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

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Cocoa powder

可可粉

(English Translation)

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Foreword

This standard is formulated on the basis of years of implementation of SB/T 10209-1994 "Cocoa Powder", and with reference to relevant content of Codex Stan 105-1981, Rev.1-2001 "Standard for Cocoa Powders (Cocoas) and Dry Cocoa - sugar Mixtures" formulated by Codex Alimentarius Commission and in combination of present situation of cocoa powder production in China.

Appendix A of this standard is normative.

This standard was proposed by China Business Federation.

This standard shall be centralized by China Business Federation.

This standard is drafted by. China Business Federation Business Standard Center, China Association of Bakery & Confectionery Industry Cocoa Specialized Committee, China National Research Institute of Food & Fermentation Industries, Chinatea, Shanghai Daming Cocoa Products Co., Ltd., Shanghai Tiangong Cocoa Foods Co., Ltd., Shanghai Fengyuan Cocoa Foods Co., Ltd., Shanghai Tiantan International Trading Co., Ltd., Shanghai Shenfeng Food Co., Ltd., Shanghai Ghana Cocoa Foods Co., Ltd., Wuxi Huadong Cocoa Foods Co., Ltd., Shanghai Golden Monkey Group Wuxi Cocoa Products

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Cocoa Powder

1 Scope

This standard specified the product classification, technical requirements, test methods, inspection rules and labeling requirements of cocoa powder.

This standard applies to the production, sales and monitoring supervision of cocoa powder.

2 Normative References

The articles contained in the following documents have become part of this standard when they are quoted herein. For the dated documents so quoted, all the modifications (excluding corrections) or revisions made thereafter shall not be applicable to this standard. For the undated documents so quoted, the latest editions shall be applicable to this standard.

GB/T 4789.2 Microbiological examination of food hygiene - Aerobic plate count

GB/T 4789.3 Microbiological examination of food hygiene - Enumeration of coliforms

GB/T 4789.4 Microbiological examination of food hygiene - Examination of Salmonella

GB/T 4789.5 Microbiological examination of food hygiene - Examination of shigella

GB/T 4789.10 Microbiological examination of food hygiene - Detection of staphylococcus aureus

GB/T 4789.15 Microbiological examination of food hygiene - Examination of molds and yeasts

GB/T 5009.3 Determination of moisture in foods

GB/T 5009.4 Determination of ash in foods

GB/T 5009.11 Determination of total arsenic and abio-arsenic in food

GB/T 5512 Inspection of grain and oilseeds - Methods for determination of crude fat

Weigh 2g of sample; evenly place in the center of one organic glass; cover with another organic glass; press firmly and place it on the workbench. Observe the color of the sample with the naked eye; make a record of the color.

6.3.1 Instruments

- a) Balance. sensitivity is $\pm 0.1\text{g}$.
- b). Aluminum specimen box. $\Phi 5.8\text{cm}$, height. 2.5cm ;
- c) Meter beaker in tall form. 200ml ;
- d) Glass rod;
- e) Glass ware. $\Phi 8\text{cm}$.

6.3.2 Analysis Steps

Weigh 8 g of sample, 15 g of white granulated sugar or soft sugar; place in meter beaker in tall form. Firstly heat a little distilled water to 70°C ; pour it slowly into the beaker; stir with glass rod into paste; then pour in hot distilled water to 200 mL ; mix it into brewing solution. Cover with glass ware for 2 min~3 min; then open it to examine the smell and liquor color; make a record.

6.4.1 Soxhlet Extractor Method (arbitration method)

Measure according to the method stipulated in GB/T 5512.

6.4.2 Refractive Index Method (quick method)

Measure according to the method stipulated in Appendix A.

6.5 Moisture

Measure according to the method stipulated in GB/T 5009.3.

6.6 Ash Content

Measure according to the method stipulated in GB/T 5009.4.

6.7.1 Reagent

Petroleum ether. analytically pure, boiling range. 60°C~90°C.

d) Sterilized knife or scissor;

e) 70%~75% ethanol cotton ball.

6.1.2 Sampling Quantity

The samples are randomly selected; and the sampling quantity shall be computed according to formula (1).

Where.

A - quantity of samples required;

B - total quantity of products to be detected.

The number shall be rounded to integer when computing A; the fractional part shall be rounded upward. The sampling volume shall not be less than 500g.

6.1.3 Analysis Steps

Use scissors to cut the stitches and edge of sample package; use stainless steel spoon to pick up the sample from each package; place into the frosted wide-mouth bottle and plastic bag; close the bottle cap and plastic bag tightly. Fully mix the sample in the plastic bag; divide it into two parts. one for physiochemical inspection, one for sample reservation of shelf life. The sample in the frosted wide-mouth bottle shall be sent to sterile test laboratory for microbiological inspection. Label the sample; indicate the name, specification, batch number, quantity and production date.

For microbiological inspection, special refrigerator shall be used for storing sample.

General positive samples can only be dealt with 3 days after the report is issued (for special case, it may extend appropriately); imported positive samples can only be dealt with after storing for six month; the negative samples can be dealt with timely.

Sampling personnel shall wear clean working garment, hat and mask. Before sampling, use 70%~75% ethanol cotton ball to wash their hands and tools.