

**codex alimentarius commission**

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME: Tel. 5797 Cables Foodagri

CX 5/1

ALINORM 79/10

CODEX ALIMENTARIUS COMMISSION

Thirteenth Session Rome,

3-14 December 1979

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

Aarau, Switzerland, 2-6 April 1979

INTRODUCTION

1. The Codex Committee on Cocoa Products and Chocolate, hosted by the Government of Switzerland, held its 13th Session in Aarau from 2-6 April 1979.

2. The session was opened by Professor Dr. E. Matthey, Chairman of the Committee, who welcomed the participants on behalf of Mr. Hürlimann, Conseiller Fédéral.

3. Representatives from 22 countries were present:

Australia	Germany	Nigeria
Austria	Finland	Sweden
Brazil	Ghana	Switzerland
Czechoslovakia	Hungary	United Kingdom
Dominican Republic	Italy	United States of America
Ecuador	Ivory Coast	Yugoslavia
France	Japan	
Fed. Rep. of	Mexico	
	Netherlands	

Observers from the following seven international organizations were also present:

Association of Official Analytical Chemists (AOAC)  
Association of the Chocolate and Confectionery Industries of the EEC (CAOBISCO)  
Cocoa Producers' Alliance (COPAL)  
European Economic Community (EEC)  
International Cocoa Organization (ICCO)  
International Cocoa Trades Federation (ICFT)  
Office international du cacao et du chocolat (OICC)

A list of participants, including officers from FAO, is set out in Appendix I to this Report.

## ADOPTION OF AGENDA

4. The Committee agreed to adopt the Provisional Agenda without change.

## MATTERS ARISING FROM THE REPORT OF THE TWELFTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

5. The Secretariat informed the Committee that the Chairman had reported to the Commission that there had been no progress on the Draft Standard for Cocoa Beans, Cocoa Mass, Cocoa Press Cake etc., because the FAO Cocoa Study Group had not yet met to review the model ordinance. Up to the time of this meeting the situation remained the same. It was agreed to discuss this matter under the item Other Business.

6. The Commission had advanced the Draft Standard for Cocoa Powders (Cocoa) and Dry Cocoa-Sugar Mixtures to Step 9.

7. The Committee was reminded that at its last meeting it had considered and amended a Draft Standard for Composite and Flavoured Chocolate and supported with some misgivings a proposal to insert the section dealing with Flavoured Chocolate into the Chocolate Standard proper. The Secretariat had therefore prepared a new version of the Chocolate Standard, incorporating the Flavoured Chocolate sections as a Step 9 amendment for consideration by the Commission. The Commission however did not accept the Committee's proposal. It thought that the amendment needed careful examination and decided it should follow the steps of the Procedure and it was therefore now before the Committee for consideration under item 5 of the agenda.

8. At the same time the Secretariat had prepared in collaboration with the delegation of the United States of America, a new Draft Standard by amalgamating the sections on Composite Chocolate with the Draft Standard for Filled Chocolate. This Draft Standard for Composite and Filled Chocolate would be considered under item 6 of the agenda.

9. It therefore seemed that in these circumstances the misgivings of those who had thought that the proposal for a Step 9 amendment to the Chocolate Standard would delay the acceptance of this standard had been justified. The Committee would therefore examine the proposed amendment at step 4.

## CONSIDERATION OF THE AMENDMENT TO THE STEP 9 STANDARD FOR CHOCOLATE

10. The Committee had before it document ALINORM 78/29 which contained the Standard for Chocolate as amended for consideration by the 12th Session of the Commission. A proposal (Lira. 1) by the Delegation of Switzerland to withdraw the section on Flavoured Chocolate from the Chocolate Standard and to join it to the Proposed Draft Standard for Composite and Filled Chocolate was discussed.

11. It was pointed out that the document prepared for the Commission had been prepared as a result of a previous decision by the Committee and that Governments had already had the opportunity to review it in some detail whereas the proposed triple standard had not yet been circulated for Government comments.

12. The Committee decided to continue examination of the proposed amendment to the Step 9 standard at Step 4 and made the following changes to the text:

### Scope

Deletion of reference to ingredients in section 1.

## Description

Extension of the description "flavoured chocolate" to apply to chocolates defined under sub-sections 2.1.1 - 2.1.14.

## Essential Composition and Quality Factors

Deletion of sub-section 3.2.1 referring to coffee chocolate, leaving a new sub-section 3.2.1 defining the composition of flavoured chocolate types.

## Food Additives

Addition in sub-sections 4.2.2 - 4.2.8 to the product described under the relevant sub-sections of the wording "and the corresponding flavoured products".

Addition of the following text under sub-section 4.3 "flavouring agents":

4.3.4	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours	in sufficient quantities as to impart to the product the organoleptic characteristics claimed in the name of the food	products described under 2.2
4.3.5	Vanillin		
4.3.6	Ethyl vanillin		

## Labelling

Section 7.1.15 "Flavoured Chocolate" to read as follows;

"7.1.15 Products described under section 2.2 and complying with section 3.2 shall be designated as flavoured chocolate by declaring the characterizing flavour other than chocolate or milk flavour."

## Methods of Analysis and Sampling

Addition to sub-section 8.2 and 8.5 of the words "and the corresponding flavoured products".

## Status of the Standard

13. The Committee agreed to advance the standard to Step 5 and recommended to the Commission the omission of Steps 6 and 7 (see Appendix II to this Report).

## PROPOSED DRAFT STANDARD FOR COMPOSITE AND FILLED CHOCOLATE

14. The Committee had before it document CX/CPC 79/4 which contained the above mentioned standard at Step 4. The Committee decided to restrict the scope of section 2.1 to chocolates covered by sections 2.1.1 to 2.1.10. Considerable discussion took place on whether other vegetable fats or milk fats could be added to the product for technological reasons and if so whether there should be a limitation placed on the amount of additional fat in the final product. It was agreed to amend section 2.1 to take account of the different views expressed during the session. The producer countries supported by Austria were of the opinion that the intent of the present text was satisfactory. They thought however that the text could be editorially improved to remove any ambiguity as to its meaning. These countries favoured a text reading as follows:

"Composite chocolate is one of the chocolates defined under section 2.1.1 to 2.1.10 of the Standard for Chocolate (Ref. CAC/RS 87-1976) to which have been added edible substances excluding flour, starch and fats unless contained in a permitted ingredient."

15. The member countries of the EEC put forward the view that the use of fats other than Cocoa Butter should be left to national legislation and accordingly prepared the following text: End section 2.1 after "edible substances" and modify section 2.1 to read as follows:

"Composite Chocolate shall contain one or several added edible substances excluding flour, starch and some fats the addition of which is prohibited by national laws".

