

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 78/10

CODEX ALIMENTARIUS COMMISSION
Twelfth Session 1978

REPORT OF THE CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE
Twelfth Session
Biel (Bienne), Switzerland, 1-5 November 1976

INTRODUCTION

1. The Codex Committee on Cocoa Products and Chocolate, hosted by the Government of Switzerland, held its 12th session in Biel (Bienne), from 1-5 November 1976.
2. The session was opened by Dr. E. Matthey, Chairman of the Committee, who welcomed the participants on behalf of Mr. Hürlimann, Conseiller Fédéral.
3. Representatives from 24 countries were present:

Australia	Ecuador	Nigeria
Austria	Fed. Rep. of Germany	Poland
Belgium	Finland	Sweden
Brazil	Gabon	Switzerland
Canada	Ghana	Togo
Chile	Ivory Coast	United Kingdom
Czechoslovakia	Japan	United States of America
Denmark	Netherlands	Yugoslavia

Observers from the following seven international organizations were also present:

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

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

APPOINTMENT OF RAPPORTEUR

4. The Committee appointed Mr. R. Sawyer (United Kingdom) as Rapporteur.

ADOPTION OF AGENDA

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

MATTERS ARISING FROM THE REPORT OF THE ELEVENTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

6. The Secretariat reminded the Committee that as reported in CL 1976/44 the Codex Alimentarius Commission had adopted as Recommended Standards at Step 8, the Draft Standard for Cocoa Butter and the Draft Standard for Chocolate. With regard to the Draft Standard for 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, the Committee was informed that the Draft Standard was held in abeyance at Step 7 pending a review of the FAO Model Ordinance by the FAO Study Group on Cocoa. There was no immediate prospect of this review taking place and therefore no action was required of the Committee at this time.

MATTERS ARISING FROM THE 1975-76 SESSIONS OF OTHER CODEX COMMITTEES

7. The Committee agreed to consider matters arising from other Committees under the appropriate agenda items.

CONSIDERATION OF THE DRAFT STANDARD FOR COCOA POWDERS (COCOAS) AND DRY COCOA-SUGAR MIXTURES AT STEP 7 OF THE PROCEDURE

8. The Committee considered the above Draft Standard contained in CX/CPC 76/3, together with comments received from Governments detailed in CX/CPC 76/4 and CX/CPC 76/4 Addendum 1.

Scope

9. In accordance with the decision at the Eleventh Session (ALINORM 76/10 paras 58,59) "to delete reference to milk products, the Committee modified the first sentence of the scope section.

10. Some delegations were of the opinion that the decision should be reconsidered and that provisions for the inclusion of milk solids should be restored. They pointed out that the Committee's previous decision had been partly based on the difficulties arising from the standardisation of products intended for sale through vending machines and that, in fact, there was a substantial retail trade in cocoa-sugar mixtures containing milk solids. Other delegations questioned the extent of international trade in such products and upheld the view that the reintroduction of such provisions would also reopen the question of standardising products with other ingredients such as malt and eggs.

11. The Committee finally agreed that the Scope of the standard should include only the simple cocoa-powders and cocoa-sugar mixtures. Such a decision would exclude neither the sale of products nor the elaboration at a later date of a separate standard for products containing milk solids and other ingredients. The Committee also agreed to delete the second sentence of the section since the negative provisions were now redundant.

Description

12. In accordance with the decision on the SCOPE section noted above, the Committee agreed to the deletion of 2.1.3 entirely.

Essential Composition and Quality Factors

13. The Committee noted that the classification in the Standard proposed by the Swiss Secretariat had been based on an examination of existing legislation and on a survey of commodities in world trade. Products had been divided into two classes viz those based on cocoa powder and those derived from fat-reduced cocoa powder. The two classes were then subdivided on the basis of cocoa solids content into compositional bands of greater than 32%, 25-32%, 18-25% and less than 18%. The former class had been designated as "chocolates" and the latter as "cocoas".

14. Several delegations expressed concern over the nomenclature attached to the classes and thought that the names of the products should be detailed in specific labelling sections. Other delegations were of the opinion that the proposed nomenclature should remain since it was based on existing commercial products and on traditional names. Various views were expressed on the level of cocoa solids appropriate to products called "chocolates" and "cocoas".

15. The delegation of the USA pointed out that although all products were "sweetened", there was no acknowledgment of the fact in the proposed class names and that there was a further difficulty with the use of the term "drinking chocolate" and the appropriate variant for the fat-reduced material.

16. A number of variations on the framework of compositional bands was discussed, and it was finally pointed out that, in the Chocolate Standard recently accepted at Step 8 by the Commission, the minimum cocoa solids content was 20%. On this basis the classification could be greatly simplified by the acceptance of two compositional bands, one with a cocoa solids greater than, or equal to, 20%, and one of less than 20%, and that both bands would have the full fat and fat-reduced variants.

17. After a prolonged discussion, the Committee agreed to a proposal based on one made by the delegation of the United States which linked the products under class names "Sweetened cocoa", "Sweetened cocoa-flavoured powder", together with the fat-reduced variants to the above compositional criteria and to specific labelling provisions in the labelling section. The detailed proposals are to be found in Sections 3 and 7 of Appendix II to this report.

18. A number of delegations expressed reservations on various aspects of the new proposals. These are summarised as follows:

- The delegations of Nigeria, Ghana and Togo supported by the representative of COPAL, considered that the threshold value of 25% cocoa solids was appropriate to cocoa and chocolate products. The delegation of Brazil strongly objected, furthermore, to the removal from the standard of the products requiring a minimum of 32% cocoa solids.

- The delegation of the United Kingdom made a reservation in respect of the use of the names "Chocolate" and "Cocoa" for products with less than 25% cocoa powder and wished to maintain the word "Chocolate" where its use is traditional for certain products.

- The delegation of the Netherlands, supported by the Observer of the E.E.C., also made a reservation in respect of the substantial revision of the format of the standard.

Optional Ingredients

19. The delegation of Japan informed the Committee that the Japanese consumer had a number of traditional products with which cocoa had to compete in the market place and consumers had a preference for a more viscous product than was obtained with cocoa powders and cocoa sugar mixtures as covered by the standard. It proposed that modified starch should be allowed as an optional ingredient to provide the necessary thickening action.

20. The Committee considered that this provision was to satisfy a specific national requirement and that it would be better to leave the matter to the discretion of national authorities and eventually to include it in a separate standard. It was agreed that no action would be taken to allow the use of thickening agents in the product covered by the standard.

food Additives

21. The delegation of the Federal Republic of Germany, supported by Belgium and Austria, expressed a reservation on the use of phosphoric acid, but it was pointed out that alternative neutralizing agents were available, and it was decided to leave the provisions in the standard.

22. The Committee considered a proposal by the delegation of Japan to add sucrose fatty acid esters to the list of emulsifiers. The Committee noted that this additive had been assigned a temporary ADI by the Joint FAO/WHO Expert Committee on Food Additives (see CAC/FAL 1-1973, p. 38), and in view of the case presented which showed technological advantages over lecithin, agreed to include the esters for future consideration by the Codex Committee on Food Additives. A number of delegations objected to the use of any of the emulsifiers listed other than lecithin.

23. The Committee also noted that the compounds listed under "Anti-caking Agents" should be endorsed by the Codex Committee on Food Additives and that they were limited to use in powders for vending machines only.

Contaminants

24. The Committee noted that the maximum levels for contaminants had been proposed as a result of analytical data supplied by member governments.

25. The representative of WHO suggested that to safeguard the interests of the consumer the lowest possible figures should be recommended. The Committee noted that, especially in the case of copper, the levels recommended resulted from the natural content of the cocoa bean. After some discussion, the Committee decided to retain the present maximum levels for contaminants and to remove the square brackets from the figure for lead.

Hygiene

26. The Committee agreed to adopt the text (see Appendix II to present report) endorsed by the Codex Committee on Food Hygiene (ALINORM 76/13 para 6).

Name of the Food

27. In addition to the consequential amendments resulting from the previous discussion of the Committee (see paras 13-17) it was also agreed to delete sub-section 7.1.12.

Country of Origin

28. The Committee noted that sub-section 7.5.2 which refers to processing in a second country did not apply to the products covered by the Standard and agreed to its deletion. It also agreed to add a new sub-section 7.6 "Lot Identification" in line with the text of the Recommended Standard for Chocolate (CAC/RS 87-1976). The new text is found in Appendix III to the present report.

Date-Marking

29. The Committee noted that the Draft Guidelines for Date-Marking of pre-packaged foods for the use of Codex Committees (ALINORM 76/22A Appendix II, para 5) provided criteria to Codex Commodity Committees in order that they could choose date-marking appropriate to the nature of the food considered.

30. The Committee was of the opinion that the products covered by the standard were long-life foods and that in consequence, date-marking was not necessary.

Methods of Analysis and Sampling

Percentage of Cocoa-Butter

31. After some discussion, the Committee retained sub-section 8.1.4 (b) and (c) since it was pointed out that the methods provided qualitative information on the nature of the fat.

32. The Committee noted that the discussions on IOCC/AOAC methods listed in this section were nearing completion and, when agreed upon by the IOCC/AOAC Working Group, the details of the methods shall be sent to the Secretariat so that they can be submitted for endorsement to the next session of the Codex Committee on Methods of Analysis and Sampling.

Status of the Standard

33. The Observer of the E.E.C., speaking on behalf of those members present at the Session, considered that the standard had now departed substantially from its original form, particularly with regard to the changes made to Sections 3 and 7, and therefore warranted further study by governments. For this reason, the members of the E.E.C. could not support the advancement of the standard in its present form. This point of view was shared by the cocoa-producing countries as well as by the representative of COPAL.

