

カカオ豆について



株式会社明治のHPより

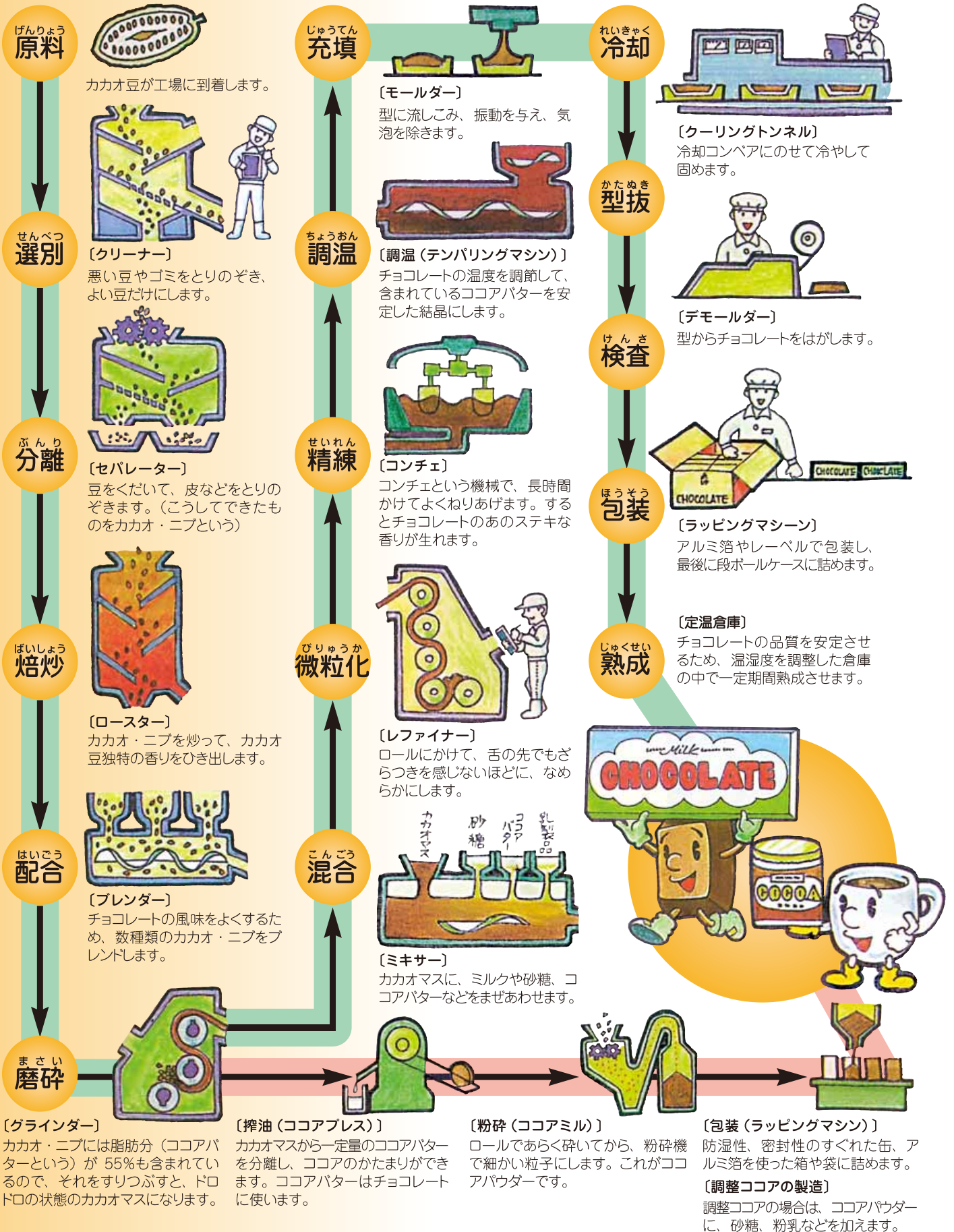
<https://www.meiji.co.jp/learned/factory/chocolate/slide.html#1>

カカオの実は「カカオポッド」と呼ばれています。カカオポッドは固い殻を持ち、その中の白い果肉（パルプ）の中にカカオ豆が30～40粒入っています。カカオ豆は、生産国で発酵・乾燥させた後、袋に詰められて輸送されます。



カカオ豆は全体の87%を占める胚乳(ニブ)、1%の胚芽(ジャーム)と約12%の外皮(ハスクまたはシェル)からなり、ニブは外皮によって覆われています。

チョコレート・ココアができるまで……



C O D E X A L I M E N T A R I U S

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE CODEX STAN 141-1983

Adopted in 1983. Revision: 2001. Amendment: 2014, 2016.

1. SCOPE

This standard applies to Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor, and Cocoa Cake, as defined, for the use in the manufacture of cocoa and chocolate products. These products may also be sold directly to the consumer.

2. DESCRIPTIONS**2.1. Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor)**

Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor is the product obtained from cocoa nib, which is obtained from cocoa beans of merchantable quality which have been cleaned and freed from shells as thoroughly as is technically possible with/without roasting, and with/without removal or addition of any of its constituents.

2.2 Cocoa cake

Cocoa Cake is the product obtained by partial or complete removal of fat from cocoa nib or cocoa mass.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Cocoa Mass (Cocoa/Chocolate Liquor)**

Cocoa Shell and Germ	- not more than 5% m/m calculated on the fat-free dry matter or - not more than 1.75% calculated on an alkali free basis (for Cocoa Shell only)
Cocoa Butter	- 47- 60% m/m

3.2 Cocoa Cake

Cocoa Shell and Germ	- not more than 5% m/m calculated on the fat-free dry matter or - not more than 4.5% calculated on an alkali free basis (for Cocoa Shell only)
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4. FOOD ADDITIVES**4.1 Acidity regulators and emulsifiers**

Acidity regulators and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Flavourings

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

5. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).