

Supplementary information or descriptions relating to quality criteria may be provided where the product, other than couverture chocolate (refer to requirements provided above), contains not less than 43% total dry cocoa solids, including not less than 26% cocoa butter.

28.3.1.7 Milk chocolate

The product obtained from cocoa products, sugars and milk or milk products which contains:

- Not less than 25% total dry cocoa solids;
- Not less than 14% dry milk solids obtained by partly or wholly dehydrating whole milk, semi- or full-skimmed milk, cream, or from partly or wholly dehydrated cream, butter or milk fat;
- Not less than 2.5% dry non-fat cocoa solids;
- Not less than 3.5% milk fat;
- Not less than 25% total fat (cocoa butter and milk fat).

However, where this name is supplemented by the words:

- “Vermicelli” or “flakes”: the product presented in the form of granules or flakes must contain not less than 20% total dry cocoa solids, not less than 12% dry milk solids obtained by partly or wholly dehydrating whole milk, semi- or full-skimmed milk, cream, or from partly or wholly dehydrated cream, butter or milk fat, and not less than 12% total fat (cocoa butter and milk fat);
- “Couverture”: the product must have a minimum total fat (cocoa butter and milk fat) content of 31%;
- “Gianduja” (or one of the derivatives of the word “gianduja”) nut milk chocolate: the product must be obtained firstly from milk chocolate having a minimum content of 10% of dry milk solids, obtained by partly or wholly dehydrating whole milk, semi- or full-skimmed milk, cream or from partly or wholly dehydrated cream, butter or milk fat and secondly from finely ground hazelnuts, in such quantities that 100g of the product contain not less than 15g and not more than 40g of hazelnuts. Almonds, hazelnuts and other nut varieties may also be added, 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.

Supplementary information or descriptions relating to quality criteria may be provided where, the product contains not less than 30% total dry cocoa solids and not less than 18% dry milk solids obtained by partly or wholly dehydrating whole milk, semi- or full-skimmed milk, cream, or from partly or wholly dehydrated cream, butter or milk fat, including not less than 4.5% milk fat.

Where the word “milk” is replaced by:

- “Double cream”, in Switzerland only: the product must have a minimum milk fat content of 10%;
- “Cream”: the product must have a minimum milk fat content of 5.5%;
- “Skimmed milk”: the product must have a milk fat content not greater than 1%.

28.3.1.8 Family milk chocolate

The product obtained from cocoa products, sugars and milk or milk products and which contains:

- Not less than 20% total dry cocoa solids;
- Not less than 20% dry milk solids obtained by partly or wholly dehydrating whole milk, semi- or full skimmed milk, cream, or from partly or wholly dehydrated cream, butter or milk fat;
- Not less than 2.5% dry non-fat cocoa solids;
- Not less than 5% milk fat;
- Not less than 25% total fat (cocoa butter and milk fat).

In the United Kingdom, Ireland and Malta the name “milk chocolate” may be used to designate family milk chocolate on condition that the term is accompanied by an indication of the amount of dry milk solids, in the form “milk solids: ... % minimum”.

28.3.1.9 White chocolate

The product obtained from cocoa butter, milk or milk products and sugars which contains not less than 20% cocoa butter and not less than 14% dry milk solids obtained by partly or wholly dehydrating whole milk, semi- or full-skimmed milk, cream or from partly or wholly dehydrated cream, butter or milk fat, of which not less than 3.5% is milk fat.

28.3.1.10 Filled chocolate, chocolate with ... filling, chocolate with ... centre

The filled product, the outer part of which consists of one of chocolate, milk chocolate, family milk chocolate and white chocolate. The designations do not apply to products, the inside of which consists of bakery products, pastry, biscuit or edible ice. The outer chocolate portion of products bearing one of these names shall constitute not less than 25% of the total weight of the product.

28.3.1.11 Chocolate a la taza

The product obtained from cocoa products, sugars, and flour or starch from wheat, rice or maize, which contains not less than 35% total dry cocoa solids, including not less than 18% cocoa butter and not less than 14% dry non-fat cocoa solids, and not more than 8% flour or starch.

28.3.1.12 Chocolate familiar a la taza

The product obtained from cocoa products, sugars, and flour or starch from wheat, rice or maize, which contains not less than 30% total dry cocoa solids, including not less than 18% cocoa butter and not less than 12% dry non-fat cocoa solids, and not more than 18% flour or starch.