34. Other countries considered that after a number of years of study the standard, as it now stood, represented the best compromise possible to reconcile the views of exporting countries, manufacturers and consumers and supported its advancement to Step 8 for discussion at the next session of the Codex Alimentarius Commission.

35. Following a proposal from the Chair, the Committee agreed to return to consideration of the status of the standard at a later stage in its proceedings after it had had the opportunity to examine the proposed changes in a newly written version of the standard.

RESUMPTION OF CONSIDERATION OF THE PROPOSED DRAFT STANDARD FOR COCOA POWDERS (COCOAS) AND DRY COCOA-SUGAR MIXTURES

36. The Committee had before it a revised version, LIM 1 (See Appendix II), of the proposed standard based on amendments made during its previous discussions and LIM 3 (see Appendix III) in which the proposed draft standard had been further amended as a result of discussions between delegates from Switzerland and U.S.A., a delegate from the producing countries and the Observer of the E.E.C. The essential effect of the

text proposed in LIM 3 was to raise the minimum content of cocoa powder and fat-reduced cocoa powder from 20% to 25%.

37. The Committee examined the proposed draft standard and accepted sections 1 to 6 and sub-section 7.1.1 to 7.1.9 with minor amendments.

38. With regard to sub-section 7.1.10, the Committee considered an amendment to the text proposed on behalf of the producing countries by the delegation of Brazil. The result of the proposed amendment would be to exclude the use of the term "chocolate" for any product in the standard with less than 25% cocoa powder or fat-reduced cocoa powder content. After some discussion and further minor changes, the Committee agreed to the following text for the section: "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 or 7.1.8 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".

39. The delegations of Australia and Sweden stated that they could not accept the amended text of 7.1.10 and expressed their reservations, especially in relation to the effect of the amendment on the product known in their countries as "drinking chocolate".

Those countries (detailed in paragraph 18) which had expressed opposition during discussion of the proposed draft standard as originally amended now withdrew their reservations. The Observer of the E.E.C. also withdrew his reservations to the standard.

Status of the Standard

40. The Committee agreed to advance the draft standard (see Appendix III) to Step 8 of the procedure.

CONSIDERATION OF THE PROPOSED DRAFT STANDARD FOR COMPOSITE AND FLAVOURED CHOCOLATE AT STEP 4

41. The Committee had before it the proposed draft standard (ALINORM 74/IO Appendix VI) and relevant government comments contained in CX/CPC 76/4 and Addendum 1.

Description

42. The Committee noted that both description sections referred to chocolates defined under 2.1.1 to 2.1.7 of an earlier draft version of the chocolate standard and that this excluded other types of chocolate covered in sub-sections 2.1.8 - 2.1.14 of the currently agreed standard which might also be used to produce Composite Chocolate. It agreed to place the present figures in square brackets so that governments could give their views on the possible use of other chocolate products for the manufacture of Composite Chocolate.

Composite Chocolate

43. The Observer from the E.E.C., supported by the delegation of Finland, requested that the phrase relating to fats not derived from permitted ingredients be placed in square brackets since the subject was under active discussion in a number of countries and in his view the topic required further consideration. The proposal was supported by the delegation of Sweden provided that appropriate labelling provisions were made.

44. The delegation of Japan supported the statement of the Observer from the E.E.C. since in the experience of that delegation modification of the fats was necessary to prevent softening and bloom in chocolates at summer temperatures.

45. The delegations of Austria, Brazil and Ghana objected to the insertion of square brackets around the clause for the reasons reported in paragraph 57 of ALINORM 74/10. At a later stage of the discussion, upon representations made by the delegation of Brazil, it became clear that all the producing countries present shared these objections. In order to obtain government comments on the point, the Committee agreed to insert square brackets around the appropriate section of the sentence.

Essential Composition and Quality Factors Composite Chocolate

46. The delegations of Japan, Czechoslovakia and Finland reminded the Committee of a discussion which had taken place at the Eleventh Session of the Codex Alimentarius Commission (ALINORM 76/44) concerning a product which contained more than 30% cocoa solids and between 5% and 14% milk solids and which was not covered by the Chocolate Standard.

47. To take account of this product, the Committee agreed to add under sub-section 3.1.2 a provision for the addition, besides cream and butter, of other milk or milk-derived products and to delete sub-section 3.1.4 and later to consider the consequential change to the name of the food.

Flavoured Chocolate

48. The Committee noted that there was a discrepancy between the term used in the English text 3.2.1 "Coffee - chocolate" and the French translation "chocolat aromatisé au café". It was the opinion of some delegations that the French text was more accurate.

49. The delegation of Switzerland observed that a mixture of ground coffee and chocolate was a composite chocolate and should be removed from the flavoured category. The Committee noted that "Coffee-chocolate" had a particular meaning in the manufacturing trade which was difficult to translate and agreed to leave the present text for government comments. It further agreed to maintain the present proposed minimum level of 1.5% m/m roasted ground coffee or soluble coffee equivalent pending further opinions from governments, although it recognized that the suggested level was not consonant with the minimum of 1% proposed for coffee addition in composite chocolate (Name of the Food - sub-section 7.1.2.3).

