
**CODEX STANDARD FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES
OF COCOA AND SUGARS***CODEX STAN 105-1981, Rev.1-2001***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)		
		³ 20% m/m	³ 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

4.1 ACIDITY REGULATORS

503(i)	Ammonium carbonate
503(ii)	Ammonium hydrogen carbonate
527	Ammonium hydroxide
170(i)	Calcium carbonate

MAXIMUM LEVEL

Limited by GMP on the finished product/final cocoa product

330	Citric acid	
504(i)	Magnesium carbonate	
528	Magnesium hydroxide	Limited by GMP on the finished product/final cocoa product
530	Magnesium Oxide	
501(i)	Potassium carbonate	
501(ii)	Potassium hydrogen carbonate	
525	Potassium hydroxide	
500(i)	Sodium carbonate	
500(ii)	Sodium hydrogen carbonate	
524	Sodium hydroxide	
526	Calcium hydroxide	
338	Orthophosphoric acid	2.5 g/kg, expressed as P ₂ O ₅ , on the cocoa fraction of the finished product
334	L-Tartaric acid	5 g/kg on the cocoa fraction of the finished product
4.2 EMULSIFIERS		MAXIMUM LEVEL
471	Mono- and di-glycerides of edible fatty acids	Limited by GMP on the finished product/final cocoa product
322	Lecithin	
476	Polyglycerol esters of interesterified ricinoleic acid	5 g/kg on the finished product/final cocoa product
442	Ammonium salts of phosphatidic acids	10 g/kg on the finished product/final cocoa product
473	Edible sucrose esters of fatty acids ¹	10 g/kg on the finished product/final cocoa product
491	Sorbitan Monostearate	
492	Sorbitan Tristearate	
493	Sorbitan Monolaurate	2 g/kg in combination in finished product/final cocoa product
494	Sorbitan Monooleate	
495	Sorbitan Monopalmitate	
477	Propylene Glycol Esters Of Fatty Acids	5 g/kg in finished product/final cocoa product
475	Polyglycerol Esters Of Fatty Acids	5 g/kg in finished product/final cocoa product
412	Guar Gum	
418	Gellan Gum	Limited by GMP in finished product/final cocoa product
466	Sodium Carboxymethyl Cellulose	

¹ Temporarily endorsed.

4.3 STABILIZER		MAXIMUM LEVEL
400	Alginic Acid	
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	
410	Carob Bean Gum, Locust Bean Gum	
413	Tragacanth Gum	
414	Gum Arabic, Arabic Gum, Acacia Gum	Limited by GMP in finished product/final cocoa product
415	Xanthan Gum	
416	Karaya Gum	
417	Tara Gum	
460	Cellulose	
4.4 FLAVOURING AGENTS		MAXIMUM LEVEL
	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP in finished product/final cocoa product
	Vanillin	
	Ethyl vanillin	Limited by GMP in finished product/final cocoa product
4.5 ANTI-CAKING AGENTS		MAXIMUM LEVEL
559	Aluminium silicate	
552	Calcium silicate	
553(i)	Magnesium silicate	
553(ii)	Magnesium trisilicate	10 g/kg on on the finished product/final cocoa product
553(iii)	Talc	
554	Sodium aluminosilicate	
551	Silicon dioxide, amorphous	
341(iii)	Tricalcium phosphate	
4.6 BULKING AGENT		MAXIMUM LEVEL
1200	Polydextroses A and N	Limited by GMP in finished product/final cocoa product
4.7 SWEETENERS		MAXIMUM LEVEL
953	Isomalt (Isomaltitol)	
966	Lactitol	
421	Mannitol	Limited by GMP on the finished product/final cocoa product
965	Maltitol and maltitol syrup	
420	Sorbitol and sorbitol syrup	

967	Xylitol	
950	Acesulfame Potassium	350 mg/kg on finished product/final cocoa product
951	Aspartame	3 g/kg on finished product/final cocoa product
955	Sucralose	580 mg/kg on finished product/final cocoa product
954	Saccharin (and Na, K, Ca salts)	100 mg/kg: residue limit on finished product/final cocoa product
957	Thaumatococcus	Limited by GMP on finished product/final cocoa product

4.8 THICKENER

MAXIMUM LEVEL

4.8.1 Modified Starches

1400	Dextrins, Roasted Starch White And Yellow	
1401	Acid-Treated Starch	
1402	Alkaline Treated Starch	Limited by GMP in finished product/final cocoa product
1403	Bleached Starch	
1404	Oxidized Starch	
1405	Starches, Enzyme-treated	

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 *Recommended International Code of Practice - General Principles of Food Hygiene* — CAC/RCP 1-1969, Rev. 3-1997, 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 for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

6. LABELLING

In addition to the provisions of the *Codex General Standard for Labelling of Prepackaged Foods* (CODEX STAN 1-1985, Rev.1-1991) 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 *Codex 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 *Codex 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

According to IOCCC 37 (1990)².

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*.

7.4 DETERMINATION OF LEAD

According to AOAC 934.07.

² To be endorsed