

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 99/14

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-third Session

Rome, 28 June – 3 July 1999

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

Bern, Switzerland

16 – 18 November 1998

NOTE: This document includes Codex Circular Letter CL 1998/43

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CL 1998/43-CPC

December 1998

TO:

- Codex Contact Points
- Interested International Organizations
- Participants at the 17th Session of the Codex Committee on Cocoa Products and Chocolate.

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

SUBJECT: Distribution of the Report of the 17th Session of the Codex Committee on Cocoa Products and Chocolate (ALINORM 99/14)

The report of the Seventeenth Session of the Codex Committee on Cocoa Products and Chocolate (CCCPC) is attached. It will be considered by the Twenty-third Session of the Codex Alimentarius Commission (Rome, 28 June – 3 July 1999).

PART A: MATTERS FOR PROVISIONAL ADOPTION BY THE 23rd SESSION OF THE CODEX ALIMENTARIUS COMMISSION

1. Proposed Draft Revised Standards at Step 5 of the Procedure:

(a) Cocoa Butters (para. 58 and Appendix II);

(b) Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake, for the Use in the Manufacture of Cocoa and Chocolate Products (para. 58 and Appendix III);

(c) Cocoa Powders (Cocoas) and Dry Cocoa-Sugar Mixture (para. 58 and Appendix IV)

Governments and international organizations wishing to propose amendments or to comment on the above standards should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts at Step 5 of the Procedure (see Procedural Manual of the Codex Alimentarius Commission, Tenth Edition, pages 20-21) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax: 39 06 570 54593, email: Codex@fao.org) **before 15 April 1999.**

PART B: REQUEST FOR COMMENTS AND INFORMATION

Proposed Draft Standard at Step 3 of the Procedure:

2. *Proposed Draft Standard for Chocolate and Chocolate Products (para. 16, Appendix V)*

Governments and international organizations are invited to submit comments on all aspects of the Proposed Draft Standard including possible implications for their economic interests and should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (see Procedural Manual of the Codex Alimentarius Commission, Tenth Edition, pages 20-21) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax: 39 06 570 54593, email: Codex@fao.org) **before 1 February 2000.**

SUMMARY AND CONCLUSIONS

The Seventeenth Session of the Codex Committee on Cocoa Products and Chocolate reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE COMMISSION

The Committee:

- **advanced** the Proposed Draft Revised Standards for (a) Cocoa Butters; (b) Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake, for Use in the Manufacture of Cocoa and Chocolate Products; (c) Cocoa Powders (Cocoas) and Dry Cocoa-Sugar Mixture to Step 5 of the Codex Procedure for the provisional adoption (para. 58 and Appendices II; III and IV)

MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- **returned** the Proposed Draft Standard for Chocolate and Chocolate Products to Step 3 as several issues required further consideration, especially as it could not reach consensus on whether or not to allow the use of vegetable fats other than cocoa butters in manufacturing chocolate products (para. 16 and Appendix V).

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ALINORM 99/14**OPENING OF THE SESSION**

1. The Codex Committee on Cocoa Products and Chocolate held its Seventeenth Session in Bern, Switzerland, from 16 to 18 November 1998, at the kind invitation of the Government of Switzerland. The session was opened and chaired by Prof. Dr. Ing. Erich J. Windhab, Chair of Food Process Engineering, Institute of Food Science, Swiss Federal Institute of Technology Zurich. The Session was attended by 118 delegates and observers from 33 Member countries and 7 international organizations. The list of participants is attached to this Report as Appendix I.

ADOPTION OF THE AGENDA¹ (Agenda Item 1)

2. The Committee **adopted** the Provisional Agenda as presented in the document, CX/CPC 98/1 with the understanding that it would consider Agenda Item 3 prior to Item 2 in order for the Committee to proceed as far as possible at the present Session. For easier reference, the item numbers referred to in this report follow those in the Provisional Agenda.

CONSIDERATION OF PROPOSED DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS AT STEP 4 (Agenda Item 2)²

3. The Committee recalled that for the last Session of the Committee the Swiss Secretariat had prepared a new proposed draft standard for chocolate and chocolate products by merging the existing Codex Standards for Chocolate, for Cocoa Butter Confectionery, and for Composite and Filled Chocolate in order to make it less restrictive and more flexible. The Committee at that session supported the simplification of the standard and also identified several issues requiring further consideration such as: whether or not to allow the use of vegetable fats other than cocoa butter in manufacturing chocolate products and its impact on trade and economy of cocoa producing countries; the definition and denomination of milk chocolate with high milk content; and use of antioxidant in white chocolate.

4. The Committee recalled the proposal of the Observer of the EC made during the adoption of the Agenda and decided to defer the discussion on inclusion of vegetable fats to the end of the Session taking into account the difficulties met with at the previous session of the Committee.

DESCRIPTION

5. The Committee agreed to amend the title of the Section 2.1 by inserting the word “types” after the word “chocolate” so as to avoid confusion which could arise from the use of the term “chocolate” in the titles of chocolate of section 2.1 and 2.1.1 recognizing that the first two paragraphs of Section 2.1 contained the generic definition of chocolate.

6. The Committee had an exchange views on the proposal to delete last two sentences of the first paragraph in Section 2.1 and, despite some opposition, agreed to retain the wording and to replace the term “composite chocolate” with “various chocolate products”.

¹ CX/CPC 98/1.

² CX/CPC 98/2, CX/CPC 98/2-Add.1 (comments by Australia, Denmark, Côte d’Ivoire, Italy, Japan, Mexico, New Zealand, Switzerland, UK, USA, IOCCC, CAOBISCO); CX/CPC 98/2-Add. 2 (comments by the Netherlands, Thailand); CRD 1 (CAOBISCO); CRD 2 (Switzerland); CRD 3 (FEDIOL); CRD 4 (Spain); CRD 8 (Korea); CRD 6 (France); CRD 8 (Korea); CRD 9 (Cocoa Producers Alliance); CRD 10 (India); CRD 11 (Japan). The amended text is attached to this report as Appendix V.

