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**Animal and vegetable fats and oils —  
Cocoa butter equivalents in cocoa butter  
and plain chocolate —**

**Part 1:  
Determination of the presence of cocoa  
butter equivalents**

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*Corps gras d'origines animale et végétale — Équivalents au beurre de cacao dans le beurre de cacao et dans le chocolat de ménage —*

*Partie 1: Détermination de la présence d'équivalents au beurre de cacao*

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# Contents

Page

Foreword.....	iv
Introduction .....	v
1 Scope .....	1
2 Terms and definitions .....	1
3 Principle.....	1
4 Reagents and materials .....	1
5 Apparatus .....	2
6 Sampling.....	2
7 Preparation of test sample.....	3
7.1 Preparation of cocoa butter CRM for calibration purposes and system suitability check .....	3
7.2 Preparation of chocolate sample .....	3
8 Procedure .....	3
8.1 Fat extraction .....	3
8.2 Separation of individual triacylglycerols by HR-GC .....	3
8.3 Identification.....	3
9 Calculation.....	4
9.1 Determination of response factors .....	4
9.2 Calculation of percentages of triacylglycerols.....	4
9.3 Decision if sample is pure cocoa butter.....	4
10 Procedural requirements .....	5
10.1 General considerations .....	5
10.2 System suitability .....	5
11 Precision.....	5
11.1 Interlaboratory test .....	5
11.2 Repeatability.....	6
11.3 Reproducibility.....	6
12 Test report .....	6
Annex A (informative) Results of interlaboratory test.....	7
Bibliography .....	12

## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 23275-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

ISO 23275 consists of the following parts, under the general title *Animal and vegetable fats and oils — Cocoa butter equivalents in cocoa butter and plain chocolate*:

— *Part 1: Determination of the presence of cocoa butter equivalents*

— *Part 2: Quantification of cocoa butter equivalents*

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## Introduction

“Cocoa butter equivalents” is the general term for fats used to replace cocoa butter in chocolate. They resemble the chemical composition and physical properties of cocoa butter very closely, making them therefore extremely difficult to quantify and even in some cases to detect. In principle, cocoa butter equivalents must by definition be fats low in lauric acid, rich in symmetrical mono-unsaturated triacylglycerols of the type 1,3-dipalmitoyl-2-oleoylglycerol, 1-palmitoyl-2-oleoyl-3-stearoylglycerol and 1,3-distearoyl-2-oleoylglycerol, miscible with cocoa butter, and obtained only by refining and fractionation.

Within the European Union, the following vegetable fats, obtained from the plants listed below, may be used singly or in blends, according to Directive 2000/36/EC [1]:

- illipé, Borneo tallow or tengkawang (*Shorea* spp.),
- palm oil (*Elaeis guineensis*, *Elaeis olifera*),
- sal (*Shorea robusta*),
- shea (*Butyrospermum parkii*),
- kokum gurgi (*Garcinia indica*), and
- mango kernel (*Mangifera indica*).

This part of ISO 23275 specifies a procedure for the detection of these fats (restrictions are only made for pure illipé fat samples) in cocoa butter and plain chocolate. ISO 23275-2 specifies a procedure allowing a reliable quantification of these fats at the level of 5 %, complying with the statutory limit laid down in Directive 2000/36/EC [1] of the European Parliament and the Council.

To facilitate the usage of both parts of ISO 23275, an analytical toolbox named “CoCal-1” has been established. “CoCal-1” contains the validated methods for detection (part 1) and quantification (part 2) of CBEs in plain chocolate, and also a certified cocoa butter reference material (IRMM-801) to calibrate the analyst’s instruments and an electronic evaluation sheet for Microsoft Excel® to calculate the final result. An analyst working on CBE detection and quantification has only to calibrate the gas chromatographic separation system using IRMM-801, separate the triglyceride fractions of the sample in question, and use the electronic evaluation sheet for subsequent data treatment to detect and quantify CBEs.

