

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

مشروع نهائي

GSO 05/FDS/ CAC/105:2011 (E)  
CODEX STAN 105-1981(Amended 2010)

مساحيق الكاكاو والمخاليط الجافة من الكاكاو والسكر  
COCOA POWDERS (COCOAS) AND DRY  
MIXTURES OF COCOA AND SUGARS

إعداد

اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية

هذه الوثيقة مشروع مواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

## تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية ، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم 5 " اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية " بتحديث المواصفة القياسية الخليجية رقم GSO 1304 " الكاكاو " وقامت (الإمارات العربية المتحدة) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كـ (مواصفة قياسية / لائحة فنية) خليجية دون إدخال أية تعديلات فنية عليها وذلك في اجتماع مجلس إدارة الهيئة رقم ( ) ، الذي عقد بتاريخ / / هـ ، الموافق / / م.

على أن تلغى المواصفة رقم GSO 1304 " الكاكاو " وتحل محلها .

## 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 " Gulf technical committee for standards of food and agriculture products " has updated the GSO Standard No. : 1304/2002 " COCOA " . The Draft Standard has been prepared by (United Arab Emirates).

This standard has been approved as a Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No.( ) ,held on / / H , / / G. The approved standard will replace and supersede the GSO standard No. ( 1304 /2002).

## 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 No. (9) : "Labeling of prepackaged foodstuffs".
- 2.2 GSO No. (1694) : "General principles of food hygiene".
- 2.3 GSO No. 21: "Hygienic regulations in food plants and their personnel".
- 2.4 GSO No. (1016) "Microbiological criteria for food stuffs – Part 1".
- 2.5 GSO No. (1303) : "Methods of test for cocoa".

### 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. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 4.1 ESSENTIAL COMPOSITION

##### 4.1.1 Moisture Content

Not more than 7% m/m

##### 4.1.2 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,	Sweetened Cocoa, Fat-reduced, <u>or</u> Sweetened Cocoa Powder, Fat-reduced,	Sweetened Cocoa, Highly Fat-reduced <u>or</u> Sweetened Cocoa Powder, Highly Fat-reduced
		<u>or</u> Drinking Chocolate	<u>or</u> Fat-Reduced Drinking Chocolate	<u>or</u> Highly Fat-Reduced Drinking Chocolate

	Not < 20% m/m	Sweetened Cocoa Mix,  or Sweetened Mixture with Cocoa	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

#### 4.1.3 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)

#### 5. FOOD ADDITIVES

##### 5.1 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	

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

## 5.2 EMULSIFIERS

	<b>MAXIMUM LEVEL</b>
<b>471 Mono- and di-glycerides of edible fatty acids</b>	<b>Limited by GMP on the finished product/final cocoa product</b>
<b>322 Lecithin</b>	
<b>476 Polyglycerol esters of interesterified ricinoleic acid</b>	<b>5 g/kg on the finished product/final cocoa product</b>
<b>442 Ammonium salts of phosphatidic acids</b>	<b>10 g/kg on the finished product/final cocoa product</b>
<b>473 Edible sucrose esters of fatty acids</b>	<b>10 g/kg on the finished product/final cocoa product</b>
<b>491 Sorbitan Monostearate</b>	<b>2 g/kg in combination in finished product/final cocoa product</b>
<b>492 Sorbitan Tristearate</b>	
<b>493 Sorbitan Monolaurate</b>	
<b>494 Sorbitan Monooleate</b>	
<b>495 Sorbitan Monopalmitate</b>	
<b>477 Propylene Glycol Esters of Fatty Acids</b>	<b>5 g/kg in finished product/final cocoa product</b>
<b>475 Polyglycerol Esters of Fatty Acids</b>	<b>5 g/kg in finished product/final cocoa product</b>
<b>412 Guar Gum</b>	<b>Limited by GMP in finished product/final cocoa product</b>
<b>418 Gellan Gum</b>	
<b>466 Sodium Carboxymethyl Cellulose</b>	

**5.3 STABILIZERS**

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

**5.4 FLAVOURING AGENTS**

	<b>MAXIMUM LEVEL</b>
<b>Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk</b>	<b>Limited by GMP in finished product/final cocoa product</b>
<b>Vanillin</b>	<b>Limited by GMP in finished product/final cocoa product</b>
<b>Ethyl vanillin</b>	

**5.5 ANTI-CAKING AGENTS**

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

**5.6 BULKING AGENT**

	<b>MAXIMUM LEVEL</b>
<b>1200 Polydextroses A and N</b>	<b>Limited by GMP in finished product/final cocoa product</b>

**5.7 SWEETENERS**

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

**5.8 THICKENER****5.8.1 Modified Starches**

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

**6. HYGIENE****6.1**

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 2.2, and other relevant Gulf texts such as Gulf Standard mentioned in item 2.3.

**6.2**

The products should comply with microbiological criteria for food stuffs mentioned in item 2.4.

## **7. LABELLING**

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

### **7.1 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.

#### **7.1.2 *Chocolate powder***

##### **7.1.2.1.**

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

##### **7.1.2.2.**

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).

#### **7.1.3 *Sweeteners***

##### **7.1.3.1.**

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.

##### **7.1.3.2.**

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.

#### **7.1.4**

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.

## **7.2 LABELLING OF NON-RETAIL CONTAINERS**

### **7.2.1**

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.

**7.2.2**

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.

**8. METHODS OF ANALYSIS AND SAMPLING**

**8.1** According to Gulf Standard mentioned in item 2.5.

## المصطلحات الفنية

<b>MODIFIED STARHES</b>	النشويات المعدلة
<b>THICKENER</b>	عوامل مغلظة
<b>BULKING AGENT</b>	المواد المألئة
<b>SWEETENERS</b>	المحليات
<b>ANTI-CAKING AGENTS</b>	المواد المضادة للتكتل
<b>FLAVOURING AGENTS</b>	المنكهات
<b>STABILIZERS</b>	عوامل التثبيت
<b>EMULSIFIERS</b>	عوامل الاستحلاب
<b>ACIDITY REGULATORS</b>	منظمات الحموضة
<b>COCOA POWDERS</b>	مساحيق الكاكو
<b>COCOA CAKE (CACAO) MASS</b>	كسب الكاكو (كتلة الكاكو)