

Cocoa and chocolate products



A webinar presented by:

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Attendee Notes




Cocoa and chocolate products

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This webinar will consider

Introduction

Legal framework

Composition requirements

Labelling

Common non-compliances

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Cocoa and chocolate products

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Introduction

■ Cocoa

- The product obtained by converting into powder cocoa beans which have been cleaned, shelled and roasted, and which contains not less than 20 per cent cocoa butter... and not more than 9 per cent water.



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Introduction

■ Cocoa butter

- The fat obtained from cocoa beans or parts of cocoa beans with ... not more than 1.75 per cent free fatty acid content (expressed as oleic acid)



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Introduction

■ Chocolate

- "The product obtained from cocoa products and sugars which ...
 - contains not less than 35 per cent total dry cocoa solids,
 - including not less than 18 per cent cocoa butter and not less than 14 per cent of dry non-fat cocoa solids.



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Introduction

■ Varieties of chocolate include

- Milk chocolate
- White chocolate
- Filled chocolate
- Drinking chocolate



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Legal framework

■ Directive 2000/36/EC

- The Cocoa and Chocolate Products (England) Regulations 2003



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Other relevant legislation

- Hygiene
 - Regulation (EC) 853/2004
- Food Information
 - Regulation (EU) 1169/2011
- General Food
 - Regulation (EC) 178/2002



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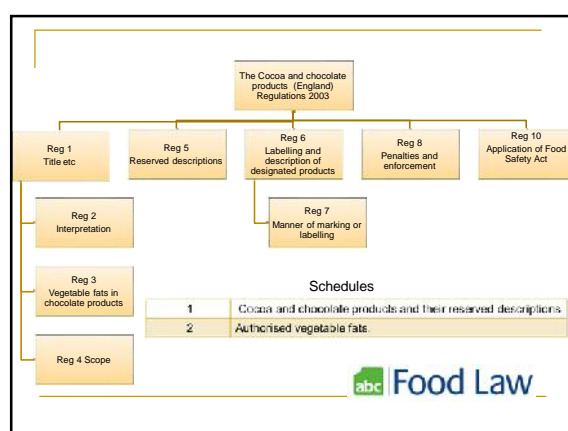
Cocoa and chocolate products

- Regulations apply to:
 - Cocoa and chocolate products
 - For human consumption
 - To which reserved descriptions apply: 'designated products'
 - Ready for delivery to the ultimate consumer or caterer



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Regulation 5

- No person shall sell any food with a label, whether or not attached to or printed on the wrapper or container, which bears, comprises or includes any reserved description or any derivative thereof or any word or description substantially similar thereto unless—
 - (a) such food is the designated product to which the reserved description relates;
 - (b) such description, derivative or word is used in such a context as to indicate explicitly or by clear implication that the substance to which it relates is only an ingredient of that food;
 - (c) such description, derivative or word is used in such a context as to indicate explicitly or by clear implication that such food is not and does not contain a designated product; or
 - (d) the use of such description, derivative or word to designate the food is in accordance with the customs applicable in the United Kingdom and the food cannot be confused with a product listed in column 1 of Schedule 1.”.



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Designated product

- Any cocoa or chocolate product specified in column 2 of Schedule 1,



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Designated products

- Reserved descriptions include:
 - Cocoa butter
 - Cocoa powder or cocoa
 - Chocolate
 - Milk chocolate
 - White chocolate
 - Filled chocolate



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Cocoa and chocolate products

- Requirements do not apply to:
 - Products containing chocolate that are not 'designated'
 - Products with fillings comprising:
 - Bakery products
 - Pastry
 - Biscuit
 - Edible ice



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Chocolate as an ingredient

- If designated product used as an ingredient
 - Requirements apply
 - To ingredient only



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Milk chocolate

- UK and Eire: 20/20 milk/cocoa solids
 - Can be called 'milk chocolate' in UK/ROI
 - Must be labelled 'Family Chocolate' in EU
- Europe: 14/25 milk/cocoa solids



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Added ingredients

- Additional ingredients may be added to designated products but:
 - Extra ingredients must not exceed 40% weight of final product



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Added ingredients

- Following ingredients prohibited:
 - Non-milk animal fats & preparations
 - Flour, granular & powdered starch
 - Flavours that mimic the taste of chocolate
 - Colours



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Composition

- Composition requirements
 - “Reserved descriptions”
 - for “designated products”
 - Set out in Schedule 1

SCHEDULE 1

Regulations 2, 3 and 6

COCOA AND CHOCOLATE PRODUCTS AND THEIR RESERVED DESCRIPTIONS

Column 1 Reserved Descriptions	Column 2 Designated Products
1. Cocoa butter	The fat obtained from cocoa beans or parts of cocoa beans with the following characteristics:

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Chocolate

- Defined as:
 - “The product obtained from cocoa products and sugars
 - which ... contains not less than 35 per cent total dry cocoa solids,
 - including not less than 18 per cent cocoa butter
 - and not less than 14 per cent of dry non-fat cocoa solids.”




