



## Material Safety and Data Sheet

Following 453-2010-EC

### Cocoa butter – (all types)

#### 1 Identification:

---

<b>Product name:</b>	Cocoa butter
<b>Description:</b>	Edible fat from Theobroma Cocoa
<b>Trade name:</b>	Theobroma Cocoa
<b>Cas nr:</b>	8002-31-1
<b>EINECS nr:</b>	616-793-7
<b>Commodity code:</b>	1804.0000
<b>Intended use:</b>	Cocoa butter is a food ingredient
<b>Manufactured by:</b>	JS Cocoa. Diederik Sonoyweg 1 1509 BR Zaandam The Netherlands
<b>Contact:</b>	+31-(0)683202651 (24 Hr. Emergency contact)
<b>Inquiries:</b>	mail@jscocoa.com

#### 2 Hazards Identification:

---

Cocoa butter is not classified as a dangerous substance within the definition of 453-2010-EC. Cocoa butter does not contain dangerous and/or harmful ingredients and there are no toxicological effects known. On this ingredient there has not been performed any toxicological animal testing by our company. Product labelling must follow 2000-36-EC relating to cocoa and chocolate products intended for human consumption. There are no additional hazards identification labelling required.

#### 3 Composition:

---

JS Cocoa butter is suitable for human consumption. It does not contain any hazardous ingredients, impurities, additives or preservatives. This product complies with all relevant EC legislation such as 2000/36/EC related to cocoa and chocolate products intended for human consumption.



#### **4 First-aid measures:**

---

- Eye contact:** Rinse immediately with plenty of water for at least 15 minutes. Contact a doctor if symptoms persist.
- Skin Contact:** Skin contact possess no known hazards.
- Inhalation:** Prevent inhalation by careful handling, after inhalation go into fresh air and seek medical advice when there are severe complaints.
- Ingestion:** As the product is edible, ingestion is not a hazard, Allergic reactions (e.g. swollen/irritated tongue/lips) are rare, though may occur on individual basis, when these occur in severe circumstances, seek medical attention.

#### **5 Fire Fighting Measures:**

---

- Extinguishing media:** Water fog or spray. Carbon dioxide. Dry chemical. Do not use direct water jet on burning material.
- Special measures:** Avoid vapor inhalation. Keep away from sources of ignition. Do not smoke. Wear positive pressure self-contained breathing apparatus and protective clothing.
- Extinguishing procedures:** In case of fire: isolate the burning parts and dump in abundant amount of water. Fire fighters should wear protective clothing and approved respirators against the smoke. Burning Cocoa butter will produce carbon dioxide and organic decomposition products (smoke).

#### **6 Accidental Release Measure:**

---

- Personal precautions:** Avoid contact with skin and eyes. Note that spillages constitute a slipping hazard. Use individual protective equipment (safety glasses, waterproof-boots, suitable protective clothing) in case of major spillages.
- Environmental precautions:** Although the product is bio-degradable, product spillage in the environment must be avoided as much as possible. Recover product by scrapping and dispose in organic material non-conformity bin.
- Cleaning procedures:** Normal cleaning procedures (water/soap) can be applied when cleaning surface and material. Observe state, federal and local disposal regulations.



## 7 Handling and Storage:

---

**Precautions in handling:** Cocoa butter must be handled as a food product, avoiding unsanitary environments. Avoid water contact to prevent microbiological degradation.

**Storage conditions:** Solid: Store and transport solid cocoa butter in a dry, cool area (12-20 C° max 65% RH). Prevent direct sunlight, moisture and foreign odours.

Liquid: Store and transport liquid cocoa butter in a dry, closed and warm jacked tanker preferably under intermittent stirring. Temperature control must be between 40- 80 C° and max 65% RH. Use sealed bulk tankers (or Flexitanks) for food stuff only.

## 8 Exposure Controls

---

**Respiratory protection:** Avoid breathing product vapors. Apply local ventilation where possible.

**Ventilation:** Ensure good ventilation of working area.

**Eye Protection:** Use safety glasses when handling the product.

## 9 Physical and chemical properties

---

**Appearance:** Transparent yellowish fatty fluid.

**Colour:** White- yellowish.

**Flavour:** Slight cocoa taste.

**Solubility in water:** Insoluble.

**Acidity: (FFA)** <0.5%.

**Density:** App. 900 kg/m<sup>3</sup>.

**Melting point:** From solid phase melting starts at 25 °C upwards; above 35°C cocoa butter is completely melted/liquid. From liquid phase solidification starts if temperature drops below 34 °C.

## 10 Stability and reactivity

---

**Reactivity:** There is no significant reactivity hazard, by itself or in contact with water. Avoid contact with strong acids, alkali or oxidizing agents.

**Decomposition:** Liable to cause smoke and acrid fumes during combustion: carbon monoxide, carbon dioxide and other non-identified organic compounds may be formed.



## **11 Toxicological information**

---

**Toxicology:** The intended use of the product is as food ingredient. There are no toxicological effects known for human consumption. Allergic reactions are rare but may occur on individual basis.

## **12 Ecological information**

---

**Biodegradability:** This product is biodegradable.

**Precautions:** There are no known effects/values related to the persistency, bioaccumulation and toxicity.

## **13 Disposal Considerations**

---

**Disposal:** No specific requirements, Use disposal methods consistent with local regulation.

## **14 Transport information**

---

**Transport:** No specific requirements and no restrictions on transportation by land, sea or air.

## **15 Regulatory information**

---

**Regulatory:** There are no legal safety, health and/or environmental restrictions for this product. Product is regulated in 2003/35/EC and WHO/FAO's CODEX STAN 86-1981.

## **16 Additional information**

---

**Additional information can be found in the product specification.**

**The information herein is based on our experience and available date at the time of issue. The customer is strongly advised to observe and ensure that its employees and customers observe all directions contained herein. No Warranty is made or implied on the information, no liability will be accepted whatsoever arising out of the use of this information or the products designated herein.**