1. PRODUCT NAME

CHOCOLATE COOKING SEMI-SWEET

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION
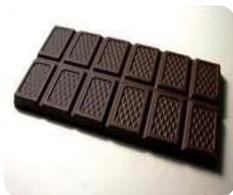
Chocolate cooking semi-sweet is a coverture chocolate manufactured from cocoa products and is used mainly for moulding, dipping, coating and enrobing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cocoa butter and cocoa solids.

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.

4.2. CODEX STAN 87-1981, Rev. 1-2003 "CODEX Standard for chocolate and chocolate products"

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	7.2 – 7.6

QUALITY PARAMETERS	MAXIMUM LIMITS
Total cocoa solids (dry matter) of which	≥ 35%
Cocoa butter	≥18%
Fat-free cocoa solids	≥14%

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	Shall be maintained at ≤30°C during storage and delivery.

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 that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigors 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	Up to 1 kg
Warranty at delivery location	4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"
12.2. UNSTD-GEN-04: "UN Certification"