

LABORATORY
OF THE
INLAND REVENUE DEPARTMENT
BULLETIN No 346
CHOCOLATE CANDY

OTTAWA, July 27, 1916.

J. U. VINCENT, Esq.,
Deputy Minister of Inland Revenue

SIR,—I beg to hand you herewith a report dealing with the results of analyses of 151 samples purchased by our inspectors as chocolate candy.

Attention has been drawn, by various large manufacturers of confectionery to the employment of solid paraffin as a stiffener in certain brands of chocolate. One correspondent writes as follows: "We wish that the Government would be as particular in regard to the adulteration of chocolate and chocolate products in Canada, where substitutes are used for cocoa butter and other substitutes for chocolate, as they are in regard to maple. We think it would be of advantage to every one if it were so. We have recently been advised by a salesman for paraffin wax, that the confectioners in Canada are using this very largely. This is an adulterant that has been cut out in almost every other country except Canada. We believe it is largely used in the cheap chocolates referred to, for when they use a substitute for cocoa butter, they have to use something to stiffen up the chocolate coating."

The National Confectioners' Association of the United States, issued a Food Law Circular under date May 20, 1913, containing a list of substances prohibited in confectionery, among which appears paraffin.

The Food Laws of Illinois, Nebraska and Utah, specifically forbid the use of paraffin in candy; and those of many other States are interpreted in such a way as to condemn its use.

It is certain that so-called paraffin or paraffin wax is wholly without food value; is quite indigestible, and is not a normal component of any natural food material. Its melting point (about 54.5° C. = 130.1° Fah.) is so high as to keep it solid at the body temperature, and being quite insoluble in the digestive fluids, it is conceivable that serious results might ensue from its presence in foods, consequent upon mechanical disturbances.

It will be noted that 126 samples are found to be genuine, in the sense of being essentially cocoa material, while seven samples contain more or less starch, as the only foreign matter. Ten samples show the presence of other fats than cocoa fat, and eight samples contain paraffin.

We have as yet, no legalized definition of confectionery specifically forbidding the use of paraffin. The report now handed you will constitute a basis for the study of this matter, with a view to recommending legislation. I would respectfully suggest its publication as Bulletin No. 346.

I have the honour to be, Sir,
Your obedient servant,

A. MCGILL,
Chief Analyst.