16. The delegation of the USA suggested that the EEC proposed text for 2.1 be placed in square brackets and put forward a compromise proposal that fats other than Cocoa Butter be permitted for technological reasons provided that there was a maximum limit of 5% m/m in the final product. The following text for section 3.1.2 was suggested for consideration:

"Composite chocolate shall contain one or more added edible substances excluding flour and starch. Where there is a technological need, composite chocolate may contain fats and/or fat preparations derived exclusively from milk or vegetable fat in amounts not to exceed 5% m/m of the chocolate component, this percentage to be included in the maximum quantities specified under section 3.1.3."

17. After further discussion the Committee agreed to place the above three proposals in square brackets and to specifically invite comments from governments for consideration at the next session of the Commission and the Committee.

18. The Committee agreed to replace the present text of sub-section 3.1.2 by the following text proposed by the EEC:

"Composite chocolate shall contain one or more edible substances excluding those which are prohibited under 2.1".

19. The Committee noted that the present text of 3.1.3 was ambiguous and agreed to the following amendment:

3.1.3	Added substances are subject to the following maximum limits:	
3.1.3.1	Added in the form of visible and separate pieces	40%
3.1.3.2	Added in a form so as to be in practice indiscernible	30%
3.1.3.3	Added both in the form of visible and separate pieces and in a form so as to be in practice indiscernible	40%

The balance of the product in each case being chocolate.

### Filled Chocolate

20. It was pointed out that the chocolate types listed for coating purposes were too limited and it was agreed to extend the range of the chocolate types 3.1.1 - 3.1.10. There was some discussion as to whether filled chocolate as defined in the Scope section covered both products in which the filling was introduced into a moulded shell and those in which the centre was coated or enrobed with chocolate. Some delegations thought that the standard should be broadened to include both categories and that the percentage of chocolate required should be 40% for the moulded products and 25% for the coated products.

21. The representative of the EEC pointed out that in its member countries a coating consisting of 25% chocolate was permitted for these products. Other delegates pointed out that similar discussion had taken place at previous meetings and it had been decided that to broaden the standard to include the large number of products which belonged to the general categories of chocolate confectionery would make the standard apply to proprietary items.

22. The Committee agreed with this point of view and decided to continue with the standard as one covering products in which the amount of chocolate moulding shall be not less than 40% of the total weight of the finished product. The Committee preferred the description to be completed by adding "excluding flour, confectionery, pastry and biscuit products".

#### Food Additives and Contaminants

23. The Committee agreed to a proposal of the delegation of the United Kingdom to revise the maximum level of copper to 20 mg/kg and of lead to 1 mg/kg and to amend the sub-section so that the levels applied to the final product for both Composite and Filled Chocolate. A consequential deletion of sub-section 5.2 was made.

#### Name of the Food

24. Concerning sub-section 7.1.1.2 the delegate of Australia proposed the following text to clarify the section:

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

This proposal led to considerable discussion and a re-examination of sub-sections 7.1.1.1 and 7.1.1.2 in order to establish the intention of the Committee.

25. It was agreed that only edible substances added in amounts equal to or more than 5% in the final product shall be included in the name of the chocolate. Substances added (either singly or in total) which amounted to less than 5% of the product should not form part of the name of the food but would appropriately be included in the list of ingredients. The Committee agreed to the following re-draft of sub-sections 7.1.1.1 and 7.1.1.2:

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

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

26. Concerning 7.1.1.3 the representative of the BBC suggested that spirits and liqueurs should also be included in this section. The Committee concluded that the provision concerning coffee was a separate matter and decided not to make any provision in the standard concerning spirits and liqueurs. Sub-section 7.1.1.3 remained unchanged.

27. The Committee clarified sub-section 7.1.1.4 to read as follows:

"7.1.1.4 Products containing more than 14% total milk solids in their natural proportions will not be considered to be composite chocolate but will be labelled in accordance with the provisions of the labelling section of the Standard for Chocolate and in accordance with 7.1.1.2".

28. Concerning sub-section 7.1.1.5 several delegations informed the Committee that in their countries the blending of the various types of chocolate covered by the Standard for Chocolate was permitted and appropriate designation was used to indicate the nature of the blend. It was agreed to revise the text to replace "x" by the following: "a blend of chocolate and milk chocolate or other combinations of types of chocolate covered by the standard for Chocolate. The representative of the EEC did not see the need for such a provision.

#### List of Ingredients and Net Contents

29. The Committee agreed that this section should apply to both Composite and Filled Chocolate. It also agreed to remove the square brackets in sub-section 7.3.2 to bring the standard into conformity with exemption of declaration of the net weight contained in the Standard for Chocolate.

#### Date Marking

30. The Committee was in agreement with the view of the Codex Committee on Food Labelling that among the various forms of date marking the specification of date of minimum durability would be the most suitable for Chocolate and Chocolate Products. It was further agreed that, given the nature of the product, it would be sufficient to specify the product by month and year.

31. The Committee further agreed that a section on lot identification identical with that in the Standard for Chocolate should be included as section 7.7.

#### Status of the Standard

32. The Committee agreed to advance the Standard to Step 5 of the Procedure (see Appendix III to this Report).

#### PROPOSED DRAFT STANDARD FOR WHITE CHOCOLATE

33. The committee had before it documents CL 1977/9, which contained a summary of the discussion on the above which had taken place at its Previous session, and CX/CPC 79/3 which contained government comments on the proposed draft standard.

34. The Committee first considered whether work on the standard should be continued. It noted the opinion of the representative of COPAL who, speaking on behalf of the producing countries, stated that work on the standard could continue but because these products do not contain all the ingredients present in the products covered by the Chocolate Standard the inclusion of the word "chocolate" in the name of the product was not warranted. Some delegations supported this point of view; others, including the EEC, Sweden and Austria, thought that the traditional use of the term "white chocolate" should be continued.

35. After some discussion the Committee agreed to put the designation "white chocolate" in square brackets wherever it appeared in the text to give governments a further opportunity to consider alternative names and decided to continue work on the standard.

36. The following changes to the standard were made.

#### Scope

The term "optional ingredients" was replaced by "additions".

#### Description

In section 2.2 the present wording was replaced by the text from the Chocolate Standard and reads:

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

#### Essential Composition and Quality Factors

Milk fat content was changed from 3.65% to 3.5%.

#### Optional Ingredients

In conformity with the Chocolate Standard the optional ingredients were numbered: 3.2.1 Spices; 3.2.2 Salt (sodium chloride) and 3.2.3 Milk derived solids.

#### Food Additives

The square brackets were removed from the introductory sentence.

The Committee also noted a statement made by the representative of the EEC that certain emulsifiers were not used in the member states of the Community. The same remark was made by Austria and Australia.

#### Contaminants

The square brackets were removed from the maximum levels for arsenic, copper and lead.