50. The Committee agreed that the entire question of the nature and quantities of coffee required for composite chocolate should be revised by the Secretariat and circulated to governments for comments.

Food Additives

51. The delegation of the United Kingdom pointed out that this provision related only to food additives carried over in the chocolate component of the products covered by the standard and there was no provision for possible carry-over from other ingredients.

52. The Committee agreed that carry-over from chocolate should be without prejudice to possible carry-over from other ingredients.

Contaminants

53. The Committee noted that the proposed contaminant levels also related only to the chocolate fraction of the products covered by the standard and revised the figures to be in conformity with those in the standard for chocolate and removed the square

brackets. It recognized that the contaminants which might be introduced from a wide range of other ingredients were unknown with regard to nature and quantity and that in this respect the contaminant section was "force majeure".

Hygiene

54. The Committee agreed to incorporate in this section the same text which had been endorsed by the Codex Committee on Food Hygiene for the Chocolate Standard (CAC / RS 87-1976).

Name of the Food

55. The Committee noted that the detailed numbering of the paragraphs in this section needed amendment, but for clarity the discussion is related to those in the text circulated. On a proposal of the delegation of Switzerland, the Committee agreed to amend the text of sub-section 7.1.2.1 to read as follows: "If the total of the added substances is lower than 3% m/m of the final product, the name of the product shall be that of the chocolate component without reference to the added substances". It also agreed to amend sub-section 7.1.2.2 to read, "If the amount of a substance is equal to, or greater than, 5% m/m the name of the product shall be that of the chocolate component combined with the name of the added substances.

56. It was pointed out that there would be some difficulty with this wording in respect of products which contain two or more characterising ingredients; it was agreed that the Secretariat should look at the question and formulate a revision of the text in accordance with the decision reported. (see para 72)

57. The Committee noted the written comment of the E.E.C. which was of the opinion that all these products should be covered by labelling requirements for chocolate and that moreover a description should be reserved for Gianduja products. Whilst it recognised that the composition of some Gianduja products lay outside the provisions of the standard, the Committee was of the opinion that they could only be included as an exception. Some delegations pointed out that many such exceptions existed and that admission of too many products would devalue the standard.

58. On a proposal by the delegation of Switzerland, the Committee decided that the present minimum compositional requirement of 60% m/m should be maintained and considered that the scope of the standard must be worded so as to exclude all other products. The Committee agreed to add the following to the Scope section: This standard does not apply to products containing less than 60% chocolate".

59. Several delegations at this point questioned the value of continuing with the standard. They pointed out that changing consumer preferences dictated the manufacture of a large number of products which belonged to the general category of "composite chocolate" which were outside the scope of the present standard. However, the Committee decided that there was still a significant number of products covered by the present scope and decided to continue with the elaboration of the standard.

60. The Committee considered the question of naming the products which the standard now covered as a result of its earlier amendment to the compositional requirements of composite chocolate which had allowed the introduction of milk and milk-derived products.

61. It was agreed to amend sub-section 7.1.2.4 and to add a new sub-section 7.1.2.5 as follows: "Products containing between 5 - 14% total milk-derived solids in their natural

proportions, shall be labelled "x" qualified as necessary to indicate the presence of the added characterising ingredients.

62. Governments should be asked to suggest names for "x". It was emphasized that such naming should not lead to confusion with the existing provision in the Chocolate Standard for milk chocolate.

63. The Committee agreed to the following wording for sub-section 7.1.3.1 dealing with the name of flavoured chocolate "Any characterising flavour other than chocolate flavour shall be declared as part of the name of the product in the following manner! "x" flavoured chocolate". On a proposal by the delegation of Switzerland, the Committee also agreed to delete sub-section 7.1.3.2 and footnote 2.

64. The delegation of the United States proposed that now that the Committee had completed sub-sections 2.2, 3.2.2 and 7.1.3 dealing with flavoured chocolate, it was appropriate to insert this part of the standard in the Chocolate Standard as a Step 9 amendment. Several other delegations supported this point of view but some concern was expressed that this might retard acceptance of the Chocolate Standard.

65. The Committee noted that the Chocolate Standard was now going to governments for acceptance, and that the addition of Flavoured Chocolate could be submitted to the Commission as an amendment to the standard at Step 9. The Committee agreed to this procedure.

66. The delegation of Brazil expressed its reservation to transferring flavoured chocolate to the Chocolate Standard since it considered that there were labelling and other questions yet to be resolved before the inclusion of this proposal in the standard at Step 9.

List of Ingredients

67. The Committee noted that the present reference to alkalizing and neutralizing agents was unnecessary since they were already dealt with as "carry-over" in the standard for chocolate. It agreed to their deletion and to replace reference to emulsifiers and flavouring agents by a reference to the general class names in Section 3.2 (c) or the Recommended International General Standard for the Labelling of Pre-packaged Foods. In this connection, the delegation of Sweden expressed the opinion that the food additives used in the substances added to the chocolate part of composite chocolate should be declared under generic or specific names.

