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CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE

1. The Fourth Meeting of the Codex Committee on Cocoa Products and Chocolate, under the chairmanship of the Government of Switzerland, was held in Berne, 15 - 17 March 1966. Professor Dr. O. Högl was Chairman for the whole session. Mr. L.G. Hanson (United Kingdom) was appointed Rapporteur and the Secretariat consisted of representatives of FAO and the office of Professor Högl. Representatives from 13 countries were present: Austria, Belgium, Cameroon, France, Federal Republic of Germany, Ghana, Ireland, Netherlands, Nigeria, Spain, Sweden, Switzerland and the United Kingdom. (See Appendix I for list of participants).

General Principles of the Codex Alimentarius

2. Professor Högl gave a full account of the deliberations of the Codex Committee on General Principles which held its first meeting in Paris 4-8 October 1965. The General Principles set out in Document Berne/1 had been adopted by the Codex Alimentarius Commission at its Third Session, Rome, 19-28 October 1965. Professor Högl explained in detail the meaning of the purpose and scope of the Codex Alimentarius, the nature of Codex Standards and the ways in which governments could accept Codex Standards; The delegate of Nigeria gave an account to the Committee of developments in his country in respect of the domestic production of cocoa products and emphasized the need to expand world markets for these products by acceptable international food standards. The Committee agreed that standards for these products should be drawn up at a level which was generally acceptable to interested Member Governments of FAO and WHO. In the light of the Committee's discussion and the fact that the Standards Nos. 1-10 (excluding No. 4, Cocoa butter) had been sent to Member Governments of FAO and WHO for detailed comment, the Committee decided to postpone consideration of Item 5 on the agenda until the next meeting. This item would have dealt with such questions as to whether Standards Nos. 1-10 require any revision in the light of the General Principles adopted by the Codex Alimentarius Commission. The FAO Secretariat undertook to send direct to all participants of the meeting copies of Standards Nos. 1-10 (except No. 4) for their comments.

DRAFT STANDARDS FOR COCOA PRODUCTS AND CHOCOLATE

3. (a) Standard No. 4 Cocoa Butter (See Appendix 2)

The Committee had before it Document Berne/2 which contained three draft versions of definitions of cocoa butters. After a full discussion of these three definitions of cocoa butter, the Committee decided, so that governments would have a fuller appreciation of the importance of this question and the different views which had emerged from the Committee's discussion, that a paper setting out the various points of view expressed by participants in the meeting should be prepared by the Codex Alimentarius Commission's Secretariat and sent to governments for their comments. The issues involved and the positions taken by participants in the meeting should also be accompanied by the following three revised draft texts: -

- (i) The first is the fat which is obtained by pressure from cocoa nib or cocoa mass (cocoa liquor). It can be separated from suspended matter by filtering or centrifuging. If the fat has been deodorized by steam then the designation of the fat shall include the term 'deodorized'. **
- (ii) The second is the fat obtained from cocoa nib, cocoa mass (cocoa liquor), cocoa press cake or cocoa powder by solvent extraction and/or pressure (solvents to be specified later). The fat may be refined by all the normal processes of fat refining. If the fat has been deodorized by steam then the designation of the fat must include the term 'deodorized'. **
- (iii) The third is the fat obtained from whole cocoa beans by pressure or by solvent extraction (solvents to be specified later). This fat shall not contain more than the proper percentage of shell and/or germ fat occurring naturally in cocoa beans. The fat may be refined by all the normal processes of fat refining. If the fat has been deodorized by steam then the designation of the fat must include the term 'deodorized'. **

** The fat obtained from cocoa material to which shell and/or germ fat have been added shall not be described as 'cocoa butter'.

The Committee, after reaching agreement on the proposal to circulate the above texts and covering paper to governments for their observations, further decided to invite the Office International du Chocolat et Cacao (OICC) to make available as soon as possible their views on the analytical criteria for cocoa butter whether derived from the nib or whole bean. On the question of possible pesticide residues, the Committee took note of the work being done by FAO and in the United Kingdom and invited all delegates to submit information regarding the results of any investigations being undertaken in their countries into the presence of pesticide residues on the cocoa bean or in the cocoa nib.