#### Labelling

The square brackets were removed from the introductory sentence. The sub-section "Designation of the Product" was qualified by the addition of the following phrase " (Note: the designation of the product is still under consideration)". Under sub-section 7.3.2 the weight of small units was changed from 50 g to 25 g. The committee noted the reservation of the representative of the EEC who opposed the indication of country of origin. The addition of the standard working for "Date Marking and "Lot Identification" would be included as sub-sections 7.6 and 7.7 in the standard.

#### Methods of Analysis and Sampling

It was agreed to add in this section methods for the determination of total ash and moisture content. The references would also be brought up to date and the square brackets removed.

37. The Committee noted that when the designation of the product had been decided the Secretariat would make the necessary consequential amendments to the Standard for Composite and Filled Chocolate.

#### Status of the Standard

38. The Committee agreed to advance the Proposed Draft Standard for White Chocolate to step 5 (see Appendix IV to this Report).

## OTHER BUSINESS

### INTERNATIONAL COCOA STANDARDS AND MODEL ORDINANCE AND CODE OF PRACTICE

39. The Committee noted that the Working Party on Grading of the Study Group on Cocoa had not met since its third session in 1969 and had no plans to meet in the foreseeable future. Because of this, work on the Draft Standard for Cocoa Beans, Cocoa Nibs, Cocoa Mass, Cocoa Press Cake and Cocoa Dust for use in the manufacture of Cocoa and Chocolate Products which was already at Step 7 was being held in abeyance since it could not be completed until such time as the Model Ordinance was reviewed and brought up to date.

40. The Committee considered whether a review of the Model Ordinance could be undertaken at its next session by inviting specialists from the commodities Division of FAO, other UN Organizations and from Governments to assist in a re-examination of the Model Ordinance and Code of Practice. Subsequently the Committee could consider the Draft Standard for Cocoa Beans in the light of changes made to the Model Ordinance and Code of Practice.

41. Some delegations from importing countries represented views expressed at previous meetings that the Draft Standard held no interest for these countries. Others thought that the completion of the Standard was a necessary part of the work of the Committee and were of the opinion that a review of the Model Ordinance should also be undertaken by the Committee.

42. The representative of COPAL informed the Committee that he could make no commitment on the part of the producing countries until he had the opportunity to consult with the member governments of his organization. Several delegations from producing countries, including the delegations of Brazil and Ghana, expressed the wish that the Committee should undertake this work.

43. The Committee agreed that the member governments of the study Group on Cocoa and the Codex Alimentarius Commission should be contacted and asked whether they would wish the work to be undertaken by the Codex committee on Cocoa Products and Chocolate.

### OTHER CHOCOLATE PRODUCTS

44. The representative of the EEC enquired whether the Committee would be willing to elaborate Standards for Gianduja and Chocolate sweets or Pralines.

45. The Committee was of the opinion that the international trade in Gianduja did not warrant the development of a standard and in the case of the other products the wide variety would make it impracticable to develop a satisfactory standard.

SUMMARY STATUS OF WORK

Standard	Step	To be dealt with by	Document Reference
Cocoa (Cacao) Beans, Cocoa (Cacao) Nibs, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines) for use in the manufacture of Cocoa and Chocolate Products	7	FAO Study Group on Cocoa and 13th CAC	ALINORM 74/10, App. II
Chocolate (as amended to include Flavoured Chocolate)	5	13th CAC (omission of Steps 6 and 7 recommended)	ALINORM 79/10, App. II
Composite and Filled Chocolate	5	13th CAC	ALINORM 79/10, App. III
[White Chocolate]	5	13th CAC	ALINORM 79/10, App. IV

LIST OF PARTICIPANTS  
LISTE DES PARTICIPANTS  
LISTA DA PARTICIPANTES

AUSTRALIA  
AUSTRALIE

K. Jones  
Counsellor (Agricultural)  
Australian Mission to EEC  
51/52 Ave. des Arts  
Brussels, Belgium

F. Evans  
Confectionery Manufacturers of  
Australia Ltd  
Executive Director  
Box 676 E GPO  
Melbourne 3001, Australia

AUSTRIA  
AUTRICHE

Dipl. Ing. O. Riedl  
Obmann des Verbandes der  
Süßwaren-industrie Oesterreichs  
Josef Manner & Co. AG  
Felix Mottlstrasse 50  
A-1190 Vienna, Austria

BRAZIL  
BRESIL  
BRASIL

M.L. Brasil  
2e Secrétaire  
Delegation Permanente du Brésil à  
Genève  
33, rue Carteret  
Geneva, Switzerland

A. Braga de Melo  
Observador  
Secretaria de Tecnologia Industrias  
Ministerio da Industria e de Comercio  
Praga Maua 7 / 1404  
Rio de Janeiro RJ, Brazil

P.B. Oliveira  
Directeur  
Brasilian Association of Cocoa Ind.  
Miguel Galmon 19-A°  
Salvador, Brazil

CZECHOSLOVAKIA  
TCHECOSLOVAQUIE  
CHECOSLOVAQUIA

J. Skruzny  
Dipl. Ing.  
Exporte des Min. für Landw. Und  
Ernährung  
Mostecka 13  
11800 Prague, Czechoslovakia

DOMINICAN REPUBLIC  
REPUBLIC DOMINICAINE  
REPUBLICA DOMINICANA

D. Duarte  
Ing. Agron.  
Sec. of Agriculture  
Centw. de los Heroes  
Santo Domingo, Dominican Republic

J. Nunez  
Ing. Agron.  
Secretariat of Agriculture  
Centw. de los Heroes  
Santo Domingo , Dominican Republic

ECUADOR  
EQUATEUR

Pablo Yanez  
Counsellor  
Permanent Mission of Ecuador  
139 rue de Lausanne  
CH 1200 Geneva, Switzerland

FINLAND  
FINLANDE  
FINLANDIA

M. Tuokko, M.Sc.  
Senior Inspector of Food  
National Board of Trade and Consumer  
Interests  
Box 9  
SF-00531 Helsinki 53, Finland

Dr. K. Kiuru  
Head of Research and Development  
Orion-yhtymä Oy Chymos  
Box 9  
SF-53101 Lappeenranta 10, Finland

FRANCE  
FRANCIA

Mme Ch. Izel  
Inspecteur de la Répression des fraudes  
et du contrôle de la qualité  
44, Bld de Grenelle  
F-75015 Paris Cedex 15, France

J. Colanéri  
Directeur général de la Chambre  
syndicale nationale des chocolatiers  
194, rue de Rivoli  
F-75001 Paris, France

GERMANY, FED. REP. of  
ALLEMAGNE, REP. FED. d'  
ALEMANIA, REP. FED. de

Frau Dr. E. Hufnagel  
Regierungsdirektorin  
Bundesministerium für Jugend,  
Familie und Gesundheit  
Deuschherrenstr. 87  
D- 5300 Bonn 2, Fed.Rep. of Germany

