



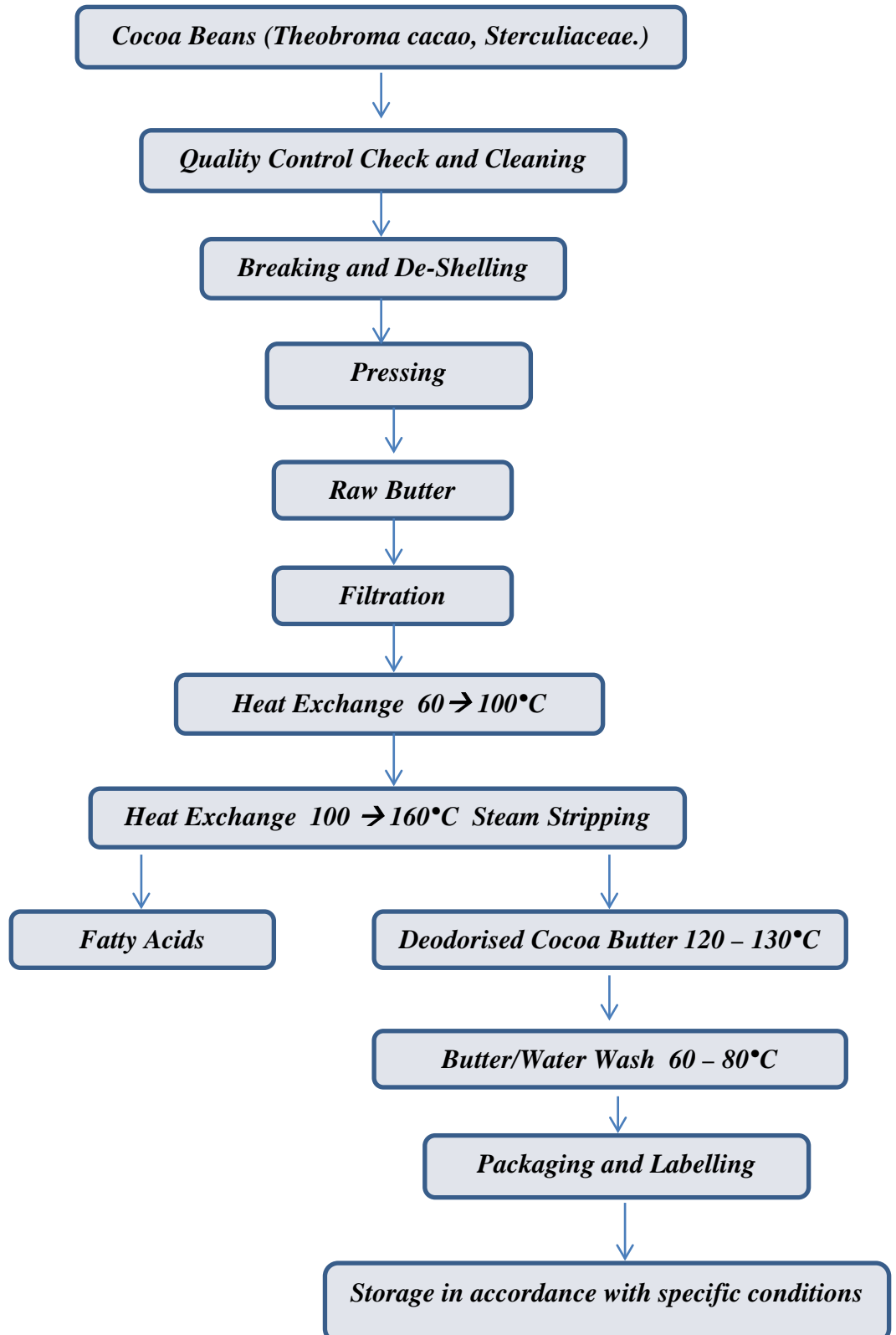
Certificate of Analysis

PRODUCT DETAILS		
Product Name	COCOA BUTTER REFINED ORGANIC	
INCI Name	Theobroma Cacao Seed Butter	
Batch Number	4326202	
Best Before End	JUNE 2020	
Manufacturing Process	Sold material obtained from the roasted seeds of Theobroma cacao,	
Identification	CAS No: 84649-99-0	EINECS No: 283-480-6
	Alternative Cas: 8002-31-1	
PHYSICAL AND CHEMICAL CHARACTERISTIC		
	SPECIFICATION RANGE	RESULTS
Appearance	Solid butter fat (ambient temperature)	Conforms
Colour	Light yellow, opaque (solid), clear (liquid)	Conforms
Odour	Characteristic	Conforms
Melting Point	30.0 - 34.0°C	Conforms
Flash Point	>100°C	Conforms
Acid Value (mg/KOH/g)	<3.60	2.54
Free Fatty Acid (% As Oleic)	<1.8	1.27
Peroxide Value (Meq/Kg)	<10.0 (at time of production analysis)	2
Fatty Acid Profile (%)		
C 16:0 Palmitic Acid	21.0 - 29.0	25.5
C 18:0 Stearic Acid	31.0-39.0	34.7
C 18:1 Oleic Acid	31.0 - 38.0	33.2
C 18:2 Linoleic Acid	1.5 - 5.0	3.8
STORAGE AND SHELF LIFE		
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place, away from heat and sunlight.	