UNSWEETENED CHOCOLATE AND SWEETENED (PLAIN) CHOCOLATE

7. The Committee decided to retain the definitions of these products as they were on the market for sale to consumers in North America and were exported to other regions. The Committee agreed to accept a proposal of the Delegation of the USA to amend the definition of Unsweetened Chocolate as follows: *Unsweetened Chocolate is a chocolate made with no added sugars or sweeteners and shall contain, on dry matter basis, not less than 50% and not more than 60% cocoa butter.*

COUVERTURE CHOCOLATE

8. The Committee decided to introduce the definition of Couverture Chocolate and accepted the wording proposed by the Delegation of France to read as follows: *Couverture Chocolate shall contain, on 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.* The Committee decided to place this definition in square brackets as the wording became available only at the Session.

MILK CHOCOLATE

9. The Committee discussed whether to retain separate definitions for Milk Chocolates or to merge them into a single one. Several delegations expressed the view that a clear distinction of two types of milk chocolate should be maintained. Some other delegations were of the opinion that there was only one type of product with different milk content and favoured a single definition for milk chocolate. The Committee decided to maintain the two separate definitions as agreed at the last Session. The Delegations of Canada, Ireland, Malaysia, UK and USA expressed their reservations on the decision of the Committee in this regard.

10. The Committee sought a new, neutral and descriptive name for milk chocolate with high milk content as the term “milk chocolate with high milk content ” would imply a higher quality product while terms such as household chocolate would imply a product of lower quality. Based on background culture, the perception toward this type of products differed from country to country and the Committee was unable to reach a solution and therefore kept the present designation of products stated in Section 2.1.5.2 of milk chocolate with high milk content in square brackets for further consideration.

11. On the question of whether the minimum level of milkfat in milk chocolate be 2.5% or 3.5%, the Committee confirmed its previous decision to use 2.5% for the sake of better keeping quality of the product in tropical climates.

ADDITION OF VEGETABLE FAT OTHER THAN COCOA BUTTER

12. The Delegation of Côte d’Ivoire supported by several delegations opposed the possibility of introducing up to 5% of vegetable fats into chocolate-based products and emphasized negative economic consequences of such step. The Delegation also indicated that any introduction of the 5% rule should be accompanied by strict conditions:

- restriction of the rule to vegetable fats of tropical origin, expressed in cocoa butter equivalents;
- exclusion of fats obtained by chemical/enzymatic processes;
- prior existence of a reliable method of detection and control of fat content;
- two types of labelling for the different descriptions, the list of ingredients and the qualifying statement “contains vegetable fats other than cocoa butter” in letters clearly marked on the principal side of the packaged finished product, to ensure that consumers would be properly informed.

13. The Delegation of Japan supported by several other delegations, stated that any regulation for a chocolate standard should cover only compositional requirements and that the use of vegetable fat other than cocoa butter should be allowed within this regulation, which by providing varieties of products would increase consumption of chocolate and simultaneously cocoa beans.

14. The Committee noted that there were only slight changes in the positions of delegations on the addition of vegetable fat. However, the Committee also noted, based on comments of Côte d'Ivoire and CAOISCO, that there were some encouraging signs of starting a dialogue between cocoa producing countries and chocolate industry in order to reach a compromise on this subject. The Committee decided to keep the second paragraph in Section 2.1 in square brackets for further comments and consideration by the next session of the Committee.

15. The Committee encouraged the delegations to work on all aspects of this issue on a scientific basis and to exchange available information at conferences and meetings of cocoa and chocolate producers in order to find consensus on this issue. The Committee encouraged the delegations to provide new positions in order to reach consensus on this controversial issue.

Status of the Proposed Draft Standard for Chocolate and Chocolate Products

16. Due to time constraints the Committee was unable to complete the examination of the Standard. As several important issues in the standard still required further consideration, the Committee **agreed** to return the Proposed Draft Standard for Chocolate and Chocolate products to Step 3 of the Procedure for further comments, as amended during the present session.

REVISION OF CODEX STANDARDS FOR: (A) COCOA BUTTERS, (B) COCOA (CACAO) NIB, COCOA (CACAO) MASS, COCOA PRESS CAKE AND COCOA DUST (COCOA FINES), FOR USE IN THE MANUFACTURE OF COCOA AND CHOCOLATE PRODUCTS, (C) COCOA POWDERS (COCOAS) AND DRY COCOA-SUGAR MIXTURES AT STEP 4 (Agenda Item 3)³

17. The Committee recalled that both the Joint FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade (March 1991) and the Nineteenth Session of the Codex Alimentarius Commission (July 1991) recommended that existing Codex Standards should be reviewed in order to simplify them and to make their acceptance by national governments easier. It also recalled that due to time constraints, the Committee could not consider the above mentioned Standards at its last Session.

18. The Committee first had a discussion on whether it would be appropriate to propose the revocation of one or more of the Standards referenced above or to continue their revision. There was a general agreement that these standards were overly prescriptive and should be simplified as much as possible. There also was a general agreement that the standard for cocoa powders and dry cocoa-sugar mixtures would be necessary as the Standard covers products destined to consumers.

19. Concerning other two standards that cover products for further processing, a number of delegations were of the opinion that there was no need to elaborate standards for these products, since (1) they were not sold directly to consumers; (2) they had only minimal public health significance; (3) quality matters should be agreed between trade partners and they were seldom regulated by national legislation and therefore it was felt that there was no role to play for national government.

