

5 Tips to Improve Chocolate Manufacturing Business Compliance

1

Meet FDA Chocolate Standards

21 CFR Part 163 regulates chocolate types, cocoa solids, and permitted additives.

- FSMA requires facility registration for interstate sales.
- Labeling: All allergens must be declared.
- Contaminants: Strict control over lead and cadmium levels.

2

Implement HACCP & GMP

A robust HACCP plan addresses every risk point—bean, process, packaging.

- Set temperature and sanitation controls.
 - Keep records and corrective logs—digitally trackable with Allera's platform.
- GMPs: Use hairnets, gloves, strict hygiene, and equipment cleaning to keep contaminants out.

3

Build Traceability & Recall Readiness

Track every ingredient and product batch.

- Use lot coding and digital supplier checks—Allera's traceability tools help.
- Be ready for quick recalls and crisis response.

4

Pursue Certifications

Go beyond compliance with certifications like SQF/BRCGS, organic, or Fair Trade—supported by documented systems and digital oversight.

5

Digitalize for Efficiency

Leading chocolate businesses use cloud-based food safety and QMS solutions, like Allera, to automate documentation, monitor CCPs, and streamline audits.

Digital compliance saves time, protects your business, and makes certification easier.