

C O D E X A L I M E N T A R I U S

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE CODEX STAN 141-1983

Adopted 1983. Revision 2001. Amended 2014.

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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	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 (for Cocoa Shell only)
Cocoa Butter	47-60% m/m

3.2. Cocoa Cake

Cocoa Shell and Germ	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

Only those food additives listed below may be used and only within the limits specified.

4.1. Acidity regulators

ACIDITY REGULATORS		MAXIMUM LEVEL
503(i)	Ammonium carbonate	Limited by GMP
527	Ammonium hydroxide	
503(ii)	Ammonium hydrogen carbonate	
170(i)	Calcium carbonate	
330	Citric acid	
504(i)	Magnesium carbonate	
528	Magnesium hydroxide	
530	Magnesium oxide	
501(i)	Potassium carbonate	
525	Potassium hydroxide	
501(ii)	Potassium hydrogen carbonate	

500(i)	Sodium carbonate	
524	Sodium hydroxide	
500(ii)	Sodium hydrogen carbonate	
526	Calcium hydroxide	
338	Orthophosphoric acid	2.5 g/kg expressed as P ₂ O ₅ in finished cocoa and chocolate products
334	L-Tartaric acid	5 g/kg in finished cocoa and chocolate products

4.2 Emulsifiers

EMULSIFIERS		MAXIMUM LEVEL
471	Mono- and diglycerides of edible fatty acids	Limited by GMP
322	Lecithin	
442	Ammonium salts of phosphatidic acids	10 g/kg in finished cocoa or chocolate products
476	Polyglycerol esters of interesterified ricinoleic acid	5 g/kg in finished cocoa or chocolate products

4.3 Flavouring Agents

FLAVOURING AGENTS	MAXIMUM LEVEL
Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
Vanillin	
Ethyl vanillin	

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* (CAC/RCP 1-1969), 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 for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

6. LABELLING

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

6.1 Name of the product

The name used to describe the product defined under Section 2.1 and complying with provisions of Section 3.1 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 and complying with provisions of Section 3.2 of the Standard shall be: "Cocoa Cake".

6.2 Labelling of Non-Retail Containers

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.

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 Shell

According to AOAC 968.10 and 970.23.

7.2 Determination of Fat Content

According to AOAC 963.15 or IOCCC 14 (1972).

7.3 Determination of Lead

According to AOAC 934.07.