

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع : نهائي

GSO /FDS 1304/2014(E)

مساحيق الكاكاو والمخاليط الجافة من الكاكاو والسكر
Cocoa powders (cocoas) and dry mixtures of cocoa and sugars

ICS : 67.140.30

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No (5) "Technical committee for standards of food and agriculture products" has updated the GSO Technical regulation No. : GSO 1304/2012 " Cocoa powders (cocoas) and dry mixtures of cocoa and sugars" The Draft Technical regulation has been prepared by the State of Qatar .

This Technical regulation has been approved by GSO Board of Directors in its meeting No.(15), held on (), The approved standard will replace and supersede the standard No. (GSO 1304/2012) .

Cocoa powders (cocoas) and dry mixtures of cocoa and sugars**1. SCOPE**

This gulf standard applies to cocoa powders (cocoas) and dry mixtures of cocoa and sugars intended for direct consumption.

2. COMPLEMENTARY STANDARDS

- 2.1 GSO 9 "Labeling of prepackaged foodstuffs".
- 2.2 GSO 20 " Methods for the determination of contaminating metallic elements in foodstuffs".
- 2.3 GSO 21 "Hygienic regulations in food plants and their personnel".
- 2.4 GSO 168 " Requirements of storage facilities for dry and canned foodstuffs".
- 2.5 GSO CAC 193 " General Standard for contaminants & toxins in food".
- 2.6 GSO 382 "Maximum limits for pesticide residues in agricultural food products - Part 1".
- 2.7 GSO 383 "Maximum limits for pesticide residues in agricultural food products - Part 2".
- 2.8 GSO 839 " Food packages - part 1: general requirements".
- 2.9 GSO 988 " Limits of radionativity levels permitted in foods stuff part - 1".
- 2.10 GSO 998 " Method for detection of permissible radionuclides limits in food part 1: gamma spectrometry analysis a – cs – 134, cs – 137".
- 2.11 GSO 1016 "Microbiological criteria for food stuffs – Part 1".
- 2.12 GSO 1303 "Methods of test for cocoa".
- 2.13 GSO 1694 " General principles of food hygiene".
- 2.14 Gulf Standards adopted by the commission:
 - 2.14.1 " Detection of pork fat in food products".
 - 2.14.2 "Determination of Pesticide Residues in Food Products".

3. DESCRIPTION**3.1 COCOA PRODUCTS**

- 3.1.1 "Cocoa Powder" and "Fat-reduced Cocoa Powder" and "Highly Fat-reduced Cocoa Powder" are the products obtained from cocoa cake (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake) transformed into powder.

4. REQUIREMENTS:**4.1 ESSENTIAL COMPOSITION AND QUALITY FACTORS****4.1.1 ESSENTIAL COMPOSITION**

4.1.1.1 Moisture Content

Not more than 7% m/m

4.1.1.2 Cocoa Powder and Dry Mixtures of Cocoa and Sugars

| | | 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 POWDERS ONLY | | Cocoa Powder | Fat-Reduced Cocoa Powder | Highly Fat reduced Cocoa Powder |
| COCOA POWDER CONTENT IN DRY MIXTURES | Not < 25% m/m | Sweetened Cocoa, <u>or</u> Sweetened Cocoa Powder, <u>or</u> Drinking Chocolate | Sweetened Cocoa, Fat-reduced, <u>or</u> Sweetened Cocoa Powder, Fat-reduced, <u>or</u> Fat-Reduced Drinking Chocolate | Sweetened Cocoa, Highly Fat-reduced <u>or</u> Sweetened Cocoa Powder, Highly Fat-reduced <u>or</u> Highly Fat-Reduced Drinking Chocolate |

| | | | | |
|--|---------------|---|--|--|
| | Not < 20% m/m | Sweetened Cocoa Mix, <u>or</u> Sweetened Mixture with Cocoa | Sweetened Cocoa Mix, Fat-reduced, <u>or</u> Sweetened Mixture with Cocoa, Fat-reduced: | Sweetened Cocoa Mix, Highly Fat-reduced <u>or</u> 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 |

4.1.1.3 Chocolate Powder

Chocolate Powder: mixture of cocoa powder and sugars and/or sweeteners, containing not less than 32% m/m cocoa powder (29% m/m on a dry matter basis).