Net Contents

68. The Committee agreed that small units of up to 25 g may be excluded from a declaration of net weight on the label and to the addition of sub-section 7.6 "Lot identification" with similar wording to that of the Standard for Chocolate.

Country of Origin

69. The Committee agreed with the conclusions already reached when considering the Draft Standard for Cocoa Powders and Cocoa-sugar Mixtures (see para 28) and agreed to delete sub-section 7.5.2.

Date-Marking

70. It was pointed out that because of the perishable nature of some of the ingredients of composite chocolate, date-marking should be considered.

71. The Committee agreed that the Secretariat should include a heading for date-marking and decided to use the first choice of the Codex Committee on Food Labelling (see para 77 ALINORM 76/22) "the date of minimum durability", to be placed in square brackets.

Status of the Standard

72. The Committee agreed to circulate a revised draft standard for composite chocolate for further government comments at Step 3 of the Procedure.

PROPOSED DRAFT STANDARD FOR FILLED CHOCOLATE AT STEP 4

73. The Committee considered the Proposed Draft Standard (ALINORM 74/10 Appendix VIII) in the light of government comments contained in CX/CPC 76/4 and CX/CPC 76/4 Addendum 1.

Scope

74. The Committee considered a proposal for this section made by the delegation of Australia which read "The standard applies to various chocolate-covered products which are formed by the inclusion of a clearly distinct centre into a chocolate shell".

75. It was further proposed by the delegation of Switzerland to qualify the proposed wording by a reference to a minimum proportion by weight of chocolate coating in relation to the total weight of the product. The Committee recognized that the shell might equally well consist of composite chocolate and that further, the proportion of coating required was already covered by the provisions of the section on Essential Composition and Quality Factors.

76. The Committee decided that such a percentage declaration would make the scope unnecessarily restrictive and agreed to adopt the text as originally proposed.

77. The Committee noted that further work on the standard could be simplified by amalgamating it with the Proposed Draft Standard for Composite Chocolate and agreed that a revised standard for composite and filled chocolate should be elaborated by the Swiss and FAO Secretariats with the assistance of the delegation of the U.S.A.

Status of the Standard

78. The Committee agreed that the revised combined standard should be circulated for government comments at Step 3.

CONSIDERATION OF THE PROPOSED DRAFT STANDARD FOR WHITE CHOCOLATE AT STEP 4 OF THE PROCEDURE

79. The Committee examined the proposed Draft Standard (ALINORM 74/10 Appendix IX) in the light of government comments contained in CX/CPC 76/4 and Addendum I.

Scope

80. The delegation of the United Kingdom proposed that the Scope section be amended to read as follows: "The standard applies to the homogeneous products prepared from cocoa butter, milk products and sugars with or without optional ingredients and additives provided for in the standard.

81. The delegation of Australia proposed that the Scope of the standard be extended to cover pastel-coloured chocolate. After some discussion, the Committee did not accept the proposal.

82. The Committee agreed that where possible the standard should be appropriately harmonized with the various sections of the Chocolate Standard. It was noted that the Scope section of the Chocolate Standard contained no provision for food additives and that one of the principal requirements of that scope was that chocolate should contain fat-free cocoa solids.

83. These delegations of the producing countries pointed out that in their view the presence of non-fat cocoa solids was essential in any product called chocolate, as was the traditional colour of chocolate. They therefore stressed their opposition to the use of the designation "White Chocolate".

84. It was pointed out by other delegations that consumers had accepted in their countries the product based on cocoa butter and milk constituents and had themselves called it white chocolate, even though the legislation had originally prevented such products from carrying this designation. Their delegations also pointed out that the amount of cocoa beans needed to yield the raw materials for the manufacture of such products was significantly greater than that for many types of chocolate.

85. The Committee noted that the elaboration of the standard for the product under consideration would be restricted to the product based solely on cocoa butter and sugar.

86. Some delegations thought that if the designation "Chocolate" were excluded from this type of product then the standard might well fall outside the Committee's terms of reference. The Committee, however, agreed that the product could be properly described as a cocoa product and, therefore fell within its terms of reference, even though no agreement as to the name of the product seemed possible at this stage.

87. The producing countries suggested that work on the standard could proceed pending a decision on the name of the product. After further discussion, and in view of the fact that the standard had remained at Step 3 for a number of years, the Committee agreed that the best course of action would be for the Secretariat to issue a circular letter setting out the main arguments for and against the elaboration of the standard (see paras 82.85), including the procedure suggested by the producing countries, and requesting governments to comment on the general issues raised and also, in particular, to make suggestions as to an appropriate name for the product and to indicate whether a standard should be elaborated. It was also agreed that the circular letter should be accompanied by the present text of the standard.

Status of the Standard

88. As indicated above, the Committee agreed that the standard should be circulated for government comments at Step 3 of the procedure.

CHOCOLATE COATINGS FOR EDIBLE ICES

89. The Committee noted that the Codex Committee on Edible Ices had advanced the Standard for Edible Ices to Step 8 of the Procedure and that chocolate coatings had not been discussed at the last session of that Committee.

90. The Committee further noted that the subject had been discussed at its last session (.ALINORM 76/10 paras 13 - 21) and that it had been considered that the term "Chocolate" should not be used unless the coating material conformed to the Codex Standard for Chocolate and that if this did not meet the requirement, then the coating materials should be described in terms of the ingredients used.

91. The Committee agreed that it was premature to consider a Standard for Chocolate Coatings for Edible Ices until such time as a government made a formal

written request and presented a proposed draft standard for consideration. The delegation of Sweden indicated that it was prepared to make such a request.

92. The Committee reminded governments that in the preparation of proposals for new standards, the guidelines prepared by the Codex Alimentarius Commission (Procedural Manual, 4th Edition, p. 53) should be consulted.

Other Matters

93. The Committee noted (see paras 9, 11 and 47,48) that the above, consideration in para 92 also applied to the possible preparation of a draft standard for products with milk solids.

SUMMARY STATUS OP 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 Pines) for use in the manufacture of Cocoa and Chocolate Products	7	FAO Study Group on Cocoa and 13th CCCPC	ALINORM 74/10, App. II
Cocoa Powders (Cocoas) and Cocoa Sugar Mixtures	8	12th CAC	ALINORM 78/10, App. III
Flavoured Chocolate (to be revised)	8	12th CAC for inclusion in Chocolate Standard at Step 9	-
Composite Chocolate (to be revised)	3	Governments	-
Filled Chocolate (to be revised)	3	Governments	-
White Chocolate	3	Governments	ALINORM 74/10, App. IX

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DRAFT STANDARD FOR COCOA POWDERS (COCOAS) AND DRY COCOA-SUGAR MIXTURES (at Step 6)

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 by mechanical transformation into powder of cocoa press cake as defined in Section 2.4 of the Standard for Cocoa (Cacao) Beans, Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines), for Use in the Manufacture of Cocoa and Chocolate Products.

2.1.2 Cocoa-Sugar Mixtures are preparations of cocoa powders and sugars only.

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 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

3.1.2 Fat-reduced Cocoa Powder or Fat-reduced Cocoa

Cocoa powder or cocoa containing less than 20% m/m but not less than 8% m/m of cocoa butter calculated on dry matter and with a moisture content of not more than 7% m/m.

3.1.3 Cocoa-Sugar Mixtures

3.1.3.1 Cocoa-Sugar Mixtures on Cocoa Powder Basis

3.1.3.1.1 Sweetened Cocoa: not less than 20% m/m cocoa powder calculated on the dry matter.

3.1.3.1.2 Sweetened Cocoa-flavoured Powder: less than 20% m/m cocoa powder calculated on the dry matter.

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

3.1.3.2.1	Sweetened Cocoa, Fat-reduced	not less than 20% m/m fat-reduced cocoa powder calculated on the dry matter
3.1.3.2.2	Sweetened Cocoa-flavoured Powder, fat-reduced:	less than 20% m/m fat-reduced cocoa powder calculated on the dry matter.
3.2	<u>Optional ingredients</u> Spices Salt (sodium chloride)	<u>Maximum level</u> limited by good manufacturing practices

4. FOOD ADDITIVES

[The following provisions in respect of food additives and their specifications as contained in Section ...of the Codex Alimentarius have been endorsed by the Codex Committee on Food Additives except as otherwise indicated/:

<u>Additive</u>	<u>Maximum level</u>
<u>Alkalizing Agents</u>	
Ammonium carbonate	5% m/m singly or in combination, expressed as anhydrous K ₂ CO ₃ , on a fat-free cocoa fraction
Ammonium hydroxide	
Ammonium hydrogen carbonate	
Calcium carbonate	
Magnesium carbonate	
Magnesium hydroxide	
Potassium carbonate	
Potassium hydroxide	
Potassium hydrogen carbonate	
Sodium carbonate	
Sodium hydroxide	
Sodium hydrogen carbonate	
<u>Neutralizing Agents</u>	
Phosphoric acid (expressed as P ₂ O ₅)	0.25% m/m on the cocoa fraction
<u>OR</u>	
Citric acid	0.50% m/m singly or in combination on the cocoa fraction
L-tartaric acid	
<u>Emulsifiers</u>	
All substances listed below:	1.5% m/m singly or in combination on the finished product except as provided below:
Mono- and di-glycerides of edible fatty acids	
Lecithin	
Ammonium salts of phosphatidic acids	1% m/m of the acetone insoluble component of lecithin
Edible sucrose fatty acid esters ¹	0.7% m/m
<u>Flavouring Agents</u>	
Natural flavours as. defined in the Codex Alimentarius, and their synthetic equivalents, other than	1% m/m
	limited by good manufacturing practice

those which would imitate natural chocolate or milk flavours ¹

Vanillin

Ethyl vanillin

in small amounts for flavour adjustment

¹ Temporarily endorsed

Anti-caking Agents

Sodium silicoaluminate

Colloidal silicon dioxide

Tricalcium phosphate

1% m/m

in Cocoa-Sugar Mixtures for vending machines only

5. CONTAMINANTS

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

Contaminant

Maximum level on the cocoa fraction

Copper

50 mg/kg

Arsenic

1 mg/kg

Lead

2 mg/kg

6. HYGIENE

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" as approved by the Codex Alimentarius Commission (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 shall not contain any substances originating from micro-organisms 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 of pathogenic micro-organisms.