³ CX/CPC 98/3, CX/CPC 98/3-Add.1 (comments by Australia, Côte d'Ivoire, Mexico, New Zealand, Switzerland, UK, USA); CX/CPC 98/3-Add.2 (comments by the Netherlands, Thailand); CRD 5 (comments from Spain); CRD 7 (comments from France); CRD 10 (comments from India).

20. A number of other delegations expressed the view that since cocoa butter, cocoa mass and cocoa cake were the base materials in manufacturing chocolate and cocoa products, it would be necessary to have the standards for these products to protect consumers. They also stated that it would be necessary to establish minimum quality criteria in order to ensure fair practices in trade.

21. Noting the concerns expressed by cocoa-producing countries, the Committee decided to continue the revision of all three standards emphasizing that it would simplify these standard as much as feasible while retaining essential factors.

(A) PROPOSED DRAFT REVISED STANDARD FOR COCOA BUTTERS⁴

Description

22. In order to simplify this section the Committee **agreed** on the following new wording for a definition of Cocoa Butters in Section 2.1 based on the text provided by the Delegation of Austria on behalf of the EC:

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

- *Free fatty acid content:* not more than 1.75%
- *Unsaponifiable matter:* not more 0.5%, [except in the case of press cocoa butter which shall be not more than 0.35%].

23. The Committee agreed to place the reference to the unsaponifiable matter in Press Cocoa Butter in square brackets for further comments and information on the practicability of the value with a view towards determining whether there should be two separate definitions for press cocoa butter and cocoa butter other than press cocoa butter, or only one covering all types of cocoa butter.

24. The Committee decided to delete Section 2.2 Categories of Cocoa Butter, namely, the definitions of Press Cocoa Butter, Expeller Cocoa Butter, Solvent Extracted Cocoa Butter and Refined Cocoa Butter as they were already covered by the new definition on Cocoa Butter.

Essential Composition and Quality Factors

25. The Committee **agreed** to delete Section 3.1 Identification and Quality Values and Section 3.1.2 Analytical Characteristics as the essential quality characteristics were already moved to Section 2.1 Definition of Cocoa Butter.

Food Additives

26. The Committee noted that hexane is classified as a processing aid rather than food additive. After some discussions on whether or not to change the heading from “food additives” to either “processing aids” or “food additives and processing aids”, the Committee decided to retain the original section heading, “food additives” in line with the standard format of Codex standards, and to amend the subheading from “extraction solvent” to “processing aid”. It further decided to reduce the maximum level of hexane in the final product from 5 mg/kg to 1 mg/kg

Contaminants

27. The Committee decided to delete the maximum levels for copper and iron as it was agreed that they were not of health concerns. It also decided to delete the maximum level for arsenic as the use of lead arsenate on cocoa plants had been banned for years. This decision is applicable to all standards covered under this Agenda Item.

⁴ The agreed text is attached to this report as Appendix II.

Hygiene

28. The Committee noted that the Codex Alimentarius Commission would consider at its 23rd Session (June 1999) a new standard wording for food hygiene provisions as recommended by the 30th Session of the Codex Committee on Food Hygiene. This Committee would consider this new wording once it was adopted by the Commission. This decision is applicable to all standards covered under this Agenda Item.

Labelling

29. As a consequence to the Committee's decision made on Description, the Committee agreed to delete original subsections on expeller cocoa butter, solvent extracted cocoa butter and refined cocoa butter (see para. 24). The Committee considered the wording of subsection for press cocoa butter and the need to include the labelling provision for "cocoa butter". The Committee decided to include a new subsection on Cocoa Butter and to place in square bracket the subsection on press cocoa butter while deleting the text from that subsection. When a decision was made by the Committee on whether there should be only one maximum level of unsaponifiable matter to cover cocoa butter, or one each for cocoa butter and press cocoa butter (see para. 24), the Committee would elaborate texts for the Name of the Product as appropriate.

30. The Committee agreed to use the standard text included in the Codex Alimentarius Commission Procedural Manual for the labelling of non-retail containers⁵, instead of the provision on bulk packs.

Methods of Analysis and Sampling

31. As the section on Essential Composition and Quality Factors and the maximum levels for arsenic, copper and iron were deleted (see paras 25 and 27), the Committee also agreed to delete the methods for these provisions, retaining only the methods of analysis for free fatty acids, unsaponifiable matter and lead.

(B) PROPOSED DRAFT REVISED STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE FOR THE USE IN THE MANUFACTURE OF COCOA AND CHOCOLATE PRODUCTS⁶

32. A number of Delegations reiterated their proposal to revoke the standard since the products covered were not sold directly to consumers and they were already subject to agreements between trade partners. However, a number of other delegations stressed the need for this standard for products used for manufacturing cocoa and chocolate products to ensure fair practices in the trade of these products. As a compromise and also for the sake of simplification, the Committee decided to include in the standard only those products of relevance to human consumption.

Title and Scope

33. The Committee decided to remove Cocoa Nib and Cocoa Dust, to replace Cocoa Press Cake with Cocoa Cake, and to insert the term "Cocoa/Chocolate Liquor" after the term Cocoa Mass as its synonym to reflect the decision made on the Description (see paras. 34 to 36).

Descriptions

34. The Committee deleted the definition of Cocoa Nib as it was less relevant to human consumption and its products, Cocoa Mass and Cocoa Cake, were covered in this section. The

⁵ Codex Alimentarius Commission Procedural Manual, Tenth Edition, p. 76.

⁶ The agreed text is attached to this report as Appendix III.

Committee also agreed to delete the definition of Cocoa Dust or Cocoa Fines as this type of product was not destined for human consumption.

35. The Committee agreed to retain Cocoa Mass and Cocoa Press Cake as they were used for the production of chocolate. However, the Committee agreed to delete references to manufacturing methods to provide for flexibility. It further agreed to insert the term “Cocoa/Chocolate Liquor” as the terms cocoa liquor and chocolate liquor were used as synonyms to Cocoa Mass in English speaking countries. Since Cocoa Nib was referred in the definitions of Cocoa Mass and Cocoa Cake, the Committee decided to reinstate its definition into the definition of Cocoa Mass.

