

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 BUTTER

CXS 86-1981

Adopted in 1981. Revised in 2001. Amended in 2016, 2022.

2022 Amendment

The following amendment was made to the text of the standard following decisions taken at the forty-fifth session of the Codex Alimentarius Commission in December 2022.

Page	Location	Text in previous version	Text in amended version
3	Section 5.2 Labelling of non-retail containers	Information required in Section 5.1 of this Standard and Section 4 of the <i>General Standard for the Labelling of Prepackaged Foods</i> 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.	The labelling of non-retail containers should be in accordance with the <i>General Standard for the Labelling of Non-Retail Containers of Foods</i> (CXS 346-2021).

1. SCOPE

This standard applies exclusively to cocoa butter used as ingredient in the manufacture of chocolate and chocolate products.

2. DESCRIPTION

2.1 Definition of cocoa butter

Cocoa butter is the fat obtained from cocoa beans with the following characteristics:

- free fatty acid content (expressed as oleic acid): not more than 1.75% m/m
- unsaponifiable matter: not more than 0.7% m/m,
except in the case of press cocoa butter which shall not be more than 0.35% m/m

3. FOOD ADDITIVES

3.1 No additives are permitted in this product.

3.2 Processing aid

	Maximum Level
Hexane (62 °C – 82 °C)	1 mg/kg excluding press cocoa butter

The processing aids used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

4. 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).

5. LABELLING

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

5.1 Name of the product

Cocoa butter

The product shall be “Cocoa Butter” except that the name “Press Cocoa Butter” may be used for products in conformity with the description for this product given in Section 2.1.

5.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021)

6. METHODS OF ANALYSIS AND SAMPLING

6.1 Determination of free fatty acids

According to IUPAC (1987) 2.201.

6.2 Determination of unsaponifiable matter

According to IUPAC (1987) 2.401.

6.3 Determination of lead

According to AOAC 934.07 or IUPAC Method (*Pure & Appl. Chem.*, **63**).