

28.4.1 Breakfast cocoa

The food prepared by pulverising the material remaining after part of the cocoa fat has been removed from ground cocoa nibs. Breakfast cocoa contains not less than 22% by weight of cocoa fat.

28.4.2 Cocoa/medium fat cocoa

The food prepared by pulverizing the material remaining after part of the cocoa fat has been removed from ground cocoa nibs. The cocoa fat content is less than 22%, but not less than 10% by weight.

28.4.3 Low fat cocoa

The food prepared by pulverising the material remaining after part of the cocoa fat has been removed from ground cocoa nibs. The cocoa fat content is less than 10% by weight.

28.4.4 Chocolate liquor

The solid or semi-plastic food prepared by finely grinding cocoa nibs. The fat content of the food may be adjusted by adding one or more of cocoa fat and cocoas to the cocoa nibs. Chocolate liquor contains not less than 50% nor more than 60% by weight of cocoa fat.

28.4.5 Sweet chocolate

The solid or semi-plastic food prepared by intimately mixing and grinding chocolate liquor with one or more optional nutritive carbohydrate sweeteners, and may contain specified optional ingredients. Sweet chocolate contains not less than 15% by weight of chocolate liquor, as calculated by subtracting from the weight of the chocolate liquor used the weight of the cocoa fat therein and the weights therein of any alkali, neutralising, and seasoning ingredients, and multiplying the remainder by 2.2, dividing the result by the weight of the finished sweet chocolate, and multiplying the quotient by 100. The finished sweet chocolate contains less than 12% by weight of total milk solids based on specified dairy ingredients, exclusive of any added sweetener or other dairy derived ingredient that is added beyond that amount that is normally present in the specified dairy ingredient. Semisweet chocolate or bittersweet chocolate is sweet chocolate that contains not less than 35% by weight of chocolate liquor.

The use of flavourings that imitate the flavour of chocolate, milk or butter is prohibited.

28.4.6 Milk chocolate

The solid or semi-plastic food prepared by intimately mixing and grinding chocolate liquor with one or more optional dairy ingredients and one or more optional nutritive carbohydrate sweeteners and may contain one or more specified other optional ingredients. Milk chocolate contains not less than 10% by

weight of chocolate liquor, as calculated by subtracting from the weight of the chocolate liquor used the weight of cocoa fat therein and the weights of alkali, neutralizing and seasoning ingredients, multiplying the remainder by 2.2, dividing the result by the weight of the finished milk chocolate and multiplying the quotient by 100. The finished milk chocolate contains not less than 3.39% by weight of milk fat and not less than 12% by weight of total milk solids based on the specified dairy ingredients, exclusive of any added sweetener or other dairy-derived ingredient that is added beyond that amount that is normally present in the specified dairy ingredient.

Optional dairy ingredients:

- Cream, milk fat, butter;
- Milk, concentrated milk, evaporated milk, sweetened condensed milk, dried milk;
- Skim milk, concentrated skim milk, evaporated skim milk, sweetened condensed skim milk, non-fat dry milk.

The use of flavourings that imitate the flavour of chocolate, milk or butter is prohibited.

28.4.7 Buttermilk chocolate

The food that conforms to the standard for milk chocolate except that the optional dairy ingredients are limited to sweet cream buttermilk, concentrated sweet cream buttermilk, dried sweet cream buttermilk and any combination of these.

28.4.8 Skim milk chocolate

The food that conforms to the standard for milk chocolate, except that the optional dairy ingredients are limited to skim milk, evaporated skim milk, concentrated skim milk, sweetened condensed skim milk, non-fat dry milk and any combination of these; and the finished skim milk chocolate contains less than 3.39% by weight of milk fat and not less than 12% by weight of skim milk solids based on the specified dairy ingredients, exclusive of any added sweetener or other dairy-derived ingredient that is added beyond that amount that is normally present in the specified dairy ingredient.

28.4.9 White chocolate

The solid or semi-plastic food prepared by intimately mixing and grinding cocoa fat with one or more optional dairy ingredients and one or more optional nutritive carbohydrate sweeteners. White chocolate contains not less than 20% by weight of cocoa fat as calculated by subtracting from the weight of the total fat the weight of the milk fat, dividing the result by the weight of the finished white chocolate and multiplying the quotient by 100. The finished white chocolate contains not less than 3.5% by weight of milk fat and not less than 14% by weight of total milk solids, calculated by using only specified dairy ingredients and not more than 55% by weight nutritive carbohydrate sweetener.