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 specific declarations shall be made.

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")
("Kakaopulver" or "Kakao")

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")
("Fettarmes Kakaopulver" or "Fettarmer Kakao")

7.1.3 The name of the product described under section 2.1.2 and complying with section 3.1.3.1.1 of the standard shall be:

"Sweetened Cocoa Powder"
("Poudre de cacao sucré")
("Gezuckertes Kakaopulver")

7.1.4 The name of the product described under section 2.1.2 and complying with section 3.1.3.1.4 of the standard shall be:

"Cocoa-flavoured Powder"
("Poudre au gottt de cacao")
("Getränkpulver mit Kakao-Geschmack")

7.1.5 The name of the product described under section 2.1.2 and complying with section 3.1.3.2.1 of the standard shall be:

"Sweetened Cocoa Powder, Fat-reduced"
("Poudre de cacao sucré" fortement dégraissé")
("Gezuckertes fettarmes Kakaopulver")

7.1.6 The name of the product described under section 2.1.2 and complying with section 3.1.3.2.4 of the standard shall be:

"Sweetened Cocoa-flavoured Powder, fat-reduced"
("Poudre sucre"e au goût de cacao, fortement degraissé")
("Gezuckertes fettarmes Getränkpulver mit Kakaogesehmack")

7.1.7 The words "minimum cocoa powder (or fat-reduced cocoa powder) content x%" shall appear in close proximity to the name of the product where "x" is the actual percentage of cocoa powder in the product.

7.2 List of Ingredients

A complete list of ingredients shall be given in descending order of proportion and alkalizing and neutralizing agents, emulsifiers and flavouring agents shall be declared under generic or specific names.

7.3 Net Contents

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

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

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 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 have been endorsed by the Codex Committee on Methods of Analysis and Sampling unless otherwise indicated].

8.1 Analysis

See Appendix III

DRAFT STANDARD FOR COCOA POWDERS (COCOAS) AND DRY COCOA-SUGAR MIXTURES (at Step 8)

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 by mechanical transformation into powder of cocoa press cake as defined in Section 2.1.2.

2.1.2 Cocoa Press Cake is the product obtained by partial removal of the fat from Cocoa Nib or Cocoa Mass by mechanical means.

2.1.3 Cocoa-Sugar Mixtures are preparations of cocoa powders and sugars only.

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 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 but not less than 8% 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

3.2 Optional ingredients

Spices
Salt (sodium chloride)

Maximum level
limited by good manufacturing practices

4. FOOD ADDITIVES

[The following provisions in respect of food additives and their specifications as contained in Section of the Codex Alimentarius have been endorsed by the Codex Committee on Food Additives except as otherwise indicated:

<u>Additive</u>	<u>Maximum level</u>
<u>Alkalizing Agents</u>	
Ammonium carbonate	5% m/m singly or in combination, expressed as anhydrous K ₂ CO ₃ on a fat-free cocoa fraction
Ammonium hydroxide	
Ammonium hydrogen carbonate	
Calcium carbonate	
Magnesium carbonate	
Magnesium hydroxide	
Potassium carbonate	
Potassium hydroxide	
Potassium hydrogen carbonate	
Sodium carbonate	
Sodium hydroxide	
Sodium hydrogen carbonate	
<u>Neutralizing Agents</u>	
Phosphoric acid (expressed as P ₂ O ₅)	0.25% m/m on the cocoa fraction
<u>OR</u>	
Citric acid	0.50% m/m singly or in combination on the cocoa fraction
L-tartaric acid	
<u>Emulsifiers</u>	
All substances listed below:	1.5% m/m singly or in combination on the finished product except as provided below:
Mono- and di-glycerides of edible fatty acids	
Lecithin	1% m/m of the acetone insoluble component of lecithin
Ammonium salts of phosphatidic acids	0.7% m/m
Edible sucrose fatty acids esters ¹	1% m/m
<u>Flavouring Agents</u>	

Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, other than those which would imitate natural chocolate or milk flavours ¹	limited by good manufacturing practice	
Vanillin	in small amounts for flavour adjustment	
Ethyl vanillin	in small amounts for flavour adjustment	
<u>Anti-caking Agents</u>		
Sodium silicoaluminate	1% m/m	in Cocoa-Sugar Mixtures for vending machines only
Colloidal silicon dioxide		
Tricalcium phosphate		

5 CONTAMINANTS

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

<u>Contaminant</u>	<u>Maximum level on the cocoa fraction</u>
Copper	50 mg/kg
Arsenic	1 mg/kg
Lead	2 mg/kg

¹ Temporarily endorsed.

