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CODEX ALIMENTARIUS COMMISSION

Third Session, Rome, 19-29 October, 1965

PROGRESS REPORT OF THE CODEX COMMITTEE ON COCOA PRODUCTS AND CHOCOLATE

1. The Third Meeting of the Codex Committee on Cocoa Products and Chocolate, under the chairmanship of the government of Switzerland, was held in Zurich, 10 - 12 March, 1965. Prof. Dr. O. Hogl, Dr. C. del Boca and Ing. Chem. J. Ruffy each acted as chairman for one day. Representatives from 13 countries - Austria, Belgium, Canada, Denmark, France, Federal Republic of Germany, Italy, Netherlands, Poland, Spain, Sweden, Switzerland and the United Kingdom; and 3 international organizations - CAOBISCO, ESC and FAO were present.

Nature of Standards

2. Already in 1963 in Neufchatel the nature of standards was discussed but no clear decision could be formed at that time. The United Kingdom then proposed in Zurich that this Committee should work on the basis of "Minimum Platform Standards". After a detailed discussion, some countries consented to the elaboration of such standards. 6 delegations made reservations and one country was clearly against such standards.

Standards submitted to the Commission

3. In the course of the meeting it was possible to draw up standards for the following products so that they can be submitted to the Commission as "Minimum Platform Standards" for its session from 19-29 October 1965. As previously, the texts had to be revised by a Drafting Committee and forwarded afterwards to the participants. The Drafting Committee met in Paris on 26 and 27 April. The agreed texts were sent to all participants of the Zurich meeting. Amendments were not suggested so that the resolutions can be considered in this form as final and proposed to the Commission.

4. The standards contained in Appendix 1, for the following products were considered to be sufficiently finalized by the Committee for them to proceed to Step 3 in the Procedure for the Elaboration of World-Wide Standards. (Page 57 of the Report of the Second Session of the Joint FAO/WHO Codex Alimentarius Commission):

1. Cocoa Beans, 2. Cocoa Nib, 3. Cocoa Mass (cocoa liquor), 4. Cocoa Press. Cake, 5. Cocoa Powder or Cocoa, 6. Low-fat Cocoa Powder or Low-fat Cocoa, 7.

Sweetened Cocoa Powder or Sweetened Cocoa, 8. Sweetened Low-fat Cocoa Powder or Sweetened Low-Pat Cocoa, 9. Cocoa Powder Mixtures,

5. The remaining standards will "be considered further by the Committee at its next session in 1966. These standards are: 10. Cocoa Butter; 11. Low-fat Cocoa Powder Mixtures; 12. Chocolate; 13. Milk Chocolate; 14. Cream Chocolate; 15. Covertures Chocolate; 16. Dark Covertures Chocolate; 17. Milk Covertures Chocolate; 18. Chocolate Vermicelli and Chocolate Flakes; 19. Milk Chocolate Vermicelli and Milk Chocolate Flakes; 20. Chocolate containing additions of other foodstuffs. Although to a great extent agreement in principle could be reached for the products under 12-20 a sufficient guarantee was not attainable because the opinions concerning the quality of cocoa butter differed widely, also regarding the different chocolates in which cocoa butter is a basic ingredient. These standards could therefore not yet be transmitted to the Commission.

Future Work

6. a) One of the most important tasks of the Committee remains the debate on the requirements on cocoa butter. Agreement should be reached as soon as possible (possibly at the next meeting).

b) The Drafting Committee realized at its meeting in Paris that the definition for low-fat Cocoa Powder Mixtures was not yet clear enough so that it is necessary to discuss it again at the next meeting.

c) There are also under consideration the questions of:

- i. Filled Blocks
- ii. Permissible Treatment
- iii. Permitted Ingredients
- iv. Prohibited Additions.
- v. Hygienic Requirements
- vi. Packing, Labelling, Miscellaneous

d) It was proposed to consider requirements for

- i. Skim Milk Chocolate
- ii. Skim Milk Covertures Chocolate
- iii. Mixtures of Chocolate, Milk Chocolate, Covertures Chocolate, Milk Covertures Chocolate.