(b) Standard No. 10 Cocoa Powder Mixtures (See Appendix 2)

After discussing the draft Standard No. 11 for low fat cocoa powder mixtures the Committee decided that provision for these products should be incorporated into the Standard No. 10 Cocoa Powder Mixtures. It was agreed that this should be done by adding the following clause: -

"A cocoa powder mixture consisting of a low fat cocoa powder mixture cannot be described as drinking chocolate and if designated low fat then the total content of fat of any description present shall be declared as a percentage by weight on the moisture-free substance."

(c) Standard No. 12 Chocolate (See Appendix 2)

After a full discussion of the reservations made by certain delegations at the previous meeting of the Codex Committee it was agreed that the draft standard should be amended to include [12% or 14%] fat-free cocoa solids and the Secretariat of the Codex Alimentarius Commission should invite Member Governments of FAO and WHO to submit their observations as to the appropriate percentage for fat-free cocoa solids in chocolate. The draft Standard should be accompanied by a full explanation of the various points of view expressed by delegations during the meeting.

(d) Standard No. 13 Milk Chocolate (See Appendix 2)

The Committee agreed that this Standard as drafted should be submitted to governments for detailed comments together with the information that the United Kingdom delegation would prefer a minimum of 20% cocoa solids with a corresponding increase in the maximum limit for sugar to 60%. The Committee examined the possibility of making provision in the Standard for skimmed milk chocolate and agreed that a provision should be added to the draft Standard to permit the replacement of 3.5% milk fat and 10.5% fat-free milk solid by a minimum total of 14% fat-free milk solids. Chocolate conforming to these provisions would have to be designated "Skimmed Milk Chocolate".

(e) Standard No. 14 Cream Chocolate (See Appendix 2)

The Committee agreed to submit this Standard without amendment to governments for comments.

(f) Standard Nos. 15 and 16 Couverture and Dark Couverture Chocolates
(See Appendix 2)

The Committee decided to amalgamate these two Standards by providing in the Standard for couverture chocolate a minimum provision of 16% fat-free cocoa solids for dark couverture chocolate. Standard 15 would be amended to read as follows:-

Couverture chocolate shall contain not less than 2.5% fat-free cocoa solids and if it contains not less than 16% fat-free cocoa solids it may be designated dark couverture chocolate'.

The other provisions of Standard No. 15 remained unchanged. The UK delegation requested that when this Standard was sent to governments their viewpoint, which was supported by some other delegations, that the proposed minimum cocoa butter content of 31% need not be this high in order to achieve a couverture with a viscosity which would be satisfactory for covering purposes, should be drawn to the attention of governments.

(g) Standard No. 17 (16) Milk Couverture Chocolate (See Appendix 2)

The Committee decided to delete from the draft standard the following paragraph:-

"In determining the content of milk fat and fat-free milk solids, the calculation shall be made after deducting the weight of cocoa butter in excess of the minimum of 31% total fat prescribed."

It was agreed that with this deletion the draft standard should be sent to governments for comments. The United Kingdom delegation requested that governments should be informed that the United Kingdom would prefer a minimum total fat content of 26% and a

maximum sugar content of 60%. In view of the Committee's decision to permit the use of skimmed milk powder in the standard for milk chocolate subject to appropriate designation, the Committee concluded that the same provision should be allowed for in the standard for milk couverture chocolate.

The Austrian delegation, in view of the fact that their national legislation prescribes higher standards for the products under Standards Nos. 12-17, reserved the position of their Government.

(h) Standards Nos. 18(17) and 19 (18) Chocolate and Milk Chocolate. Vermicelli and Flakes (See Appendix 2)

The Committee considered in the light of its decision to refer to governments a minimum of [12% or 14%] fat-free cocoa solids in the standard for chocolate, whether a similar reference should be made for chocolate vermicelli and chocolate flakes. The Committee, however, decided that the draft standards should be submitted without amendment to governments for comments,

(i) Composite and Blended Products

The Committee decided that composite products, the respective parts of which complied with Codex Standards and could be analytically determined, would not be in conflict with the Codex Alimentarius. In the case of blended products, the Committee wished to receive further information concerning the possibility of prescribing compositional standards with appropriate designations and analytical criteria. The United Kingdom delegation explained that blended products would be made from chocolate conforming with the standards. A number of delegations indicated that they were not opposed to this, provided satisfactory designations could be devised which would ensure that the consumer was not misled. In view of the considerable analytical difficulties involved to ensure that the constituents of a blended product complied with Codex Standards and the Committee's wish to ensure that this practice would not lead to any undermining of Codex Standards for other chocolate and cocoa products, the United Kingdom delegation was requested to submit proposals to the next meeting of the Committee concerning the possibility of standards, designations and analytical criteria for blended products.

