



Bee Beautiful

Deodorised Cocoa Butter Material Safety Data Sheet

Product Name

Deodorised Cocoa Butter

Supplier

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Composition/Ingredients Information

100% Cocoa Butter (the fat from seeds of Theobroma cacao)

INCI name: Butyrum/Theobroma Cacao

CAS number: 85507-77-3.

EINECS number: 287-399-7.

Country of Origin: Holland

Kosher status: Cocoa butter is certified Kosher and Parve.

Nut free: Cocoa butter is free from nuts or nut products.

Pesticide information: It conforms to Codex recommendations.

Genetic modification status: It does not contain any genetically modified material or any genetically modified source.

Filtration: Butter is filtered after pressing process and prior to packing.

Hazard 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.

First Aid Measures

Use appropriate treatment in case of burnt skin.



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Fire-Fighting Measures

Extinguishing media: Water mist, carbon dioxide or powder extinguisher.

Protective measures: Fire fighters should wear protective clothing and approved respirator. Burning may produce carbon monoxide.

Ignition temperature: 200 deg. C minimum.

Accidental Release Measures

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

Handling and Storage

Storage conditions: Store in tightly closed original container, in a cool, dry and ventilated area away from heat sources and protected from light. Keep air contact to a minimum. Store below 25 deg. C to prevent melting.

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 up for to 24 months post production.

Exposure Controls / Personal Protection

Respiratory protection: Not required.

Eye protection: No special eye protection is required.

Work/Hygiene practices: Wash hands with soap and water after handling.

Physical and Chemical Properties

Colour: White to light yellow fat when solid, light yellow oil when fluid.

Odour: Bland to slightly cocoa.

Solubility: Insoluble in water.

Acid Valid: 1.75 max.



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Peroxide Value: 4.0 max.

Unsaponifiable matter: 0.35 max

Saponification value: 192-197

Iodine value: 33-40

Clear Point (oC): 32-35

Stability/Reactivity

Generally stable.

Toxicity: Non toxic material.

Toxicological Information

There are no known toxicological effects.

Ecological Information

It is biodegradable.

Disposal Consideration

According to local authority regulations.

Transport Information

Not regulated.

Regulatory Information

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

Other Information

In line with general product specification. Always satisfy suitability for specific application.

This information relates only to the specific product designated and may not be valid for such product used in combination with any other materials or processes. Such information is, to the best of our knowledge and belief, accurate and reliable as of the date indicated. However, no representation, warranty or guarantee is made as to its accuracy, reliability or completeness. It is the user's responsibility to satisfy themselves as to the suitability of such information for their own particular use.