

SINGAPORE STANDARD

# **Specification for cocoa butter**



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**Specification for cocoa butter**

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## Foreword

This specification was drawn up by the Technical Committee on Edible Fats and Oils under direction of the Food Standards Committee.

It is a revision of SS 319 : 1987 - 'Specification for pressed cocoa butter'. The revision was necessary to bring the standard in line with international requirements and current industry practices.

In preparing this standard, reference was made to the following overseas standards:

1. Chinese National Standard 7526 : N 5182 - 1970 - Cocoa Butter
2. Codex Alimentarius Commission CAC/RS 86 : 1976 - Cocoa Butter
3. Codex Stan 86 - 1981 - Codex Standard for Cocoa Butters, Volume 11 - 1994
4. Codex Stan 141 : 1983 - Codex Standard for Cocoa (Cacao) Nib, Cocoa (Cacao) Mass, Cocoa Press Cake, Cocoa Dust (Cocoa Fines) for use in the manufacture of cocoa and chocolate products, Volume 11 - 1994
5. Indian Standard 1263 : 1980 - Cocoa Butter
6. International Office of Cocoa, Chocolate and Sugar Confectionery IOCCC 108 : 1988 - Method for the determination of the 'Blue Value'
7. Malaysian Standard MS 1118 : 1988 - Specification for Malaysian Cocoa Butter
8. Netherlands Normalisatie Instituut - NAN 1229 -1995 - Cocoa Butter : Commercial Quality and Requirements

Acknowledgement is made for the use of information from the above references.

### NOTE

1. *Singapore Standards are subject to periodic review to keep abreast of technological changes and new technical developments. The revisions of Singapore Standards are announced through the issue of either amendment slips or revised editions.*
2. *Compliance with a Singapore Standard does not exempt users from legal obligations.*

## Specification for cocoa butter

### 1 Scope

This standard applies to cocoa butter used as an ingredient in the manufacture of cocoa products and chocolate for edible purposes.

Cocoa butter in this standard shall be of the following categories:

- (a) Press cocoa butter;
- (b) Expeller cocoa butter;
- (c) Refined cocoa butter.

NOTE – The titles of the publications referred to in this standard are listed at the end of the standard.

### 2 Definitions

For the purpose of this standard, the following definitions shall apply:

**Cocoa butter** is the fat produced from one or more of the following:

Cocoa beans, cocoa nib, cocoa mass, cocoa press cake, expeller press cake or cocoa dust (cocoa fines) by a mechanical process. Cocoa butter shall not contain shell fat or germ fat in excess of the proportion in which they occur in the whole bean.

- (a) **Press cocoa butter** shall be the fat obtained by pressure from cocoa nib or cocoa mass (cocoa liquor). It may only undergo the following treatment processes; filtration, centrifugation, degumming and deodorization by steam under vacuum or all other normal methods of deodorization.
- (b) **Expeller cocoa butter** shall be the fat prepared by the expeller (torsion) process from cocoa beans singly or in combination with cocoa nib, cocoa mass, cocoa press cake and low fat cocoa press cake. It may only undergo similar treatment processes as in press cocoa butter.
- (c) **Refined cocoa butter** shall be the fat obtained by either of the procedures for press or expeller cocoa butter. The fat as obtained shall have undergone similar treatment processes as in press cocoa butter/expeller cocoa butter in addition to treatment with lye or a similar substance normally used to neutralize, and/or treated with compounds normally used for bleaching.