

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 3

**CX/CPC 00/3
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE

Eighteenth Session

Fribourg, Switzerland, 2 – 4 November 2000

DRAFT REVISED STANDARDS AT STEP 7 FOR:

(A) COCOA BUTTERS

**(B) COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CASE FOR USE
IN THE MANUFACTURE OF COCOA AND CHOCOLATE PRODUCTS**

(C) COCOA POWDERS (COCOAS) AND DRY COCA-SUGAR MIXTURES

GOVERNMENT COMMENTS AT STEP 6 ON THE ABOVE DRAFT STANDARDS

(Circular Letters 1998/43-CPC and 1999/13-GEN)

Governments and international organizations

Cuba, Switzerland, Thailand, The Netherlands

Caobisco (Association of Chocolate, Biscuits and Confectionery Industries of the European Union)

GENERAL REFLECTIONS ON CIRCULAR LETTER CL 1999/13-GEN**Cuba**

As producers of cocoa and cocoa butter, we support the position of the delegations which are opposed to the introduction of up to 5% of vegetable fats other than cocoa, due to the negative economic repercussions this would have on both the industry and the agriculture of our countries. We are in agreement with the introduction of vegetable fats only for chocolate or other fancies for which the exclusive term of chocolate is not used.

With regard to milk chocolate, we feel that this term should not be used for high milk content but that it should be for the type of milk, informing the consumer in the list of ingredients of the percentage and type of milk added.

DRAFT REVISED STANDARD FOR COCOA BUTTERS
(Appendix II of ALINORM 99/14)

1. SCOPE

This standard applies exclusively to cocoa butter used as ingredient in the manufacture of chocolate and chocolate products.

No comments

2 DESCRIPTION

2.1 DEFINITION OF COCOA BUTTER

Cocoa butter is the fat obtained from cocoa beans with the following characteristics:

- free fatty acid content (expressed as oleic acid): not more than 1.75% m/m
- unsaponifiable matter: not more than 0.5% m/m,
[except in the case of press cocoa butter which shall not be more than 0.35% m/m]

Cuba

We agree with this draft standard. We feel that it is very objective to place only two characteristics in the definition of the product, i.e. free fatty acid content and unsaponifiable matter, with their corresponding values. We are of the opinion that the name of the product is Cocoa Butter, regardless of the method by which it is obtained.

The Netherlands

The Dutch delegation declares that:

- New lab-results show that there is no need to raise the maximum percentage (0.35%) of the unsaponifiable matter in the case of press cocoa butter; and
- For the unsaponifiable matter there should be two definitions of cocoa butter: one for press cocoa butter and one for cocoa butter other than press cocoa butter.

As a consequence we suggest deleting the square brackets in the draft standard (N.B. in that case the definition of cocoa butter is similar to the one in the new EU-directive for Cocoa and chocolate products, with the exception of further explanation and method of analysis that were included in the EU-directive).

For free fatty acid content “(expressed as oleic acid)” and for unsaponifiable matter “(determined using petroleum ether)”, most probably the EU-member states will request to include further explanation and methods of analysis in the Codex standards.”

Switzerland

Definition: There are different opinions on the need of a separate definition for press cocoa butter.

Caobisco

Delete square brackets and change:

“except in case of *pure prime press cocoa butter* which shall not be more than 0.35% m/m”

3. FOOD ADDITIVES¹**3.1 PROCESSING AID Maximum Level in the Final Product**

Hexane (62°C - 82°C) 1 mg/kg

No comments

4. CONTAMINANTS Maximum Level4.1 Lead (Pb) 0.5 mg/kg²Switzerland

We propose to introduce a maximum level for aliphatic and aromatic hydrocarbons (20 mg/kg), carried over from jute bags.

5. HYGIENE

5.1 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 (CAC/RCP 1-1969, Rev. 3-1997; *Codex Alimentarius* Volume 1B).