Information on “CoCal-1” is available on the website of the Institute for Reference Materials and Measurements: <http://www.irmm.jrc.be>.

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# Animal and vegetable fats and oils — Cocoa butter equivalents in cocoa butter and plain chocolate —

## Part 1: Determination of the presence of cocoa butter equivalents

### 1 Scope

This part of ISO 23275 specifies a procedure for the detection of cocoa butter equivalents (CBEs) in cocoa butter (CB) and plain chocolate by high-resolution capillary gas liquid chromatography (HR-GC) of triacylglycerols and subsequent data evaluation by regression analysis.

The method is applicable for the detection of 2 % CBE admixture to cocoa butter, corresponding to about 0,6 % CBE in chocolate (i.e. the assumed fat content of chocolate is 30 %).

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### 2 Terms and definitions (standards.iteh.ai)

For the purposes of this document, the following terms and definitions apply.

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**cocoa butter equivalents**  
**CBEs**

fats detected in cocoa butter and plain chocolate according the procedure specified in this part of ISO 23275

**NOTE** The result is expressed as a qualitative result, i.e. CBEs present/CBEs not present (YES/NO).

### 3 Principle

Cocoa butter, or the fat obtained by solvent extraction from plain chocolate, is separated by HR-GC into triacylglycerol fractions according to their molecular mass and degree of unsaturation. The presence of CBEs is detected by linear regression analysis applied to individual triacylglycerol fractions of the fat analysed.

### 4 Reagents and materials

Use only reagents of recognized analytical grade, unless otherwise stated.

**WARNING — Attention is drawn to the regulations which specify the handling of dangerous matter. Technical, organizational and personal safety measures shall be followed.**

**4.1 Cocoa butter Certified Reference Material (CRM) IRMM-801 [2]**, for calibration purposes and system suitability check.

**4.2 Fat solvent**, non-chlorinated solvents (e.g. diethyl ether, *n*-heptane, iso-octane).

## 5 Apparatus

**5.1 Analytical balance**, with a readability of 0,1 mg.

**5.2 Drying oven**, maintained at 55 °C.

A dry heater block may be used.

**5.3 Food grater**, i.e. a kitchen blender with a design featuring the motor above the receiving container to avoid melting the samples<sup>1)</sup>.

**5.4 Rotary evaporator**.

Alternative evaporation procedures may be used.

**5.5 Pipettes**, of capacity 1 ml.

**5.6 Volumetric flasks**, of capacity 20 ml.

**5.7 Microsyringe**, with maximum volume 10 µl, graduated to 0,1 µl, or **automatic sampler**.

**5.8 Gas chromatograph (GC)**, fitted with a cold on-column injection system and a flame ionization detector (FID).

Alternative injection systems [e.g. a split injector, a programmed temperature vaporizer (PTV) or a moving-needle injector] may be used provided the same results are obtained as indicated in 10.2.

The separation and detection have been found to be satisfactory if the following experimental conditions are followed:

- GC column: 25 m to 30 m length, with 0,25 mm i.d. fused silica coated with thermostable 50 % phenylmethylpolysiloxane to a film thickness of 0,1 µm to 0,15 µm.
- temperature programme: 100 °C (initial temperature), programme rate 30 °C/min to 340 °C (final temperature).
- carrier gas: helium or hydrogen (purity ≥ 99,999 %).

NOTE Suitable columns and alternative experimental conditions, used in an international collaborative study, are listed in Annex A. Operating conditions may be changed to obtain optimum separation of cocoa butter triacylglycerols.

**5.9 Chromatographic data system**.

## 6 Sampling

A representative sample should have been sent to the laboratory. It should not have been damaged or changed during transport or storage.

Sampling is not part of the method specified in this part of ISO 23275. A recommended sampling method is given in ISO 5555.

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1) Philips HR2833 is an example of suitable equipment available commercially.

This information is given for the convenience of the users of this part of ISO 23275 and does not constitute an endorsement by ISO of this product.