4.2 OPTIONAL INGREDIENTS

Spices

Salt (Sodium chloride)

4.3 FOOD ADDITIVES**4.3.1 ACIDITY REGULATORS**

| FOOD ADDITIVE | MAXIMUM LEVEL |
|--------------------------------------|--|
| 503(i) Ammonium carbonate | Limited by GMP on the finished product/final cocoa product |
| 503(ii) Ammonium hydrogen carbonate | |
| 527 Ammonium hydroxide | |
| 170(i) Calcium carbonate | |
| 330 Citric acid | |
| 504(i) Magnesium carbonate | |
| 528 Magnesium hydroxide | |
| 530 Magnesium Oxide | |
| 501(i) Potassium carbonate | |
| 501(ii) Potassium hydrogen carbonate | |

| | |
|-----------------------------------|--|
| 525 Potassium hydroxide | Limited by GMP on the finished product/final cocoa product |
| 500(i) Sodium carbonate | |
| 500(ii) Sodium hydrogen carbonate | |
| 524 Sodium hydroxide | |
| 526 Calcium hydroxide | |
| 338 Orthophosphoric acid | 2.5 g/kg, expressed as P ₂ O ₅ , on the cocoa fraction of the finished product |
| 334 L-Tartaric acid | 5 g/kg on the cocoa fraction of the finished product |

4.3.2 EMULSIFIERS

| | MAXIMUM LEVEL |
|---------------------------------------|--------------------------------|
| 471 Mono- and di-glycerides of edible | Limited by GMP on the finished |

| | |
|--|---|
| fatty acids | product/final cocoa product |
| 322 Lecithin | |
| 476 Polyglycerol esters of interesterified ricinoleic acid | 5 g/kg on the finished product/final cocoa product |
| 442 Ammonium salts of phosphatidic acids | 10 g/kg on the finished product/final cocoa product |
| 473 Edible sucrose esters of fatty acids | 10 g/kg on the finished product/final cocoa product |
| 491 Sorbitan Monostearate | 2 g/kg in combination in finished product/final cocoa product |
| 492 Sorbitan Tristearate | |
| 493 Sorbitan Monolaurate | |
| 494 Sorbitan Monooleate | |
| 495 Sorbitan Monopalmitate | |
| 477 Propylene Glycol Esters of Fatty Acids | 5 g/kg in finished product/final cocoa product |
| 475 Polyglycerol Esters of Fatty Acids | 5 g/kg in finished product/final cocoa product |
| 412 Guar Gum | Limited by GMP in finished product/final cocoa product |
| 418 Gellan Gum | |
| 466 Sodium Carboxymethyl Cellulose | |

4.3.3 STABILIZERS

| | MAXIMUM LEVEL |
|--|--|
| 400 Alginic Acid | Limited by GMP in finished product/final cocoa product |
| 407 Carrageenan and its Na, K, NH ₄ salts(includes furcellaran) | |
| 410 Carob Bean Gum, Locust Bean Gum | |
| 413 Tragacanth Gum | |
| 414 Gum Arabic, Arabic Gum, Acacia Gum | |
| 415 Xanthan Gum | |
| 416 Karaya Gum | |
| 417 Tara Gum | |
| 460 Cellulose | |

4.3.4 FLAVOURING AGENTS

| | MAXIMUM LEVEL |
|--|--|
| Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk | Limited by GMP in finished product/final cocoa product |

| | |
|----------------|--|
| Vanillin | Limited by GMP in finished product/final cocoa product |
| Ethyl vanillin | |

4.3.5 ANTI-CAKING AGENTS

| | MAXIMUM LEVEL |
|--------------------------------|---|
| 559 Aluminium silicate | 10 g/kg on the finished product/final cocoa product |
| 552 Calcium silicate | |
| 553(i) Magnesium silicate | |
| 553(ii) Magnesium trisilicate | |
| 553(iii) Talc | |
| 554 Sodium aluminosilicate | |
| 551 Silicon dioxide, amorphous | |
| 341(iii) Tricalcium phosphate | |

