

ASEAN STANDARD FOR COCOA BEAN
(ASEAN Stan 34:2014)

1. DEFINITION OF PRODUCE

This standard applies to dried cocoa bean of commercial varieties grown from *Theobroma cacao* L. supplied to processors for human consumption.

2. PROVISIONS CONCERNING QUALITY**2.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the cocoa bean must be:

- whole;
- characteristics of the variety;
- dry with not more than 7.5% moisture content;
- clean, practically free of any visible foreign matter and less than or equal to 2.5% waste¹ by weight;
- sound, free of defect and deterioration in quality that may make it unfit for consumption;
- practically free of physical damage;
- practically free of abnormal external moisture;
- practically free from mycotoxin producing mould;
- practically free of pests, and damage caused by them affecting the general appearance of the produce;
- free from bean clusters and practically free from double bean;
- free of any foreign smell and/or taste.

2.1.1 The cocoa bean must be harvested and have reached an appropriate degree of maturity, in accordance with the variety, season and the area in which they are grown.

The development and condition of the cocoa bean must be such as to enable them to arrive in satisfactory condition at the place of destination.

2.2 CLASSIFICATION

Cocoa bean is classified in three classes defined below

2.2.1 "Extra" Class

Cocoa bean in this class must be of superior quality. It must be free of waste and practically free of defects as indicated in Table 2, provided these do not affect the

¹ waste shall mean flat bean, fragments, pieces of shell, dried placenta and dried pulp

general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Cocoa bean in this class must be of good quality. Waste must be less than or equal to 2% by weight. The following defects as indicated in Table 2, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.3 Class II

Cocoa bean in this class does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects as indicated in Table 2, however, may be allowed provided the cocoa bean retains its essential characteristics as regards the quality, the keeping quality and presentation.

3. PROVISIONS CONCERNING SIZING

Size is determined by bean count per 100g weight, in accordance with the following table:

Table 1. Size codes based on bean count

Size Code	Bean count (100g)
1	<100
2	101-110
3	111 – 120
4	>120

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 QUALITY TOLERANCE

Table 2. Allowed Defects

Type of Defect	Allowed Defect (%)		
	Extra Class	Class I	Class II
Mouldy (other than mycotoxin producing mould)	< 3	< 3	< 4
Slaty ²	< 3	< 5	< 8
Other Defects (i.e. Insect Damage and Germinated beans)	< 2.5	< 3	< 5

4.2 SIZE TOLERANCES

For Extra Class, 5% and for Class I and II, 10% by number or weight for beans corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The content of each package (or lot for produce presented in bulk) must be uniform and contain only cocoa bean of the same origin, variety and/or commercial type, quality and size. The visible part of the content of each package (or lot for produce presented in bulk) must be representative of the entire content.

5.2 PACKAGING

Cocoa bean must be properly packed in such a way as to protect the produce. The materials used inside the package must be clean and of good quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

5.2.1 Description of Containers

² slaty bean - unfermented cocoa bean which shows a grey or purple colour on half or more of the surface exposed by the cut test

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the cocoa bean. Packages (or lot for produce presented in bulk) must be practically free of foreign matter and smell.

6. MARKING OR LABELLING

6.1 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

6.1.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

6.1.2 Nature of Produce

Name of produce, variety and/or commercial type.

6.1.3 Origin of Produce

Country of origin and, optionally, district where grown or national, regional or local place name.

6.1.4 Commercial Identification

- Produce / product name;
- Variety name (optional);
- Class;
- Size;
- Number of units (optional);
- Net weight (optional).

6.1.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

Cocoa bean shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs for Pesticides, and/or by authority for this commodity.

7.2 OTHER CONTAMINANTS

Cocoa bean shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission and/or by authority for this commodity.

8. HYGIENE

8.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts (CAC/RCP 59:2005) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

9. METHODS OF ANALYSIS AND SAMPLING

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

References:

ASEAN Harmonized MRLs for Pesticides

CODEX CAC/RCP 1-1969, Rev 4-2003. General Principles of Food Hygiene.

CODEX CAC/RCP 59:2005. Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts.

CODEX STAN 1-1985, Revision 1-1991. Codex General Standard for the Labeling of Prepackaged Foods.

Indonesian National Standard for Cocoa bean (SNI 01-2323:2008/Amd. 1:2010, ICS 67.140.30)

Philippine National Standard for Cacao or Cocoa bean – Specification (PNS/BAFPS 58:2008, ICS 67.140.30)

Malaysian Standard MS 293 : 2005 Cocoa Beans – Specification for Grading (Fourth Revision) (ICS : 67.140.30)

Vietnam National Standard for Cocoa bean (TCVN 7519:2005)

2011 Standard Layout for UNECE Standard on Dry and Dried Produce

VERNACULAR NAMES OF COCOA BEAN IN THE ASEAN REGION

Country	Common Name
Brunei Darussalam	Koko
Cambodia	Ca cao
Indonesia	Biji kakao Biji coklat
Lao PDR	Mak kakao
Malaysia	Koko
Myanmar	
Philippines	Cacao/Kakaw
Thailand	Co coa
Vietnam	Hat cacao