

## CODEX STANDARD FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS

### CODEX STAN 105-1981

#### 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

###### 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)		
		≥ 20% m/m	≥ 10% m/m but < 20% m/m	< 10% m/m
<b>COCOA POWDERS ONLY</b>		Cocoa Powder	Fat-Reduced Cocoa Powder	Highly Fat reduced Cocoa Powder
<b>COCOA POWDER CONTENT IN DRY MIXTURES</b>	<b>Not &lt; 25% m/m</b>	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

	<b>Not &lt; 20% m/m</b>	Sweetened Cocoa Mix,  <i>or</i> Sweetened Mixture with Cocoa	Sweetened Cocoa Mix, Fat-reduced,  <i>or</i> Sweetened Mixture with Cocoa, Fat-reduced:	Sweetened Cocoa Mix, Highly Fat-reduced  <i>or</i> Sweetened Mixture with Cocoa, Highly Fat-reduced
	<b>&lt; 20% m/m</b>	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

### MAXIMUM LEVEL

503(i)	Ammonium carbonate	Limited by GMP on the finished product/final cocoa product	
503(ii)	Ammonium hydrogen carbonate		
527	Ammonium hydroxide		
170(i)	Calcium carbonate		
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	2.5 g/kg, expressed as P <sub>2</sub> O <sub>5</sub> , on the cocoa fraction of the finished product	
500(i)	Sodium carbonate		
500(ii)	Sodium hydrogen carbonate		
524	Sodium hydroxide		
526	Calcium hydroxide		
338	Orthophosphoric acid		5 g/kg on the cocoa fraction of the finished product
334	L-Tartaric acid		5 g/kg on the cocoa fraction of the finished product

<b>4.2 EMULSIFIERS</b>		<b>MAXIMUM LEVEL</b>
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	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	
<b>4.3 STABILIZERS</b>		<b>MAXIMUM LEVEL</b>
400	Alginic Acid	
407	Carrageenan and its Na, K, NH <sub>4</sub> 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	

<b>4.4 FLAVOURING AGENTS</b>		<b>MAXIMUM LEVEL</b>
Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk		Limited by GMP in finished product/final cocoa product
Vanillin		Limited by GMP in finished product/final cocoa product
Ethyl vanillin		
<b>4.5 ANTI-CAKING AGENTS</b>		<b>MAXIMUM LEVEL</b>
559	Aluminium silicate	10 g/kg on on the finished product/final cocoa product
552	Calcium silicate	
553(i)	Magnesium silicate	
553(ii)	Magnesium trisilicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
551	Silicon dioxide, amorphous	
341(iii)	Tricalcium phosphate	
<b>4.6 BULKING AGENT</b>		<b>MAXIMUM LEVEL</b>
1200	Polydextroses A and N	Limited by GMP in finished product/final cocoa product
<b>4.7 SWEETENERS</b>		<b>MAXIMUM LEVEL</b>
953	Isomalt (Isomaltitol)	Limited by GMP on the finished product/final cocoa product
966	Lactitol	
421	Mannitol	
965	Maltitol and maltitol syrup	
420	Sorbitol and sorbitol syrup	350 mg/kg on finished product/final cocoa product
967	Xylitol	
950	Acesulfame Potassium	
951	Aspartame	
955	Sucralose	
954	Saccharin (and Na, K, Ca salts)	
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	Limited by GMP in finished product/final cocoa product
1401	Acid-Treated Starch	
1402	Alkaline Treated Starch	
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, 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) 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**

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**

According to AOAC 977.04 or IOCCC 26 (1988)-*Karl Fisher Method*.