

used, when the plunger is pressing against the contents of the press cylinder with a pressure of 384 pounds per square inch of plunger face.

(iv) The sieving device referred to in paragraph (c)(2)(xii) of this section consists of three sieves, each approximately 1 foot square, loosely mounted, one above the other, in a metal frame. The mesh in the top sieve complies with the specifications for 1½-inch woven-wire cloth as prescribed in paragraph (a)(7) of this section. The meshes in the sieves below comply with similar specifications for 1-inch and ½-inch woven-wire cloth as set forth in the same publication. The sides of each sieve are formed, in a raised rim, from ¾-inch × ⅛-inch metal strap. The frame has tracks made of ⅝-inch angle metal to support each sieve under each side. The tracks are so positioned as to permit each sieve a free vertical travel of 1¾ inches.

(4) If canned tuna falls below the applicable standard of fill of container prescribed in paragraph (c)(1) of this section, the label shall bear the general statement of substandard fill provided in §130.14(b) of this chapter, in the manner and form therein specified.

[42 FR 14464, Mar. 15, 1977, as amended at 47 FR 11833, Mar. 19, 1982; 49 FR 10102, Mar. 19, 1984; 54 FR 24896, June 12, 1989; 55 FR 45797, Oct. 31, 1990; 56 FR 6263, Feb. 15, 1991; 58 FR 2884, Jan. 6, 1993; 61 FR 14480, Apr. 2, 1996; 63 FR 14035, Mar. 24, 1998]

PART 163—CACAO PRODUCTS

Subpart A—General Provisions

Sec.

163.5 Methods of analysis.

Subpart B—Requirements for Specific Standardized Cacao Products

163.110 Cacao nibs.
 163.111 Chocolate liquor.
 163.112 Breakfast cocoa.
 163.113 Cocoa.
 163.114 Lowfat cocoa.
 163.117 Cocoa with dioctyl sodium sulfosuccinate for manufacturing.
 163.123 Sweet chocolate.
 163.130 Milk chocolate.
 163.135 Buttermilk chocolate.
 163.140 Skim milk chocolate.
 163.145 Mixed dairy product chocolates.
 163.150 Sweet cocoa and vegetable fat coating.

163.153 Sweet chocolate and vegetable fat coating.

163.155 Milk chocolate and vegetable fat coating.

AUTHORITY: 21 U.S.C. 321, 331, 341, 343, 348, 371, 379e.

SOURCE: 58 FR 29529, May 21, 1993, unless otherwise noted.

Subpart A—General Provisions

§ 163.5 Methods of analysis.

Shell and cacao fat content in cacao products shall be determined by the following methods of analysis prescribed in "Official Methods of Analysis of the Association of Official Analytical Chemists," which are incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies may be obtained from the Association of Official Analytical Chemists International, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877-2504, or may be examined at the Office of the Federal Register, 800 North Capitol St. NW., suite 700 Washington, DC.

(a) Shell content—12th ed. (1975), methods 13.010–13.014, under the heading "Shell in Cacao Nibs—Official Final Action," pp. 208–210.

(b) Fat content—15th ed. (1990), method 963.15, under the heading "Fat in Cacao Products—Soxhlet Extraction Method—Final Action, 1973," pp. 770–771.

[58 FR 29529, May 21, 1993, as amended at 63 FR 14035, Mar. 24, 1998]

Subpart B—Requirements for Specific Standardized Cacao Products

§ 163.110 Cacao nibs.

(a) *Description.* (1) Cacao nibs is the food prepared by removing the shell from cured, cleaned, dried, and cracked cacao beans. The cacao shell content is not more than 1.75 percent by weight, calculated on an alkali free basis, as determined by the method prescribed in §163.5(a).

(2) The cacao nibs, or the cacao beans from which they are prepared, may be processed by heating with one or more of the optional alkali ingredients specified in paragraph (b)(1) of this section.