(j) Standard No. 20 (19) Chocolate containing other foodstuffs
(See Appendix 3)

The Committee discussed the problem of ensuring the maintenance of the quantity of chocolate conforming with standards employed in composite chocolate products. It was agreed that the emphasis of the Standard should be placed on the chocolate content rather than the other food ingredients. The Committee therefore proposed the following revised text for this Standard which would be sent to all delegations for comment so that it could be reconsidered in the light of comments received at the next meeting:-

"Composite chocolate products

1. These products when sold or described as chocolate products must contain not less than 60% by weight of chocolate as defined under Standards Nos. 12 - 18.
2. The ingredients named in the declaration must each be present in amount greater than 5% (but in total must not exceed 40%).

3. Additions of one or more foodstuffs may be made without declaration provided that such additions singly or in total do not exceed 5% by weight.
4. No substance may be added to these products which would replace the cocoa constituents specified in Standards Nos. 12 - 18."

Standard No. 20A Flavoured chocolate products (See Appendix 3)

The Committee considered that such chocolates should comply in their entirety with Standards Nos. 12-18 and proposed the following text:-

"Flavoured chocolate products

1. Flavoured chocolate must conform with the definitions of chocolate as provided in Standards Nos. 12-18 and must declare the characterizing flavour other than chocolate.
2. Foodstuffs which are specially aromatic and alter the character of a product even in small quantities must be declared."

(k) Standard No. 21 Filled Blocks (See Appendix 3)

As insufficient time was available to consider this draft standard it was decided to postpone examination of it until the next meeting of the Committee.

Edible Fats (other than Cocoa butter)

4. The Committee had before it a paper submitted by the United Kingdom delegation proposing that edible fats should not be treated in any way different to other additions of food to chocolate and drawing attention to the fact that the use of edible fats conferred important technological advantages in the manufacture and distribution of chocolate. The Committee decided that this subject should be considered as one of general application to all the standards for chocolate and that appropriate safeguards would be essential in order to maintain the compositional standards for chocolate products. The Committee, in order to be able to give fuller consideration to this subject, requested the United Kingdom delegation to submit further information indicating the specific edible fats, the minimum percentages essential to achieve the specific technological objectives and analytical criteria to determine their presence in the final product. The Committee further requested the United Kingdom delegation to consider whether the use of edible fats might not be confined to specific standards. It was agreed that the United Kingdom delegation paper should be circulated by the Codex Alimentarius Commission Secretariat to all participants at the meeting as soon as possible in order to facilitate a full discussion of the subject at the next meeting of the Committee.

CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE

Meeting at Berne, 15-17 March 1966

LIST OF PARTICIPANTS

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Proposed Draft Provisional Standards

At Step 3 of the Procedure for the Elaboration of world-wide standards of the
Codex Alimentarius Commission"

STANDARD HO. 10	COCOA POWDER MIXTURES (including Low Fat Cocoa Powder Mixtures)
STANDARD NO. 12	CHOCOLATE
STANDARD NO. 13	MILK CHOCOLATE AND SKIMMED MILK CHOCOLATE
STANDARD NO. 14	CREAM CHOCOLATE
STANDARD NO. 15	COUVERTURE CHOCOLATE (including Dark Couverture Chocolate)
STANDARD NO. 17	MILK COUVERTURE CHOCOLATE
STANDARD NO. 18	CHOCOLATE VERMICELLI AND CHOCOLATE FLAKES
STANDARD NO. 19	MILK CHOCOLATE VERMICELLI AND MILK CHOCOLATE FLAKES

Standard No. 10 - Cocoa Powder Mixtures (including Low Fat Cocoa Powder Mixtures)

Cocoa powder mixtures are products made in powder, granular or agglomerated form, which are characterized by the ease and rapidity of their use. They consist of cocoa products and sugar, and may also include other products or substances.

