

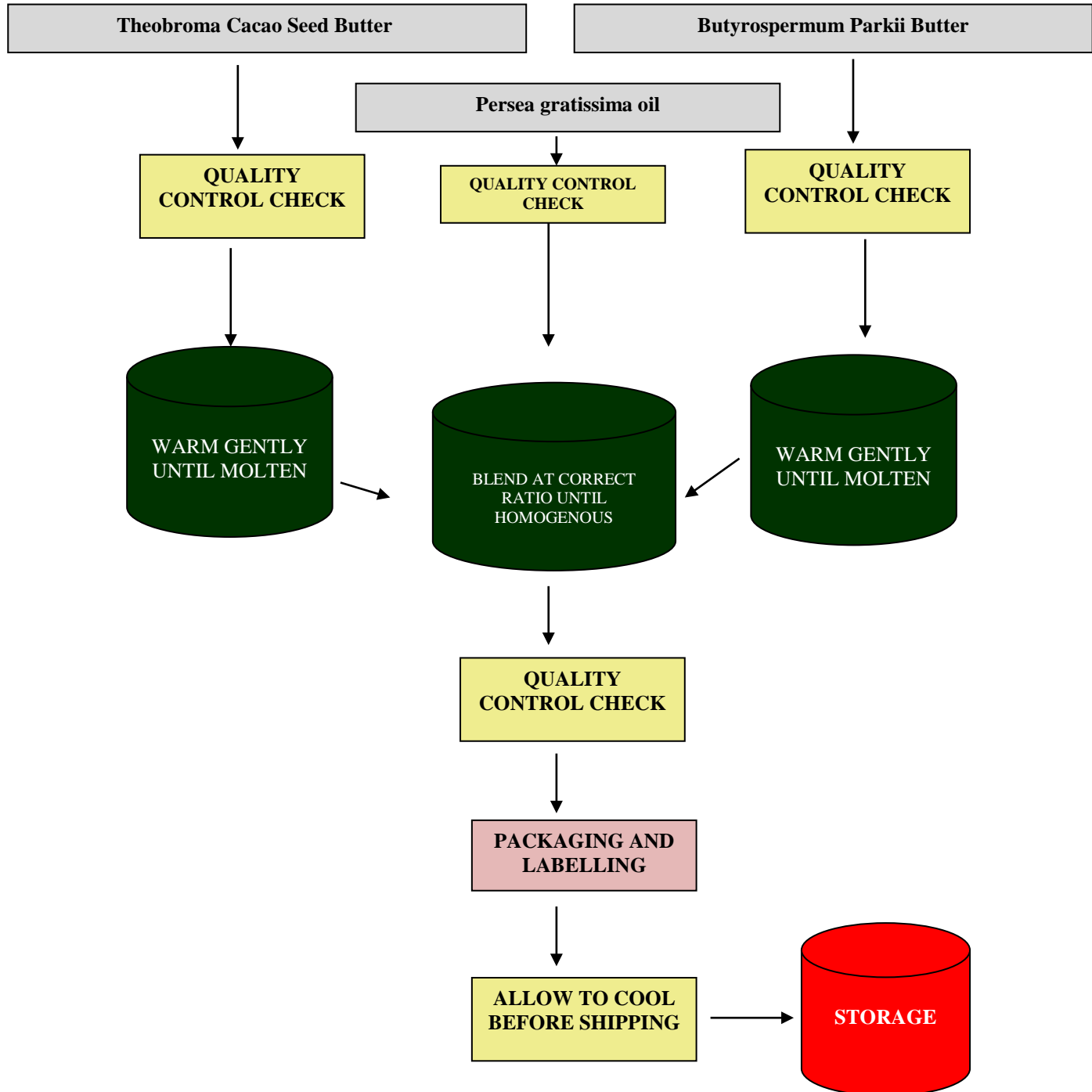


Certificate of Analysis

PRODUCT DETAILS		
Product Name	AVOCADO BLENDED BUTTER	
Product Code	BUTTAVOC	
INCI Name	Butyrospermum Parkii Butter Theobroma Cacao Seed Butter Persea Gratissima Oil	
Batch Number	4338605	
Best Before End	October 2020	
Identification	CAS No: N/A	EINECS No: N/A
PHYSICAL AND CHEMICAL CHARACTERISTIC		
	SPECIFICATION RANGE	RESULTS
Appearance	Solid fat, May liquefy	Conforms
Colour	Pale green to dark green	Conforms
Odour	Characteristic	Conforms
Melting Point °C	24 - 30	Conforms
Flash Point °C	>300	Conforms
Acid Value (mgKOH/g)	≤3.0	0.79
Peroxide Value (Meq/kg)	≤8.0	0.84
Free Fatty Acid (% as Oleic)	≤1.5	0.4
FATTY ACID PROFILE %		
C 16:0 Palmitic Acid	3.0 - 18.5	13.27
C 18:0 Stearic Acid	≤54.0	37.62
C 18:1 Oleic Acid	39.0 - 55.0	41.15
C 18:2 Linoleic Acid	3.0 - 9.5	6.28
STORAGE AND SHELF LIFE		
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place.	