Frau Dr. L. Behringer  
Bundesverband der Deutschen  
Süßwarenindustrie  
Schümannstr. 4-6  
D-53 Bonn, Fed. Rep. of Germany

GHANA

H.A. Mould  
Deputy Chief Executive of Ghana  
Cocoa Marketing Board  
Liberty Avenue  
Accra, Ghana

I. Van der Puije  
Chief Chemist of Cocoa Products  
Factory (G.C.M.B.)  
Tema , Ghana

HUNGARY  
HONGRIE  
HUNGRIA

S. Szanto  
Direktor des Forschungs-  
institutes für Süßwaren-industrie  
Tx. Vagohid - u.20  
Budapest, Hungary

ITALY  
ITALIE  
ITALIA

Prof. A. Gaudiano  
Istituto Superiore di  
Sanità  
Viale Regina Elena 299  
Roma, Italy

IVORY COAST  
COTE D'IVOIRE  
COSTA DE MARFIL

Ing. agr. A.P. Kouassi  
Chef de la délégation  
Caisse de stabilization  
B.P. V 132  
Abidjan, Ivory Coast

JAPAN  
JAPON

K. Sugita  
Assistant chief  
Grocery, Oil and Fats Division  
Food and Marketing Bureau  
Ministry of Agriculture, Forestry and  
Fisheries  
1-2-1 Kasumigaseki chiyoda-ku  
Tokyo, Japan

F. Nakae  
Technical Adviser  
Japan Chocolate & Cocoa Association  
Tomita Bldg.  
3-10-8 Ginza, Chuo-ku  
Tokyo, Japan

MEXICO  
MEXIQUE

A. Perez  
Ind. Production Head  
Comision Nacional del Cacao  
Tlaxaza 208  
Mexico 11, D.F., Mexico

NETHERLANDS  
PAYS-BAS  
PAISES BAJOS

W.J. de Koe  
Inspector Public Health  
Ministry of Public Health and  
Environmental Hygiene  
Dr Reyersstraat 10-12  
Leidschendam, Netherlands

Dr. H. van Brederode  
N.V. Cacaofabriek de Zaan  
Koog-Zaandijk, Netherlands

O.C. Knottnerus  
Central Commodity Board for Arable  
Products (HPA)  
Stadhoudersplantsoen 12  
The Hague, Netherlands

A.F. Onneweer  
Ministry of Agriculture and Fisheries  
Bezuydenhoutseweg 76  
The Hague, Netherlands

R.L. Schoemaker  
Jan Schoemaker B.V.  
P.O. Box 1087  
1500 AB Zaandam, Netherlands

E. Veen  
Kon. Verkade Fabrieken B.V.  
Westzyde 103  
Zaandam, Netherlands

T. van der Waerden  
Director  
Netherlands Cocoa and Cocoa products  
Association  
Nyenburg 75  
1081 GE Amsterdam, Netherlands

NIGERIA

P.J. Osemekeh  
First Secretary  
Permanent Mission of Nigeria  
32, ch. des Colombettes  
CH-1211 Geneva 20, Switzerland

O. Erinle  
Senior Standards Officer  
Nigerian Standards Organisation  
Federal Ministry of Industries  
4, Latumde Labinjo Street  
Ikorodu Road  
Lagos, Nigeria

S.O. Olutayo  
Chief Chemist  
Cocoa Industries Limited  
Oba Akran Avenue  
Ikeja Lagos, Nigeria

SWEDEN  
SUEDE  
SUECIA

W. Jenning  
Head of Food Standards Division  
The National Food Administration  
Box 622  
S-75126 Uppsala, Sweden

St. Blixt  
Fazer AB  
Box 7049  
S-20042 Malmö, Sweden

M. Malm  
Dr. Ing.  
AB Marabou  
Allén  
S-17285 Sundbyberg, Sweden

SWITZERLAND  
SUISSE  
SUIZA

P. Rossier  
Chef de la Section Codex  
Service fédéral de l'hygiène publique  
Haslerstrasse 16  
CH 3008 Berne, Switzerland

Dr. J. Kleinert  
Lindt & Sprüngli AG  
Seestrasse 204  
8802 Kilchberg, Switzerland

\*Dr. E. Matthey  
Président du Comité national suisse du  
Codex Alimentarius  
Chef de la Division du contrôle des  
denrées alimentaires  
Service fédéral de l'hygiène publique  
Haslerstrasse 16  
CH-3008 Berne, Switzerland

M. Messerli  
Chocolat Frey AG  
Brestneggstrasse  
CH-5033 Buchs • Switzerland

Dr. J. Monnin  
Interfood SA  
CH-2003 Neuchâtel-Serrières,  
Switzerland

Dr. G.F. Schubiger  
Nestec  
Case postale 88  
CH-1814 La Tour-de-Peilz, Switzerland

Dr. A. Weilenmann  
Kantonschemiker  
Kunsthauseweg 24  
CH-5000 Aarau, Switzerland

UNITED KINGDOM  
ROYAUME-UNI  
REINO UNIDO

D.J. Houghton  
Senior Executive Officer  
Ministry of Agriculture, Fisheries and  
Food  
Great Westminster House  
Horseferry Road  
London SW1P 2AE, UK

G.K. Boyes  
Higher Executive Officer  
Ministry of Agriculture, Fisheries and  
Food  
Great Westminster House  
Horseferry Road  
London SW1P 2AE, UK

R.R. Darsley  
Deputy Chief Chemist  
Rowntree Mackintosh Ltd.  
Chapelfields  
Norwich, LVR2 IRW, UK

K.J. Gardner  
Mars Ltd.  
Dundee Road  
Slough S.L.L 4JX (Bucks.), UK

R. Harding  
Principal Scientific Officer  
Ministry of Agriculture,  
Fisheries and Food  
Great Westminster House  
Horseferry Road  
London SW1, UK

Miss A.E. Skinner  
Chemist  
Cadbury Limited  
Bournville  
Birmingham, UK

UNITED STATES OF AMERICA  
ETATS-UNIS D'AMERIQUE  
ESTADOS UNIDOS DE AMERICA

Dr. W.R. Weik  
Assistant to Director  
Bureau of Foods, HFF-4  
Food and Drug Administration  
200 "C" Street, S.W.  
Washington, D.C. 20204, USA

Mrs. G. Cox  
Chief Executive Officer  
Cox and Cox Investments  
12006 Auth Lane  
Silver Spring, Maryland 20902, USA

B.A. Lister  
Manager  
Nestle Enterprises Inc.  
100 Bloomingdale Road  
White Plains, New York 10605, USA

R.T. O'Connell  
President  
Chocolate Manufacturers Ass.  
7900 Westpark Drive, Suite 514  
McLean, Virginia 22101, USA