A cocoa powder mixture consisting of a low fat cocoa powder mixture cannot be described as "drinking chocolate" and if designated "low fat" then the total content of fat of any description present shall be declared as a percentage by weight of the moisture-free substance.

They can contain -

in respect of the cocoa content:

- cocoa powder
- cocoa mass (cocoa liquor)
- low fat cocoa powder
- chocolate
- milk chocolate

in respect of the sugar content:

- sucrose
- dextrose
- glucose syrup
- invert sugar
- lactose
- maltose

The following products or substances may be added:

- whole milk
- skimmed milk
- evaporated, condensed or dried whole or skimmed milk
- emulsifiers
- stabilisers
- free-flowing agents

The content of cocoa solids shall be not less than 20% by weight calculated on the dry matter.

If the preparation contains milk or skimmed milk in any of the above-mentioned forms, the content of cocoa solids shall be not less than 10% by weight calculated on the total dry matter, nor less than 20% by weight after deducting the weight of dry milk or skimmed milk solids.

No denomination including the word "chocolate", such as "drinking chocolate", shall be used for these products except in those countries in which the consumer cannot be misled by it.

2. Standard No. 12 - Chocolate

Chocolate is the homogeneous product obtained by an adequate process of manufacture from a mixture of cocoa nib (cocoa mass (cocoa liquor), cocoa press cake, cocoa powder, low-fat cocoa powder) with sugar, with or without the addition of cocoa butter. It must contain, calculated on the dry matter:

not less than 12% or 14% fat-free cocoa solids,
not less than 18% cocoa butter,
and in total not less than 35% cocoa solids.

3. Standard No. 13 - Milk Chocolate and Skimmed Milk Chocolate

- (A) Milk chocolate is the homogeneous product obtained by an adequate process of manufacture from a mixture of cocoa nib (cocoa mass (cocoa liquor), cocoa press cake, cocoa powder or low-fat cocoa powder) with sugar and milk solids, with or without the addition of cocoa butter.

It must contain, calculated on the dry matter:

not less than 2.5% fat-free cocoa solids,
in total not less than 25% cocoa solids,*
further not less than 3.5% milk fat,
10.5% fat-free milk solids in their natural proportion,
25.0% total fat.

It must contain more than 55% sugar. *

- * The United Kingdom Delegation would prefer to have a reduction of the minimum content of cocoa solids to 20% and a maximum sugar content of 60%.

- (B) Skimmed milk chocolate must comply with the requirements for milk chocolate except insofar as the minima requirements of 3.5% milk fat and 10.5% fat-free milk solids may be replaced by a minimum total of 14% fat-free milk solids. Chocolate conforming to these provisions must be designated "Skimmed Milk Chocolate".

4. Standard No. 14 - Cream Chocolate

Cream chocolate is the homogeneous product obtained by an adequate process of manufacture from a mixture of cocoa nib (cocoa mass (cocoa liquor), cocoa press cake, cocoa powder, low-fat cocoa powder) with sugar and cream solids, with or without the addition of cocoa butter and of other milk solids.

It must contain, calculated on the dry matter:

not less than 2.5% fat-free cocoa solids,
in total not less than 25% cocoa solids,
not less than 7% milk fat,
not less than 3%, but a maximum of 14% fat-free milk solids in their
natural proportion,
not less than 25% total fat.

It must not contain more than 55% sugar.

5. Standard Ho.15 - Couverture Chocolate (including Dark Couverture Chocolate)

Couverture chocolate is the homogeneous product, suitable for covering purposes, obtained by an adequate process of manufacture from a mixture of cocoa nib (cocoa mass (cocoa liquor), cocoa press cake, cocoa powder, low-fat cocoa powder) with sugar, with or without the addition of cocoa butter.

It must contain, calculated on the dry matter:

not less than 35% cocoa solids,
not less than 31% cocoa butter *

* The United Kingdom Delegation considers that the minimum cocoa butter content of 31% need not be this high in order to achieve a couverture with a viscosity which would be satisfactory for covering purposes.

Couverture chocolate shall contain not less than 2.5% fat-free cocoa solids, and if it contains not less than 16% fat-free solids it may be designated "Dark Couverture Chocolate".

