

Table 28.1 Composition of cocoa powder and dry mixtures of cocoa and sugars.

Cocoa powders only		Cocoa butter content (as a minimum cocoa powder content on a dry matter basis)		
		≥20% m/m	≥10% m/m but < 20% m/m	<10% m/m
		Cocoa powder	Fat-reduced cocoa powder	Highly fat reduced cocoa powder
Cocoa powder content in dry mixtures	Not <25% m/m	Sweetened cocoa, or sweetened cocoa powder, or drinking chocolate	Sweetened cocoa, fat-reduced, or sweetened cocoa powder, fat-reduced, or fat-reduced drinking chocolate	Sweetened cocoa, highly fat-reduced or sweetened cocoa powder, highly fat-reduced or highly fat-reduced drinking chocolate
	Not <20% m/m	Sweetened cocoa, or sweetened cocoa powder, or drinking chocolate	Sweetened cocoa mix, fat-reduced, or sweetened mixture with cocoa, fat-reduced:	Sweetened cocoa mix, highly fat-reduced or sweetened mixture with cocoa, highly fat-reduced
	<20% m/m	Sweetened cocoa-flavoured mix	Sweetened cocoa-flavoured mix, fat-reduced	Sweetened cocoa-flavoured mix, highly fat-reduced

28.2.1.3 Cocoa cake

Cocoa cake is the product obtained by partial or complete removal of fat from cocoa nib or cocoa mass. The cocoa shell and germ content must not be more than 5% m/m calculated on the fat-free dry matter or not more than 4.5% calculated on an alkali free basis (for cocoa shell only).

28.2.1.4 Cocoa powder

Cocoa powder, fat-reduced cocoa powder and highly fat-reduced cocoa powder are the products obtained from cocoa cake transformed into powder (Table 28.1).

28.2.2 Chocolate products

Chocolate products are obtained from cocoa materials which may be combined with milk products, sugars and/or sweeteners and other permitted additives. Other edible foodstuffs, excluding added flour and starch (except for chocolate a la taza and chocolate familiar a la taza) and animal fats other than milk fat, may be added to form various chocolate products. These combined additions are limited to 40% of the total weight of the finished product.

The addition of vegetable fats other than cocoa butter must not exceed 5% of the finished product, after deduction of the total weight of any other added edible foodstuffs, without reducing the minimum contents of cocoa materials.

Where required by the authorities having jurisdiction, the nature of the vegetable fats permitted for this purpose may be prescribed in applicable legislation.

Natural and nature-identical flavourings, except those which imitate natural chocolate or milk flavours, may be added in accordance with good manufacturing practice. Vanillin and ethylvanillin may be used to a maximum of 1 g/kg (singly or in combination).

A reference to “milk solids” refers to the addition of milk ingredients in their natural proportions, except that milk fat may be added or removed.

28.2.2.1 Chocolate

Chocolate (in some regions also named bittersweet chocolate, semi-sweet chocolate, dark chocolate or “chocolat fondant”) is the product containing, on a dry matter basis, not less than 35% total cocoa solids, of which not less than 18% shall be cocoa butter and not less than 14% fat-free cocoa solids. Chocolate a la taza contains a maximum of 8% m/m flour and/or starch from wheat, maize or rice.

28.2.2.2 Sweet chocolate

The product containing, on a dry matter basis, not less than 30% total cocoa solids, of which at least 18% shall be cocoa butter and at least 12% fat-free cocoa solids. Chocolate familiar a la taza contains a maximum of 18% m/m flour and/or starch from wheat, maize or rice.

28.2.2.3 Couverture chocolate

The product containing, on a dry matter basis, not less than 35% total cocoa solids of which not less than 31% shall be cocoa butter and not less than 2.5% of fat-free cocoa solids.

28.2.2.4 Milk chocolate

The product containing, on a dry matter basis, not less than 25% cocoa solids (including a minimum of 2.5% fat-free cocoa solids) and a specified minimum of milk solids between 12% and 14% (including a minimum of milk fat between 2.5% and 3.5%). The minimum content for milk solids and milk fat shall be 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.

28.2.2.5 Family milk chocolate

The product containing, 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 20% milk solids (including a minimum of 5% milk fat). Where required by the competent authority, a minimum content of cocoa butter plus milk fat may also be set.