Dr. R. O'Neil  
Director of Research  
SCM Corporation  
Glidden-Durkee Division  
Sprague Road  
Cleveland, Ohio, USA

YUGOSLAVIA  
YOUGOSLAVIE

Dipl. Ing. B. Gobec  
Association of Confectionery Industry of  
Yugoslavia  
Gunduliceva 33  
4100 Zagreb. Yugoslavia

INTERNATIONAL ORGANIZATIONS  
ORGANISATIONS INTERNATIONALES  
ORGANIZACIONES  
INTERNACIONALES

ASSOCIATION OF OFFICIAL  
ANALYTICAL CHEMISTS (AOAC)

Dr. R.W. Weik  
Assistant to the Director  
Bureau of Foods, HFF-4  
Food and Drug Administration  
200 "C" Street, S.W.  
Washington, D.C. 20204, USA

CAOBISCO

D.M. Lacy  
Director  
CAOBISCO  
194, rue de Rivoli  
F-75001 Paris, France

COCOA PRODUCERS' ALLIANCE  
(COPAL)

S. Kamga  
Secretaire General Adjoint  
Alliance des Pays Producteurs de  
Cacao  
P.O. Box 178  
Lagos, Nigeria

EUROPEAN ECONOMIC COMMUNITY  
(EEC)  
COMMUNAUTE ECONOMIQUE  
EUROPEENNE (CEE)

Mile O. Demine  
Administrateur  
Commission des Communautés  
européennes  
Direction générale des Affaires  
industrielles et du Marché Intérieur  
200, rue de la Loi  
B-1049 Brussels, Belgium

L. Cisnetti  
Administrateur du Conseil des C.E.-  
DGB  
170, rue de la Loi  
B-1040 Brussels, Belgium

OFFICE INTERNATIONAL DU CACAO  
ET DU CHOCOLAT (OICC)

Dr. G.F. Schubiger  
Nestec  
Case postale 88  
CH-1814 La Tour-de-Peilz, Switzerland

INTERNATIONAL COCOA TRADES  
FEDERATION

Th. van der Waerden  
International Cocoa Trades  
Federation (ICTF)  
58 Mark Lane (Corn Exchange)  
London, UK

SECRETARIAT

J.M. Hutchinson  
Food Standards Officer  
FAO/WHO Food Standards Programme  
FAO  
Via delle Terme di Caracalla  
I-00100 Rome, Italy

G.O. Kermode  
Chief  
Food Standards and Food Science  
Service  
FAO  
Via delle Terme di Caracalla  
I-00100 Rome, Italy

SWISS COMMITTEE SECRETARIAT  
SECRETARIAT SUISSE DU COMITE

Mlle H. Griessen  
Comité national suisse du Codex  
Alimentarius  
Haslerstrasse 16  
CH-3008 Berne, Switzerland

\* CHAIRMAN  
PRESIDENT  
PRESIDENTE

ALINORM 79/10

APPENDIX II

CAC/RS 87-1976, Rev. 1-1979

RECOMMENDED INTERNATIONAL STANDARD  
FOR CHOCOLATE

(As amended, at Step 5 of the Procedure for the  
Elaboration of World-wide Standards)

1. SCOPE

The standard applies to various types of the homogeneous product prepared from cocoa nib, cocoa mass, cocoa press cake and/or cocoa powder with additions such as sugars, cocoa butter, milk products and optional ingredients provided for in the standard according to the types of chocolate desired, and to the above product to which flavouring substances have been added in order to modify in a characteristic manner the organoleptic properties of the final product.

2. DESCRIPTION

2.1 Chocolate

The homogeneous products described hereunder and complying with the compositional requirements of sub-section 3.1 are obtained by an adequate process of manufacture from a mixture of one or more of the following (as defined in the Standard for Cocoa (Cacao) Press Cake and Cocoa Dust (Cocoa Fines)); cocoa nib, cocoa mass, cocoa press cake, cocoa powder including fat reduced cocoa powder, with or without the addition of cocoa butters (as defined in the Recommended International Standard for Cocoa Butters (Ref. No. CAC/RS 86-1976)), with or without permitted optional Ingredients and/or flavouring agents, and for

- |        |                                       |   |
|--------|---------------------------------------|---|
| 2.1.1  | Chocolate                             | with the addition of sugars (3.1.1)   |
| 2.1.2  | Unsweetened Chocolate                 | without the addition of sugars (3.1.2)  |
| 2.1.3  | Couverture Chocolate                  | with the addition of sugars (3.1.3) and which is suitable for covering purposes                         |
| 2.1.4  | Sweet (Plain) Chocolate               | with the addition of sugars (3.1.4)   |
| 2.1.5  | Milk Chocolate                        | with the addition of sugars and milk solids (3.1.5)   |
| 2.1.6  | Milk Couverture Chocolate             | with the addition of sugars and milk solids (3.1.6) and which is suitable for covering purposes         |
| 2.1.7  | Milk Chocolate with High Milk Content | with the addition of sugars and milk solids (3.1.7)   |
| 2.1.8  | Skimmed Milk Chocolate                | with the addition of sugars and skimmed milk solids (3.1.8)   |
| 2.1.9  | Skimmed Milk Couverture Chocolate     | with the addition of sugars and skimmed milk solids (3.1.9) and which is suitable for covering purposes |
| 2.1.10 | Cream Chocolate                       | with the addition of sugars and cream and milk solids (3.1.10)  |
| 2.1.11 | Chocolate Vermicelli                  | with the addition of sugars (3.1.11) and which is in the form of grains                                 |
| 2.1.12 | Chocolate Flakes                      | with the addition of sugars (3.1.12) and  |

2.1.13 Milk Chocolate Vermicelli

which is in the form of flakes  
with the addition of sugars and milk  
solids (3.1.13) and which is in the form  
of grains

2.1.14 Milk Chocolate Flakes

with the addition of sugars and milk  
solids (3.1.14) and which is in the form  
of flakes

## 2.2 Flavoured, Chocolate

Flavoured Chocolate is one of the chocolates defined under Sections 2.1.1 through 2.1.14 to which flavouring agents as permitted in section 4.3, have been added in amounts such as to impart to the final product the organoleptic characteristics claimed in the name of the food.

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

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1 Composition (% calculated on the dry matter in the product)

Constituents		Cocoa Butter	Fat-free Cocoa Solids	Total Cocoa Solids	Milk Fat	Fat-free Milk Solids *	Total Fat	Sugars
Product								
3.1.1	Chocolate	≥ 18	≥ 14	≥ 35				
3.1.2	Unsweetened Chocolate	≥ 50 - ≤ 58						
3.1.3	Couverture Chocolate	≥ 31	≥ 2.5	≥ 35				
3.1.4	Sweet (plain) Chocolate	≥ 18	≥ 12	≥ 30				
3.1.5	Milk Chocolate		≥ 2.5	≥ 25	≥ 3.5	≥ 10.5	≥ 25	≤ 55
3.1.6	Milk Couverture Chocolate		≥ 2.5	≥ 25	≥ 3.5	≥ 10.5	≥ 31	≤ 55
3.1.7	Milk Chocolate with High Milk Content		≥ 2.5	≥ 20	≥ 5	≥ 15	≥ 25	≤ 55
3.1.8	Skimmed Milk Chocolate		≥ 2.5	≥ 25	≤ 0.5	≥ 14	≥ 25	≤ 55
3.1.9	Skimmed Milk Couverture Chocolate		≥ 2.5	≥ 25	≤ 0.5	≥ 14	≥ 31	≤ 55
3.1.10	Cream Chocolate		≥ 2.5	≥ 25	≥ 7	≥ 3 - ≤ 14	≥ 25	≤ 55
3.1.11	Chocolate Vermicelli	≥ 12	≥ 14	≥ 32				
3.1.12	Chocolate Flakes							
3.1.13	Milk Chocolate Vermicelli		≥ 2.5	≥ 20	≥ 3.5	≥ 10.5	≥ 12	≤ 66
3.1.14	Milk Chocolate Flakes							

\* in their natural proportions

3.2 Flavoured Chocolate (in addition to Sections 3.1.1 through 3.1.14):  
sufficient amount of flavouring agents for imparting to the final product the organoleptic characteristics claimed in the name of the food.

3.3 Optional Ingredients

	<u>Maximum level</u>	<u>Food</u>
3.3.1 Spices	in small quantities to balance flavour	Products described under 2.1 <u>and</u> 2.2
3.3.2 Salt (sodium) chloride		
3.3.3 Milk-derived solids (one or more of the components to be found in dry whole milk)	not more than 5% m/m calculated on the dry matter	Chocolate and Couverture Chocolate, Unsweetened Chocolate, Sweet (plain) Chocolate, Chocolate Vermicelli and Chocolate Flakes, <u>and the corresponding Flavoured Products</u>

4. FOOD ADDITIVES

4.1 Alkalizing and neutralizing agents carried over in proportion to the maximum quantity as provided for in the Standard for Cocoa (Cacao) Beans, Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines)

4.2 Emulsifiers

	<u>Maximum level</u>	<u>Food</u>
4.2.1 Mono- and diglycerides of edible fatty acids	15 g/kg	Products described under 2.1 <u>and</u> 2.2
4.2.2 Lecithin	5 g/kg of the acetone insoluble component of lecithin	Products described under 2.1.1-2.1.10, <u>and the corresponding Flavoured products</u>
	10 g/kg of the acetone insoluble component of lecithin	Products described under 2.1.11-2.1.14, <u>and the corresponding Flavoured Products</u>
4.2.3 Ammonium salts of phosphatidic acids	7 g/kg	Products described under 2.1.1 -2.1.10, <u>and the corresponding Flavoured Products</u>
4.2.4 Polyglycerol polyricinoleate	5 g/kg	" "
4.2.5 Sorbitan monostearate	10 g/kg	" "
4.2.6 Sorbitan tristearate	10 g/kg	" "

4.2.7	Polyoxyethylene (20) sorbitan monostearate	10 g/kg	"	"
4.2.8	Total emulsifiers	15 g/kg singly or in combination	"	"

4.3 Flavouring agents

4.3.1	Natural flavours as defined in the Codex Alimentarius and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours <sup>1</sup>	(a) in small quantities to balance flavour (b) <u>in sufficient quantities as to impart to the product the organoleptic characteristics claimed in the name of the food</u>	Products described under 2.1	<u>Products described under 2.2</u>
4.3.2	Vanillin			
4.3.3	Ethyl vanillin			

<sup>1</sup> Temporarily endorsed.

5.	<u>CONTAMINANTS</u>	<u>Maximum Level</u>	<u>Food</u>
5.1	Arsenic (As)	0.5 mg/kg	Products described under 2.1 <u>and 2.2</u> except <u>Unsweetened Chocolate and Flavoured Unsweetened Chocolate</u>
		1 mg/kg	<u>Unsweetened Chocolate, and Flavoured Unsweetened Chocolate</u>
5.2	Copper (Cu)	15 mg/kg	Products described under 2.1 <u>and 2.2</u> except <u>Unsweetened Chocolate, and Flavoured Unsweetened Chocolate</u>
		30 mg/kg	<u>Unsweetened Chocolate, and Flavoured unsweetened Chocolate</u>
5.3	Lead (Pb)	1 mg/kg	Products described under 2.1 <u>and 2.2</u> except <u>Unsweetened Chocolate and Flavoured Unsweetened Chocolate</u>
		2 mg/kg	<u>Unsweetened Chocolate, and Flavoured Unsweetened Chocolaté</u>

## 6. HYGIENE

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

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

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

- (a) shall be free from 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 \*

\* The use of the description "chocolate" in the present section does not exclude the same term being employed in a future standard related to Composite Chocolate to describe a chocolate to which certain edible substances have been added in a form which is practically indiscernible in quantities not exceeding 5% m/m of the final product.

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

### 7.1 Designation of the Product

#### 7.1.1 Chocolate

Products described under Section 2.1.1 and complying with the appropriate requirements of Section 3.1.1 of the standard shall be designated "chocolate".

#### 7.1.2 Unsweetened Chocolate

Products described under Section 2.1.2 and complying with the appropriate requirements of Section 3.1.2 of the standard shall be designated "unsweetened chocolate".

#### 7.1.3 Couverture Chocolate

Products described under Section 2.1.3 and complying with the appropriate requirements of Section 3.1.3 of the standard shall be designated "couverture chocolate". Couverture chocolate containing not less than 16% m/m fat-free cocoa solids, calculated on the dry matter, may be designated "dark couverture chocolate".

#### 7.1.4 Sweet or Plain Chocolate

Products described under Section 2.1.4 and complying with the appropriate requirements of Section 3.1.4 of the standard shall be designated "sweet chocolate" or "plain chocolate".

#### 7.1.5 \* Milk Chocolate

Products described under Section 2.1.5 and complying with Section 3.1.5 of the standard shall be designated "milk chocolate".

#### 7.1.6 Milk Couverture Chocolate

Products described under Section 2.1.6 and complying with Section 3.1.6 of the standard shall be designated "milk couverture chocolate".

#### 7.1.7 \* Milk Chocolate with High Milk Content

\* See also provision under 7.3.1

Products described under Section 2.1.7 and complying with Section 3.1.7 of the Standard shall be designated "milk chocolate". The product shall also bear percentage declaration of minimum cocoa solids and minimum milk solids in close proximity to the name.

#### 7.1.8 Skimmed Milk Chocolate

Products described, under Section 2.1.8 and complying with Section 3.1.8 of the Standard shall be designated "skimmed milk chocolate".

