

CODEX STANDARD FOR CHOCOLATE¹**CODEX STAN 87-1981****1. SCOPE**

The standard applies to various types of the homogeneous product prepared from cocoa nib, cocoa mass, cocoa press cake and/or cocoa powder with additions such as sugars, cocoa butter, milk products and optional ingredients provided for in the standard according to the types of chocolate desired, and to the above product to which ingredients or flavouring substances have been added in order to modify in a characteristic manner the organoleptic properties of the final product.

2. DESCRIPTION**2.1 Chocolate**

The homogeneous products described hereunder and complying with the compositional requirements of sub-section 3.1 are obtained by an adequate process of manufacture from a mixture of one or more of the following (as defined in the Standard for Cocoa (Cacao) Beans, Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines)): cocoa nib, cocoa mass, cocoa press cake, cocoa powder including fat reduced cocoa powder, with or without the addition of cocoa butters (as defined in the Codex Standard for Cocoa Butters (CODEX STAN 86-1981) with or without permitted optional ingredients, and/or flavouring agents, and for

2.1.1	Chocolate	with the addition of sugars (3.1.1)
2.1.2	Unsweetened Chocolate	without the addition of sugars (3.1.2)
2.1.3	Couverture Chocolate	with the addition of sugars (3.1.3) and which is suitable for covering purposes
2.1.4	Sweet (Plain) Chocolate	with the addition of sugars (3.1.4)
2.1.5	Milk Chocolate	with the addition of sugars and milk solids (3.1.5)
2.1.6	Milk Couverture Chocolate	with the addition of sugars and milk solids (3.1.6) and which is suitable for covering purposes
2.1.7	Milk Chocolate with High Milk Content	with the addition of sugars and milk solids (3.1.7)
2.1.8	Skimmed Milk Chocolate	with the addition of sugars and skimmed milk solids

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Formerly CAC/RS 87-1976

(3.1.8)

- 2.1.9 Skimmed Milk Couverture Chocolate with the addition of sugars and skimmed milk solids (3.1.9) and which is suitable for covering purposes
- 2.1.10 Cream Chocolate with the addition of sugars and cream and milk solids (3.1.10)
- 2.1.11 Chocolate Vermicelli with the addition of sugars (3.1.11) and which is in the form of grains
- 2.1.12 Chocolate Flakes with the addition of sugars (3.1.12) and which is in the form of flakes
- 2.1.13 Milk Chocolate Vermicelli with the addition of sugars and milk solids (3.1.13) and which is in the form of grains
- 2.1.14 Milk Chocolate Flakes with the addition of sugars and milk solids (3.1.14) and which is in the form of flakes

2.2 Flavoured Chocolate

Flavoured Chocolate is one of the chocolates defined under Sections 2.1.1 through 2.1.10 to which flavouring agents, as permitted in Section 4.3 have been added in amounts such as to impart to the final product the organoleptic characteristics claimed in the name of the food.

2.3 *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 (% calculated on the dry matter in the product)

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Product	Constituents	Cocoa Butter	Fat-free Cocoa Solids	Total Cocoa Solids	Milk Fat	Fat-free Milk Solids*	Total Fat	Sugars
3.1.1	Chocolate	≥18	≥14	≥35				
3.1.2	Unsweetened Chocolate	≥50 - ≤58						
3.1.3	Couverture Chocolate	≥31	≥2.5	≥35				
3.1.4	Sweet (plain) Chocolate	≥18	≥12	≥30				
3.1.5	Milk Chocolate		≥2.5	≥25	≥3.5	≥10.5	≥25	≤55
3.1.6	Milk Couverture Chocolate		≥2.5	≥25	≥3.5	≥10.5	≥31	≤55
3.1.7	Milk Chocolate with High Milk Content		≥2.5	≥20	≥5	≥15	≥25	≤55
3.1.8	Skimmed Milk Chocolate		≥2.5	≥25	≤0.5	≥14	≥25	≤55
3.1.9	Skimmed Milk Couverture Chocolate		≥2.5	≥25	≤0.5	≥14	≥31	≤55
3.1.10	Cream Chocolate		≥2.5	≥25	≥7	≥3 - ≤14	≥25	≤55
3.1.11	Chocolate Vermicelli							
3.1.12	Chocolate Flakes	≥12	≥14	≥32				
3.1.13	Milk Chocolate Vermicelli							
3.1.14	Milk Chocolate Flakes		≥2.5	≥20	≥3.5	≥10.5	≥12	≤66

* In their natural proportions.

