

## CODEX STANDARD FOR COCOA BUTTER CONFECTIONERY

### CODEX STAN 147-1985

#### 1. SCOPE

The standard applies to the homogeneous product prepared from cocoa butter, milk products and sugars and additions provided for in the standard.

#### 2. DESCRIPTION

2.1 **Cocoa Butter Confectionery** is the homogeneous product obtained by an adequate process of manufacture from the following substances in different proportions: cocoa butter, milk solids and sugars.

2.2 **Sugars**, for the purpose of this standard, include those sugars for which standards have been elaborated by the Codex Alimentarius Commission.

#### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 3.1 Composition

Cocoa butter: not less than 20%, calculated on the basis of dry matter

Milk fat: not less than 3.5%, calculated on the basis of dry matter

Fat-free milk solids: not less than 10.5% in their natural proportion, calculated on the basis of dry matter

Sugars: not more than 55%.

##### 3.2 Optional Ingredients

###### Maximum Level

3.2.1 Spices } in small quantities to balance

3.2.2 Salt (sodium chloride) } flavour

3.2.3 Milk-derived solids (one or more of the ) } not more than 5% m/m calculated

components to be found in dry whole milk) } on the dry matter

#### 4. FOOD ADDITIVES

##### Maximum Level

##### 4.1 Emulsifiers

Mono- and diglycerides of edible fatty acids	15 g/kg
Lecithin	} 10 g/kg of the acetone } insoluble component of } lecithin
Ammonium salts of phosphatidic acids	7 g/kg
Polyglycerol polyricinoleate	5 g/kg
Sorbitan mono-stearate	10 g/kg
Sorbitan tri-stearate	10 g/kg
Polyoxyethylene (20) sorbitan mono-stearate	10 g/kg
Total emulsifiers	15 g/kg singly or in combination

##### 4.2 Flavouring Agents <sup>1</sup>

Natural flavours as defined in the Codex } Alimentarius, and their synthetic equivalents, }	
except those which would imitate natural } chocolate or milk flavours }	} in small quantities } to balance flavour
Vanillin	}
Ethyl vanillin	}

#### 5. CONTAMINANTS

Arsenic	0.5 mg/kg
Copper	15 mg/kg
Lead	1 mg/kg <sup>2</sup>

#### 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared in

<sup>1</sup> Temporarily endorsed.

<sup>2</sup> Subject to endorsement.

accordance with the appropriate sections of the Recommended International Code of Hygienic 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:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from micro-organisms 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 provisions apply:

### 7.1 The Name of the Food

Products described under Section 2.1 and complying with Section 3.1 of the Standard shall be designated **Cocoa Butter Confectionery**. In those countries where the name **White Chocolate** is widely used, the use of this name is permitted.

### 7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared in descending order of proportion, it being provided that any of the Cocoa Butter listed in the Standard for Cocoa Butters (CODEX STAN 86-1981) under sub-sections 2.2.1 to 2.2.4 may be declared in the list of ingredients as "Cocoa Butter".

7.2.2 Emulsifiers and flavouring agents shall be declared under generic or specific names.

### 7.3 Net Contents

7.3.1 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.

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

#### 7.4 **Date Marking**

The "date of minimum durability" (preceded by the words "best before") shall be declared by the day, month and year in uncoded numerical sequence except that for products with a shelf life of more than three months, the month and year will suffice. The month may be indicated by letters in those countries where such use will not confuse the consumer. In the case of products requiring a declaration of month and year only, and the month to be indicated is December, the expression may be stated as "end (stated year)".

#### 8. **METHODS OF ANALYSIS AND SAMPLING**

See Codex Alimentarius Volume 13.