



ECOM COCOA

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MATERIAL SAFETY AND DATA SHEET

Following 453/2010/EC; 155/1991/EC

COCOA BUTTER (all types)

1 Identification

- 1.1 Product name: Cocoa butter (deodorised or natural)
Description: Cocoa butter is the product obtained by filtering and deodorisation (optional) of the fat which is obtained by mechanical pressing of cocoa mass. Cocoa mass is obtained from the mechanical disintegration of the roasted nib from the seeds of the botanical species: *Theobroma cacao* L.
- Fat content (%): app. 100%
CAS No: 8002-31-1
EINECS No: 283-480-6
Commodity code: 1804.0000.0
- 1.2 Intended use: Cocoa Butter is a food ingredient
- 1.3 Manufactured by: Dutch Cocoa BV
Oceanenweg 1
1047 BA Amsterdam
The Netherlands
- 1.4 Contact: ++ 31 20 4077 636 (24 hr emergency)
Inquiries: p.bontenbal@dutchcocoa.nl

2 Hazards Identification

- 2.1 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 as well as WHO/FAO's CODEX STAN 86-1981.
- 2.2 There is no additional hazard identification labelling required.
- 2.3 Contact with eyes may cause irritation.
Inhalation of dust particles might cause irritation.
Allergenic reactions after ingestion of cocoa butter are rare, but may occur on individual basis.

3 Composition

- 3.1 "Dutch" 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 and WHO/FAO's CODEX STAN 86-1981.



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4 First Aid Measures

- 4.1 Prevent inhalation by careful handling. After inhalation go into fresh air and seek medical advice when there are severe complaints.
Accidental eye contact with cocoa butter should be treated by washing with hand-warm water.
Skin contact poses no known hazards.
- 4.2 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

- 5.1 Water or carbon dioxide extinguishers may be used.
- 5.2 Avoid ignition sources in the presence of cocoa butter. During processing electrical ground equipment must be used to avoid static electric sparkles.
- 5.3 In case of fire: isolate burning part and dump in abundant amount of water. Fire fighters should wear protective clothing and approved respirator against the smoke. Burning of cocoa butter will produce carbon dioxide and organic decomposition products (smoke).
In case of excessive smoke inhalation: go into fresh air, call medical support at severe complaints. Drinking milk may help detoxication.

6 Measures for Accidental Release of Product

- 6.1 There is no need for protective clothing when there is accidental spillage of product. Dust mask is necessary when working in a dusty environment.
Spilled cocoa butter may lead to slippery surfaces and floors. Make sure area is clean. Wash with suitable detergent and warm water, after scraping excess of solidified cocoa butter.
- 6.2 Although the product is bio-degradable, product spillage in the environment must be avoided as much as possible. Recover product by scraping and dispose in organic material non-conformity bin. Spilt material must be rejected for food use.
- 6.3 Normal cleaning procedures (water/soap) can be applied when cleaning surface and material. Clean in line with local regulations.

7 Handling and Storage

- 7.1 Cocoa butter must be handled as a food product, avoiding unsanitary environments. Avoid water contact to prevent microbiological degradation.
- 7.2 Solid: Store and transport solid cocoa butter in a dry, cool area (12-20 °C; max 65% RH). Prevent entry of direct sunlight, moisture and foreign odours.
Liquid: Store and transport liquid cocoa butter in dry, closed and warm water jacketed tankers preferably under intermittent stirring. Temperature control must be between 40-80 °C and max 65% RH. Use sealed bulk tankers (or containers) for food stuff only.
- 7.3 Specific intended use of the product is as a food ingredient for the food industry. Other applications (eg colouring agent) may be applied as well, depending on customer assessment.



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8 Exposure Controls/Personal Protection

- 8.1 Do not use open fire or ignition sources.
- 8.2 No special personal protection is required..
No special eye and hand protection is required.

9 Physical and Chemical Properties

- 9.1 Appearance: transparant yellowish fatty fluid.
Melting point: from solid phase, melting starts from app. 25 °C upwards; above 34 °C cocoa butter is completely melted/liquid. From liquid phase solidification starts if temperature drops below app. 34°C.
- Odour: neutral to weak cocoa; no off flavours.
- Colour: transparant; yellowish
- Density: app. 900 kg/m³
- pH: n.a.
- Solubility: partially water soluble.

10 Stability and Reactivity

- 10.1 Product is stable over prolonged storage periods if kept in right conditions.
- 10.2 Contact with water may give rise to microbiological growth making the product unfit for human consumption.
- 10.3 No possible dangerous reactions are known.
- 10.4 Avoid open fire or ignition.
Avoid dusty environment
- 10.5 Incompatible with: none known.
- 10.6 Hazardous decomposition products: none known.

11 Toxicological Information

- 11.1 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

- 12.1 The product is biodegradable.
- 12.2 There are no known effects/values related to the persistancy, bioaccumulation and toxicity.

13 Disposal Considerations

- 13.1 No specific requirements. Use disposal methods consistent with local regulations.



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14 Transport Information

14.1 No special requirements and no restrictions on transportation by land, sea or air.

15 Regulatory information

15.1 There are no legal safety, health and/or environmental restrictions for this product. Product is regulated in 2000/36/EC and WHO/FAO's CODEX STAN 86-1981.

16 Additional Information

16.1 Additional information can be found in the product specification.

16.2 The information herein is based on our experience and on available data 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.