36. The Committee integrated the definitions of Cocoa Press Cake and Expeller Press Cake by inserting the term “or complete” after the term “by partial” and agreed to rename Cocoa Press Cake “Cocoa Cake”.

Essential Composition and Quality Factors

37. The Committee decided to delete the terms “Cocoa Nib” and “Press” from the subsection title as a result of the decision made on the Description.

Food Additives

38. In line with the decision made by the Committee on the food additives provision in the Proposed Draft Revised Standard for Cocoa Powders (Cocoas) and Dry Cocoa-Sugar Mixtures, the Committee amended the maximum levels for carbonates, hydroxides, citric acid, mono- and diglycerides of edible fatty acids and lecithin from the numerical values to “limited by GMP”, and deleted the maximum level for total emulsifiers.

39. The Committee agreed to (1) include calcium hydroxide in acidity regulators; (2) raise the maximum level for ammonium salts of phosphatidic acids to 10 g/kg; and (3) include glycerol in the list of food additives. Glycerol was placed in square brackets pending clarification of its function in the products covered by the standard.

Contaminants and Hygiene (see paras 27 and 28)

Labelling

40. As a consequence to the deletion of cocoa nib, expeller press cake, and cocoa dust or cocoa fines from the Description, the Committee also deleted the provisions of the denomination of these products and amended the subsection numbers accordingly. It agreed to delete sections on list of ingredient, name and address, country of origin and lot identification, as these provisions are already well covered by the Codex General Standard for the Labelling of Prepackaged Foods. It further agreed to replace the heading “presentation of information” with “Labelling of non-retail containers” using the standard wording contained in the Procedural Manual.

Methods of Analysis and Sampling

41. As a consequence to the deletion of the maximum level for copper, the Committee deleted the method of analysis for copper.

(C) PROPOSED DRAFT REVISED STANDARD FOR COCOA POWDERS (COCOAS) AND DRY COCOA-SUGAR MIXTURES⁷

42. The Committee considered a proposal to include into this standard couverture chocolate, and drinking chocolate and chocolate powder, which it had agreed at the last session to include in the

⁷ The agreed text is attached to this report as Appendix IV.

Standards for Cocoa Mass and Cocoa Powders respectively. The Committee decided that couverture chocolate should be included in the Standard for Chocolate and Chocolate Products based on the fact that this standard covered products to be drunk and that couverture chocolate was sold also to consumers. It was also decided that drinking chocolate and chocolate powder be covered by this standard.

Scope

43. After some discussion on whether to expand the Scope to accommodate drinking chocolate and chocolate powder, the Committee decided to maintain the Scope as drafted as it was felt that the current Scope was broad enough to address these products.

Description

44. The Committee agreed to amend the wording of the definition of Cocoa Powder and Fat-reduced Cocoa Powder as follows by deleting the reference to the manufacturing method: *Cocoa Powder and Fat-reduced Cocoa Powder are the products obtained from cocoa cake transformed into powder*. The Committee decided to delete the definition of Cocoa Press Cake, which is included in the Standard for Cocoa Mass and Cocoa Cake, as well as those of Cocoa Sugar Mixtures and Sugars from the Description.

Essential Composition

45. The Committee considered whether the minimum level of cocoa butter in Cocoa Powder and Fat-Reduced Cocoa Powder be 20% or 10%, and how many categories were necessary to cover cocoa powder products in the market. Although it was stated that the specified level was the minimum value and those who wish to use higher levels of cocoa butter could freely do so, a number of countries preferred to maintain the value as contained in the current standard. As no consensus was reached on this issue, the Committee decided to place the current level, 20%, in square bracket for further comments and information. The Committee, however, agreed to maintain two classes of products, Cocoa Powder and Fat-reduced Cocoa Powder, and to delete the term “but not less than 8% m/m” from the cocoa butter level of fat-reduced cocoa powder recognizing that presently products of a wide range of fat contents were available.

46. The Committee also placed the maximum level of moisture, 7%, for Cocoa Powder and Fat-reduced Cocoa Powder in square brackets for comments and information as there were proposals to raise it to 9% and to reduce it to 5%.

47. After discussions on whether or not to delete the references to Cocoa-Sugar Mixtures, the Committee decided to retain them unchanged.

48. The Committee agreed to include a new subsection 3.1.3 Chocolate Powder and to place the subsection in square brackets for comments and future consideration as the proposed wording became available only at the Session. The Delegation of Belgium stressed that as the minimum levels of cocoa butter and moisture of subsection 3.1.1.1 applied to chocolate powder, this product should be covered by this subsection.

Food Additives

ACIDITY REGULATORS AND EMULSIFIERS

49. The Committee noted that in the framework of the Codex General Standard for Food Additives, which was being developed in phases by the Codex Committee on Food Additives and Contaminants, (1) those food additives with the ADIs set as “not specified” or “not limited” could be used at the level of “limited by GMP”; and (2) the uses of those other additives for which no ADIs had been allocated would not be endorsed unless technological justification was provided in writing to that Committee. For the facilitation of elaborating the food additives provision, the

Committee agreed to amend the maximum levels for carbonates, hydroxides, citric acid, mono- and diglycerides of edible fatty acids and lecithin from the numerical values to “limited by GMP”. Those remaining numerical values were modified in line with the expression of maximum levels in other standards being considered by this Committee.

50. The Committee agreed to increase the maximum level for ammonium salts of phosphatidic acids from 7 g/kg to 10 g/kg. Taking into consideration the new maximum levels of mono- and diglycerides of edible fatty acids and lecithin set as “limited by GMP”, the Committee agreed to delete the maximum level for total emulsifiers.