6. Standard No. 17 - Milk Couverture Chocolate

(A) Milk couverture chocolate is the homogeneous product, suitable for covering purposes, obtained by an adequate process of manufacture from a mixture of cocoa nib (cocoa mass (cocoa liquor), cocoa press cake, cocoa powder, low-fat cocoa powder) with sugar and milk solids, with or without the addition of cocoa butter.

It must contain, calculated on the dry matter:

not less than 2.5% fat-free cocoa solids,
in total not less than 25% cocoa solids,
further not less than 3.5% milk fat,
10.5% fat-free milk solids in their natural proportion,
31.0% total fat.*

It must contain more than 55% sugar. *

* The United Kingdom Delegation would prefer a minimum total fat content of 26% and a maximum sugar content of 60%.

(B) Skimmed milk couverture chocolate must comply with the requirements for milk couverture chocolate insofar as the minima requirements of 3.5% milk fat and 10.5% fat-free milk solids may be replaced by a minimum total of 14% fat-free milk solids. Chocolate conforming to these provisions must be designated "Skimmed Milk Couverture Chocolate".

7. Standard No. 18 - Chocolate Vermicelli and Chocolate Flakes

Chocolate vermicelli and chocolate flakes are chocolate products in form of grains or flakes obtained by an adequate process of manufacture from a mixture of cocoa nib (cocoa mass (cocoa liquor), cocoa press cake, cocoa powder, low-fat cocoa powder) with sugar, with or without the addition of cocoa butter.

They must contain, calculated on the dry matter:

not less than 12% fat-free cocoa solids,
not less than 12% cocoa butter,
and in total not less than 32% cocoa solids.

8. Standard No. 19 - Milk Chocolate Vermicelli and Milk Chocolate Flakes

Milk chocolate vermicelli and milk chocolate flakes are milk chocolate products in form of grains or flakes obtained by an adequate process of manufacture from a mixture of cocoa nib (cocoa mass (cocoa liquor), cocoa press cake, cocoa powder, low-fat cocoa powder) with sugar and milk solids, with or without the addition of cocoa butter.

They must contain, calculated on the dry matter:

not less than 2.5% fat-free cocoa solids,
in total not less than 20% cocoa solids,
further not less than 3.5% milk fat,
10.5% fat-free milk solids in their natural proportion,
12.0% total fat

They must not contain more than 66% sugar.

Note:

The Austrian Delegation, in view of the fact that their national legislation prescribes higher standards for the products under Standards Nos. 12 - 17, reserved the position of their Government.

Appendix 3
April 1966

Additional Draft Standards to be considered at the
Fifth Meeting of the Codex Committee on Cocoa
Products and Chocolate in 1967

STANDARD NO. 20	COMPOSITE CHOCOLATE PRODUCTS
STANDARD NO. 20A	FLAVOURED CHOCOLATE PRODUCTS
STANDARD NO. 21	FILLED BLOCKS

1. Standard No. 20 - Composite Chocolate Products

(a) These products when sold or described as chocolate products must contain not less than 60% by weight of chocolate as defined under Standards Nos. 12 - 18.

(b) The ingredients named in the declaration must each be present in an amount greater than 5% (but in total must not exceed 40%).

(c) Additions of one or more foodstuffs may be made without declaration provided that such additions singly or in total do not exceed 5% by weight.

(d) No substance may be added to these products which would replace the cocoa constituents specified in Standards Nos. 12 - 18.

2. Standard Ho. 20A - Flavoured Chocolate Products

(a) Flavoured chocolate must conform with the definitions of chocolate as provided in Standards Nos. 12 - 18 and must declare the characterizing flavour other than chocolate.

(b) Foodstuffs which are specially aromatic and alter the character of a product even in small quantities must be declared.

3. Standard No. 21 - Filled Blocks

Filled blocks are products marketed in the form of bars or blocks which are covered with chocolate. By chocolate is meant chocolate, milk chocolate, couverture chocolate or milk couverture chocolate either singly or in combination. The interior shall be distinctly different in composition from the outer covering. *

From the declaration the nature of the filling must be obvious. The covering, however, may be described as chocolate without qualification, and shall amount to at least 25% of the total weight. **

* The United Kingdom position has been reserved on the final sentence of the first paragraph of this section.

** Some delegations are of the opinion that the chocolate covering should amount to at least 40% instead of the 25% proposed in the draft.