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

5.3 When tested by appropriate methods of sampling and examination, the product shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

5.4 When tested by appropriate methods of sampling and analysis, the products shall be free from microorganisms in amounts which may represent a hazard to health.

No comments

Secretariat's Note: The Committee is invited to use the new wording adopted by the Commission (see CX/CPC 00/2, A.4)

6. LABELLING

In addition to the General Standard for Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius* Volume 1A) the following apply:

No comments

6.1 NAME OF THE PRODUCT**6.1.1 Cocoa Butter**

[Text to be developed]

Caobisco

Add: The fat obtained from cocoa beans or parts of cocoa beans.

[6.1.1.1 Press Cocoa Butter]

[text to be developed if it is found necessary]

Caobisco

Add: The fat obtained by pressure from one or more of the following raw materials: cocoa nib, cocoa mass, cocoa press cake, fat-reduced cocoa press cake.

¹ Endorsed.

² Not endorsed.

6.2 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 6.1 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 or packer shall appear on the container. However, lot identification, and 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.

No comments

7. METHODS OF ANALYSIS AND SAMPLING**7.1 DETERMINATION OF FREE FATTY ACIDS**

According to IUPAC (1987) 2.201

7.2 DETERMINATION OF UNSAPONIFIABLE MATTER

According to IUPAC (1987) 2.401

7.3 DETERMINATION OF LEAD

According to AOAC 934.07 or IUPAC Method (Pure & Appl. Chem., 63).

No comments

DRAFT REVISED STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE FOR USE IN THE MANUFACTURE OF COCOA AND CHOCOLATE PRODUCTS
(Appendix III of ALINORM 99/14)

1. SCOPE

This standard applies to Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor, and Cocoa Cake as defined, for the use in the manufacture of cocoa and chocolate products intended for human consumption. It does not apply to these products when intended for other uses.

Cuba

We agree with the document as it has been circulated.

2. DESCRIPTIONS

2.1 COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR)

Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor is the product obtained from cocoa nib, which is obtained from cocoa beans of merchantable quality which have been cleaned and freed from shells as thoroughly as is technically possible, without removal or addition of any of its constituents.

No comments

2.2 COCOA CAKE

Cocoa Cake is the product obtained by partial or complete removal of fat from cocoa nib or cocoa mass.

No comments

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COCOA MASS (COCOA/CHOCOLATE LIQUOR), COCOA 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 alkalizing agents.
Ash insoluble in Hydrochloric Acid:	not more than 0.3% m/m calculated on the fat-free dry matter.

No comments

4. FOOD ADDITIVES³

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

³ Endorsed (except glycerol). The Committee at its 17th Session agreed to include glycerol pending clarification of its function in the products covered by the standard (ALINORM 99/14, para. 39).

4.1 ACIDITY REGULATORS	Maximum Level
503(i) Ammonium carbonate	Limited by GMP
527 Ammonium hydroxide	
503(ii) Ammonium hydrogen carbonate	
170(i) Calcium carbonate	
526 Calcium hydroxide	
330 Citric acid	
504(i) Magnesium carbonate	
528 Magnesium hydroxide	
501(i) Potassium carbonate	
501(ii) Potassium hydrogen carbonate	
525 Potassium hydroxide	
500(i) Sodium carbonate	
500(ii) Sodium hydrogen carbonate	
524 Sodium hydroxide	
338 Orthophosphoric acid	2.5 g/kg expressed as P ₂ O ₅
334 L-Tartaric acid	5 g/kg
4.2 EMULSIFIERS	Maximum Level
471 Mono- and diglycerides of edible fatty acids	Limited by GMP
322 Lecithin	
442 Ammonium salts of phosphatidic acids	10 g/kg
4.3 FLAVOURING AGENTS	Maximum Level
Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
Vanillin	
Ethyl vanillin	

Caobisco

Under 4.1 Acidity Regulators – after 526 Calcium hydroxide → add:
530 Magnesium oxide, limited by GMP

5. CONTAMINANTS		
	Contaminants	Maximum Level
5.1	Lead	2 mg/kg ⁴

Switzerland

Same remark as for cocoa butters, that is: We propose to introduce a maximum level for aliphatic and aromatic hydrocarbons (20 mg/kg), carried over from jute bags.

