

William Hodgson & Co

----- Established 1894 -----

Material Safety Data Sheet

1. IDENTIFICATION OF SUBSTANCE/COMPANY/UNDERTAKING

Product Name: Deodorised Cocoa Butter

Company Name: William Hodgson & Company
'The Dairy',
Gawsworth Business Court,
Shellow Lane, North Rode,
Congleton, Cheshire. CW12 2FQ

Telephone Number: 01260 222 943
Fax Number: 01260 222 994
Mobile Number: 07795 414 061

2. COMPOSITION/INFORMATION ON INGREDIENTS

Ingredient: 100% Cocoa Butter. (The fat from seeds of Theobroma cacao L.)

Application: For food use

CAS Number: 85507-77-3

EINECS Number: 287-399-7

Customs Tariff Number: BTN Number 18040000 0

INCI Name: Butyrum/Theobroma Cacao

3. HAZARDS IDENTIFICATION

No hazardous impurities. **Cocoa Butter is not classified as a Dangerous Substance within the definitions of Directive 1999/45/EC.**

At high temperatures liquid cocoa butter may give rise to skin burns.

4. FIRST AID MEASURES

Use appropriate treatment in case of burnt skin.



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5. FIRE FIGHTING EXTINGUISHING MEASURES

Product Name:	Deodorised Cocoa Butter
Suitable Extinguishers:	Water mist, carbon dioxide, or powder extinguisher.
Protective Clothing:	Fire fighters should wear protective clothing and approved respirator.
Hazards:	Burning may produce carbon monoxide
Ignition temperature:	200°C minimum

6. ACCIDENTAL RELEASE MEASURES

Recover product by normal means. Reject spilt material for food use. Clean with detergent and water. Note that spillages constitute a slipping hazard. Prevent from entering sewers, surface and ground waters.

7. HANDLING & STORAGE MEASURES

Storage:	Store in a dry, well-ventilated area, away from strong odours and direct sunlight. Store below 25°C to prevent melting.
Handling:	Handle molten material with care.
Shelf Life:	12 months minimum if stored correctly. There is however no evidence to suggest that cocoa butter deteriorates rapidly after this time and it has been successfully used for up to 24 months post production.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Respiratory Protection:	Not required
Hand Protection:	Not required, unless at high temperature to avoid burning.
Eye Protection:	Not required.
Other:	None.

9. PHYSICAL & CHEMICAL PROPERTIES

Please see separate specification sheet.



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10. STABILITY AND REACTIVITY

Product Name:	Deodorised Cocoa Butter
Stability:	Generally stable
Toxicity:	Non toxic material
Hazardous decomposition products:	None known
Incompatible with:	None known

11. TOXICOLOGICAL EFFECT

Cocoa butter is widely used in foods (e.g chocolate, biscuits). There are no known toxicological effects.

12. ECOLOGICAL INFORMATION

Cocoa butter is biodegradable.

13. DISPOSAL CONSIDERATIONS

Dispose of in landfill, **depending upon local authority regulations**, biodegradable in waste treatment facilities.

14. TRANSPORT INFORMATION

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

15. REGULATORY INFORMATION

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

16. OTHER INFORMATION

The information contained herein is accurate to the best of our knowledge. No liability can be accepted arising out of the use, application or processing of this product.
It is the Users responsibility to determine safe conditions for the use of this material.



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