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AVOCADO BLENDED BUTTER FLOW CHART





SAFETY DATA SHEET AVOCADO BLENDED BUTTER

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product name	AVOCADO BLENDED BUTTER
Product number	BUTTAVOC
Synonyms; trade names	Butyrospermum Parkii Butter, Theobroma Cacao Seed Butter, Persea Gratissima Oil

1.2. Relevant identified uses of the substance or mixture and uses advised against

Identified uses	Industrial, only for professional use
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1.3. Details of the supplier of the safety data sheet

Supplier	MADAR Corporation 19-20 Sandleheath Industrial Estate Fordingbridge Hampshire SP6 1PA UK Approved sellers - Mystic Moments, New Directions, World of Moulds Tel: +44 1425 653574 (Opening Hours 9am - 5pm) sales@madarcorporation.co.uk
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1.4. Emergency telephone number

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (EC 1272/2008)

Physical hazards	Not Classified
Health hazards	Not Classified
Environmental hazards	Not Classified

2.2. Label elements

Hazard statements	NC Not Classified
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2.3. Other hazards

SECTION 3: Composition/information on ingredients

3.1. Substances

Product name	AVOCADO BLENDED BUTTER
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AVOCADO BLENDED BUTTER

SECTION 4: First aid measures

4.1. Description of first aid measures

Inhalation	Remove person to fresh air and keep comfortable for breathing. Get medical attention if any discomfort continues.
Ingestion	Rinse mouth thoroughly with water. Do not induce vomiting. Get medical attention if any discomfort continues.
Skin contact	Wash skin thoroughly with soap and water. Get medical attention if any discomfort continues.
Eye contact	Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention if any discomfort continues.

4.2. Most important symptoms and effects, both acute and delayed

4.3. Indication of any immediate medical attention and special treatment needed

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media	Use alcohol-resistant foam, carbon dioxide or dry powder to extinguish.
Unsuitable extinguishing media	For safety reasons do not use full water jet.

5.2. Special hazards arising from the substance or mixture

Specific hazards	No data available.
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5.3. Advice for firefighters

Special protective equipment for firefighters	Wear full protective clothing
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SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions	Provide adequate ventilation. Avoid inhalation of vapours. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking.
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6.2. Environmental precautions

Environmental precautions	Do not discharge into drains or watercourses or onto the ground.
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6.3. Methods and material for containment and cleaning up

Methods for cleaning up	If spillage on water occurs: confine the spill immediately with booms. Warn other ships. Notify port and other relevant authorities. Remove from the surface by skimming or with suitable absorbents. In running waters, apply appropriate dispersants in accordance with local regulation. Land Spill: Shut off source. Prevent product from entering sewerage, water courses or low lying areas. Take measures to reduce or prevent effects on ground water. Gather product mechanically if possible. Bind remaining product with sand or other appropriate absorbent and remove. Dispose of product and contaminated absorbents in suitable containers, as directed in section 13.
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6.4. Reference to other sections

AVOCADO BLENDED BUTTER

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Apply good manufacturing practice and industrial hygiene practices. Keep containers sealed when not in use. Avoid inhalation of vapours and contact with skin and eyes. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Store in tightly-closed, original container in a dry, cool and well-ventilated place. Keep away from heat, sparks and open flame.

7.3. Specific end use(s)

SECTION 8: Exposure Controls/personal protection

8.1. Control parameters

8.2. Exposure controls

Protective equipment



Appropriate engineering controls

Provide eyewash station Provide adequate ventilation.

Personal protection

Use personal protection according to Directive 89/686/EEC

Eye/face protection

Approved safety goggles.

Hand protection

Chemical resistant gloves (PVC)

Other skin and body protection

Wear apron or protective clothing in case of contact.

Hygiene measures

Good personal hygiene procedures should be implemented.

Respiratory protection

Generally unnecessary in a well ventilated area.
If ventilation is insufficient, respiratory protection must be worn.

Environmental exposure controls

Avoid discharging into drains.

SECTION 9: Physical and Chemical Properties

9.1. Information on basic physical and chemical properties

Appearance	Solid fat, may liquefy.
Colour	Pale green to Dark green
Odour	Characteristic.
Melting point	24.0 - 30.0°C
Flash point	> 300°C
Solubility(ies)	Insoluble in water.

