1.   PRODUCT NAME

CHOCOLATE COOKING SEMI-SWEET

PRODUCT RISK		
LOW	**MEDIUM**	**HIGH**

2.   DESCRIPTION

Semisweet chocolate is dark chocolate made with cocoa solids (cocoa butter and cocoa solids) and sugar, and typically includes vanilla and an emulsifier, for baking/making pastry purposes. No more than 50% of the mass of the chocolate is sugar. The formation must be in blocks, chips are not allowed.

3.   INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cocoa butter, cocoa solids and sugar.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4.   PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5.   MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	**MAXIMUM LIMITS**

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6.   CHEMICAL CRITERIA

SAFETY PARAMETERS	**MAXIMUM LIMITS**
pH	5.0 – 7.0

QUALITY PARAMETERS	**MAXIMUM LIMITS**
Total cocoa solids (dry matter)	≥35%
Cocoa butter	≥31%
Fat free cocoa solids	≥2.5%

7.   PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Chocolate brown.
Odour or flavour	Pleasing cocoa flavour and cocoa aroma
Texture	Firm and homogeneous
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	541 Kcal
Proteins	5.4 g
Carbohydrate	62.2 g
Fats	29.7 g

10. PACKAGING

PARAMETER	
Primary Packaging	Food grade paper or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 250 g to 1 Kg
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX STAN 87-1981, Rev. 1-2003 "CODEX Standard for Chocolate and Chocolate products"
12.2. CAC/RCP 72-2013, "Code of Practice for the prevention and reduction of Ochratoxin A Contamination in Cocoa"
12.3. UNSTD-GEN-03: "UN Inspection"
12.4. UNSTD-GEN-04: "UN Certification"