DISCLAIMER: This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the Company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty, guarantee or representation is made to its accuracy, reliability or completeness. It is the users responsibility to satisfy himself as to the suitability of such information for his own particular use. Where MADAR Corporation make a declaration that allergenic material are not present in any product, this statement is made assuming reasonable levels of detection. It is impossible to guarantee the "absolute absence" of any material.



COCOA BUTTER REFINED ORGANIC FLOW CHART





**SAFETY DATA SHEET
COCOA BUTTER ORGANIC REFINED**

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

1.1. Product identifier

Product name	COCOA BUTTER ORGANIC REFINED
Product number	RMOCOCO
Synonyms; trade names	Theobroma Cacao Seed Butter, Theobroma Oil, Cacao Oil, Cacao bean oil
CAS number	84649-99-0
Alternative Cas Number	8002-31-1
EC number	283-480-6

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

1.3. Details of the supplier of the safety data sheet

Supplier	MADAR Corporation Limited 19-20 Sandleheath Industrial Estate Fordingbridge Hampshire SP6 1PA UK
Approved sellers	Mystic Moments, New Directions, World of Moulds

1.4. Emergency telephone number

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification

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

2.2. Label elements

EC number	283-480-6
Hazard statements	NC Not Classified

2.3. Other hazards

SECTION 3: Composition/information on ingredients

3.1. Substances

Product name	COCOA BUTTER ORGANIC REFINED
CAS number	84649-99-0
EC number	283-480-6

COCOA BUTTER ORGANIC REFINED

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	Do not induce vomiting. Rinse mouth thoroughly with water. Get medical attention if any discomfort continues.
Skin contact	Remove contaminated clothing and rinse skin thoroughly with water. Get medical attention if any discomfort continues.
Eye contact	Rinse immediately with plenty of water. Remove contact lenses, if present and easy to do. Continue rinsing. Get medical attention if any discomfort continues.

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

General information	None known.
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4.3. Indication of any immediate medical attention and special treatment needed

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media	Use as appropriate carbon dioxide (CO ₂), dry chemical or foam
Unsuitable extinguishing media	Do not use water jet as an extinguisher, as this will spread the fire.

5.2. Special hazards arising from the substance or mixture

Specific hazards	Keep away from heat, sparks and open flame.
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5.3. Advice for firefighters

Protective actions during firefighting	Avoid breathing fire gases or vapours. Eliminate all ignition sources if safe to do so. Closed containers may build up pressure at elevated temperatures. Cool containers exposed to flames with water until well after the fire is out.
Special protective equipment for firefighters	Wear positive-pressure self-contained breathing apparatus (SCBA) and appropriate protective clothing.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions	Avoid inhalation of vapours and contact with skin and eyes. Ensure adequate ventilation of the working area, evacuate personnel to safe area, wear suitable protective equipment. Apply good manufacturing practice and industrial hygiene practices. Keep containers sealed when not in use.
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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	Cover with inert, inorganic, non-combustible material (e.g dry-lime, sand, soda ash). Place in covered containers and dispose of in accordance with local authority guidelines.
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6.4. Reference to other sections

COCOA BUTTER ORGANIC REFINED

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Provide adequate ventilation. Handle all packages and containers carefully to minimise spills. Apply good manufacturing practice and industrial hygiene practices. Keep containers sealed when not in use.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Intrusion into soil to be avoided. Keep containers out of direct sunlight in cool dry conditions at a temperature not exceeding 25c. Keep in original containers. Limit oxygenation (contact with air).

7.3. Specific end use(s)

SECTION 8: Exposure Controls/personal protection

8.1. Control parameters

8.2. Exposure controls

Protective equipment



Eye/face protection	Approved safety goggles.
Hand protection	Chemical resistant gloves (PVC)
Other skin and body protection	No specific requirements are anticipated under normal conditions of use.
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	Light yellow
Odour	Characteristic.
Melting point	32.0 - 33.5°C
Relative density	Approx 0.889 @ 40c

9.2. Other information

Refractive index	1.453 - 1.459 @ 40c
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SECTION 10: Stability and reactivity

10.1. Reactivity

Reactivity There are no known reactivity hazards associated with this product.