FLAVOURING AGENTS

51. The Committee agreed to the following new wording, similar to that used in the proposed draft standards for processed fruits and vegetables, and the maximum level of “limited by GMP”, noting a reservation of the Delegation of Germany against the use of artificial flavours:

“Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk”

ANTICAKING AGENTS

52. The Committee agreed to include the following anticaking agents and to delete the term “for vending machines only”:

552	Calcium Silicate	553(i)	Magnesium silicate
553(ii)	Magnesium trisilicate	553(iii)	Talc
555	Potassium aluminum silicate	556	Calcium aluminum silicate
559	Aluminum silicate		

53. The Delegation of the United States stated that amorphous silicon dioxide should be anhydrous silicon dioxide. The Delegation was invited to send this information directly to the Codex Committee on Food Additives and Contaminants as the term, “silicon dioxide, amorphous” was included in the International Numbering System while the other was not.

SWEETENERS

54. The Committee agreed to include the following sweeteners for the use in low sugar/sugar free products and energy reduced products:

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

Contaminants and Hygiene (see paras 27 and 28).

Labelling

55. The Committee agreed to include “drinking chocolate” and “fat-reduced drinking chocolate” in the subsections 7.1.3 and 7.1.7 respectively. The Committee further agreed to include a new subsection on the labelling of chocolate powder and place it in square bracket as its essential composition provision was also in square brackets.

56. Although there was a proposal to include a subsection on the warning to reference to the use of polyol sweeteners, no decision was made on this issue.

Methods of Analysis and Sampling

57. As a result of the deletion of the maximum levels for arsenic and copper, the methods for these substances were also deleted. The reference numbers of the IOCCC methods were also updated.

Status of the Proposed Draft Revised Standards for (a) Cocoa Butters; (b) Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake, for Use in the Manufacture of Cocoa and Chocolate Products; (c) Cocoa Powders (Cocoas) and Dry Cocoa-Sugar Mixture

58. The Committee **agreed** to advance these Standards to Step 5 of the Codex Procedure for adoption by the Codex Alimentarius Commission at its 23rd Session (June 1999).

OTHER BUSINESS AND FUTURE WORK (Agenda Item 4)

59. There was no other business proposed for discussion. The Committee would continue the work on the Proposed Draft Revised Standards for Cocoa Butters; Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake, for the Use in the Manufacture of cocoa and Chocolate Products; and Cocoa Powders (cocoas) and Dry Cocoa-Sugar Mixtures, and the Proposed Draft Standard for Chocolate and Chocolate Products.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 5)

60. The Committee was informed that the next Session of the Committee was tentatively scheduled to be held in the period of 2000-2001. The exact date and place would be determined between the Host government and Codex Secretariats.

ANNEX
SUMMARY STATUS OF WORK

Subject	Step	Action by	Document Reference ALINORM 99/14
Proposed Draft Revised Standard for Cocoa Butters	5	23 rd CAC, Governments	para. 58
Proposed Draft Revised Standard for Cocoa (Cacao) Mass, (Cocoa/Chocolate Liquor) and Cocoa Cake, for Use in the Manufacture of Cocoa and Chocolate Products	5	23 rd CAC, Governments	para. 58
Proposed Draft Revised Standard for Cocoa Powders (Cocoas) and Dry Cocoa-Sugar Mixture	5	23 rd CAC, Governments	para. 58
Proposed Draft Standard for Chocolate and Chocolate Products	3	Governments	para. 16

APPENDIX I**LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

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APPENDIX II

PROPOSED DRAFT REVISED STANDARD FOR COCOA BUTTERS

(Advanced to Step 5 of the Procedure)

1. SCOPE

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

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]

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

Hexane (62°C - 82°C) 1 mg/kg

4. CONTAMINANTS**Maximum Level**

4.1 Lead (Pb) 0.5 mg/kg

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.

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:

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

[text to be developed]

[6.1.1.1 *Press Cocoa Butter*]

[text to be developed if it is found necessary]

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.

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**).

APPENDIX III

**PROPOSED DRAFT REVISED STANDARD FOR COCOA (CACAO) MASS
(COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE, FOR USE IN THE
MANUFACTURE OF COCOA AND CHOCOLATE PRODUCTS**

(Advanced to Step 5 of the Procedure)

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.

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.

2.2 COCOA CAKE

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

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.

4. FOOD ADDITIVES

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

4.1 ACIDITY REGULATORS	Maximum Level
503(i) Ammonium carbonate)	
527 Ammonium hydroxide)	
503(ii) Ammonium hydrogen carbonate)	
170(i) Calcium carbonate)	
330 Citric acid)	
504(i) Magnesium carbonate)	Limited by GMP
528 Magnesium hydroxide)	
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 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)	

5. CONTAMINANTS

	Contaminants	Maximum Level
5.1	Lead	2 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 (CAC/RCP 1-1969, Rev. 3-1997; *Codex Alimentarius* 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:

- (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.

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.

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).

APPENDIX IV

**PROPOSED DRAFT REVISED STANDARD FOR COCOA POWDERS (COCOAS)
AND DRY COCOA-SUGAR MIXTURES**

(Advanced to Step 5 of the Procedure)

1. SCOPE

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

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.

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.

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.

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.

[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.]