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 (CAC/RCP 1-1969, Rev. 3-1997; <i>Codex Alimentarius</i> Volume 1B).
6.2	To the extent possible in good manufacturing practice, the products shall be free from objectionable matter.
6.3	When tested by the appropriate methods of sampling and examination, the products:

⁴ Not endorsed.

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

No comments

Secretariat's Note: The Committee is invited to use the new wording adopted by the Commission (see CX/CPC 00/2, A.4)

7. LABELLING

In addition to the General Standard for Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius* Volume 1A) the following apply:

7.1 NAME OF THE PRODUCT

7.1.1 The name of the product described under Sub-Section 2.1 and complying with Sub-Section 3.1 of the Standard shall be: *Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor*.

7.1.2 The name of the product described under Sub-Section 2.2 and complying with Sub-Section 3.1 of the Standard shall be: *Cocoa Cake*.

7.2 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7.1 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 or packer shall appear on the container. However, lot identification, and 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.

No comments

8. METHODS OF ANALYSIS AND SAMPLING

8.1 DETERMINATION OF COCOA SHELL

According to AOAC 968.10 and 970.23.

8.2 DETERMINATION OF TOTAL ASH

According to AOAC 972.15.

8.3 DETERMINATION OF ASH INSOLUBLE IN HYDROCHLORIC ACID

According to AOAC 972.15B.

8.4 DETERMINATION OF LEAD

According to AOAC 986.15 (Codex general method).

No comments

**DRAFT REVISED STANDARD FOR COCOA POWDERS (COCOAS) AND
 DRY COCOA-SUGAR MIXTURES
 (Appendix IV of ALINORM 99/14)**

Caobisco

Caobisco proposes to change the title of Appendix IV as follows:

Proposed Draft Revised Standard for Cocoa Powders (Cocoas) and Dry Cocoa-Sugar *and/or* *Sweeteners* Mixtures

1. SCOPE

This standard applies to cocoa powders (cocoas) and cocoa-sugar mixtures intended for direct consumption.

Cuba

Generally in agreement with the document, with the observation that in the case of Cuba, sugar is used in the production of any chocolate product, never sweeteners or antioxidants. (see also under 4. Contaminants)

Thailand

Cocoa Sugar Mixture products were regulated as beverage.

2. DESCRIPTION

2.1 COCOA PRODUCTS

2.1.1 *Cocoa Powder and Fat-reduced Cocoa Powder* are the products obtained from cocoa cake (ref: [Proposed Draft Revised] Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake for Use in the Manufacture of Cocoa and Chocolate Products) transformed into powder.

No comments

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 ESSENTIAL COMPOSITION

3.1.1 Cocoa Powder or Cocoa

Cocoa butter: not less than [20%] m/m calculated on the dry matter

Moisture content: not more than [7%] m/m.

Switzerland

We agree with the proposed values (minimum level of cocoa butter of 20 %, maximum level of moisture of 7 %) for cocoa powder and for fat-reduced cocoa powder: the square brackets can be deleted.

Thailand

We agree with minimum cocoa butter content = 20 % m/m calculated on the dry matter and maximum moisture content = 7 % m/m.

Caobisco

Delete square brackets under 3.1.1 Cocoa Powder or cocoa:

Cocoa butter: not less than **20%** m/m calculated on the dry matter

Moisture content: not more than **7%** m/m.

3.1.1.1 Cocoa-Sugar Mixtures on Cocoa Powder Basis

3.1.1.1.1 *Sweetened Cocoa or Sweetened Cocoa Powder*: not less than 25% m/m cocoa powder calculated on the dry matter.

