

CODEX STANDARD FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS

CODEX STAN 105-1981

1. SCOPE

This standard applies to cocoa powders (cocoas) and dry mixtures of cocoa and sugars intended for direct consumption.

2. DESCRIPTION

2.1 COCOA PRODUCTS

2.1.1

“Cocoa Powder” and “Fat-reduced Cocoa Powder” and “Highly Fat-reduced Cocoa Powder” are the products obtained from cocoa cake (Cf. Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake) transformed into powder.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 ESSENTIAL COMPOSITION

3.1.1 *Moisture Content*

Not more than 7% m/m

3.1.2 *Cocoa Powder and Dry Mixtures of Cocoa and Sugars*

		COCOA BUTTER CONTENT (as a minimum cocoa powder content on a dry matter basis)		
		≥ 20% m/m	≥ 10% m/m but < 20% m/m	< 10% m/m
COCOA POWDERS ONLY		Cocoa Powder	Fat-Reduced Cocoa Powder	Highly Fat reduced Cocoa Powder
COCOA POWDER CONTENT IN DRY MIXTURES	Not < 25% m/m	Sweetened Cocoa, <u>or</u> Sweetened Cocoa Powder, <u>or</u> Drinking Chocolate	Sweetened Cocoa, Fat-reduced, <u>or</u> Sweetened Cocoa Powder, Fat-reduced, <u>or</u> Fat-Reduced Drinking Chocolate	Sweetened Cocoa, Highly Fat-reduced <u>or</u> Sweetened Cocoa Powder, Highly Fat-reduced <u>or</u> Highly Fat-Reduced Drinking Chocolate
	Not < 20% m/m	Sweetened Cocoa Mix, <u>or</u> Sweetened Mixture with Cocoa	Sweetened Cocoa Mix, Fat-reduced, <u>or</u> Sweetened Mixture with Cocoa, Fat-reduced:	Sweetened Cocoa Mix, Highly Fat-reduced <u>or</u> Sweetened Mixture with Cocoa, Highly Fat-reduced
	< 20% m/m	Sweetened Cocoa-flavoured Mix	Sweetened Cocoa-flavoured Mix, Fat-reduced	Sweetened Cocoa-flavoured Mix, Highly Fat-reduced

3.1.3 Chocolate Powder

Chocolate Powder: mixture of cocoa powder and sugars and/or sweeteners, containing not less than 32% m/m cocoa powder (29% m/m on a dry matter basis).

3.2 OPTIONAL INGREDIENTS

Spices

Salt (Sodium chloride)

4. FOOD ADDITIVES

	Name of the Additive	Maximum Level (in finished products/final cocoa product)
4.1	Acidity regulators	
170(i)	Calcium carbonate	Limited by GMP
330	Citric acid	Limited by GMP
334	Tartaric acid, -L(+)	5 000 mg/kg (on the cocoa fraction)
338	Orthophosphoric acid	2 500 mg/kg, expressed as P ₂ O ₅ (on the cocoa fraction)
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
503(i)	Ammonium carbonate	Limited by GMP
503(ii)	Ammonium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
524	Sodium hydroxide	Limited by GMP
525	Potassium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
527	Ammonium hydroxide	Limited by GMP
528	Magnesium hydroxide	Limited by GMP
530	Magnesium oxide	Limited by GMP
4.2	Emulsifiers	
322	Lecithin	Limited by GMP
471	Mono- and di-glycerides of fatty acids	Limited by GMP
442	Ammonium salts of phosphatidic acids	10 000 mg/kg
473	sucrose esters of fatty acids	10 000 mg/kg
475	Polyglycerol esters of fatty acids	5 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	5 000 mg/kg
491	Sorbitan monostearate	2 000 mg/kg (in combination)
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
4.3	Stabilizers	
400	Alginic acid	Limited by GMP
407	Carrageenan	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic (acacia gum)	Limited by GMP
415	Xanthan Ggum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP

	Name of the Additive	Maximum Level (in finished products/final cocoa product)
460	Cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose	Limited by GMP
4.4	Flavouring agents	
	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
	Vanillin	Limited by GMP
	Ethyl vanillin	Limited by GMP
4.5	Anti-caking agents	
341(iii)	Tricalcium phosphate	10 000 mg/kg
551	Silicon dioxide, amorphous	10 000 mg/kg
552	Calcium silicate	10 000 mg/kg
553(i)	Magnesium silicate	10 000 mg/kg
553(ii)	Magnesium trisilicate	10 000 mg/kg
553(iii)	Talc	10 000 mg/kg
4.6	Bulking agent	
1200	Polydextroses	Limited by GMP
4.7	Sweeteners	
420	Sorbitols	Limited by GMP
421	Mannitol	Limited by GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	3 000 mg/kg
953	Isomalt (isomaltitol)	Limited by GMP
955	Sucralose	580 mg/kg
954	Saccharins	100 mg/kg (residue limit)
957	Thaumatococcus	Limited by GMP
966	Lactitol	Limited by GMP
965	Maltitols	Limited by GMP
967	Xylitol	Limited by GMP
4.8	Thickener	
4.8.1	Modified Starches	
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP

5. HYGIENE

5.1

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), and other relevant Codex texts such as Codex Codes of Hygienic Practice and Codes of Practice.

5.2

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CAC/GL 21-1997).

6. LABELLING

In addition to the provisions of the *General Standard for Labelling of Prepackaged Foods* (CODEX STAN 1-1985) the following apply:

6.1 NAME OF THE FOOD

6.1.1 Cocoa Powders and Dry Mixtures of Cocoa and Sugars

The descriptions of the products defined in Section 3.1.2 shall be used as the name of the food in each case.

6.1.2 Chocolate powder

6.1.2.1.

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

6.1.2.2.

The words "*minimum cocoa powder (or fat-reduced cocoa powder or highly fat-reduced cocoa powder) content x%*" shall be declared in accordance with dispositions of Section 5.1.1 of the *General Standard for Labelling of Prepackaged Foods*, where required by national legislation.

6.1.3 Sweeteners

6.1.3.1.

When sweeteners described in section 4.7 have been used to replace sugars, totally or partially, the word "*sugared*", or equivalent, shall not appear in the name of the food: according to the language of the importing country, the term "*sweetened*" or equivalent shall be used.

6.1.3.2.

Where sweeteners have been added to the product, the term "*artificially sweetened*" or "*with added sweeteners*" or "*with sugars and added sweeteners*" shall appear in close proximity to the name of the food.

6.1.4

National laws should only permit the use of names other than those given in 6.1.1 and 6.1.2. 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.

6.2 LABELLING OF NON-RETAIL CONTAINERS

6.2.1

Information required in Section 6.1 of this Standard and Section 4 of the *General Standard for the Labelling of Prepackaged Foods* shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer shall appear on the container.

6.2.2

However, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

7. METHODS OF ANALYSIS AND SAMPLING

7.1 DETERMINATION OF COCOA BUTTER

To be developed

7.2 DETERMINATION OF FULL-FAT COCOA POWDER, FAT-REDUCED COCOA POWDER AND HIGHLY FAT-REDUCED COCOA POWDER

To be developed

7.3 DETERMINATION OF MOISTURE

According to AOAC 977.04 or IOCCC 26 (1988)-*Karl Fisher Method*.