



MATERIAL SAFETY DATA SHEET Cocoa Butter

1.0 SUBSTANCE IDENTIFICATION:

1.1 Product Name: Cocoa butter

2.0 COMPOSITION:

2.1 Triglycerides; naturally occurring ester of normal fatty acid and glycerol.

2.2 Gross formula: $\text{CH}_2(\text{OOCR}_1)\text{CH}(\text{OOCR}_2)\text{CH}_2(\text{OOCR}_3)$ where R_1 , R_2 , and R_3 are usually of different chain length fatty acids

2.3 No hazardous Impurities.

3.0 PHYSICAL AND CHEMICAL PROPERTIES:

3.1 Appearance: yellowish at solid form (24°C)
Yellowish to light brown at liquid form (33°C)

3.2 Melting point: 32-36°C

3.3 Boiling range: N/A

3.4 Evaporation rate: N/A

3.5 Solubility: insoluble

4.0 HAZARD IDENTIFICATION:

4.1 Health Hazards (acute and chronic):

4.1.1 Chronic: None

4.1.2 Acute: None

4.2 Flammability classification: flammable

4.3 Flash point: 220°C

4.4 Smoke point: 310°C

5.0 FIRST AID MEASURES:

5.1 After contact with eyes, flush immediately with plenty of water and seek medical advice when necessary.

5.2 After contact with skin, wash with soap and plenty of warm water.

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6.0 FIRE FIGHTING MEASURES:

- 6.1 Carbon dioxide, powder extinguisher and sand may be used.
- 6.2 Fire fighter should wear protective clothing and approved respirator.
- 6.3 Avoids spreading of burning liquid.

7.0 ACCIDENTAL RELEASE MEASURES:

- 7.1 Recover product by adding solid absorbent and shovel into disposable container. Reject split material for food use.

8.0 HANDLING AND STORAGE:

- 8.1 Store in dry, well ventilated area, away from strong odors, to prevent entry of moisture and foreign odors.
- 8.2 Industrial hygiene – avoid breathing dust; use in an area with adequate ventilation. Avoid contact with eyes.

9.0 EXPOSURE CONTROL/PERSONAL PROTECTION:

- 9.1 Respiratory protection: Dust mask
- 9.2 Hand protection: Disposal hand glove
- 9.3 Eye protection: Not required

10.0 STABILITY AND REACTIVITY:

- 10.1 Shelf life: 24 months
The optimum storage conditions are at 15-20°C (59-68°F) with RH <60%, in a clean, dry, well-ventilation area, away from stronger odors.
- 10.2 Hazardous decomposition products: None
- 10.3 Incompatible with: None

11.0 TOXICOLOGICAL INFORMATION

- 11.1 Cocoa butter is widely used in chocolate

12.0 ECOLOGICAL INFORMATION

- 12.1 Cocoa butter is biodegradable

13.0 DISCPOSAL CONSIDERATIONS

- 13.1 Dispose in landfill, depending upon local regulation, biodegradable in waste treatment facilities.

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14.0 TRANSPORT INFORMATION

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

15.0 REGULATORY INFORMATION

15.1 Cocoa butter is a food regulated in Directive 2000/36/EC

16.0 OTHER INFORMATION

Nil