

(PREVIEW)
Indian Standard
SPECIFICATION FOR COCOA POWDER

FOREWORD

0.1 This Indian Standard (Third Revision) was adopted by the Indian Standards Institution on 30 June 1986, after the draft finalized by the Stimulant Foods Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Since the second revision of this standard in 1980, the need for updating the standard in order to accommodate differences in requirements for alkalized and non-alkalized cocoa powders, has been felt. In this revision, microbial limits have also been specified in order to produce cocoa powder hygienically.

0.2.1 The third revision is brought out to update the standard. Also the nomenclature for types of cocoa powder has been revised. The alkalized types of high fat, and low fat cocoa powders have been included, while break-fast cocoa powder and solubilized cocoa powder, being trade terminology have been deleted.

0.3 Cocoa powder is the partially defatted product derived from the Cocoa bean, the seed of *Theobroma cacao* L. The beans obtained from ripe pods are well fermented, dried, cleaned, roasted, cracked and freed from shell to obtain the nib. The nib is then finely ground in a cocoa liquor mill, when owing to friction heat, the fat, cocoa butter is liberated and the fluid cocoa mass obtained. Cocoa butter is subsequently extracted from this fluid mass in a hydraulic press. The resulting cocoa cake, is then cooled, broken and finely pulverized to obtain cocoa powder. Alkalized cocoa powder is produced by treatment of cocoa nibs or cocoa mass with solutions or suspensions of alkali, usually in the form of carbonates or bicarbonates of Sodium & Potassium, Calcium hydroxide or Ammonium carbonate. This treatment darkens the colour modifies the flavour and also improves the suspensibility (dispersibility) of cocoa powder in the beverage. The alkalization treatment is followed by drying to remove the excess moisture from the product.

1. SCOPE

1.1 The standard prescribes the requirements and methods of test for cocoa powder.