

ICS 67.190
CCS X 33



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 19343-2025

Replacing GB/T 19343-2016

**Quality requirement for chocolate and chocolate products,
chocolate with cocoa butter alternatives and chocolate
products with cocoa butter alternatives**

巧克力及巧克力制品、代可可脂巧克力及代可可脂巧克力制品质量要求

Issued on: January 24, 2025

Implemented on: August 1, 2026

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

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1 Scope

This Document provides the product classification of chocolate and chocolate products, chocolate with cocoa butter alternatives and chocolate products with cocoa butter alternatives;

specifies raw materials and auxiliary materials, technical requirements, production and processing management, inspection rules, product naming, labeling, packaging, storage and sales; and describes the corresponding inspection methods.

This Document applies to the production, inspection and sales of chocolate and chocolate products, chocolate with cocoa butter alternatives and chocolate products with cocoa butter alternatives.

2 Normative References

GB/T 191

GB 5009.3

GB/T 20705

GB/T 20706

GB/T 20707

GB/T 23822

JJF 1070

3 Terms and Definitions

For the purposes of this Document, the following terms and definitions apply.

3.1 Cocoa butter

Products that are made from cocoa beans through processes such as cleaning, screening, roasting, deshelling, grinding, and pressing.

[SOURCE. GB/T 20707-2021, 3.1]

3.2 Cocoa mass

Products that are made from cocoa kernels through processes such as alkalization (or non-alkalization) and grinding.

[SOURCE. GB/T 20705-2023, 3.2]

3.3 Cocoa cake

Products that are made from cocoa kernels or cocoa mass, through processes such as alkalization (or non-alkalization) and machine pressing.

[SOURCE. GB/T 20705-2023, 3.3]

3.4 Cocoa powder

Products that are made from cocoa cakes through or not through processes such as alkalization and powdering.

[SOURCE. GB/T 20706-2023, 3.1]

3.5 Cocoa butter alternatives

It can fully or partially replace cocoa butter from non-cocoa vegetable fats.

4 Product Classification

4.1 Chocolate can be divided into dark chocolate, milk chocolate, white chocolate and other chocolates according to raw materials and auxiliary materials.

4.2 Chocolate products can be divided into mixed chocolate products, coated chocolate

products, candy-coated chocolate products and other types of chocolate products according to processing technology.

4.3 Chocolate with cocoa butter alternatives can be divided into black chocolate with cocoa butter alternatives, milk chocolate with cocoa butter alternatives, and white (flavored) chocolate with cocoa butter alternatives according to raw and auxiliary materials.

4.4 Chocolate products with cocoa butter alternatives can be divided into mixed chocolate

products with cocoa butter alternatives, coated chocolate products with cocoa butter alternatives, candy-coated chocolate products with cocoa butter alternatives and other types of chocolate products with cocoa butter alternative according to the processing technology.

5.1 Cocoa mass

It shall comply with the provisions of GB/T 20705.

5.2 Cocoa cake

It shall comply with the provisions of GB/T 20705.

5.3 Cocoa powder

It shall comply with the provisions of GB/T 20706.

6.1.1 Chocolate and chocolate products

The sensory requirements for the chocolate part of chocolate and chocolate products shall comply with the provisions of Table 1.

6.1.2 Chocolate with cocoa butter alternatives and chocolate products with cocoa butter

alternatives

6.2.1 Chocolate and chocolate products

The basic components of chocolate and chocolate products, calculated according to the

original ingredients, shall comply with the requirements of Table 3.

6.2.2 Chocolate with cocoa butter alternatives and chocolate products with cocoa butter

alternatives

6.3 Net content

The net content requirements of quantitative pre-packaged products are shown in the Measures for the Metrological Supervision and Administration of Quantitatively Packed Commodities, except for bulk foods.

7 Production and Processing Management

It shall comply with the provisions of GB/T 23822.

8.1 Sensory requirements

Take an appropriate amount of specimen and place it in a 50 mL beaker or white porcelain plate;

and observe the color, texture and state under natural light. Smell its odor; rinse your mouth with warm water; and taste the flavor.

8.2 Fineness

It shall be determined according to the method specified in Appendix A.

8.4 Cocoa butter

It shall be calculated according to the original ingredients according to the method of B.1 of

8.5 Total cocoa solids

It shall be calculated according to the method of B.2 based on the original ingredients.

8.6 Fat-free cocoa solids

It shall be calculated according to the method of B.3 based on the original ingredients.

8.7 Total milk solids

It shall be calculated according to method B.4 based on the original ingredients.

9.1 Batching