SCHEDULE 2

Regulations 2 and 3

AUTHORISED VEGETABLE FATS

1. Subject to the following paragraphs, the vegetable fats referred to in regulation 3 are, singly or in blends, cocoa butter equivalents and shall comply with the following criteria: –

(a) they are non-lauric vegetable fats, which are rich in symmetrical monounsaturated triglycerides of the type POP, POSt and StOSt;

(b) they are miscible in any proportion with cocoa butter, and are compatible with its physical properties (melting point and crystallisation temperatures, melting rate, need for tempering phase);

(c) they are obtained only by the processes of refining or fractionation or both, which exclude enzymatic modification of the triglyceride structure.

2. In conformity with the criteria specified in paragraph 1, the following vegetable fats, obtained from the plants listed in the Table below, may be used: –

Usual name of vegetable fat	*Scientific name of the plants from which the fats listed can be obtained*
1. Illipe, Borneo tallow or Tengkawang	*Shorea* spp.
2. Palm-oil	*Elaeis guineensis*
	Elaeis olifera
3. Sal	*Shorea robusta*
4. Shea	*Burtyrospermum parkii*
5. Kokum gurgi	*Garcinia indica*
6. Mango kernel	*Mangifera indica*

3. Coconut oil may be used in chocolate for the manufacture of ice cream and similar frozen products.

4. In this Schedule –

"P" means palmitic acid;

"O" means oleic acid;

"St" means stearic acid.