

**18.02 - Cocoa shells, husks, skins and other cocoa waste.**

This heading covers the waste left from the manufacture of cocoa powder or cocoa butter. Some of these residues may be used for the further extraction of cocoa butter, and they may all be used for the extraction of theobromine. They may also be added, in relatively small proportions, to animal feeding stuffs. When ground, they are sometimes used instead of cocoa powder which they resemble in odour but not in flavour.

The heading includes :

- (1) **Shells, husks and skins** separated during the process of roasting and crushing the beans. They contain small fragments of the kernels (which remain attached to the shell, husk or skin and cannot readily be separated from them), from which a proportion of cocoa butter may be extracted.
- (2) **Cocoa germs**, resulting from the cocoa beans being passed through so-called de-germing machines. These contain practically no fat.
- (3) **Cocoa dust and cocoa shell dust**; normally, their fat content is sufficiently high for extraction to be economically justified.
- (4) **Cocoa cakes** (resulting from the extraction of the cocoa butter from shell, husk or skin waste containing fragments of kernel, or from the whole bean). These cakes contain particles of the shells, husks and skins and are therefore unsuitable for the manufacture of cocoa powder or chocolate.

The heading **excludes** cocoa cake free from shells, husks and skins, resulting from the extraction of cocoa butter from cocoa paste (**heading 18.03**).