

C O D E X A L I M E N T A R I U S

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE CXS 141-1983

Adopted in 1983. Revised in 2001. Amended in 2014, 2016.

1. SCOPE

This standard applies to Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor, and Cocoa Cake, as defined, for the use in the manufacture of cocoa and chocolate products. These products may also be sold directly to the consumer.

2. DESCRIPTIONS

2.1. Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor)

Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor is the product obtained from cocoa nib, which is obtained from cocoa beans of merchantable quality which have been cleaned and freed from shells as thoroughly as is technically possible with/without roasting, and with/without removal or addition of any of its constituents.

2.2 Cocoa cake

Cocoa Cake is the product obtained by partial or complete removal of fat from cocoa nib or cocoa mass.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Cocoa Mass (Cocoa/Chocolate Liquor)

Cocoa Shell and Germ	- not more than 5% m/m calculated on the fat-free dry matter or - not more than 1.75% calculated on an alkali free basis (for Cocoa Shell only)
Cocoa Butter	- 47- 60% m/m

3.2 Cocoa Cake

Cocoa Shell and Germ	- not 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)
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4. FOOD ADDITIVES

4.1 Acidity regulators and emulsifiers

Acidity regulators and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Flavourings

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

5. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997).

6. LABELLING

In addition to the *General Standard for Labelling of Prepackaged Foods* (CXS 1-1985), the following apply:

6.1 Name of the product

The name used to describe the product defined under Section 2.1 and complying with provisions of Section 3.1 of the Standard include "Cocoa (Cacao) Mass", "Cocoa/Chocolate Liquor", "Cocoa Paste", "Unsweetened Chocolate" and "Bitter Chocolate".

In the case of products traded internationally, the name of the product shall be acceptable to the importing authorities.

The name of the product described under Section 2.2 and complying with provisions of Section 3.2 of the Standard shall be: "Cocoa Cake".

6.2 Labelling of Non-Retail Containers

Information required in Section 6.1 of this Standard and Section 4 of the *General Standard for the Labelling of Prepackaged Foods* shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer shall appear on the container.

However, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

7. METHODS OF ANALYSIS AND SAMPLING

7.1 Determination of Cocoa Shell

According to AOAC 968.10 and 970.23.

7.2 Determination of Fat Content

According to AOAC 963.15 or IOCCC 14 (1972).

7.3 Determination of Lead

According to AOAC 934.07.