

**CODEX STANDARD FOR COCOA POWDERS (COCOAS)
AND DRY COCOA-SUGAR MIXTURES¹
CODEX STAN 105-1981**

1. SCOPE

This standard applies to cocoa powders (cocoas) and cocoa-sugar mixtures intended for direct consumption.

2. DESCRIPTION

2.1 Cocoa Products

2.1.1 *Cocoa Powder and Fat-reduced Cocoa Powder* are the products obtained by mechanical transformation into powder of cocoa press cake as defined in Section 2.1.2.

2.1.2 *Cocoa Press Cake* is the product obtained by partial removal of the fat from Cocoa Nib or Cocoa Mass by mechanical means.

2.1.3 *Cocoa-Sugar Mixtures* are preparations of cocoa powders and sugars only.

2.2 **Sugars**, for the purposes 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 Essential Composition

3.1.1 Cocoa Powder or Cocoa

Cocoa butter: not less than 20% m/m calculated on the dry matter

Moisture content: not more than 7% m/m.

3.1.1.1 Cocoa-Sugar Mixtures on Cocoa Powder Basis

3.1.1.1.1 *Sweetened Cocoa or Sweetened Cocoa Powder*: not less than 25% m/m cocoa powder calculated on the dry matter.

3.1.1.1.2 *Sweetened Cocoa Mix or Sweetened Mixture with Cocoa*: not less than 20% m/m cocoa powder calculated on the dry matter.

3.1.1.1.3 *Sweetened Cocoa-flavoured Mix*: less than 20% m/m cocoa powder calculated on the dry

¹ Formerly CAC/RS 105-1978

matter.

3.1.2 Fat-reduced Cocoa Powder or Fat-reduced Cocoa

Cocoa butter: less than 20% m/m but not less than 8% m/m calculated on dry matter.

Moisture content: not more than 7% m/m.

3.1.2.1 Cocoa-Sugar Mixtures on Fat-reduced Cocoa Powder Basis

3.1.2.1.1 *Sweetened Cocoa, Fat-reduced or Sweetened Cocoa Powder, Fat-reduced*: not less than 25% m/m fat-reduced cocoa powder calculated on the dry matter.

3.1.2.1.2 *Sweetened Cocoa Mix, Fat-reduced or Sweetened Mixture with Cocoa, Fat-reduced*: not less than 20% m/m fat-reduced cocoa powder calculated on the dry matter.

3.1.2.1.3 *Sweetened Cocoa-flavoured Mix, Fat-reduced*: less than 20% m/m fat-reduced cocoa powder calculated on the dry matter.

3.2 Optional Ingredients

Maximum level

3.2.1	Spices)	limited by GMP
3.2.2	Salt (Sodium chloride))	

4. FOOD ADDITIVES

Maximum level

4.1 Alkalizing Agents

4.1.1	Ammonium carbonate)	
4.1.2	Ammonium hydrogen carbonate)	
4.1.3	Ammonium hydroxide)	
4.1.4	Calcium carbonate)	0.5% m/m singly or in
4.1.5	Magnesium carbonate)	combination, expressed as
4.1.6	Magnesium hydroxide)	anhydrous K ₂ CO ₃ , on the
4.1.7	Potassium carbonate)	fat-free cocoa fraction
4.1.8	Potassium hydrogen carbonate)	
4.1.9	Potassium hydroxide)	
4.1.10	Sodium carbonate)	
4.1.11	Sodium hydrogen carbonate)	
4.1.12	Sodium hydroxide)	

4.2 Neutralizing Agents

4.2.1	Phosphoric acid OR	0.25%, expressed as P ₂ O ₅ , on the cocoa fraction
4.2.2	Citric acid) 0.5% m/m singly or in combination on the cocoa fraction
4.2.3	L-tartaric acid	