## 7 Preparation of test sample

### 7.1 Preparation of cocoa butter CRM for calibration purposes and system suitability check

Before opening and using the cocoa butter CRM (4.1), the ampoule shall be warmed in a drying oven (5.2) until the contents have melted. When a clear solution is obtained, mix the contents by repeated inversion for not less than 20 s. Then open and transfer the contents to a clean vial, which can be tightly sealed and preserved in a cool place for future usage.

### 7.2 Preparation of chocolate sample

Chill approx. 200 g of chocolate until hard, and grate to fine granular condition using a mechanical device (5.3). Mix thoroughly and preserve in tightly stoppered bottle in a cool place.

## 8 Procedure

### 8.1 Fat extraction

Separate the fat from 10 g to 40 g of grated chocolate (as described in 7.2) by extracting with two or three 100 ml portions of a fat solvent (4.2). Centrifuge and decant. Combine the extracts and evaporate most of the fat solvent (5.4) then finally dry it under a stream of nitrogen.

Alternative extraction procedures may be used (e.g. by Soxhlet, by supercritical carbon dioxide or by using microwaves) provided that the same results are obtained.

### 8.2 Separation of individual triacylglycerols by HR-GC

The test samples [cocoa butter, fat extracted from chocolate, cocoa butter CRM (4.1)] shall be warmed in a drying oven (5.2) until completely melted. If the liquid sample contains sediment, filter the sample inside the oven to obtain a clear filtrate. Pipettes (or similar equipment) used for transferring the sample during weighing operations should be brought to a temperature of ca. 55 °C in a drying oven (5.2) in order to avoid partial fat fractionation.

Weigh ca. 0,2 g of test sample in a 20 ml volumetric flask (5.6) and dilute to the mark with a suitable fat solvent (4.2). Pipette (5.5) 1 ml of the resulting solution into another 20 ml volumetric flask and dilute to the mark with the same solvent.

Inject 0,5 µl to 1,0 µl of the final test solution ( $\rho_{\text{fat}} = 0,5 \text{ mg/ml}$ ) into the HR-GC system using the cold on-column injection system.

Alternative sample amounts and injectors may be used provided that the detection system employed gives a linear response and the system suitability criteria (10.2) are met.

### 8.3 Identification

Identification of the five major triacylglycerol fractions [1,3-dipalmitoyl-2-oleoylglycerol (POP), 1-palmitoyl-2-oleoyl-3-stearoylglycerol (POS), 1-palmitoyl-2,3-dioleoylglycerol (POO), 1,3-distearoyl-2-oleoylglycerol (SOS), and 1-stearoyl-2,3-dioleoylglycerol (SOO)] is made by comparison of the retention times of the test samples with those of the cocoa butter CRM (4.1). In general, triacylglycerols appear in order of increasing number of carbon atoms and of increasing unsaturation for the same number of carbon atoms. The elution order of the triacylglycerols of the cocoa butter CRM is given in the example chromatogram (Figure A.1).

## 9 Calculation

### 9.1 Determination of response factors

Determine the response factors of the triacylglycerols POP, POS, POO, SOS and SOO by injection of the cocoa butter CRM solution using experimental conditions identical to those used for the samples. Calculate the percentage of each of the five triacylglycerol fractions by the following equations:

$$P_{\text{ref},i} = \frac{A_{\text{ref},i}}{\sum A_{\text{ref},i}} \times 100 \% \quad (1)$$

$$F_i = \frac{w_{\text{ref},i}}{P_{\text{ref},i}} \quad (2)$$

where

$P_{\text{ref},i}$  is the percentage of triacylglycerol  $i$  in the cocoa butter CRM (from peak areas);

$A_{\text{ref},i}$  is the peak area of the triacylglycerol  $i$  in the cocoa butter CRM;

$\sum A_{\text{ref},i}$  is the sum of the peak areas attributed to POP, POS, POO, SOS, SOO in the cocoa butter CRM;

$F_i$  is the detector response factor of triacylglycerol  $i$  in the cocoa butter CRM;

$w_{\text{ref},i}$  is the mass fraction, in percent, of triacylglycerol  $i$  in the cocoa butter CRM as given in the certificate [2].