4.3.6 BULKING AGENT

| | MAXIMUM LEVEL |
|----------------------------|--|
| 1200 Polydextroses A and N | Limited by GMP in finished product/final cocoa product |

4.3.7 SWEETENERS

| | MAXIMUM LEVEL |
|-------------------------------------|--|
| 953 Isomalt (Isomaltitol) | Limited by GMP on the finished product/final cocoa product |
| 966 Lactitol | |
| 421 Mannitol | |
| 965 Maltitol and maltitol syrup | |
| 420 Sorbitol and sorbitol syrup | |
| 967 Xylitol | |
| 950 Acesulfame Potassium | 350 mg/kg on finished product/final cocoa product |
| 951 Aspartame | 3 g/kg on finished product/final cocoa product |
| 955 Sucralose | 580 mg/kg on finished product/final cocoa product |
| 954 Saccharin (and Na, K, Ca salts) | 100 mg/kg: residue limit on finished product/final cocoa product |
| 957 Thaumatin | Limited by GMP on finished product/final cocoa product |

4.3.8 THICKENER

4.3.8.1 Modified Starches

| | MAXIMUM LEVEL |
|--|--|
| 1400 Dextrins, Roasted Starch White And Yellow | Limited by GMP in finished product/final cocoa product |
| 1401 Acid-Treated Starch | |
| 1402 Alkaline Treated Starch | |
| 1403 Bleached Starch | |
| 1404 Oxidized Starch | |
| 1405 Starches, Enzyme-treated | |

4.4 HYGIENE

4.4.1 The products covered by the provisions of this standard shall be prepared and handled in accordance with the appropriate sections of the Gulf standard mentioned in item (2.3).

4.4.2 The maximum limits of contaminants and toxins should be according to the gulf standard mentioned in item (2.5).

4.4.3 The maximum limits of pesticide residues in agricultural food products should be according to the gulf standard mentioned in item (2.6), (2.7).

4.4.4 The maximum limits of radioactivity should be according to the gulf standard mentioned in item (2.9).

5. METHODS OF ANALYSIS AND SAMPLING:

Should be according to the gulf standards mentioned in items (2.2), (2.10),(2.12).

6. PACKAGING:

Containers used in food packaging should be according to the gulf standard mentioned in item (2.8).

7. STORAGE:

Containers must be stored in stores with well ventilated away from direct sunlight and sources of heat and contamination stores and be identical to the requirements contained in the Gulf standard mentioned in item (2.4)

8. LABELLING

Without prejudice to what has been mentioned in the Gulf standard in item (2.1), the following shall be declared on each container:

8.1 NAME OF THE FOOD**7.1.1 Cocoa Powders and Dry Mixtures of Cocoa and Sugars**

The descriptions of the products defined in Section 4.1.2 shall be used as the name of the food in each case.

8.1.2 Chocolate powder

8.1.2.1. The name of the product complying with Section 4.1.3 of the standard shall be: “Chocolate Powder”

8.1.2.2. The words “minimum cocoa powder (or fat-reduced cocoa powder or highly fat-reduced cocoa powder) content x%” shall be declared in accordance with the Gulf standard in item (2.1).

8.1.3 Sweeteners

8.1.3.1. When sweeteners described in section 5.7 have been used to replace sugars, totally or partially, the word “sugared”, or equivalent, shall not appear in the name of the food: according to the language of the importing country, the term “sweetened” or equivalent shall be used.

8.1.3.2. Where sweeteners have been added to the product, the term “artificially sweetened” or “with added sweeteners” or “with sugars and added sweeteners” shall appear in close proximity to the name of the food.

8.1.4 National laws should only permit the use of names other than those given in 7.1.1 and 7.1.2. in countries where such names are traditional, fully understood by the consumer and not misleading or deceptive with respect to other categories of product provided that any product with less than 25% of total cocoa powder or fat-reduced cocoa powder content shall not bear the term “chocolate” in its designation.

8.2 LABELLING OF NON-RETAIL CONTAINERS

8.2.1 Information required in Section 7.1 of this Standard and the Gulf standard in item (2.1), 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.

- 8.2.2 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.