Maximum Level

4.3 Emulsifiers

4.3.1 Individual emulsifiers:

4.3.1.1	Mono- and di-glycerides of edible fatty acids	1.5% m/m singly or in combination on the finished product
4.3.1.2	Lecithin	1% m/m of the acetone insoluble component of lecithin
4.3.1.3	Ammonium salts of phosphatidic acids	0.7% m/m on the finished product
4.3.1.4	Edible sucrose esters of fatty acids ¹	1% m/m on the finished product
4.3.2	Total emulsifiers listed in 4.3.1	1.5% m/m singly or in combination on the finished product

4.4 Flavouring Agents

4.4.1	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents other than those which would imitate natural chocolate or milk flavours ¹	limited by GMP
4.4.2	Vanillin) in small amounts for flavour adjustment
4.4.3	Ethyl vanillin	

4.5 Anti-caking Agents

¹ Temporarily endorsed.

- 4.5.1 Sodium silicoaluminate) 1% m/m in Cocoa-Sugar Mixtures
 4.5.2 Colloidal silicon dioxide) for vending machines only
 4.5.3 Tricalcium phosphate)

5. CONTAMINANTS

Maximum level on the Cocoa Fraction

- 5.1 Copper 50 mg/kg
 5.2 Arsenic 1 mg/kg
 5.3 Lead 2 mg/kg¹

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 examination, the products shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6.4 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.

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 specific declarations shall be made:

7.1 The Name of the Food

7.1.1 The name of the product described under Section 2.1.1 and complying with Section 3.1.1 of the standard shall be: **"Cocoa Powder" or "Cocoa"** ("Poudre de cacao" or "cacao").

7.1.2 The name of the product described under Section 2.1.1 and complying with Section 3.1.2 of the standard shall be: **"Fat-reduced Cocoa Powder" or "Fat-reduced Cocoa"** ("Poudre de cacao fortement dégraissé" or "Cacao fortement dégraissé").

7.1.3 The name of the product described under Section 2.1.3 and complying with Section 3.1.1.1.1 of the standard shall be: **"Sweetened Cocoa" or "Sweetened Cocoa Powder"** ("Cacao sucré" or "Poudre de cacao sucré").

7.1.4 The name of the product described under Section 2.1.3 and complying with Section 3.1.1.1.2 of the standard shall be: **"Sweetened Cocoa Mix" or "Sweetened Mixture with Cocoa"** ("Préparation sucrée à base de cacao" or "mélange sucré avec cacao").

7.1.5 The name of the product described under Section 2.1.3 and complying with Section 3.1.1.1.3 of the standard shall be: **"Sweetened Cocoa-flavoured Mix"** ("Préparation sucrée au goût de cacao").

7.1.6 The name of the product described under Section 2.1.3 and complying with Section 3.1.2.1.1 of the standard shall be: **"Sweetened Cocoa, Fat-reduced" or "Sweetened Cocoa Powder, Fat-reduced"** ("Cacao sucré fortement dégraissé" or "poudre de cacao sucré fortement dégraissé").

7.1.7 The name of the product described under Section 2.1.3 and complying with Section 3.1.2.1.2 of the standard shall be: **"Sweetened Cocoa Mix, Fat-reduced" or "Sweetened Mixture with Cocoa, Fat-reduced"** ("Préparation sucrée à base de cacao fortement dégraissé" or "mélange sucré avec cacao fortement dégraissé").

7.1.8 The name of the product described under Section 2.1.3 and complying with Section 3.1.2.1.3 of the standard shall be: **"Sweetened Cocoa-flavoured Mix, Fat-reduced"** ("Préparation sucrée au goût de cacao, fortement dégraissée").

7.1.9 The words **"minimum cocoa powder (or fat-reduced cocoa powder) content x%"** shall appear in close proximity to the name of the product when "x" is the actual percentage of cocoa powder in the product.

7.1.10 National laws should only permit the use of names other than those given in 7.1.3, 7.1.4, 7.1.5, 7.1.6, 7.1.7 or 7.1.8 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.

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.