3.1.1.1.2 *Sweetened Cocoa Mix or Sweetened Mixture with Cocoa*: not less than 20% m/m cocoa powder calculated on the dry matter.

3.1.1.1.3 *Sweetened Cocoa-flavoured Mix*: less than 20% m/m cocoa powder calculated on the dry matter.

No comments

3.1.2 Fat-reduced Cocoa Powder or Fat-reduced Cocoa

Cocoa butter: less than [20%] m/m calculated on dry matter.

Moisture content: not more [than 7%] m/m.

Caobisco

Delete square brackets under 3.1.2 Fat-reduced Cocoa Powder or Fat-reduced Cocoa:

Cocoa butter: less than **20%** m/m calculated on dry matter.

Moisture content: not more than **7%** m/m.

3.1.2.1 Cocoa-Sugar Mixtures on Fat-reduced Cocoa Powder Basis

3.1.2.1.1 *Sweetened Cocoa, Fat-reduced or Sweetened Cocoa Powder, Fat-reduced*: not less than 25% m/m fat-reduced cocoa powder calculated on the dry matter.

3.1.2.1.2 *Sweetened Cocoa Mix, Fat-reduced or Sweetened Mixture with Cocoa, Fat-reduced*: not less than 20% m/m fat-reduced cocoa powder calculated on the dry matter.

3.1.2.1.3 *Sweetened Cocoa-flavoured Mix, Fat-reduced*: less than 20% m/m fat-reduced cocoa powder calculated on the dry matter.

No comments

[3.1.3. Chocolate Powder

Chocolate Powder: mixture of cocoa powder and sugars and/or sweeteners, containing not less than 32% m/m cocoa powder calculated on the dry matter.]

Caobisco

Add and change:

Chocolate Powder: mixture of cocoa powder as defined under § 3.1.1 and sugars and/or sweeteners, containing not less than **29 %** m/m cocoa powder calculated on the dry matter.

Add definition of fat reduced chocolate Powder:

3.1.4 Fat-reduced Chocolate Powder

Mixture of fat reduced cocoa powder as defined under § 3.1.2 and sugars and/or sweeteners, containing not less than 29 % m/m fat reduced cocoa powder calculated on the dry matter.

3.2 OPTIONAL INGREDIENTS**Maximum level**

3.2.1 Spices) limited by GMP

3.2.2 Salt (Sodium chloride))

No comments

4. FOOD ADDITIVES⁵Cuba

Generally in agreement with the document, with the observation that in the case of Cuba, sugar is used in the production of any chocolate product, never sweeteners or antioxidants (see also under 1. Scope).

Switzerland

We propose to add polydextrose (limited by GMP), preferably in a new category 4.6. "Bulking agents".

4.1	ACIDITY REGULATORS	Maximum level
503(i)	Ammonium carbonate	Limited by GMP
503(ii)	Ammonium hydrogen carbonate	
527	Ammonium hydroxide	
170(i)	Calcium carbonate	
330	Citric acid	
504(i)	Magnesium carbonate	
528	Magnesium hydroxide	
501(i)	Potassium carbonate	
501(ii)	Potassium hydrogen carbonate	
525	Potassium hydroxide	
500(i)	Sodium carbonate	
500(ii)	Sodium hydrogen carbonate	
524	Sodium hydroxide	
338	Orthophosphoric acid	2.5 g/kg expressed as P ₂ O ₅ , on the cocoa fraction
334	L-Tartaric acid	5 g/kg on the cocoa fraction

No comments

4.2	EMULSIFIERS	
471	Mono- and di-glycerides of edible fatty acids	Limited by GMP
322	Lecithin	
442	Ammonium salts of phosphatidic acids	10 g/kg on the finished product
473	Edible sucrose esters of fatty acids	10 g/kg on the finished product

