



Food and Agriculture
Organization of the
United Nations



World Health
Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

**STANDARD FOR COCOA POWDERS
(COCOAS) AND DRY MIXTURES OF
COCOA AND SUGARS**
CXS 105-1981



ADOPTED 1981
AMENDED 2025

CXS 105-1981

History of the standard

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” to align with the *Recommended methods of analysis and sampling* (CXS 234-1999).

2022 Amendment

The following amendment was made to the text of the standard following decisions taken at the Forty-fifth Session of the Codex Alimentarius Commission in November 2022.

Page	Location	Original text	Amended text
4	Section 6.2: “Labelling of non-retail containers”	Information required in Section 6.1: “Name of the food” of this standard and Section 4 of the <i>General standard for the labelling of pre-packaged foods</i> 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. 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.	The labelling of non-retail containers should be in accordance with the <i>General standard for the labelling of non-retail containers of foods</i> (CXS 346-2021).

Amendments made prior to 2022:

Amended in 2010, 2013 and 2016.

Revised in 2001.

Adopted in 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

“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

No more than 7% m/m.

3.1.2 Cocoa powder and dry mixtures of cocoa and sugars

Cocoa powders only		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 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; and
- salt (sodium chloride).

4 Food additives

- a) Acidity regulators, anticaking agents, bulking agents, emulsifiers, stabilizers, sweeteners and thickeners 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 Table 3 food additives (as indicated in Table 3 of the *General standard for food additives*) are acceptable for use in foods conforming to this standard.
- b) 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 good manufacturing practices (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 1-1969),³ the *Code of hygienic practice for low moisture foods* (CXC 75-2015)⁴ and other relevant Codex texts such as Codex 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).⁵

6 Labelling

In addition to the provisions of the *General standard for labelling of pre-packaged foods* (CXS 1-1985),⁶ 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: “Cocoa powder and dry mixtures of cocoa and sugars” shall be used as the name of the food in each case.

6.1.2 Chocolate powder

The name of the product complying with Section 3.1.3: “Chocolate powder” of the standard shall be: Chocolate powder (“Chocolat en poudre”).

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 pre-packaged foods* (CXS 1-1985), where required by national legislation.

6.1.3 Sweeteners

When sweeteners described in Section 4 a) 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.

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.

National laws should only permit the use of names other than those given in Section 6.1.1: “Cocoa powders and dry mixtures of cocoa and sugars” and Section 6.1.2: “Chocolate powder” 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 percent 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

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).⁷

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

Commodity	Provision	Method	Principle	Type
Cocoa powders (cocoa) and dry cocoa-sugar mixtures	Moisture	IOCCC 26 or AOAC 977.10 (Karl Fischer method)	Gravimetry	I

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 *Code of hygienic practice for low moisture foods* (CXC 75-2015).
- 5 *Principles and guidelines for the establishment and application of microbiological criteria for foods* (CXG 21-1997).
- 6 *General standard for labelling of pre-packaged goods* (CXS 1-1985).
- 7 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).

Codex Alimentarius

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