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## Cocoa beans — Specification

*Fèves de cacao — Spécifications*



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## 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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: Foreword - Supplementary information

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 18, *Cocoa* (former WG 4, *Cocoa*, of ISO/TC 34).

This second edition cancels and replaces the first edition (ISO 2451:1973), which has been technically revised.

# Cocoa beans — Specification

## 1 Scope

This International Standard specifies the requirements, classification, test methods, sampling, packaging, and marking for cocoa beans.

Recommendations relating to storage and disinfestation are given as a guide in [Annexes A](#) and [B](#) respectively.

## 2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 1114, *Cocoa beans — Cut test*

ISO 2291, *Cocoa beans — Determination of moisture content (Routine method)*

ISO 2292, *Cocoa beans — Sampling*

## 3 Terms and definitions

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

### 3.1 adulteration

alteration of the composition of graded cocoa by any means whatsoever so that the resulting mixture or combination is either not of the grade prescribed, or its quality or flavour is injuriously affected, or its bulk or mass is altered

### 3.2 bean cluster

two or more beans joined together which cannot be separated by using the finger and thumb of both hands

### 3.3 bean count

total number of whole beans per 100 g derived in accordance with the test method specified in [Annex C](#)

### 3.4 broken bean

cocoa bean of which a fragment is missing, the remaining part being more than half of a whole bean

### 3.5 cocoa bean

seed of the cocoa tree (*Theobroma cacao* Linnaeus)

Note 1 to entry: Commercially, and for the purposes of this International Standard, the term refers to the whole seed, which has been fermented and dried.

### 3.6 contamination

presence of a smoky, hammy, or other smell not typical to cocoa, or a substance not natural to cocoa, which is revealed during the cut test or physical inspection of a sample