No comments

4.3	FLAVOURING AGENTS	
	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
	Vanillin	Limited by GMP
	Ethyl vanillin	

No comments

⁵ Endorsed except potassium aluminium silicate

4.4 ANTI-CAKING AGENTS	
559	Aluminium silicate
552	Calcium silicate
553(i)	Magnesium silicate
553(ii)	Magnesium trisilicate
553(iii)	Talc
555	Potassium aluminium silicate ⁶
554	Sodium alminosilicate
551	Silicon dioxide, amorphous
341(iii)	Tricalcium phosphate

10 g/kg in Cocoa-Sugar Mixtures

No comments

4.5 SWEETENERS	
953	Isomalt (Isomaltitol)
966	Lactitol
421	Mannitol
965	Maltitol and maltitol syrup
420	Sorbitol and sorbitol syrup
967	Xylitol

Limited by CMP

Caobisco

Add after 967 Xylitol:

Polydextrose⁷, limited by GMP

5. CONTAMINANTS	
Maximum level on the Cocoa Fraction	
5.1	Lead
	2 mg/kg

No comments

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 (CAC/RCP 1-1969, Rev. 3-1997; <i>Codex Alimentarius</i> Volume 1B).
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 shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.
6.4	When tested by appropriate methods of sampling and analysis, the products shall be free from microorganisms in amounts which may represent a hazard to health.

No comments

7. LABELLING	
In addition to the General Standard for Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; <i>Codex Alimentarius</i> Volume 1A) the following apply:	

No comments

⁶ Not endorsed (withdrawn by the CCFAC).

⁷ 1200 Polydextroses A and N (ADI not specified)

7.1 THE NAME OF THE FOOD

7.1.1 The name of the product described under Section 2.1.1 and complying with Section 3.1.1 of the standard shall be: **"Cocoa Powder" or "Cocoa"** ("Poudre de cacao" or "cacao").

No comments

7.1.2 The name of the product described under Section 2.1.1 and complying with Section 3.1.2 of the standard shall be: **"Fat-reduced Cocoa Powder" or "Fat-reduced Cocoa"** ("Poudre de cacao fortement dégraissé" or "Cacao fortement dégraissé").

Caobisco

Delete: **fortement** ("Poudre de cacao **fortement** dégraissé" or "Cacao **fortement** dégraissé")

7.1.3 The name of the product described under Section 3.1.1.1 of the standard shall be: **"Sweetened Cocoa", "Sweetened Cocoa Powder" or "Drinking Chocolate"** ("Cacao sucré", "Poudre de cacao sucré" or "Chocolat á boire").

No comments

7.1.4 The name of the product described under Section 3.1.1.2 of the standard shall be: **"Sweetened Cocoa Mix" or "Sweetened Mixture with Cocoa"** ("Préparation sucrée á base de cacao" or "mélange sucré avec cacao").

No comments

7.1.5 The name of the product described under Section 3.1.1.3 of the standard shall be: **"Sweetened Cocoa-flavoured Mix"** ("Préparation sucrée au goût de cacao").

No comments

7.1.6 The name of the product described under Section 3.1.2.1.1 of the standard shall be: **"Sweetened Cocoa, Fat-reduced" or "Sweetened Cocoa Powder, Fat-reduced"** ("Cacao sucré fortement dégraissé" or "poudre de cacao sucré fortement dégraissé").

Caobisco

Add & delete: 7.1.6: The name of the product complying with Section 3.1.2.1.1 of the standard shall be: "Sweetened Cocoa, Fat-reduced" or "Sweetened Cocoa Powder, Fat-reduced" **or "Drinking Chocolate FAT-REDUCED" or "Fat-reduced Drinking Chocolate"** ("Cacao sucré **fortement** dégraissé" or "poudre de cacao sucré **fortement** dégraissé" or "Chocolat á boire **fortement** dégraissé").

