



Cocoa and Chocolate Products

From a Gift of the Gods to a Global Semiluxury Food

Due to its full-flavoured taste, cocoa has been popular food for many years. As early as the time of the Aztecs it was considered to be of multiple benefits: food of the gods, cure and currency. These days cocoa is an important import product and the raw material for the chocolate production.

According to estimates, cocoa beans contain about 300 different substances. Most of them are health enhancing, like the natural flavonoids, which help preventing cardiovascular diseases. But most of all, this product is popular because of its delicious and incomparable flavour that refines many sweet dishes and cannot be renounced from the sweet production line.

Expertise of Eurofins

Being an experienced and reliable partner for ensuring quality and security of cocoa goods, Eurofins helps supervise the whole production stages from raw ingredients to intermediates to finished cocoa and chocolate products. Moreover, Eurofins' experts support customers in labelling checks and determination of nutritional values in accordance with the requirements of regulation (EU) No. 1169/2011 on the provision of food information to consumers.

Relevant Products

- Cocoa
(-beans, -powder, -butter, -liquor)
- Chocolate
- Filled chocolate
- Raw materials
- ... and other products containing cocoa and chocolate

Service Portfolio

- Residues and contaminants
 - Mycotoxins (Ochratoxin A, aflatoxins)
 - Pesticides
 - PAH (polycyclical aromatic hydrocarbons)
 - Process contaminants (e.g. furan, acrylamide, 3-MCPD esters incl. glycidol)
 - Fumigants like bromide, phosphine
 - Heavy metals like lead, cadmium, mercury, arsenic
 - Residues of mineral oil from jute bags and other sources
- Microbiology and hygiene testing
 - Hygiene-related bacteria
 - Spoilage microorganisms
 - Pathogenic bacteria and their toxins
 - Bacteria classification
- Allergens
- Authenticity checks
- Labelling and marketability check (national and international)
- Analysis of ingredients
 - Nutritional values („Big 7“ according to regulation (EU) No 1169/2011 and „Big 8“)
 - Theobromine
 - Caffeine
 - Vanillin
 - Butyric acid (milk fat)
 - Additives (e.g. preservatives, antioxidants, sweeteners, steviol glycosides, dyes, sugar substitutes)
 - Vitamins
 - Minerals
 - Soy lecithin
- Sensory testing
 - Investigation of profiles (e.g. with flavour, acidity and body)
 - Sensory profiles in comparison to product specifications
 - Descriptive tests
 - Non-cocoa components
- ... and many other analyses