Date of Next Meeting

7. The next meeting of the Committee shall be held in Switzerland in the spring of 1966,

APPENDIX I

Proposed draft provisional standards for the following
Cocoa Products and Chocolate (Step 3 of the Procedure for the
Elaboration of world-wide standards):

1. Cocoa Beans
2. Cocoa Nibs
3. Cocoa Mass (cocoa liquor)
4. Cocoa Press Cake
5. Cocoa Powder or Cocoa
6. Low-fat Cocoa Powder or low-fat Cocoa
7. Sweetened Cocoa Powder or Sweetened Cocoa
8. Sweetened low-fat Cocoa Powder or Sweetened low-fat Cocoa
9. Cocoa Powder Mixtures

1. Cocoa Beans*

Cocoa beans are the-seeds of the cocoa tree (*Theobroma cacao*). They shall be fermented, dried, and of merchantable quality, in particular practically free from foreign odours of flavours and from any foreign matter. The moisture content of cocoa beans must not exceed 7% at "the time of arrival in the importing country or on delivery when, used in the country producing the cocoa beans.

* The Committee appreciated that this standards provided for a maximum moisture content of 7% whereas the Draft Model Ordinance and Code of Practice prepare by the FAO Cocoa Study Group provides for a moisture content of 8%. The Committee wished to emphasize however that the standard they were submitting related to the beans at the time of importation (respectively on delivery when used in the producing country), not at the time of exportation.

2. Cocoa Nib**

Cocoa nib is the product obtained from roasted or unroasted beans which have been cleaned and freed from shells as thoroughly as is technically possible in any case, it shall contain, calculated on the fat-free dry matter, not more than

** The kind and quantity of the permitted alkalizing agents shall be determined in a standard to be set up later.

4% cocoa shell
10% ash, or 14% when treated according to paragraph 21
0,3% ash insoluble in hydrochloric acid.

3. Cocoa Mass (Cocoa Liquor)

Cocoa mass (cocoa liquor) is the product obtained by mechanical disintegration of cocoa nib without abstraction or addition of any of its constituents

4. Cocoa Press Cake

Cocoa press cake is the product obtained by partial removal of fat from cocoa nib cocoa mass (cocoa liquor) by mechanical means.

5. Cocoa Powder or Cocoa

Cocoa powder or cocoa is the product obtained by mechanical transformation into powder of cocoa press cake. It must contain not less than 20% of cocoa butter, calculated on the dry matter and the moisture content must not exceed

6. Low-Fat Cocoa Powder or Low-Fat Cocoa

Low-fat cocoa powder or low-fat cocoa is the product obtained by mechanical transformation of cocoa press cake into powder. It must contain not less than 8% but less than 20% of cocoa butter, calculated on the dry matter. The moisture content must not exceed 9%.

7. Sweetened Cocoa Powder or Sweetened Cocoa

Sweetened cocoa powder or sweetened cocoa is a mixture of cocoa powder and sugar only. It must contain at least 32% of cocoa powder. No denomination including the word "chocolate", such as "chocolate powder" (chocolat en poudre) shall be used for this product except in those countries where it is already being used to describe this type of product.

8. Sweetened Low-Fat Cocoa Powder or Sweetened Low-Fat Cocoa

Sweetened low-fat cocoa powder or sweetened low-fat cocoa is a mixture of low-fat cocoa powder and sugar only. It must contain at least 32% of low-fat cocoa powder. This product must not be called "chocolate powder" (chocolat en poudre) or by any similar name.

9. Cocoa Powder Mixtures

Cocoa powder mixtures are products made in powder, granular or agglomerate form which are characterized by the ease and rapidity of their use. They consist of cocoa products and sugar; and may also include other products or substances. They can contain - in respect of the cocoa content::

- cocoa powder
- cocoa mass (cocoa liquor)
- chocolate
- milk chocolate

- in respect of the sugar contents

- sucrose
- dextrose
- glucose syrup
- invert sugar
- lactose
- maltose

The following products or substances may be added:

- whole milk
- skimmed milk
- evaporated, condensed or dried whole or skimmed milk
- emulsifiers
- stabilisers
- free-flowing agents

The content of cocoa solids shall be not less than 20% by weight calculated on the dry matter.

If the preparation contains milk or skimmed milk in any of the above-mentioned forms, the content of cocoa solids shall be not less than 10% by weight calculated on the total dry matter, nor less than 20% by weight after deducting the weight of dry milk or skimmed milk solids.

No denomination including the word "chocolate", such as "drinking chocolate" shall be used for these products except in those countries in which the consumer cannot be misled by it,