10.2. Chemical stability

BiOrigins, 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK
Tel: 01425 655555 Email: technical@madarcorporation.co.uk

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Stability Stable under normal conditions.

10.3. Possibility of hazardous reactions

Possibility of hazardous reactions None known.

10.4. Conditions to avoid

Conditions to avoid None known.

10.5. Incompatible materials

Materials to avoid Strong acids. Strong alkalis. Strong oxidising agents.

10.6. Hazardous decomposition products

Hazardous decomposition products Liable to cause smoke and acrid fumes during combustion: carbon monoxide, carbon dioxide and other non identified organic compounds may be formed.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Toxicological effects Vegetable oil of natural origin. Non toxic product; LD50s and LC50s not determined.

Skin corrosion/irritation

Skin corrosion/irritation Not irritating.

Serious eye damage/irritation

Serious eye damage/irritation No information available.

Respiratory sensitisation

Respiratory sensitisation Not sensitising.

Carcinogenicity

Carcinogenicity No information available.

Reproductive toxicity

Reproductive toxicity - fertility Does not contain any substances known to be toxic to reproduction.

Specific target organ toxicity - single exposure

STOT - single exposure No information available.

Specific target organ toxicity - repeated exposure

STOT - repeated exposure No information available.

Aspiration hazard

Aspiration hazard Vegetable oil of natural origin. Non toxic product; LD50s and LC50s not determined.

SECTION 12: Ecological Information

Ecotoxicity The product is not expected to be toxic to aquatic organisms.

12.1. Toxicity

12.2. Persistence and degradability

Persistence and degradability >90% (OECD). This product is unlikely to accumulate in the environment and environmental problems under normal use conditions are not expected.

12.3. Bioaccumulative potential

Bioaccumulative potential No data available on bioaccumulation.

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12.4. Mobility in soil

Mobility No data available.

12.5. Results of PBT and vPvB assessment

Results of PBT and vPvB assessment No data available.

12.6. Other adverse effects

Other adverse effects Avoid discharge into drains or watercourses or onto the ground.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information Dispose of in compliance with all local and national regulations.

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

Environmentally hazardous substance/marine pollutant
No.

14.6. Special precautions for user

Not applicable.

14.7. Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code Not applicable.

SECTION 15: Regulatory information

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

EU legislation Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) (as amended).

Guidance CHIP for everyone HSG228.

15.2. Chemical safety assessment

SECTION 16: Other information

COCOA BUTTER ORGANIC REFINED

Revision date	16/05/2016
Revision	1
SDS number	4668

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Product Specification

PRODUCT DETAILS	
Product Name	COCOA BUTTER ORGANIC REFINED
Product Code	RMOCOCO
INCI Name	Theobroma Cacao Seed Butter
Country or Origin	Seeds from Africa, processed in Europe
Tariff Number	1515 9060
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 however we do not have a licence to sell this for food use.
Kosher Certified	No
Halal Certified	No
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.
Manufacturing Process	Solid material obtained from the roasted seeds of Theobroma cacao, Sterculiaceae.
Identification	CAS No: 84649-99-0 Alternative Cas: 8002-31-1 EINECS No: 283-480-6
PHYSICAL AND CHEMICAL CHARACTERISTIC	
Appearance	Solid butter fat (ambient temperature)
Colour	Light yellow, opaque (solid), clear (liquid)
Odour	Characteristic
Density @ 40°C	Approx 0.889
Refractive Index @ 40°C	1.453 - 1.459
Melting Point	32.0 - 33.5°C
Acid Value (mg/KOH/g)	<3.60
Free Fatty Acid (% As Oleic)	<1.8
Peroxide Value (Meq/Kg)	<10.0 (at time of production analysis)
Iodine Value	33 - 42
Saponification Value	188 - 200
Unsaponification Value	0.5% max
Fatty Acid Profile (%)	
C 16:0 Palmitic Acid	21.0 - 29.0
C 18:0 Stearic Acid	31.0-39.0
C 18:1 Oleic Acid	31.0 - 38.0
C 18:2 Linoleic Acid	1.5 - 5.0
FRAGRANCE ALLERGENS	
None present	
FOOD ALLERGENS	
None present	
IFRA	
Not restricted	
STORAGE AND SHELF LIFE	
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place, away from heat and sunlight.
Shelf Life	When stored for more than 24 months, quality should be checked before use.

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Vegan and Vegetarian Statement

IDENTIFICATION	
Product:	COCOA BUTTER REFINED ORGANIC
Cas No:	84649-99-0
EINECS No:	283-480-6
STATEMENT	
<p>We, MADAR Corporation Limited, from information received from our supplier, hereby declare that the material listed above is compliant with a vegan or vegetarian 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>04/03/19</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>	