

31.1.01

AOAC Official Method 970.20

Cacao Products

Preparation of Laboratory Sample

Procedure

First Action 1970

(a) *Powdered products*.—Mix thoroughly and preserve in tightly stoppered bottles.

(b) *Chocolate products*.—(1) Chill ca 200 g sweet or bitter chocolate until hard, and grate or shave to fine granular condition. Mix thoroughly and preserve in tightly stoppered bottle in cool place. Alternatively,

(2) Melt ca 200 g bitter, sweet, or milk chocolate by placing in suitable container and partly immersing container in bath at ca 50°C. Stir frequently until test portion melts and reaches temperature of 45°–50°C. Remove from bath, stir thoroughly, and while still liquid, remove test portion for analysis, using glass or metal tube, 4–10 mm diameter, provided with close-fitting plunger to expel test portion from tube, or disposable plastic syringe.

Reference: *JAOC* **53**, 388(1970).