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
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 addictives.

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 addictives.

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

<table>
<thead>
<tr>
<th>Items</th>
<th>Requirements</th>
<th>Test method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Color</td>
<td>With the proper color</td>
<td>Take proper amount of sample and put it in a 50ml beaker, observe its color and state under natural light.</td>
</tr>
<tr>
<td>Taste</td>
<td>With the proper taste and smell</td>
<td>Smell it, rinse your mouth with warm water and taste</td>
</tr>
<tr>
<td>smell</td>
<td>Solid or semi-solid state food at normal atmospheric temperature, without glass, metal, hard plastic scraps or other hard foreign objects</td>
<td></td>
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</tbody>
</table>

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

END TRANSLATION