

28.2.2.6 Milk chocolate couverture

The product containing, on a dry matter basis, not less than 25% cocoa solids (including a minimum of 2.5% non-fat cocoa solids) and not less than 14% milk solids (including a minimum of 3.5% milk fat) and a total fat of not less than 31%.

28.2.2.7 White chocolate

The product containing, on a dry matter basis, not less than 20% cocoa butter and not less than 14% milk solids (including a minimum milk fat in the range 2.5–3.5% as applied by the authority having jurisdiction in accordance with applicable legislation). Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

28.2.2.8 Gianduja chocolate

“Gianduja” (or one of the derivatives of the word “Gianduja”) chocolate is the product obtained, first, from chocolate having a minimum total dry cocoa solids content of 32%, including a minimum dry non-fat cocoa solids content of 8% and, second, from finely ground hazelnuts such that the product contains not less than 20% and not more than 40% of hazelnuts.

The following may be added:

- Milk and/or dry milk solids obtained by evaporation, in such proportion that the finished product does not contain more than 5% dry milk solids;
- Almonds, hazelnuts and other nut varieties, either whole or broken, in such quantities that, together with the ground hazelnuts, they do not exceed 60% of the total weight of the product.

28.2.2.9 Gianduja milk chocolate

“Gianduja” (or one of the derivatives of the word “Gianduja”) milk chocolate is the product obtained, firstly, from milk chocolate having a minimum dry milk solids content of 10% and, secondly, from finely ground hazelnuts such that the product contains not less than 15% and not more than 40% of hazelnuts. The following may be added: almonds, hazelnuts and other nut varieties, either whole or broken, in such quantities that, together with the ground hazelnuts, they do not exceed 60% of the total weight of the product. Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

28.2.2.10 Chocolate vermicelli/Chocolate flakes

Cocoa products obtained by a mixing, extrusion and hardening technique which gives unique, crisp textural properties to the products. Vermicelli are presented in the form of short, cylindrical grains and flakes in the form of small flat pieces.

Chocolate vermicelli/chocolate flakes contain, on a dry matter basis, not less than 32% total cocoa solids, of which at least 12% shall be cocoa butter and 14% fat-free cocoa solids.

Milk chocolate vermicelli/milk chocolate flakes contain, on a dry matter basis, not less than 20% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and not less than 12% milk solids (including a minimum of 3% milk fat). Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.

28.2.2.11 Chocolate para mesa

Unrefined chocolate in which the grain size of sugars is larger than 70 microns. It shall contain, on a dry matter basis, not less than 20% total cocoa solids (including a minimum of 11% cocoa butter and a minimum of 9% fat-free cocoa solids).

28.2.2.12 Semi-bitter chocolate para mesa

The product containing, on a dry matter basis, not less than 30% total cocoa solids (including a minimum of 15% cocoa butter and a minimum of 14% fat-free cocoa solids).

28.2.2.13 Bitter chocolate para mesa

The product containing, on a dry matter basis, not less than 40% total cocoa solid (including a minimum of 22% cocoa butter and a minimum of 18% fat-free cocoa solids).

28.2.2.14 Filled chocolate

A product covered by a coating of one or more of the chocolates defined above with exception of chocolate a la taza, chocolate familiar a la taza and chocolate para mesa, the centre of which is clearly distinct, through its composition, from the external coating. Filled chocolate does not include flour confectionery, pastry, biscuit or ice cream products. The chocolate part of the coating must make up at least 25% of the total weight of the product concerned. If the centre part of the product is made up of a component or components for which a separate Codex Standard exists, the component(s) must comply with the applicable standard.

28.2.2.15 A chocolate or praline

The product in a single mouthful size, where the amount of the chocolate component shall not be less than 25% of the total weight of the product. The product shall consist of either filled chocolate or a single or combination of the chocolates as defined above, with exception of chocolate a la taza, chocolate familiar a la taza and chocolate para mesa.

28.3 European standards

European Union (EU) legislation is applicable in the 31 participating states of the European Economic Area: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary,