

IOCCC Publications



The International Office of Cocoa, Chocolate and Sugar Confectionery (IOCCC) has made available the following analytical methods.

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IOCCC METHODS

- 1 1952 Determination of Moisture (Oven Method) (*formerly 3/1952*).
- 2 1961 Determination of iso-oleic acid (*formerly 8g/1961*).
- 3 1962 Sampling (Cocoa Powder, Bars of Chocolate, Cocoa Mass Block of Chocolate and Cocoa Butter) (*formerly 1/1962*).
- 4 1962 Determination of the Melting Point of Cocoa Butter (*formerly 8b/1962*).
- 5 1962 Determination of the Semi-micro Values (*formerly 8i/1962*).
- 6 1963 Organoleptic Examination (Cocoa Powder) (*formerly 2/1963*).
- 7 1963 Determination of Milk Protein (according to G.R. Jansen) (*formerly 6c/1963*).
- 8 1963 Colorimetric Determination of the Cocoa Pigments (according to T.A. Rohan and G. Neirinckx) (*formerly 11/1963*).
- 9 1998 Transfer of Packaging Odours to Cocoa and Chocolate Products (according to L. Robinson, modified by F. Chastellain) (*formerly 12/1964*).
- 10 1970 Total Sterol Determination (*formerly 14/1970*).
- 11 1970 Determination of Cocoa Powder Fineness (75 micron sieve) (*formerly 13/1970*).
- 12 1971 Manufacturing Process for Small Scale Chocolate Samples (*formerly 15/1971*).
- 13 1972 Determination of Total Nitrogen (Protein) in Cocoa and Chocolate Products (*formerly 6a/1972*).
- 14 1972 Determination of Total Fat in Cocoa Product (HC Hydrolysis Method) (*formerly 8a/1972*).
- 15 1972 Electrometric pH - Determination of Cocoa and Chocolate Products (*formerly 9/1972*).
- 16 1973 Determination of Ash in Cocoa and Chocolate Products (*formerly 4a/1973*).
- 17 1973 Determination of Milk Protein in Chocolates (AOAC Method) and Addendum (*formerly 6b/1973*).
- 18 1973 UV-Extinction Values for Cocoa Butter (*formerly 8d/1973*).
- 19 1973 UV-Extinction Values for Cocoa Butter after washing with 0,1 n NaOH (*formerly 8e/1973*).
- 1973 Viscosity of Chocolate—Determination of Casson Yield Value and Casson Plastic Viscosity (*formerly 10/1973*) (abandoned).
- 20 1973 Gas liquid Chromatographic Analysis of Sterols of Cocoa Butter (*formerly 16/1973*).
- 21 1973 Preparation of Methyl Esters of Cocoa Butter Fatty Acids (*formerly 17a/1973*).
- 22 1973 Analysis of Methyl Esters of Cocoa Butter Fatty Acids by Gas Liquid Chromatography (*formerly 17b*).
- 23 1988 Determination of the Unsaponifiable Matter in Cocoa Butter (*formerly 102/1988*).
- 24 1988 Determination of the Alkalinity of Soluble and Insoluble Ash in Cocoa and Chocolate Products (*formerly 103/1988*).
- 25 1988 Determination of the Water-insoluble, Water-soluble and Acid-insoluble Ash in Cocoa and Chocolate Products (*formerly 104/1988*).
- 26 1988 Determination of Moisture (Karl Fischer Method) (*formerly 105/1988*).
- 27 1988 Determination of Wettability of Instant Cocoa Powder in Water (*formerly 106/1988*).
- 28 1988 Determination of Purines in Cocoa and Cocoa Products (*formerly 107/1988*).
- 29 1988 Determination of the "Blue Value" (*formerly 108/1988*).
- 30 1988 Determination of the Content of Ammoniacal Nitrogen in Cocoa Beans and in Unalkalized Cocoa Mass (*formerly 109/1988*).
- 31 1988 Determination of the Cooling/Solidification Curve of Cocoa Butter and of other Fats used in Chocolate and Confectionery Products (*formerly 110/1988*).
- 32 1989 Determination of D-Sorbitol in Chocolate and Sugar Confectionery Products by Means of Sorbitol-Dehydrogenase (*formerly 112/1989*).