3.2 Flavoured Chocolate

- 3.2.1 Coffee-chocolate: not less than 1.5% m/m roasted ground coffee or the corresponding amount of soluble coffee.
- 3.2.2 Other flavoured chocolate types: sufficient amount of flavouring agents for imparting to the final product the organoleptic characteristics claimed in the name of the food.

3.3 Optional Ingredients

	<u>Maximum level</u>	<u>Food</u>
3.3.1 Spices	} in small quantities to balance flavour	Products described under 2.1 and 2.2
3.3.2 Salt (sodium chloride)		
3.3.3 Milk solids (one or more of the components to be found in dry whole milk)	not more than 5% m/m calculated on the dry matter	Chocolate and Couverture Chocolate, Unsweetened Chocolate, Sweet (plain) Chocolate, Chocolate Vermicelli and Chocolate Flakes

4. FOOD ADDITIVES

4.1. Alkalizing and neutralizing agents carried over in proportion to the maximum quantity as provided for in the Standard for Cocoa (Cacao) Beans, Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake and Cocoa Dust (Cocoa Fines).

	<u>Maximum level</u>	<u>Food</u>
4.2 Emulsifiers		
4.2.1 Mono- and di-glycerides of edible fatty acids	15 g/kg	Products described under 2.1 and 2.2

4.2.2	Lecithin	5 g/kg of the acetone insoluble component of lecithin	Products described under 2.1.1 to 2.1.10
		10 g/kg of the acetone insoluble component of lecithin	Products described under 2.1.11 to 2.1.14
4.2.3	Ammonium salts of phosphatidic acids	7 g/kg	Products described under 2.1.1 to 2.1.10
4.2.4	Polyglycerol polyricinoleate	5 g/kg	"
		<u>Maximum level</u>	<u>Food</u>
4.2.5	Sorbitan monostearate	10 g/kg	Products described under 2.1.1 to 2.1.10
4.2.6	Sorbitan tristearate	10 g/kg	"
4.2.7	Polyoxyethylene (20) sorbitan monostearate	10 g/kg	"
4.2.8	Total emulsifiers	15 g/kg singly or in combination	"
4.3	Flavouring agents		
4.3.1	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours ¹	in small quantities to balance flavour	Products described under 2.1 and 2.2
4.3.2	Vanillin	"	"
4.3.3	Ethyl vanillin	"	"

¹ Temporarily endorsed.

5. CONTAMINANTS

		<u>Maximum Level</u>	<u>Food</u>
5.1	Arsenic (As)	0.5 mg/kg	Products described under 2.1 and 2.2 except Unsweetened Chocolate
		1 mg/kg	Unsweetened Chocolate
5.2	Copper (Cu)	15 mg/kg	Products described under 2.1 and 2.2 except Unsweetened Chocolate
		30 mg/kg	Unsweetened Chocolate
5.3	Lead (Pb)	1 mg/kg	Products described under 2.1 and 2.2 except Unsweetened Chocolate
		2 mg/kg	Unsweetened Chocolate

6. HYGIENE

6.1 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 (CAC/RCP 1-1969, Rev. 2 (1985), Codex Alimentarius Volume 1).

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 analysis, the products shall be free from microorganisms in amounts which may represent a hazard to health.

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7. LABELLING

In addition to the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991), Codex Alimentarius, Volume 1), the following declarations shall be made:

7.1 Designation of the Product

7.1.1 Chocolate

Products described under Section 2.1.1 and complying with the appropriate requirements of Section 3.1.1 of the standard shall be designated "**chocolate**".

7.1.2 Unsweetened Chocolate

Products described under Section 2.1.2 and complying with the appropriate requirements of Section 3.1.2 of the standard shall be designated "**unsweetened chocolate**".

