GB/T 19343-2003

Translated English of Chinese Standard: GB/T19343-2003

www.ChineseStandard.net

Sales@ChineseStandard.net

 GB

NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

ICS 67.190 X 33

GB/T 19343-2003

Chocolate and chocolate products

巧克力及巧克力制品

GB/T 19343-2003 -- How to BUY & immediately GET a full-copy of this standard?

- 1. www.ChineseStandard.net;
- 2. Search --> Add to Cart --> Checkout (3-steps);
- 3. No action is required Full-copy of this standard will be automatically & immediately delivered to your EMAIL address in 0~60 minutes.
- 4. Support: Sales@ChineseStandard.net. Wayne, Sales manager

Issued on: October 09, 2003 Implemented on: July 01, 2004

Issued by: General Administration of Quality Supervision, Inspection and Quarantine

Table of Contents

| Foreword | 3 |
|--------------------------|---|
| 1 Scope | 4 |
| 2 Normative references | 4 |
| 3 Terms and definitions | 5 |
| 4 Product classification | 6 |
| 5 Technical requirements | 6 |
| 6 Test methods | 7 |
| 7 Label | 8 |
| Appendix A | 9 |

Foreword

The consistency between this Standard and CAC CODEX STAN 87-1981 "Chocolate" is non-equivalent. And it refers to CODEX STAN 87-1981 the eighth stage draft "The Draft Recommendation of Chocolate and Chocolate Products".

Appendix A of this Standard is normative.

This Standard was jointly proposed by National Standardization Technical Committee on Food Industry and China General Chamber of Commerce.

This Standard was drafted by: National Standardization Technical Committee on Food Industry, Shanghai Tangjiu (Group) Co., Ltd., China National Food Industry Association - Candy Professional Committee, and Shanghai Nutrition Food Quality Supervision and Inspection Station, Effem Foods (Beijing) Co., Ltd., Shanghai Dachang Children's Food Co., Ltd., Beijing Yili Food Co., Ltd., Dongguan HSU FU CHI Candy Co., Ltd., Shanghai Shenfeng Food Co., Ltd., Shanghai Southern Cheers Yizhong Foodstuffs Co., Ltd., and Jibaili (China) Food Co., Ltd.

The main drafters of this Standard: Hao Yu, Wang Guojun, Wang Yanjing, Yu Yuqin, Zhang Bin, Chen Guoxing, Ling Shuguang, Ma Hao, Qian Degen, and Wu Chunzhu.

www.ChineseStandard.net

Chocolate and chocolate products

1 Scope

This Standard specifies the product categories, technical requirements, test methods and labeling requirements.

This Standard applies to the products specified in 3.1 and 3.2; and does not apply to the products of which the additive amount of non-cocoa fat is over 5%.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, subsequent amendments (excluding corrigenda) or revisions of these publications do not apply. However, the parties who have entered into agreement based on this Standard are encouraged to investigate the possibility of applying the most recent editions of this Standard. For undated references, the latest edition of the referenced document applies.

GB 2760 Hygienic standards for uses of food additives

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 - Examination of staphylococcus aureus

GB/T 4789.11 Microbiological examination of food hygiene - Examination of streptococcus hemolyticus

GB/T 5009.11 Method for determination of total arsenic in food

GB/T 5009.12 Method for determination of lead in foods

GB/T 5009.13 Method for determination of copper in foods

GB 7718 General standard for the labelling of foods

Dry matter in milk.

3.7

Milk fat

Fat in milk.

4 Product classification

4.1 Chocolate

- 4.1.1 Black chocolate: The chocolate that is in sepia or brown-black, and has bitter taste of cocoa.
- 4.1.2 Milk chocolate: The chocolate that is added with dairy products, is in brown or light brown, and has the cocoa and mastic flavor.
- 4.1.3 White Chocolate: The chocolate that is not added with non-fat cocoa substance.

4.2 Chocolate products

- 4.2.1 Mixed chocolate products: products which is made of chocolate and other foods, such as hazelnut chocolate, almond chocolate.
- 4.2.2 Coating chocolate products: products of which the coating is chocolate, such as wafer chocolate, candied fruit chocolate.
- 4.2.3 Sugar coated chocolate products: products of which the outer surface is coated (smeared) with sugar, such as chocolate beans.
- 4.2.4 Other type of chocolate products: chocolate products that are excluded from $4.2.1 \sim 4.2.3$.

5 Technical requirements

- **5.1** Food additives: It shall choose the food additive which is allowed by GB 2760.
- **5.2** Food nutritive fortifier: It shall choose the food nutritive fortifier which is allowed by GB 14880.
- **5.3** Appearance and sensory: It shall have the due-color, scent, taste, form of the specific chocolate and chocolate products; no odor, no visible impurities.
- **5.4** Additive amount of non-cocoa fat: In chocolate, the additive amount of non-cocoa vegetable fat must not be over 5%.

Appendix A

(normative)

Determination of chocolate fineness

A.1 Micrometer method

A.1.1 Apparatus and appliances

A.1.1.1 Digital display micrometer

Measuring range: (0~25) mm;

Accuracy: 0.001 mm.

A.1.1.2 Stainless steel spoon

A.1.1.3 Beaker

50 mL.

A.1.2 Reagents

Liquid paraffin.

A.1.3 Determination steps

A.1.3.1 Preparation of samples

Take about 20g of representative samples; place into a 50mL beaker; heat to 40°C~50°C to melt; stir them uniformly. Use stainless steel spoon to take about 5g of melted samples into a 50mL beaker (or plates). Add 15g of liquid paraffin that has been heated to 50°C; Mix them uniformly, without cohesive clumps.

Finish the determination of prepared samples in 5 min.

A.1.3.2 Zero setting of micrometer

Rotate the micrometer casing to make the distance between two measuring planes to be 10 mm; use soft paper or soft cloth to carefully wipe the measuring planes cleanly.

Turn on the micrometer; select the measuring range.

Rotate the ratchet slowly to let two measuring planes approach. When the two

This is an excerpt of the PDF (Some pages are marked off intentionally)

Full-copy PDF can be purchased from 1 of 2 websites:

1. https://www.ChineseStandard.us

- SEARCH the standard ID, such as GB 4943.1-2022.
- Select your country (currency), for example: USA (USD); Germany (Euro).
- Full-copy of PDF (text-editable, true-PDF) can be downloaded in 9 seconds.
- Tax invoice can be downloaded in 9 seconds.
- Receiving emails in 9 seconds (with download links).

2. https://www.ChineseStandard.net

- SEARCH the standard ID, such as GB 4943.1-2022.
- Add to cart. Only accept USD (other currencies https://www.ChineseStandard.us).
- Full-copy of PDF (text-editable, true-PDF) can be downloaded in 9 seconds.
- Receiving emails in 9 seconds (with PDFs attached, invoice and download links).

Translated by: Field Test Asia Pte. Ltd. (Incorporated & taxed in Singapore. Tax ID: 201302277C)

About Us (Goodwill, Policies, Fair Trading...): https://www.chinesestandard.net/AboutUs.aspx

Contact: Wayne Zheng, Sales@ChineseStandard.net

Linkin: https://www.linkedin.com/in/waynezhengwenrui/

---- The End -----