



Food and Agriculture
Organization of the
United Nations



World Health
Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

**STANDARD FOR COCOA (CACAO)
MASS (COCOA/CHOCOLATE LIQUOR)
AND COCOA CAKE**
CXS 141-1983



ADOPTED 1983
AMENDED 2025

CXS 141-1983

History page

2025 Amendments

Following decisions taken at the Forty-eighth Session of the Codex Alimentarius Commission in November 2025, amendments were made in Section 7: “Methods of analysis and sampling” by replacing methods of analysis with a reference to the *Recommended methods of analysis and sampling* (CXS 234-1999).

This publication was redesigned and published in 2025.

2022 Amendments

Following decisions taken at the Forty-fifth Session of the Codex Alimentarius Commission in December 2022, amendments were made in Section 6.2: “Labelling of non-retail containers”.

Amendments and revisions made prior to 2022:

Amended in 2014 and 2016.

Revised in 2001.

Adopted in 1983.

1 Scope

This standard applies to cocoa (cacao) mass or cocoa/chocolate liquor, and cocoa cake, as defined, for the use in the manufacture of cocoa and chocolate products. These products may also be sold directly to the consumer.

2 Descriptions

2.1 Cocoa (cacao) mass (cocoa/chocolate liquor)

Cocoa (cacao) mass or cocoa/chocolate liquor is the product obtained from cocoa nib, which is obtained from cocoa beans of merchantable quality which have been cleaned and freed from shells as thoroughly as is technically possible with/without roasting, and with/without removal or addition of any of its constituents.

2.2 Cocoa cake

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

3 Essential composition and quality factors

3.1 Cocoa mass (cocoa/chocolate liquor)

Cocoa shell and germ	<ul style="list-style-type: none"> • not more than 5% m/m calculated on the fat-free dry matter or • not more than 1.75% calculated on an alkali free basis
Cocoa butter	47-60% m/m

3.2 Cocoa cake

Cocoa shell and germ	<ul style="list-style-type: none"> • not more than 5% m/m calculated on the fat-free dry matter or • not more than 4.5% calculated on an alkali free basis (for cocoa shell only)
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4 Food additives

4.1 Acidity regulators and emulsifiers

Acidity regulators and emulsifiers used in accordance with Table 1 and Table 2 of the *General standard for food additives* (CXS 192-1995)¹ in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this standard. Only certain food additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.

4.2 Flavourings

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG 66-2008).² Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

5 Hygiene

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* (CXC 11969),³ and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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* (CXG 21-1997).⁴

6 Labelling

In addition to the *General standard for labelling of pre-packaged foods* (CXS 1-1985),⁵ the following apply:

6.1 Name of the product

The names used to describe the product defined under Section 2.1: “Cocoa (cacao) mass (cocoa/chocolate liquor)” and complying with provisions of Section 3.1: “Cocoa mass (cocoa/chocolate liquor)” of the standard include “cocoa (cacao) mass”, “cocoa/chocolate liquor”, “cocoa paste”, “unsweetened chocolate” and “bitter chocolate”.

In the case of products traded internationally, the name of the product shall be acceptable to the importing authorities.

The name of the product described under Section 2.2: “Cocoa cake” and complying with provisions of Section 3.2: “Cocoa cake” of the standard shall be: “cocoa cake”.

6.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).⁶

7 Methods of analysis and sampling

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)⁷ relevant to the provisions in this standard shall be used.

Referenced texts

- 1 *General standard for food additives* (CXS 192-1995).
- 2 *Guidelines for the use of flavourings* (CXG 66-2008).
- 3 *General principles of food hygiene* (CXC 1-1969).
- 4 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 5 *General standard for labelling of pre-packaged goods* (CXS 1-1985).
- 6 *Standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 7 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

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FAO and WHO. 2025. *Standard for cocoa (cacao) mass (cocoa/chocolate liquor) and cocoa cake*. Codex Alimentarius Standard, No. CXS 141-1983. Codex Alimentarius Commission. Rome. <https://openknowledge.fao.org/handle/20.500.14283/cd8967en>

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