6. HYGIENE

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" as approved by the Codex Alimentarius Commission (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 shall not contain any substances originating from micro-organisms 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 of pathogenic micro-organisms.

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 specific declarations shall be made.

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 "Pat-reduced Cocoa"
("Poudre de cacao fortement dégraissé" or "Cacao fortement dégraissé")

7.1.3 The name of the product described under section 2.1.3 and complying with section 3.1.1.1.1 of the standard shall be:

"Sweetened Cocoa" or "Sweetened Cocoa Powder"
("cacao sucré" or "Poudre de cacao sucré")

7.1.4 The name of the product described under section 2.1.3 and complying with sections 3.1.1.1.2 of the standard shall be:

"Sweetened Cocoa Mix" or "Sweetened Mixture with Cocoa"
("Préparation sucrée a base de cacao" or "melange sucre avec cacao")

7.1.5 The name of the product described under section 2.1.3 and 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 described under section 2.1.3 and complying with section 3.1.2.1 of the standard shall be:

"Sweetened Cocoa, Pat-reduced" or "Sweetened Cocoa Powder, Pat-reduced"
("Cacao sucré" fortement dégraissé" or "poudre de cacao sucré fortement dégraissé")

7.1.7 The name of the product described under section 2.1.3 and complying with section 3.1.2.1.2 of the standard shall be:

"Sweetened Cocoa Mix, Pat-reduced" or "Sweetened Mixture with Cocoa"
("Préparation sucrée á base de cacao fortement dégraissé" or "mélange sucré avec cacao fortement dégraissé")

7.1.8 The name of the product described under section 2.1.3 and 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 words "minimum cocoa powder (or fat-reduced cocoa powder) content x%" shall appear, in close proximity to the name of the product where "x" is the actual percentage of cocoa powder in the product.

7.1.10 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 or 7.1.8 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.

7.2 List of Ingredients

A complete list of ingredients shall be given in descending order of proportion and alkalizing and neutralizing agents, emulsifiers and flavouring agents shall be declared under generic or specific names.

7.3 Net Contents

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.

7.4 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

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 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 have been endorsed by the Codex Committee on Methods of Analysis and Sampling unless otherwise indicated].

8.1 Analysis

	<u>Criterion</u>	<u>Method</u>	<u>Food</u>
8.1.1	Cocoa shell	AOAC-OICC study under way based on the count of stone cells AOAC (1970) 13.023-13.027 and section 2.1 Spiral vessels <u>Method not yet proposed</u>	All products described under section 2.1
8.1.2	Total ash	AOAC-OICC study completed and published AOAC (1975) XII 13.003	All products described under section 2.1
8.1.3	Ash insoluble in hydrochloric acid	AOAC-OICC study under way <u>Method not yet proposed</u>	All products described under section 2.1
8.1.4	Percentage of cocoa butter	Through a) Total fat. OICC-AOAC method AOAC (1970) 13.035-13.036 – OICC 8a/1972 (common text) <u>AND</u> b) Total sterols OICC 14/1970 c) GLC analysis of sterols OICC 16/1973 Methods b) and c) <u>will be submitted to endorsement</u> when values of collaborative testing are available	All products described under section 2.1
8.1.5	Moisture content (loss on drying)	AOAC (1970) 13.001-13.002	All products described under

	<u>Criterion</u>	<u>Method</u>	section 2.1 <u>Food</u>
8.1.6	Percentage of - Cocoa powder - Fat-reduced cocoa powder	Through: a) Fat-free cocoa solids. AOAC (1970) 13.033 OICC study under way. <u>Method not yet proposed</u> b) Calculation from actual fat-free cocoa solids and cocoa butter contents. <u>Method not yet proposed</u>	Products described under sub—section 2.1.2
8.1.7	Sugars	OICC 7a/ to 7e/1960 provisionally recommended. A collaborative test is envisaged (AOAC/OICC/AIFC) ¹ based on GLC/TMS and/or enzymatic methods <u>Methods not yet proposed</u>	Products described under sub—section 2.1.2
8.1.8	Arsenic	AOAC (1970) 25.011 (25.016-25.017) diethyl-dithiocarbamate)	All products described under section 2.1
8.1.9	Copper	AOAC (1970) 25.023-25.028 ²	
8.1.10	Lead	AOAC (1970) 25.053-(25.047-25.048) ²	

¹ Association internationale des fabricants des confiseries.

² Temporarily endorsed. Might be replaced by Atomic Absorption Spectrophotometry (AAS) in the future. The Codex Committee on Cocoa Products and Chocolate is invited to try methods based on AAS (see ALINORM 72/23, paras 18-19 and 76, and OX/MAS 70/C/2: General Methods for the Determination of Metallic Contaminants).