

## QCS – Chocolate proficiency scheme

Cacao trees were first cultivated by the Aztecs, who used the beans both as a form of currency and to produce a spiced drink known as ‘chocolatl’.

Over the years, many different types and flavours of chocolate have been developed and cacao derivatives are often blended with other ingredients to produce a diverse range of produce.

Chocolate products are also one of the few food commodities whose composition is controlled at European Union. Directive 2000/36/EC ‘relating to cocoa and chocolate products intended

for human consumption’, sets common rules and definitions with regard to the composition, manufacture, packaging and labelling of chocolate and cocoa products.

Consumption of contaminated chocolate is rare yet there have been sporadic global outbreaks which have led to product recalls. The consequence is damaged reputations, possible legal actions resulting in huge financial damage and more.

Our QCS scheme offers chemical and microbiological testing parameters for chocolate and cocoa powder.



## Scheme operation

Our QCS scheme year operates from January to December and test materials are despatched three times per annum. Round despatch dates and reporting deadlines are available on our current QCS application form, and further information can be found in our QCS scheme description. These documents can be downloaded from our website [www.lgcstandards.com](http://www.lgcstandards.com)

| Test material | Analytes   |
|---------------|--|
| Chocolate.    | <b>Chemical</b><br>Butyric acid, Fat, Moisture, Theobromine, Total nitrogen, Total sugars.<br><b>Enumeration</b><br>Coliforms, Enterobacteriaceae, Enterococci, Total aerobic mesophilic count, Yeast and mould.<br><b>Detection</b><br><i>Salmonella</i> species. |
| Cocoa powder. | <b>Chemical</b><br>Ash, Fat, Moisture, Theobromine.<br><b>Enumeration</b><br>Coliforms, Enterobacteriaceae, Enterococci, Total aerobic mesophilic count, Yeast and mould.<br><b>Detection</b><br><i>Salmonella</i> species.  |

For further information contact LGC Standards:



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