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Composition

Minimum % requirements*

Reserved description	Total dry cocoa solids	Dry milk solids	Dry non-fat cocoa solids	Cocoa butter	Milk fat	Total fat: cocoa butter and milk fat
Chocolate	35	n/a	14	18	n/a	n/a
Chocolate with specific quality criteria e.g. extra fine	43	n/a	14	26	n/a	n/a
Milk chocolate (UK and Ireland)	20	20	2.5	n/a	5	25
Family milk chocolate (EC)	25	14	2.5	n/a	3.5	26
Milk chocolate with specific quality criteria e.g. extra fine	30	18	2.5	n/a	4.5	25
White chocolate	n/a	14	n/a	20	3.5	n/a

*Additional requirements also apply for specialty chocolates, e.g. gianduja, vermicelli, couverture and chocolate à la tarta

Source: FSA Quick Guide to chocolate



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Vegetable fats other than cocoa butter

- Certain fats permitted in specified products
 - Schedule 2 of Regulations
 - Up to 5%
 - Commonly used fats
 - Shea, Palm
 - "contains vegetable fats in addition to cocoa butter"



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Labelling of designated products

- Name
 - Must be or include reserved description
 - For filled chocolate product:
 - Description of filling
 - E.g. 'Chocolate with X filling'



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Labelling of designated products

- Where product contains vegetable fat:
 - **'Contains vegetable fats in addition to cocoa butter'**
 - In same field of vision as list of ingredients
 - In bold lettering as least as large as that in ingredients list
 - Located near to reserved description



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Labelling of designated products

- Milk solids declaration
 - 'Milk solids x% minimum'
 - I.e. milk chocolate: 'milk solids 20% minimum'
 - Recommended
 - Milk solids declaration located near reserved description
 - Where chocolate contains nuts, fruit etc:
 - 'Milk chocolate contains milk solids 20% minimum'

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Labelling of designated products

- Cocoa solids declaration
 - 'Cocoa solids x% minimum'
- Recommended cocoa solids declaration:
 - Located near reserved description
 - Where fruit, nuts etc:
 - 'Chocolate contains cocoa solids x% minimum'
- Exemptions to declaration:
 - Cocoa butter
 - White chocolate
 - Filled chocolate
 - Praline



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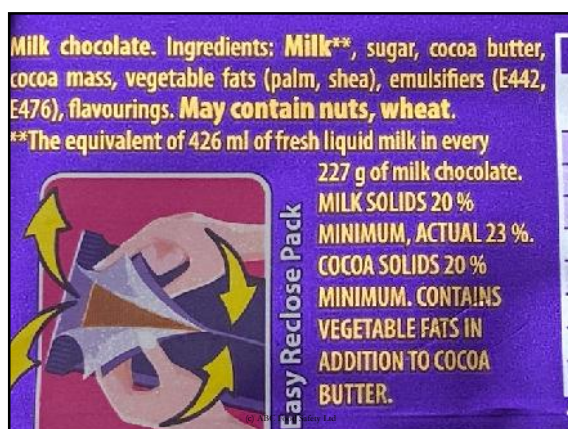
Assorted chocolates

- Chocolate assortments can
 - be described as “assorted chocolates” or “assorted filled chocolates” or similar,
 - Be labelled with a single list of ingredients covering all the products in the assortment.



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Example 1 – Milk Chocolate Bar with Hazelnuts and Raisins:
Back of packet:

<p>Milk Chocolate with Hazelnuts and Raisins</p> <p>50g</p> <p>Milk chocolate contains vegetable fats in addition to cocoa butter, cocoa solids 25% minimum, and milk solids 14% minimum.</p>	<p>Ingredients: Milk Chocolate (sugar, whole milk powder, cocoa mass, cocoa butter, vegetable fats, emulsifier: lecithin, flavouring), Hazelnuts (10%), Raisins (10%).</p> <p>Best Before 27-09-2020</p>
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Source: FSA Guidance

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Example 2 – “super-crunch” bar – a chocolate bar with caramel filling, with biscuit pieces and raisins.

Back of packet: **Super-Crunch**

Milk chocolate (25%) with caramel filling (36%), biscuit pieces (5%) and raisins (4%)

50g

Milk chocolate contains milk solids 14% minimum and cocoa solids 25% minimum. **Contains vegetable fats in addition to cocoa butter**

Best Before 27-09-2020

Ingredients: Milk chocolate (sugar, whole milk powder, cocoa mass, cocoa butter, vegetable fats, emulsifier: lecithin, flavouring), Caramel (glucose syrup, sweetened condensed skimmed milk, hydrogenated vegetable oil, sugar, emulsifier: lecithin), Biscuit pieces (wheat flour, sugar, vegetable fats, raising agent: E500), Raisins.

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Common non-compliance

- Non declared allergens
 - Milk
 - Hazelnuts
 - Peanuts
 - Soya
- Chocolate flavour v flavoured
- “Sugar free chocolate”
- Unauthorised use of colours



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