This category "Fat-reduced Drinking Chocolate" has to move from 7.1.7 to 7.1.6 to be coherent with the use of "Chocolate" declaration as it is stipulated in 7.1.11.

You can notice that it is correct for the category "Drinking Chocolate" in 7.1.3.

7.1.7 The name of the product described under Section 3.1.2.1.2 of the standard shall be: **"Sweetened Cocoa Mix, Fat-reduced", "Sweetened Mixture with Cocoa, Fat-reduced" or "Drinking Chocolate", or "Fat-reduced Drinking Chocolate"** ("Préparation sucrée á base de cacao fortement dégraissé", "mélange sucré avec cacao fortement dégraissé" or "Chocolat á boire fortement dégraissé").

Caobisco

Add & delete: 7.1.7: The name of the product described under Section 3.1.2.1.2 of the standard shall be: **"Sweetened Cocoa Mix, Fat-reduced" "Sweetened Mixture with Cocoa, Fat-reduced"** ("Préparation sucrée á base de cacao **fortement** dégraissé", "mélange sucré avec cacao **fortement** dégraissé").

Again as above, under 7.1.6.:

The category "Fat-reduced Drinking Chocolate" has to move from 7.1.7 to 7.1.6 to be coherent with the

use of “Chocolate” declaration as it is stipulated in 7.1.11.

You can notice that it is correct for the category “Drinking Chocolate in 7.1.3.

7.1.8 The name of the product complying with Section 3.1.2.1.3 of the standard shall be: ***“Sweetened Cocoa-flavoured Mix, Fat-reduced”*** (“Préparation sucrée au goût de cacao, fortement dégraissée”).

Caobisco

Delete: fortement (“Préparation sucrée au goût de cacao, ~~fortement~~ dégraissée”).

[7.1.9 The name of the product complying with Section 3.1.3 of the standard shall be: ***“Chocolate Powder”*** (“Chocolat en poudre”).]

Caobisco

Delete square brackets.

7.1.10 The words ***“Minimum cocoa powder (or fat-reduced cocoa powder) content x%”*** shall appear in close proximity to the name of the product when “x” is the actual percentage of cocoa powder in the product.

Caobisco

Insert: 7.1.10: The name of the product complying with Section 3.1.4 of the standard shall be: ***“Fat reduced Chocolate Powder”*** (“Chocolat en poudre dégraissé”).

“7.1.10 The words ***“minimum cocoa powder (or fat-reduced cocoa powder) content x%”*** shall appear in close proximity to the name of the product when “x” is the actual percentage of cocoa powder in the product.” -- Note that this declaration without any specification is not coherent with the definitions mentioned on § 3.1. *on dry matter*

7.1.11 National laws should only permit the use of names other than those given in 7.1.3, 7.1.4, 7.1.5, 7.1.6, 7.1.7, 7.1.8 [or 7.1.9] in countries where such names are traditional, fully understood by the consumer and not misleading or deceptive with respect to other categories of product provided that any product with less than 25% of total cocoa powder or fat-reduced cocoa powder content shall not bear the term “chocolate” in its designation.

Caobisco

Note that the designation “chocolate” and the level of 25% have to be clarified.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 DETERMINATION OF COCOA BUTTER

According to IOCCC 14 (1972) and 18 (1973).

8.2 DETERMINATION OF COCOA POWDER

To be developed.

8.3 DETERMINATION OF FAT REDUCED COCOA POWDER

To be developed.

8.4 DETERMINATION OF MOISTURE (LOSS ON DRYING)

According to AOAC 931.04 or IOCCC 1 (1952).

8.5 DETERMINATION OF SUGARS

According to AOAC 980.13.

8.6 DETERMINATION OF TOTAL ASH IN COCOA MASS AND COCOA CAKE

According to AOAC 972.15.

8.7 DETERMINATION OF LEAD

According to AOAC 934.07.

No comments