#### 7.1.9 Skimmed Milk Couverture Chocolate

Products described under Section 2.1.9 and complying with Section 3.1.9 of the Standard shall be designated "skimmed milk couverture chocolate".

#### 7.1.10 Cream Chocolate

Products described under Section 2.1.10 and complying with Section 3.1.10 of the Standard shall be designated "cream chocolate".

#### 7.1.11 Chocolate Vermicelli

Products described under Section 2.1.11 and complying with Section 3.1.11 of the Standard shall be designated "chocolate vermicelli".

#### 7.1.12 Chocolate Flakes

Products described under Section 2.1.12 and complying with Section 3.1.12 of the standard shall be designated "chocolate flakes".

#### 7.1.13 Milk Chocolate Vermicelli

Products described under Section 2.1.13 and complying with Section 3.1.13 of the standard shall be designated "milk chocolate vermicelli".

#### 7.1.14 Milk Chocolate Flakes

Products described under Section 2.1.14 and complying with Section 3.1.14 of the standard shall be designated "milk chocolate flakes".

#### 7.1.15 Flavoured Chocolate

Products described under Section 2.2 and complying with Section 3.2 shall be designated as flavoured chocolate by declaring the characterizing flavour other than chocolate or milk flavour.

#### 7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared in descending order of proportion, it being provided that any of the cocoa butters listed in the Standard for Cocoa Butters under sub-sections 2.2.1 to 2.2.4 may be declared in the list of ingredients as "Cocoa Butter" but that ingredients which have been alkalinized shall be declared as "alkalinized x" (where "x" is the ingredient).

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

### 7.3 Declaration of Minimum Cocoa and Milk Solids Content

7.3.1 All chocolate products covered by the standard shall carry, in close proximity to the name, a declaration of cocoa solids and also, for milk chocolate products, a figure comprised of the quantity of fat free milk solids and milk fat except that countries in which different names are used to differentiate the products may allow for no declaration of either or both.

7.3.2 Couverture Chocolate, Milk Couverture Chocolate and Skimmed Milk Couverture Chocolate shall carry an additional declaration of the cocoa butter content of the product.

### 7.4 Net Contents

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

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

### 7.5 Name and Address

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

### 7.6 Country of origin

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

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

### 7.7 Lot Identification

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

## 8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis referred to hereunder are international referee methods.

### 8.1 Determination of Total Ash (for all products described under Sections 2.1 and 2.2)

According to AOAC - Office International du Cacao et du Chocolat method, AOAC (1975) XII 13.003.

Results are expressed as g total ash per 100 g.

### 8.2 Determination of percentage of cocoa butter (for products described under sub-sections 2.1.1, 2.1.2, 2.1.3, 2.1.4, 3.1.11 and 3.1.12 and the corresponding flavoured products).

Through the OICC-AOAC method for total fat, OICC 8a/1972 and AOAC (1975) XII 13.035, 13.036 (common text).

Fat is petroleum ether extracted in a Soxhlet apparatus. Results are expressed as g fat per 100 g.

8.3 Determination of Moisture Content (loss on drying (for products described under 2.1 and 2.2)

According to the method of the AOAC (1975) XII 13.001, 13.002 or of the OICC 3E (1952).

Results are expressed as % m/m loss on drying.

8.4 Determination of fat-free cocoa solids (or dry, fat-free cocoa mass) (for sweet (plain) chocolate containing cocoa, sugar and fat only)

According to the method of the AOAC (1975) XII. 13.033. The weight of dry, fat-free cocoa mass is obtained after drying the residue from aqueous, alcohol and ether extraction and multiplying by a factor of 1.43.

Results are expressed as g fat-free cocoa solids per 100 g.

8.5 Determination of Total Fat (for products described under 2.1.5, 2.1.6, 2.1.7, 2.1.8, 2.1.9, 2.1.10 and 2.1.11 and the corresponding flavoured products).

As for cocoa butter - see sub-section 8.2.

Results are expressed as g total fat per 100 g.

8.6 Determination of Arsenic

According to the colorimetric (silver diethyldithiocarbamate) method of the Association of Official Analytical Chemists, AOAC (1975) XII, 25.008 (25.007, 25.010, 25.012, 25.013).

Results are expressed as mg arsenic/kg.

8.7 Determination of Copper \*

According to the colorimetric (diethyldithiocarbamate) method of the Association of Official Analytical Chemists, AOAC (1975), XII, 25.035 - 25.040. Results are expressed as mg copper/kg.

8.8 Determination of Lead \*

\* Temporarily endorsed. May be replaced by Atomic Absorption Spectrophotometry (AAS) in the future.

According to the AOAC (1975) method by the colorimetric (dithizone) determination procedure after complete digestion, AOAC (1975) XII, 25.098 (25.008, 25.009, 25.091, 25.092, 25.093)

Results are expressed as mg lead/kg.

PROPOSED DRAFT STANDARD FOR  
COMPOSITE AND FILLED CHOCOLATE

(At Step 5 of the Procedure for the elaboration of World-wide Standards)

1. SCOPE

The Standard applies to products described in the Standard for Chocolate to which ingredients have been added in order to modify in a characteristic manner the organoleptic properties of the final product, and to various chocolate covered products which are formed by the inclusion of a clearly distinct centre into a chocolate shell.

2. DESCRIPTION

2.1 Composite Chocolate

Composite Chocolate is one of the chocolates defined under Sections 2.1.1 to 2.1.10 of the Recommended International Standard for Chocolate (Ref. No. CAC/RS 87-1976) to which have been added edible substances. [Composite Chocolate shall contain one or] [several] [more] [added edible substances] excluding flour [and] starch [and some fats the addition of which is prohibited by national laws] [and fats unless contained in a permitted ingredient].

2.2 Filled Chocolate

Filled Chocolate is a product covered with chocolate, the centre of which is clearly distinct through its composition from the external coating, excluding flour, confectionery, pastry and biscuit products.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composite Chocolate

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

3.1.2 Composite Chocolate shall contain one or more edible substances excluding those which are prohibited under Section 2.1. [Where there is a technological need, composite chocolate may contain fats, and/or fat preparations derived exclusively from milk or vegetable fat in amounts not to exceed 5% m/m of the chocolate component, this percentage to be included in the maximum quantities specified under Section 3.1.3.]

3.1.3 Added substances are subject to the following maximum limits:

- |   |          |
|---|----------|
| 3.1.3.1 Added in the form of visible and separate pieces  | 40% m/m  |
| 3.1.3.2 Added in a form so as to be in practice indiscernible   | 30% m/m  |
| 3.1.3.3 Added both in the form of visible and separate pieces and in a form so as to be in practice indiscernible | 40% m/m, |

the balance of the product in each case being chocolate.

