERS**

- 5.3.1** Information required in Section 5.1 and 5.2 of this Standard and Section 4 of the *Codex General Standard for the Labelling of Prepackaged Foods* shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer shall appear on the container.
- 5.3.2** However, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

## **6 METHODS OF ANALYSIS AND SAMPLING**

### **6.1 DETERMINATION OF CENTRE AND COATING OF FILLED CHOCOLATE**

All methods approved for the chocolate type used for the coating and those approved for the type of centre concerned.

### **6.2 DETERMINATION OF COCOA BUTTER**

According to AOAC 963.15 or IOCCC 14-1972.

### **6.3 DETERMINATION OF FAT-FREE COCOA SOLID**

According to AOAC 931.05.

#### **6.4 DETERMINATION OF FAT-FREE MILK SOLIDS**

According to IOCCC 17-1973 or AOAC 939.02.

#### **6.5 DETERMINATION OF MILK FAT**

According to IOCCC 5-1962 or AOAC 945.34, 925.41B, 920.80.

#### **6.6 DETERMINATION OF MOISTURE**

According to IOCCC 26-1988 or AOAC 977.10 (Karl Fischer method); or AOAC 931.04 or IOCCC 1-1952 (gravimetry).

#### **6.7 DETERMINATION OF TOTAL FAT**

According to AOAC 963.15.

#### **6.8 DETERMINATION OF NON-COCOA BUTTER VEGETABLE FAT IN CHOCOLATE AND CHOCOLATE PRODUCTS**

The following methods of analysis are the best available at the present time. Further systematic improvement is required. Documentation identifying the type of commercial blends of non-cocoa butter vegetable fats used must be made available upon request by competent authorities.

##### ***6.8.1 Detection of Non-Cocoa Butter Vegetable Fats in Chocolate***

Detecting sterol breakdown products in refined vegetable fats added to chocolate by the method of *J. Amer. Oil Chem. Soc.* 1997, **74(10)**, 1273-1280

##### ***6.8.2 Quantitative Determination of Non-Cocoa Butter Vegetable Fats<sup>^</sup>***

Determination of the triacylglycerols (C50, C52, C54) present in cocoa butters and non-cocoa butter vegetable fats by GC-FID in *J. Amer. Oil Chem. Soc.* (1980), **57**, 286-293. In milk chocolate, there is a need to correct for the milk fat

- **Interpretation:**

When type of non-cocoa butter vegetable fat is known, the amount of non-cocoa butter vegetable fat is calculated according to *J. Amer. Oil Chem. Soc.* (1980), **57**, 286-293.

When type of non-cocoa butter vegetable fat is not known, the calculation is made according to *J. Amer. Oil Chem. Soc.* (1982), **61 (3)**, 576-581.

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<sup>^</sup> This method is intended to measure vegetable fats which are cocoa butter equivalents (CBE) i.e. SOS type triglycerides. Other vegetable fats can only be added in very limited amounts before they affect the physical properties of chocolate in a detrimental way. These can be determined by conventional methods i.e. fatty acid and triacylglycerol analyses.