9.2. Other information

AVOCADO BLENDED BUTTER

SECTION 10: Stability and reactivity

10.1. Reactivity

10.2. Chemical stability

Stability Stable under the prescribed storage conditions.

10.3. Possibility of hazardous reactions

10.4. Conditions to avoid

Conditions to avoid No data available.

10.5. Incompatible materials

Materials to avoid No data available.

10.6. Hazardous decomposition products

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Toxicological effects No data available.

SECTION 12: Ecological Information

12.1. Toxicity

12.2. Persistence and degradability

Persistence and degradability The product is biodegradable. In case of large spills in the environment, temporary pollution may occur.

12.3. Bioaccumulative potential

12.4. Mobility in soil

12.5. Results of PBT and vPvB assessment

12.6. Other adverse effects

SECTION 13: Disposal considerations

13.1. Waste treatment methods

Disposal methods Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority.

SECTION 14: Transport information

General The product is not covered by international regulations on the transport of dangerous goods (IMDG, IATA, ADR/RID).

14.1. UN number

Not applicable.

14.2. UN proper shipping name

Not applicable.

14.3. Transport hazard class(es)

No transport warning sign required.

14.4. Packing group

Not applicable.

14.5. Environmental hazards

BiOrigins, 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK

Tel: 01425 655555 Email: technical@madarcorporation.co.uk

AVOCADO BLENDED BUTTER

Environmentally hazardous substance/marine pollutant

No.

14.6. Special precautions for user

Not applicable.

14.7. Transport in bulk according to Annex II of MARPOL and the IBC Code

Transport in bulk according to Not applicable.

Annex II of MARPOL 73/78
and the IBC Code

SECTION 15: Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

EU legislation Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures (as amended).

Guidance CHIP for everyone HSG228.

15.2. Chemical safety assessment

SECTION 16: Other information

Revision date 26/04/2017

Revision 1

SDS number 4919

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Product Specification

PRODUCT DETAILS		
Product Name	AVOCADO BLENDED BUTTER	
Product Code	BUTTAVOC	
INCI Name	Butyrospermum Parkii Butter Theobroma Cacao Seed Butter Persea Gratissima Oil	
Tariff Number	15159060	
Natural Status	We hereby declare, to the best of our knowledge and from information received from our supplier, that this product is in accordance to the requirements of Articles 3 (2) (d) of Regulation (EC) 1334/2008 and therefore can be designated as natural.	
Food Grade Status	We confirm, from information received from our supplier, that this product conforms with EU Regulations and can be used in food.	
Kosher Certified	No	
Halal Certified	We hereby declare, from information received from our supplier, that this product does not contain any ingredient derived from animal origin, extracted from hair or feathers, animal fats, animal extracts, blood of any origin, blood plasma, pork and/or other meat products. This product does not contain alcohol (ethanol or grain alcohol) and has not been used in the manufacturing process.	
GMO Declaration	To the best of our knowledge and from information received from our supplier, this product does not derive from genetically modified starting raw material, or additives that are derived from genetically modified organisms.	
Identification	CAS No: N/A	EINECS No: N/A
PHYSICAL AND CHEMICAL CHARACTERISTIC		
Appearance	Solid fat, may liquefy	
Colour	Pale green to dark green	
Odour	Characteristic	
Melting Point °C	24 - 30	
Flash Point °C	>300	
Acid Value (mgKOH/g)	≤3.0	
Peroxide Value (Meq/kg)	≤8.0	
Free Fatty Acid (% as Oleic)	≤1.5	
FATTY ACID PROFILE %		
C 16:0 Palmitic Acid	3.0 - 18.5	
C 18:0 Stearic Acid	≤54.0	
C 18:1 Oleic Acid	39.0 - 55.0	
C 18:2 Linoleic Acid	3.0 - 9.5	
FRAGRANCE ALLERGENS		
None Present		
FOOD ALLERGENS		
None Present		
IFRA		
None Present		
STORAGE AND SHELF LIFE		
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place.	
Shelf Life	24 months unopened and stored as above.	

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Issue No: 1



Vegan Statement

IDENTIFICATION	
Product:	Avocado Blended Butter
Cas No:	NA
EINECS No:	NA
STATEMENT	
<p>We, MADAR Corporation Limited, from information received from our supplier, hereby declare that the material listed above is compliant with a vegan diet.</p> <p>It does not contain any animal ingredients or animal by products. No animal ingredients or by products are used in the manufacturing process.</p> <p>10th December 2018</p> <p>This document represents to the best of our knowledge and from information received from our supplier. It does not release the buyer from the obligation to carry out an examination of the goods received. All uses made by the buyer are done under their own responsibility.</p>	