

This quick guide provides a summary of the Cocoa and Chocolate Products Regulations 2003 (CCPR). It is for small and medium sized businesses that produce chocolate products covered by the CCPR who need guidance on compositional and labelling requirements.

What kind of chocolate products are covered by the CCPR?

- Chocolate, including 'plain' or 'dark'
- Milk chocolate
- Family milk chocolate - known in the UK and Ireland as 'milk chocolate'
- White chocolate
- Filled chocolate
- A 'chocolate' (or a 'praline')
- Certain speciality chocolates

What are the main requirements of the Regulations?

Cocoa and chocolate products listed above must comply with the reserved descriptions set out in the Regulations. These include minimum ingredient requirements and specific labelling requirements. If you use one of the reserved descriptions then your product must be made according to the defined compositional criteria.

Composition of chocolate products

The basic ingredients of chocolate are cocoa products and sugars. Milk or milk products are also essential ingredients for milk chocolate, as are nuts for gianduja.

Minimum % requirements*

Reserved description	Total dry cocoa solids	Dry milk solids	Dry non-fat cocoa solids	Cocoa butter	Milk fat	Total fat: cocoa butter and milk fat
Chocolate	35	n/a	14	18	n/a	n/a
Chocolate with specific quality criteria e.g. extra fine	43	n/a	14	26	n/a	n/a
Milk chocolate (UK and Ireland) Family milk chocolate (EC)	20	20	2.5	n/a	5	25
Milk chocolate	25	14	2.5	n/a	3.5	25
Milk chocolate with specific quality criteria e.g. extra fine	30	18	2.5	n/a	4.5	25
White chocolate	n/a	14	n/a	20	3.5	n/a

* Additional requirements also apply for speciality chocolates, e.g. gianduja, vermicelli, couverture and chocolate a la taza

Additional permitted ingredients and calculating minimum percentages

- Percentages should be calculated on the chocolate portion alone, after the deduction of any additional ingredients, also called edible substances.
- When declaring cocoa solids or milk solids % minimums, calculations should be after deduction of the weight of other edible substances, but should include the weight of any vegetable fat and any ingredient specified in the reserved description.
- Additional ingredients are permitted up to 40 per cent of the weight of the finished product. Examples include fruit, nuts, caramel, biscuit and flavourings. Vegetable fats are not regarded as additional ingredients.
- For filled chocolate and pralines, the calculation should be made after the deduction of the weight of any additional ingredients and the filling.
- Producers should take into account production variability when declaring % minimums.
- Certain additives are permitted. These are controlled under food additives legislation.

Non-permitted ingredients

- Animal fats and their preparations not derived solely from milk.
- Flours; granular or powdered starch.
- Flavourings that mimic the taste of chocolate or of milk fat.
- Colours.

Labelling

What specific information does the CCPR require on the label?

- The appropriate reserved description from the Regulations.
- A declaration of the quantity of cocoa solids in the specific form 'Cocoa solids X% minimum'.
- A declaration of the milk content, if applicable, in the specific form 'Milk solids X% minimum'.
- A declaration of any vegetable fats used (max 5% limit) in the form of 'Contains vegetable fats in addition to cocoa butter'.

Additional labelling required by the Food Labelling Regulations 1996 (as amended)

- A list of ingredients (in descending order of weight), including any allergens present.
- A 'best before' or 'use by' date.
- Any special storage conditions or conditions of use.
- The name or business name and an address or registered office of either (or both) the manufacturer or packer, or a seller in the EU.
- Details of the place of origin of the food if failure to give it would mislead the purchaser.

What about filled chocolates and assorted chocolates?

- The name used for a filled chocolate product should include a description of the filling, informing the consumer of the true nature of the product to avoid it being confused with a similar product.
- Specific wording, i.e. 'chocolate with x filling' or 'chocolate with x centre' is required.
- A cocoa solids declaration is required for filled chocolates and pralines.
- When an assortment of different chocolates is sold and labelled as 'assorted chocolates' or 'assorted filled chocolates', there is no requirement to give an ingredients list for each individual chocolate, as a single list may be given.
- Single lists must represent accurately the ingredients in the assortment.
- Allergenic ingredients must be clearly highlighted.

What products are controlled by the CCPR, but not covered in this guide?

- Cocoa butter/cocoa powder/drinking chocolate.

What chocolate products are not covered by the CCPR?

- Chocolate products containing greater than 40% other ingredients.
- Chocolates filled with bakery products such as pastry and biscuit, or edible ice.

Further information

See the FSA's detailed Guidance Notes at [food.gov.uk/foodindustry/guidancenotes/labelregsguidance/chocguidance](https://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/chocguidance) or contact the Agency's Standards and Authenticity Branch on 020 7276 8154.