3.2 OPTIONAL INGREDIENTS**Maximum level**

- 3.2.1 Spices) limited by GMP
 3.2.2 Salt (Sodium chloride))

4. FOOD ADDITIVES**4.1 ACIDITY REGULATORS****Maximum level**

- 503(i) Ammonium carbonate)
 503(ii) Ammonium hydrogen carbonate)
 527 Ammonium hydroxide)
 170(i) Calcium carbonate)
 330 Citric acid)
 504(i) Magnesium carbonate) Limited by GMP
 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 P₂O₅, on the cocoa fraction
 334 L-Tartaric acid 5 g/kg on the cocoa fraction

4.2 EMULSIFIERS**Individual emulsifiers:**

- 471 Mono- and di-glycerides of edible)
 fatty acids) Limited by GMP
 322 Lecithin)
 442 Ammonium salts of phosphatidic) 10 g/kg on the finished product
 acids)
 473 Edible sucrose esters of fatty acids⁸) 10 g/kg on the finished product

4.3 FLAVOURING AGENTS

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

⁸ Temporarily endorsed.

4.4 ANTI-CAKING AGENTS

559	Aluminium silicate)	
552	Calcium silicate)	
553(i)	Magnesium silicate)	
553(ii)	Magnesium tricillate)	
553(iii)	Talc)	10 g/kg in Cocoa-Sugar Mixtures
555	Potassium aluminium silicate)	
554	Sodium aluminosilicate)	
551	Silicon dioxide, amorphous)	
341(iii)	Tricalcium phosphate)	

4.5 SWEETENERS

953	Isomalt (Isomaltitol))	
966	Lactitol)	
421	Mannitol)	Limited by GMP
965	Maltitol and maltitol syrup)	
420	Sorbitol and sorbitol syrup)	
967	Xylitol)	

5. CONTAMINANTS**Maximum level on the Cocoa Fraction**

5.1	Lead	2 mg/kg
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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; *Codex Alimentarius* 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.

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 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").

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").

7.1.3 The name of the product complying with Section 3.1.1.1.1 of the standard shall be: "***Sweetened Cocoa***", "***Sweetened Cocoa Powder***" or "***Drinking Chocolate***" ("Cacao sucré", "Poudre de cacao sucré" or "Chocolat à boire").

7.1.4 The name of the product complying with Section 3.1.1.1.2 of the standard shall be: **"Sweetened Cocoa Mix" or "Sweetened Mixture with Cocoa"** ("Préparation sucrée à base de cacao" or "mélange sucré avec cacao").

7.1.5 The name of the product complying with Section 3.1.1.1.3 of the standard shall be: **"Sweetened Cocoa-flavoured Mix"** ("Préparation sucrée au goût de cacao").

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"** ("Cacao sucré fortement dégraissé" or "poudre de cacao sucré fortement dégraissé").

7.1.7 The name of the product complying with 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 à base de cacao fortement dégraissé", "mélange sucré avec cacao fortement dégraissé" or "Chocolat à boire fortement dégraissé").

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").

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

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.

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.

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.

APPENDIX V

PROPOSED DRAFT STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS

(Returned to Step 3 of the Procedure)

1. SCOPE

The standard applies to all chocolate and chocolate products for sale to consumers. These products must contain, in their formulations, minimum quantities of cocoa and cocoa materials with the addition of a range of wholesome foodstuffs such as sugars, sweeteners, milk products, flavouring substances and other food ingredients in order to modify, in a characteristic manner, the organoleptic properties of the final product.

2. DESCRIPTION AND ESSENTIAL COMPOSITION FACTORS**2.1 CHOCOLATE TYPES**

Chocolate is the generic name for the homogenous products complying with the descriptions below and summarized in the Table. It is obtained by an adequate manufacturing process from cocoa materials which may be combined with milk products, sugars and/or sweeteners, emulsifiers and/or flavours. Other edible foodstuffs, excluding added flour and starch (except for products in 2.4.3 of this Standard) and animal fats other than milk fat, may be added to form various chocolate products. The additions shall be limited to 40 % of the total weight of the finished product, subject to the labelling provisions under Section 6.

[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.]

2.1.1 Chocolate

Chocolate 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.

2.1.2 Unsweetened Chocolate

Unsweetened Chocolate is a chocolate made with no added sugars or other sweeteners and shall contain, on a dry matter basis, not less than 50% and not more than 60% cocoa butter.

2.1.3 Sweet (Plain) Chocolate

Sweet (Plain) 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.

[2.1.4 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.]

2.1.5 Milk Chocolate**2.1.5.1 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 not less than 14% milk solids (including a minimum of 2.5% milk fat).

2.1.5.2 [MILK CHOCOLATE WITH HIGH MILK CONTENT]

[Milk Chocolate with High Milk Content] 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).

[2.1.5.3 MILK COUVERTURE CHOCOLATE]

[text to be developed]

2.1.6 Skimmed Milk Chocolate

Skimmed 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 not less than 14% milk solids (including a maximum of 0.5% milk fat).

2.1.7 Cream Chocolate

Cream Chocolate shall contain, on a dry matter basis, not less than 35% total cocoa and milk solids combined, of which at least 25% shall be cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and at least 10% and not more than 21% shall be milk solids (including a minimum of 7% of milk fat).

2.1.7 Cocoa Butter Confectionery / White Chocolate

Cocoa Butter Confectionery / White Chocolate shall contain, on a dry matter basis, not less than 20% shall be cocoa butter and not less than 14% milk solids (including a minimum of 3% milk fat).

2.2 VERMICELLI AND FLAKES

Vermicelli and 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 Chocolate Vermicelli / Flakes

Chocolate Vermicelli / 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.

2.2.2 Milk Chocolate Vermicelli / Flakes

Milk Chocolate Vermicelli / 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).

2.2.3 Cocoa Butter Confectionery Vermicelli / Flakes // White Chocolate Vermicelli / Flakes

Cocoa Butter Confectionery Vermicelli / Flakes // White Chocolate Vermicelli / Flakes shall contain, on a dry matter basis, not less than 20% cocoa butter and not less than 14% milk solids (including a minimum of 3.5% milk fat).

2.3 FILLED CHOCOLATE

Filled Chocolate is a product covered by a coating of one or more of the Chocolates defined in Section 2.1 or 2.4, with exception of chocolate a la taza, 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, then the component(s) must comply with this applicable standard.

