

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY  
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT  
POLICY

Voluntary  Public

**Date:** 7/27/2012

**GAIN Report Number:** 12050

## China - Peoples Republic of

**Post:** Beijing

### **National Food Safety Standard on Chocolate and Its Products**

**Report Categories:**

Food and Agricultural Import Regulations and  
Standards - Certification

**Approved By:**

Scott Sindelar

**Prepared By:**

M Meador and Ma Jie

**Report Highlights:**

On June 4, 2012, China notified the WTO of National Food Safety Standard: Chocolate and Its Products as SPS/N/CHN/524. This standard applies to chocolate and chocolate products, as well as imitation of chocolate and chocolate products. This standard prescribes the terms, definitions, and technical requirements etc. The date for submission of final comments to China is August 3, 2012. The proposed date of entry is to be determined. This report is an INFORMAL translation of this document. Comments can be sent to China's SPS Enquiry Point at [sps@aqsiq.gov.cn](mailto:sps@aqsiq.gov.cn)

**General Information:**  
**BEGIN TRANSLATION**

**National Standards for Food Safety**  
**Chocolate and Its Products**

1. Scope

This standard applies to chocolate and its products and also to cocoa butter substitute chocolate and its products.

1. Terms and definitions

1. Chocolate

Solid or semi-solid state food at normal atmospheric temperature, made by a specific process, using cocoa products, sugar and/or sweeteners as main materials, adding or not adding milk products or food additives.

1. Chocolate products

Solid or semi-solid state food at normal atmospheric temperature, made by a specific process, using chocolate and other food according to a certain proportion.

1. Cocoa butter substitute chocolate

Solid or semi-solid state food at normal atmospheric temperature, which has chocolate flavor and character, made by a specific process, using sugar and/or sweeteners and cocoa butter substitute as main materials (cocoa butter substitute added more than 5%), adding or not adding cocoa products, milk products or food additives.

1. Cocoa butter substitute products

Solid or semi-solid state food at normal atmospheric temperature, made by a specific process, using cocoa butter substitute chocolate and other food according to a certain proportion.

1. Cocoa butter

Fat in cocoa beans

1. Cocoa butter substitute

Plant oils and fats not from cocoa used to substitute cocoa butter totally or partly

1. Technical requirements

1. Raw materials requirements

The raw materials should comply with the relevant food safety standards and regulations.

1. Sensory requirements

Sensory requirements should be in accordance with table 1.

Table 1 Sensory requirements

Items	Requirements	Test method
Color	With the proper color	Take proper amount of sample and put it in a 50ml
Taste and	With the proper taste and smell	beaker, observe its color and state under natural light. Smell it, rinse your mouth with warm water and taste

smell		it.
State	Solid or semi-solid state food at normal atmospheric temperature, without glass, metal, hard plastic scraps or other hard foreign objects	

1. Contamination limit

Contamination limit should comply with the regulation of GB2762.

1. Microbe limit

Microbe limit should comply with the regulation of “National Standards for Food Safety Pathogenic Bacteria Limit in Food”

1. Food additives and nutrition enhancer

1. Using of food additives should comply with the regulation of GB2760.
2. Using of nutrition enhancer should comply with the regulation of GB14880.

**END TRANSLATION**