Report the results to two decimal places.

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### 9.2 Calculation of percentages of triacylglycerols

Calculate the percentages of the triacylglycerols POP, POS and SOS in the test sample by

$$w_{\text{test},i} = \frac{F_i \times A_{\text{test},i}}{\sum (F_i \times A_{\text{test},i})} \times 100 \% \quad (3)$$

where

$w_{\text{test},i}$  is the mass fraction, in percent, of triacylglycerol  $i$  in the test samples;

$A_{\text{test},i}$  is the peak area corresponding to the triacylglycerol  $i$  in the test sample;

$F_i$  is the response factor as determined in 9.1.

Report the results to two decimal places.

### 9.3 Decision if sample is pure cocoa butter

The variability of the triacylglycerol composition of cocoa butter is expressed by Equation (4) using the normalized triacylglycerols, i.e. %POP + %POS + %SOS = 100 % as determined in Equation (3):

$$\text{POP} = 43,734 - 0,733 \times \text{SOS} \quad (4)$$

(residual standard deviation = 0,125)

The principle of the method is that for cocoa butter samples POS is practically constant for wide variations of POP and SOS, resulting in a linear relationship [so-called “CB-line”, Equation (4)] between POP and SOS. All CB/CBE mixtures will cause the triacylglycerol analysis to deviate from the “CB-line” to the extent that their POS value differs from the POS value of cocoa butter. Equation (4) was established by using a standardized database of the triacylglycerol profile of 74 individual genuine cocoa butters evaluated and in-house validated [3]. The cocoa butter CRM (4.1) was used to standardize the applied analytical methodology for the determination of the triacylglycerol profile of the cocoa butters.

For 99 % of all analyses, pure cocoa butter complies with

$$\text{POP} < 44,025 - 0,733 \times \text{SOS} \quad (5)$$

A higher value for POP, as given by Equation (5), means that the sample is not pure cocoa butter. The advantage of the approach elaborated is that by using the cocoa butter CRM for calibration purposes, the mathematical expression can be used by individual testing laboratories for verifying the purity of cocoa butter, without tackling the problem of establishing a “CB-line” as a prerequisite. Calibration by the cocoa butter CRM automatically links the results obtained in a laboratory to the cocoa butter triacylglycerol database and the elaborated decision rule [Equation (5)].

## 10 Procedural requirements

### 10.1 General considerations

The details of the chromatographic procedure depend, among other factors, on the equipment, the type, age, and supplier of the column, the means of introduction of the test solution, the sample size, and the detector. Different column lengths and brands may be used, and injection volumes may be varied, if the requirements of the system suitability tests (10.2) are met.

### 10.2 System suitability

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The cocoa butter CRM (4.1) shall be used to check the suitability of the separation system.

#### a) Resolution

The HR-GC separation system shall be capable of separating the critical pairs POS/POO and SOS/SOO with a chromatographic resolution of at least 1,0. In the case of failure, the chromatographic conditions (e.g. sample size, column temperature, carrier gas flow) must be optimized.

#### b) Determination of detector response factors

To check the assumption that flame-ionization detector response factors of triacylglycerols do not differ significantly from unity, the cocoa butter CRM shall be analysed applying standard GC conditions. Experience has shown that for a properly functioning chromatographic system the response factors for the five main triacylglycerols (POP, POS, POO, SOS, SOO) vary within a range of 0,80 to 1,20.

## 11 Precision

### 11.1 Interlaboratory test

Details of an interlaboratory test on precision of the method are summarized in Annex A. The values derived from this interlaboratory test may not be applicable to concentration ranges and matrices other than those given.

NOTE As an aid to verify the proper functioning of the chromatographic system, precision data for the three triacylglycerols POP, POS and SOS (normalized to 100 %) are given in 11.2 and 11.3.