7.1.3 Couverture Chocolate

Products described under Section 2.1.3 and complying with the appropriate requirements of Section 3.1.3 of the standard shall be designated "**couverture chocolate**". Couverture chocolate containing not less than 16% m/m fat-free cocoa solids, calculated on the dry matter, may be designated "**dark couverture chocolate**".

7.1.4 Sweet or Plain Chocolate

Products described under Section 2.1.4 and complying with the appropriate requirements of Section 3.1.4 of the standard shall be designated "**sweet chocolate**" or "**plain chocolate**".

7.1.5 Milk Chocolate¹

Products described under Section 2.1.5 and complying with the appropriate requirements of Section 3.1.5 of the standard shall be designated "**milk chocolate**".

7.1.6 Milk Couverture Chocolate

Products described under Section 2.1.6 and complying with the appropriate requirements of Section 3.1.6 of the standard shall be designated "**milk couverture chocolate**".

7.1.7 Milk Chocolate with High Milk Content²

Products described under Section 2.1.7 and complying with the appropriate requirements of Section 3.1.7 of the standard shall be designated "**milk chocolate**". The product shall also bear percentage declaration of minimum cocoa solids and minimum milk solids in close proximity to the name.

¹ See also provision under 7.3.1.

² See also provision under 7.3.1.

7.1.8 Skimmed Milk Chocolate

Products described under Section 2.1.8 and complying with the appropriate requirements of Section 3.1.8 of the standard shall be designated "**skimmed milk chocolate**".

7.1.9 Skimmed Milk Couverture Chocolate

Products described under Section 2.1.9 and complying with the appropriate requirements of Section 3.1.9 of the standard shall be designated "**skimmed milk couverture chocolate**".

7.1.10 Cream Chocolate

Products described under Section 2.1.10 and complying with the appropriate requirements of Section 3.1.10 of the standard shall be designated "**cream chocolate**".

7.1.11 Chocolate Vermicelli

Products described under Section 2.1.11 and complying with the appropriate requirements of Section 3.1.11 of the standard shall be designated "**chocolate vermicelli**".

7.1.12 Chocolate Flakes

Products described under Section 2.1.12 and complying with the appropriate requirements of Section 3.1.12 of the standard shall be designated "**chocolate flakes**".

7.1.13 Milk Chocolate Vermicelli

Products described under Section 2.1.13 and complying with the appropriate requirements of Section 3.1.13 of the standard shall be designated "**milk chocolate vermicelli**".

7.1.14 Milk Chocolate Flakes

Products described under Section 2.1.14 and complying with the appropriate requirements of Section 3.1.14 of the standard shall be designated "**milk chocolate flakes**".

7.1.15 Flavoured Chocolate

Products described under Section 2.2 and complying with the appropriate requirements of Section 3.2 shall be designated "**flavoured chocolate**".

7.1.15.1 The characterizing flavour, other than chocolate flavour, shall be declared.

7.1.15.2 Ingredients which are especially aromatic and characterize the product shall form part of the name of the product (e.g. Mocca Chocolate).

7.2 List of Ingredients

A complete list of ingredients shall be declared in descending order of proportion, it being provided that any of the Cocoa Butters listed in the Standard for Cocoa Butters under sub-sections 2.2.1 to 2.2.4 may be declared in the list of ingredients as "Cocoa Butter" but that ingredients which have been alkalized shall be declared as "alkalized x" (where "x" is the ingredient).

7.3 Declaration of Minimum Cocoa and Milk Solids Content

7.3.1 All chocolate products covered by the standard shall carry, in close proximity to the name, a declaration of cocoa solids and also, for milk chocolate products, a figure comprised of the quantity of fat free milk solids and milk fat except that governments of countries in which different names are used to differentiate the products may allow for no declaration of either or both.

7.3.2 Couverture Chocolate, Milk Couverture Chocolate and Skimmed Milk Couverture Chocolate shall carry an additional declaration of the cocoa butter content of the product.

7.4 Net Contents

7.4.1 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.

7.4.2 Small units of up to 25 g may be excluded from a declaration of net weight on the label.

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.