3.2 Filled Chocolate

3.2.1 Coating: Shall be made of chocolate that meets the requirements of one of the chocolate types listed in the Recommended International Standard for Chocolate under 3.1.1 - 3.1.10. It may contain the optional ingredients stated under Section 3.2 of the

Recommended International Standard for Chocolate. The amount of the coating shall not be less than 40 percent of the total weight of the finished product.

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

#### 4. FOOD ADDITIVES

4.1 Composite Chocolate. Food additives carried over in proportion to the maximum quantities as provided for in the Recommended International standard for Chocolate.

#### 4.2 Filled Chocolate

4.2.1 Coating: as permitted under Section 4 of the Recommended International Standard for Chocolate.

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

#### 5. CONTAMINANTS

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

#### 6. HYGIENE

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

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

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

- (a) shall be free from 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 [subject to endorsement by the Codex Committee on Food Labelling]

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

##### 7.1 The Name of the Food

##### 7.1.1 Composite Chocolate

7.1.1.1 If the amount of each of the edible substances added in accordance with 3.1.2 is lower than 5% of the final product, the name of the product shall be that of the chocolate component without reference to the added substances. However, the total amount of

substance not mentioned in the name of the product shall not exceed 5% m/m of the total product.

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

7.1.1.3 Additions of coffee will be subject to a minimum of 1% [m/m coffee solids] for declaration purposes.

7.1.1.4 Products containing more than 14% total milk solids in their natural proportions will not be considered to be composite chocolate but will be labelled in accordance with the provisions of the labelling section of the Recommended International Standard for Chocolate and in accordance with 7.1.1.2.

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

## 7.1.2 Filled Chocolate

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

7.1.2.2 The type of chocolate of which the external coating is made up may be specified, whereby the designations used shall be the same as stated under 7.1 of the Standard for Chocolate.

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

## 7.2 List of Ingredients

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

## 7.3 Net Contents

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

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

## 7.4 Name and Address

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

## 7.5 Country of Origin

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

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

7.6 Date Marking

The date of minimum durability shall be declared by month and year.

7.7 Lot Identification

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

8. METHODS OF ANALYSIS AND SAMPLING

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

8.1 Composite Chocolate

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

8.2 Filled Chocolate

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

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

ALINORM 79/10  
APPENDIX IV

PROPOSED DRAFT STANDARD FOR [WHITE CHOCOLATE]  
(At Step 5 of the Procedure for the Elaboration of World-wide Standards)

1. SCOPE

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

2. DESCRIPTION

2.1 [White Chocolate] is the homogeneous product obtained by an adequate process of manufacture from the following substances in different proportions: cocoa butter, milk solids and sugars.

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

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

3.2 Optional Ingredients

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

#### 4. FOOD ADDITIVES

The following provisions in respect of food additives and their specifications as contained in Section .... of the Codex Alimentarius are subject to endorsement by the Codex Committee on Food Additives:

4.1	<u>Emulsifiers</u>	<u>Maximum level</u>
	Mono- and di-glycerides of edible fatty acids	15 g/kg
	Lecithin	10 g/kg of the acetone insoluble component of lecithin
	Ammonium salts of phosphatidic acids	7 g/kg
	Polyglycerol polyricinoleate	5 g/kg
	Sorbitan mono-stearate	10 g/kg
	Sorbitan tri-stearate	10 g/kg
	Polyoxyethylene (20) sorbitan mono-stearate	10 g/kg
	Total emulsifiers	15 g/kg singly or in combination
4.2	<u>Flavouring agents</u>	<u>Maximum level</u>
	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours <sup>1</sup>	in small quantities to balance flavour
	Vanillin	
	Ethyl vanillin	

<sup>1</sup> Temporarily endorsed.

#### 5. CONTAMINANTS

The following provisions in respect of contaminants are subject to endorsement by the Codex Committee on Food Additives:

	<u>Maximum level</u>
Arsenic	0.5 mg/kg
Copper	15 mg/kg
Lead	1 mg/kg

#### 6. HYGIENE

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

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

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

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

- (a) shall be free from 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

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

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

### 7.1 Designation of the Product (Note: The designation of the product is still under consideration)

Products described under Section 2.1 and complying with Section 3.1 of the standard shall be designated [White Chocolate].

### 7.2 List of Ingredients

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

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

### 7.3 Net Contents

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

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

### 7.4 Name and Address

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

### 7.5 Country of Origin

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

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

### 7.6 Date Marking

The date of minimum durability shall be declared by month and year.

### 7.7 Lot Identification

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

## 8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods [which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling]:

### 8.1 Determination of Total Ash

According to AOAC - Office International du Cacao et du Chocolat method, AOAC (1975), XII, 13.003.

Results are expressed as g total ash per 100 g.

### 8.2 Determination of Percentage of Cocoa Butter

Through

(a) Total fat. OICC - AOAC method AOAC (1975) XII, 13.035-13.036 - OICC 8a/1972 (common text)

AND

(b) Total sterols OICC 14/1970, and

(c) GLC analysis of sterols OICC 15/1973

Methods (b) and (c) will be submitted to endorsement when values of collaborative testing are available.

### 8.3 Determination of Milk Fat

Semi-micro indices OICC 8i/1962 and Mole percent butyric acid AOAC (1970) 28.034-28.039 are provisionally recommended. OICC study under way.

Method not yet proposed

### 8.4 Determination of Fat-free Milk Solids

OICC study under way. Methods based on milk protein: AOAC (1970) 13.051, OICC 6b/1963 and OICC 6c/1963 are provisionally recommended.

Method not yet proposed

### 8.5 Determination of Moisture Content (loss on drying)

According to the method of the AOAC (1975) XII, 13.001-13.002 or of the OICC 3E (1952).

Results are expressed as % m/m loss on drying.

### 8.6 Determination of Sugars

OICC 7a/ to 7e/1960 provisionally recommended. A collaborative test is envisaged (AOAC/OICC/AIFC) based on GLC/TMS and/or enzymatic methods.

Methods not yet proposed

### 8.7 Determination of Arsenic

According to the colorimetric (silver diethyldithiocarbamate) method of the Association of Official Analytical Chemists, AOAC (1975) XII, 25.008 (25.007, 25.010, 25.012, 25.013).

Results are expressed as mg arsenic/kg.

#### 8.8 Determination of Copper \*

According to the colorimetric (diethyldithiocarbamate) method of the Association of Official Analytical Chemists, AOAC (1975), XII, 25.035-25.040. Results are expressed as mg copper/kg.

#### 8.9 Determination of Lead \*

\* Temporarily endorsed. May be replaced by Atomic Absorption Spectrophotometry (AAS) in the future.

According to the AOAC (1975) method by the colorimetric (dithizone) determination procedure after complete digestion, AOAC (1975) XII, 25.098 (25.009, 25.091, 25.092, 25.093).

Results are expressed as mg lead/kg.