2.4 OTHER CHOCOLATE PRODUCTS

Other chocolate products are the additional commercially available products that rely for their essential character either totally or extensively on cocoa materials.

2.4.1 *A Chocolate*

A **Chocolate** 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 Sections 2.1 and 2.4, with exception of chocolate a la taza.

2.4.2 *Gianduja Chocolate*

2.4.2.1 *GIANDUJA CHOCOLATE*

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, in such quantities that 100 grammes of the products contain not less than 20 grammes of hazelnuts.

2.4.2.2 *MILK GIANDUJA CHOCOLATE*

Milk Gianduja 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 100 grammes of product contain not less than 15 grammes of hazelnuts.

2.4.3 *Chocolate a la taza*

2.4.3.1 **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.

2.4.3.2 **Chocolate familiar a la taza** is the product described under Section 2.1.3 of this Standard and a maximum of 18% m/m flour and/or starch.

TABLE : SUMMARY TABLE OF COMPOSITIONAL REQUIREMENTS OF SECTION 2

(% calculated on the dry matter in the product and after deduction of the weight of the other edible foodstuffs authorized under Section 2.1)

Constituents Product	Cocoa Butter	Fat-free Cocoa Solids	Total Cocoa Solids	Milk Fat	Total Milk Solids	Combined cocoa and milk solids
2.1 CHOCOLATE						
2.1.1 CHOCOLATE	≥ 18	≥ 14	≥ 35			
2.1.2 UNSWEETENED CHOCOLATE	≥ 50 - ≤ 60	≥ 14				
2.1.3 SWEET (PLAIN) CHOCOLATE	≥ 18	≥ 12	≥ 30			
2.1.4 COUVERTURE CHOCOLATE	≥ 31	≥ 2.5	≥ 35			
2.1.5 MILK CHOCOLATE						
2.1.5.1 MILK CHOCOLATE		≥ 2.5	≥ 25	≥ 2.5	≥ 14	
2.1.5.2 [MILK CHOCOLATE WITH HIGH MILK CONTENT]		≥ 2.5	≥ 20	≥ 5	≥ 20	
[2.1.5.3 MILK COUVERTURE CHOCOLATE]
2.1.6 SKIMMED MILK CHOCOLATE		≥ 2.5	≥ 25	≤ 0.5	≥ 14	
2.1.7 CREAM CHOCOLATE		≥ 2.5	≥ 25	≥ 7	≥ 10 - ≤ 21	≥ 35
2.1.8 COCOA BUTTER CONFECTIONERY / WHITE CHOCOLATE	≥ 20			≥ 3.5	≥ 14	
2.2 VERMICELLI and FLAKES						
2.2.1 CHOCOLATE VERMICELLI / FLAKES	≥ 12	≥ 14	≥ 32			
2.2.2 MILK CHOCOLATE VERMICELLI / FLAKES		≥ 2.5	≥ 20	≥ 3	≥ 12	
2.2.3 COCOA BUTTER CONFECTIONERY VERMICELLI / FLAKES // WHITE CHOCOLATE VERMICELLI / FLAKES	≥ 20			≥ 3.5	≥ 14	
2.3 FILLED CHOCOLATE (See Section 2.3)						

TABLE : SUMMARY TABLE OF COMPOSITIONAL REQUIREMENTS OF SECTION 2

(% calculated on the dry matter in the product and after deduction of the weight of the other edible foodstuffs authorized under Section 2.1)

Constituents Product	Cocoa Butter	Fat-free Cocoa Solids	Total Cocoa Solids	Milk Fat	Total Milk Solids	Combined cocoa and milk solids
2.4 OTHER CHOCOLATE PRODUCTS						
2.4.1 A CHOCOLATE (See Section 2.4.1)						
2.4.2 GIANDUJA CHOCOLATE						
2.4.2.1 GIANDUJA CHOCOLATE (See Section 2.4.2.1)		≥ 8	≥ 32			
2.4.2.1 MILK GIANDUJA CHOCOLATE (See Section 2.4.2.2)					≥ 10	
2.4.3 CHOCOLATE A LA TAZA						
2.4.3.1 CHOCOLATE A LA TAZA (See Section 2.4.3.1)						
2.4.3.2 CHOCOLATE FAMILIAR A LA TAZA (See Section 2.4.3.2)						

3. FOOD ADDITIVES

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

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 EMULSIFIERS

		Maximum Level	Products
471	Mono- and di-glycerides of fatty acids	GMP	Products described under 2.1 to 2.4
322	Lecithins	GMP	" "
422	Glycerol	GMP	" "
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)	" "

3.3 FLAVOURING AGENTS

3.3.1	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours ⁹	GMP	Products described under 2.1 to 2.4
3.3.2	Vanillin	GMP	Products described under 2.1 to 2.4
3.3.3	Ethyl vanillin	GMP	Products described under 2.1 to 2.4

3.4 SWEETENERS

950	Acesulfame K	500 mg/kg	Products described under 2.1 to 2.4
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	GMP	" "
420	Sorbitol	GMP	" "
421	Mannitol	GMP	" "
953	Isomalt	GMP	" "
965	Maltitol	GMP	" "
966	Lactitol	GMP	" "
967	Xylitol	GMP	" "
959	Neohesperidine dihydrochalcone	100 mg/kg	" "
959	Neohesperidine dihydrochalcone	100 mg/kg	" "

⁹ Temporarily endorsed

3.5 GLAZING AGENTS

		Maximum Level	Products
414	Gum Arabic (Acacia gum)	GMP	Products described under 2.1 to 2.4
440	Pectin	GMP	" "
901	Beeswax, white and yellow	GMP	" "
902	Candelilla wax	GMP	" "
903	Carnauba wax	GMP	" "
904	Shellac	GMP	" "

