

Article 4 Request
Regulation (EU) 2015/2283

Recipient Member State: Ireland, Food Safety Authority of Ireland (FSAI)

Name of the Food: Deodorised cocoa butter

Date: 05/04/2022

Description of the food

‘Deodorised cocoa butter’ is obtained by first pressing or solvent extracting cocoa butter from cocoa beans, followed by a 2-step deodorisation process with heat and pressure (steam injection). Deodorisation may be done under vacuum or under an inert gas to avoid oxidation of fatty acids. ‘Deodorised cocoa butter’ meets the specifications (i.e., free fatty acid content and unsaponifiable matter) laid out for ‘cocoa butter’ in Annex I to Directive 2000/36/EC relating to cocoa and chocolate products intended for human consumption.

‘Deodorised cocoa butter’ is intended to be used like non-deodorised cocoa butter, in chocolate and chocolate products for the general population in a concentration of 8 to 12 %.

Novel or Not Novel

The FSAI considers that ‘deodorised cocoa butter’ is **not novel**.

Reasons why it is not novel

The starting raw material, cocoa butter, is not a novel food and it is obtained either via mechanical pressing of cocoa beans or via solvent extraction of cocoa beans according to Directive 2009/32/EC on extraction solvents used in the production of foodstuffs and food ingredients.

Deodorisation, a process used for the removal of undesirable substances such as free fatty acids and other volatile compounds, is common in the processing and refining of edible fats and oils and has been used within the European Union before 15 May 1997. In this case, traditional deodorisation is replaced by a 2-step deodorisation process (i.e., two consecutive steps at different pressure and temperature) and does not give rise to significant changes in the composition or structure of a food, affecting its nutritional value, metabolism, or level of undesirable substances.

‘Deodorised cocoa butter’ meets the specifications laid out for ‘cocoa butter’ in Directive 2000/36/EC.

Appropriate Novel Food Category

Not applicable.