[3.6 ANTIOXIDANTS

		Maximum Level	Products
304	Ascorbyl palmitate	200 mg/kg	Products described under 2.1.7
319	Tertiary butylhydroquinone	200 mg/kg	" "
320	Butylated hydroxyanisole	200 mg/kg	" "
321	Butylated hydroxytoluene	200 mg/kg	" "
310	Propylgallate	200 mg/kg	" "
307	α -Tocopherol	750 mg/kg	" "]

3.7 COLOURS (FOR DECORATION PURPOSE ONLY)

		Maximum Level	Products
175	Gold	GMP	Products described under 2.1 to 2.4
174	Silver	GMP	

3.8 BULKING AGENTS

		Maximum Level	Products
1200	Polydextrose	GMP	Products described under 2.1 to 2.4

4. CONTAMINANTS

		Maximum Level	Products
4.1.	Arsenic (As)	0.5 mg/kg	Products described under 2.1 to 2.4 except Unsweetened Chocolate
		1 mg/kg	Unsweetened Chocolate
4.2	Copper (Cu)	20 mg/kg	Products described under 2.1 to 2.4 except Unsweetened Chocolate
		35 mg/kg	Unsweetened Chocolate
4.3	Lead (Pb)	1 mg/kg	Products described under 2.1 to 2.4 except Unsweetened Chocolate
		2 mg/kg	Unsweetened Chocolate

5. HYGIENE

5.1. 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, *Codex Alimentarius* Volume 1B), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to these products.

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 :

- a) shall be free from microorganisms in amounts which may represent a hazard to health;
- b) shall be free from parasites which represent a hazard to health; and
- c) shall not contain any substance originating from microorganisms in amount which represent a hazard to health.

6. LABELLING

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

6.1 NAME OF THE FOOD

6.1.1 Products described under Sections 2.1 to 2.4 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 6 of this Standard.

[6.1.2 If the amount of any edible foodstuff added in accordance with the Section 2.1 of this Standard is equal or higher than 5% m/m of the weight of the product, a reference to these foodstuff or foodstuffs shall be included in the designation of the chocolate.

When sugar is fully substituted with sweeteners, an appropriate declaration should be included in the designation of the chocolate.

Example: X chocolate sweetened with aspartame.]

6.1.3 *Cocoa Butter Confectionery / White Chocolate*

Product described under Section 2.1.7 of this Standard and complying with the appropriate requirements of this Section shall be designated “**Cocoa Butter Confectionery**”. In those countries where the name “**White Chocolate**” is widely used, the use of this name is permitted.

6.1.4 *Filled Chocolate*

6.1.4.1 Products described under Section 2.3. shall be designated “**X Filled Chocolate**”, “**Chocolate with X Filling**” or “**Chocolate with X centre**” where “X” is descriptive of the nature of the filling.

6.1.4.2 The type of chocolate used in the external coating may be specified, whereby the designations used shall be the same as stated under Section 6.1.1 of this Standard.

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

6.1.5 *A chocolate*

Products in a single mouthful size described under Section 2.4.1 of this Standard shall be designated “**A Chocolate**” or “**Praline**”.

6.1.6 *Assorted Chocolates*

Where the products described under Section 2.1, 2.2, 2.3 or 2.4, with exception of chocolate a la taza, are sold in assortments, the product name may be replaced by the words “**Assorted Chocolates**” or “**Assorted filled Chocolates**”, “**Assorted 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.

6.1.7 *Other Information Required*

6.1.7.1 Any characterizing flavour, other than chocolate flavour shall be in the designation of the product.

6.1.7.2 Ingredients which are especially aromatic and characterize the product shall form part of the name of the product (e.g. Mocca Chocolate).

[6.1.8 Use of the Term Chocolate

Products not defined under this Standard, and where the taste is derived from non-fat cocoa solids, can carry the term “chocolate” in their designations in accordance with custom and this to designate other products which cannot be confused with those defined in this Standard.]

6.2 DECLARATION OF MINIMUM COCOA CONTENT

Products described under Section 2.1 of this Standard shall carry a declaration of cocoa solids except that governments of countries in which different names are used to differentiate the products may allow for no declaration. For the purpose of this declaration, the percentages declared shall be made after the deduction of the other permitted edible foodstuffs.

6.3 NET CONTENTS

Small units of up to 50 g may be exempted from a declaration of net weight on the label.

6.4 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 6 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.

7. METHODS OF ANALYSIS

7.1 DETERMINATION OF ARSENIC

According to AOAC 952.13 (Codex general method).

7.2 DETERMINATION OF CENTRE AND COATING IN COMPOSITE AND FILLED CHOCOLATE

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

7.3 DETERMINATION OF COCOA BUTTER

According to AOAC 963.15 or IOCCC 14-1972.

7.4 DETERMINATION OF COPPER

According to AOAC 971.20 (Codex general method) or AOAC 960.40 (Codex general method).

7.5 DETERMINATION OF FAT-FREE COCOA SOLID

According to AOAC 931.05.

7.6 DETERMINATION OF FAT-FREE MILK SOLIDS

According to IOCCC 17-1973 or AOAC 939.02.

7.7 DETERMINATION OF LEAD

According to AOAC 986.15 (Codex general method).

7.8 DETERMINATION OF MILK FAT

According to IOCCC 8i (1962) or AOAC 945.34, 925.41B, 920.80.

7.9 DETERMINATION OF MOISTURE

According to IOCCC 26-1988 or AOAC 977.04. (Karl Fischer method); or AOAC 931.04 or IOCCC 1-1952 (gravimetry).

7.10 DETERMINATION OF SUGARS

According to AOAC 980.13.

7.11 DETERMINATION OF TOTAL ASH

According to AOAC 972.15.

7.12 DETERMINATION OF TOTAL FAT

According to AOAC 963.15.