



Product Description!! Cocoa Butter Refined Organic
Batch No! ! 4492901
Best Before Date January 2025

Test report

Physical and Chemical Characteristics

parameter	unit	specification	result
acid value	mg KOH/g	max. 4,0	1,43
free fatty acids (ffa)	%		0,72
peroxide value	meq O2/kg	max. 5,0	0,5
refractive index (40 °C)			1,4569
iodine value	g I2/100g	33,0 - 42,0	35,9 *
saponification value	mg KOH/g	188,0 - 200,0	193,7 *

Fatty Acid Composition (GC of FAMES)

parameter	unit	specification	result
16:0 palmitic acid	%	21,0 - 29,0	25,2
18:0 stearic acid	%	31,0 - 39,0	35,6
18:1 oleic acid	%	30,0 - 38,0	34,0
18:2 linoleic acid	%	2,0 - 5,0	3,0

* Calculated



Product Dossier

Product No / Name: 160321 / Cocoa butter deodorized organic EU and NOP

Herewith we certify to the best of our knowledge, based on information provided by our suppliers and based on knowledge of used raw materials and applied production processes

Description:	Cocoa butter organic is obtained from the seeds of the cocoa tree (<i>Theobroma cacao</i> L.). It is then deodorized.
Ingredients:	100% cocoa butter deodorized organic
Quality Level:	Food, Cosmetic, Pharma
INCI Name:	Theobroma Cacao Seed Butter
CAS No:	84649-99-0 / 8002-31-1
EINECS No:	283-480-6
Monograph:	Not monographed
Properties:	A yellowish to yellow substance with a slight typical odour and a mild characteristic taste. It is soluble in ether and petroleum spirit; insoluble in water.

Listing status in different countries:	Australia (AICS), Canada (DSL), China (IECSC), Europe (EINECS), Japan (CHRIP), Korea (NCIS), New Zealand (NZioC), Philippines (PICCS), Taiwan (CSNN), USA (TSCA)
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Besides chemical listing, Cocoa butter deodorized organic is used in food preparations and consumed as food worldwide.

REACH:	Exempt (Annex V, §9)
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Main Countries of Origin	Seed: West Africa
	Fat: The Netherlands
Botanical Origin:	<i>Theobroma cacao</i> L.
Parts used:	seeds
Vegan:	Suitable for a vegan diet – absence of ingredients or processing aids of animal origin.

Retest Date:	Carton 12 Months	Bucket 12 Months	Metal drum 18 months	
Storage Conditions:	Dry, ambient storage (20°C +/- 5°C) under absence of direct sunlight and off-odours. Cool storage (10°C +/- 5°C) can significantly enhance quality preservation. Freezing should be avoided.			
Packaging:	Carton with liner 25 kg Material HDPE	HDPE 25 kg HDPE	drum 190 kg Crude steel	

Kosher:	100% vegetal, so suitable for kosher but not certified
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Halal: 100% vegetal, so suitable for Halal but not certified

Free from Alcohol: Yes

Preservatives, antioxidants: Cocoa butter deodorized organic is free from additives.

Allergens: Food allergens: Annex II of Reg. EU 1169/2011

Allergen Data Sheet according to Directive 2011/1169/EC	Product ingredient	Remarks / details about the ingredient / origin and amount of cross contamination
	Y/N	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Peanuts and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof (including lactose)	N	
Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ ."	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Cross contaminations: Not expected

Cosmetic Allergens: Does not contain substances classified as sensitizers according to the Reg. (EC) No. 1223/2009 annex III.

Cosmetics Reg. (EC) 1223/2009 Does not contain substances listed in Annex II to VI of the cosmetic legislation 1223/2009 and its amendments as ingredients. Contaminations with forbidden/restricted substances are not expected but not analyzed.

GMO: According to Reg. (EC) No 834/2007 Art. 9, the use of genetically modified organisms and/or any products derived from such organisms is prohibited in organic production

CMR: Cocoa butter deodorized organic does not contain toxic substances

Microbiological Limits:	Cocoa butter deodorized organic is heated to >200°C for longer than 20 minutes. Any microorganisms are inactivated. Due to the absence of moisture in the oil, microorganisms cannot develop. Total viable count (TVC): <1000cfu/g No pathogenic microorganisms
Pesticides, PAH, Dioxins:	Complies with maximum residual limits (MRL) for fats and oils set forth <ul style="list-style-type: none"> • Reg.(EU) 834/2007 for organic production, de facto <0,01ppm for pesticides in the seed according to unofficial guidelines • Attachment to EU Reg.1881/2006 for other contaminants for food and food ingredients • Attachment to German Kontaminanten VO for Aflatoxins
Heavy Metals:	Due to origin and manufacturing process not to expect, MRL according to annex to EU Reg. 1881/2006 applies for Pb with <0,1ppm
Metal Catalysts:	Produced without catalysts
Glycol Ether:	Free of glycol ether
Trans-Fatty Acids:	Target MRL <2 %
Formaldehyde (-Releaser):	Free of formaldehyde or any type of formaldehyde releaser
Lactose, Gluten:	Free of lactose or gluten
Melamine:	Free of melamine
Novel Food:	Suitable for food use, EU Reg. 2015/2283 does not apply
Residual Solvent:	Free of any residual solvent
VOC:	Does not contain volatile organic compounds with respect to Directive 2009/32/EC. The risk of VOC as contamination is neglectable. After the deodorization step at 180 °C – 250 °C with strip steam, such traces are removed from the oil.
Nanotechnology:	Not used and no nanomaterials added
Irradiation:	Not treated with ionizing radiation
Animal Testing:	Has not been tested on animals by Gustav Heess GmbH
BSE / TSE:	Cocoa butter deodorized organic is of vegetable origin, no risk of BSE/TSE. The supply chain of vegetable oils & fats is completely segregated from the supply of animal fat.
Nutritional Value:	100 g of oil contains as average:

Energy	3700 kJ / 900 kcal
Fat	100 g
Saturates	61 g
Mono-unsaturates	36 g
Polyunsaturates	3 g
Carbohydrate	0 g
Protein	0 g
Salt	0 g

The nutritional declaration above is an average which is based on calculation from the fatty acid composition. Due to natural variations the nutritional values can differ from above mentioned declaration. Our nutritional declaration has to be considered as a recommendation.



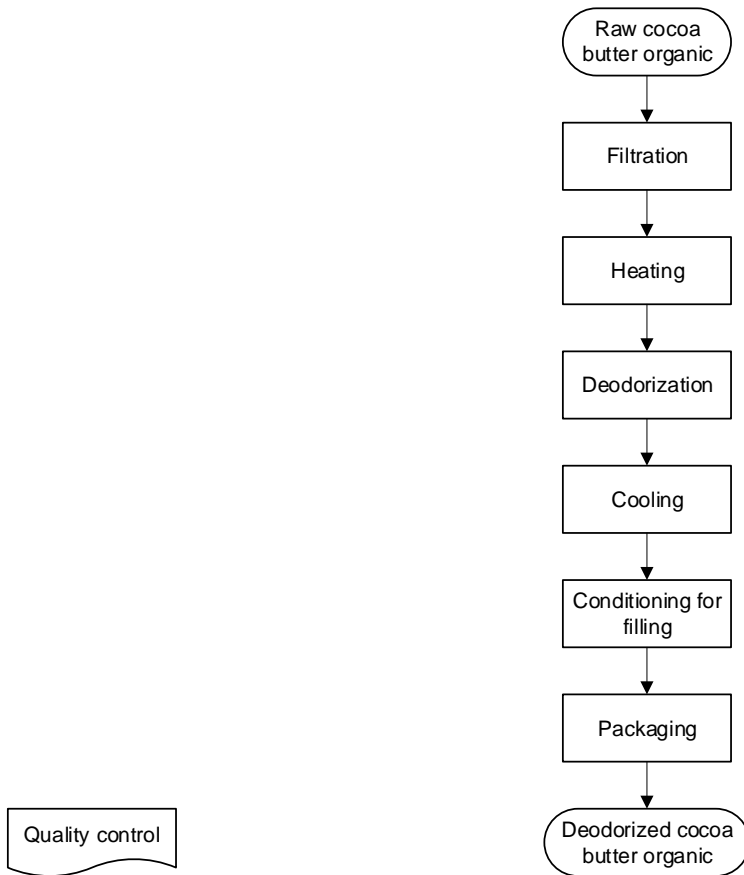
In General:

All our products are traceable by our batch number which is allocated on every incoming batch. This unique batch number allows traceability to the original manufacturers' batches and the processing data.

27.09.2019

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Flowchart Cocoa butter deodorized organic



Art. No. 160321 Cocoa butter deodorized organic

This detailed process flow diagram represents a typical process. The single steps can vary and it cannot be legally inferred that the articles sold originate from the process detailed above.

Section 1: Identification of the substance and of the company

1.1 Product identifier:

Cocoa butter natural / Product-No. 160011
Cocoa butter refined / Product-No. 160030
Cocoa butter deodorized organic EU and NOP / Product-No. 160321

1.2 Relevant identified uses of the substance and uses advised against

Sector of use

Food, Cosmetic

1.3 Supplier

Madar Corporation Limited **19 - 20 Sandleheath Industrial Estate,**

Telephone

+44(0)1425 655555

Fordingbridge, SP6 1PA

E-mail address of person responsible for this SDS: E-Mail: qm@gustavheess.de

1.4 Emergency telephone number Mainz

+44 (0)1425 655555

Section 2: Hazards identification

2.1 Classification of the substance

REACH Status: Exempted from compulsory Regulation according to Annex II No. 9 of Commission Regulation (EC) No. 987/2008 amending Regulation (EC) No 1907/2006 of REACH as regards Annexes IV and V.

Classification according to Regulation (EC) 1272/2008: Not classified.

Classification according to Directive 67/548/EWG: Not classified.

2.2 Label elements

Signal word: No signal word.

Hazard statements: No known significant effects or critical hazards.

2.3 Other hazards:

No.

Section 3: Composition

3.1 Substance

Mixture of triglycerides of different fatty acids.

CAS-No.: 84649-99-0 / 8002-31-1
EINECS-No.: 283-480-6 / -
INCI-Name: Theobroma Cacao Seed Butter

There are no additional ingredients present which, within the current knowledge of the supplier, are classified and contribute to the classification of the substance and hence require reporting in this section.

Section 4: First aid measures

4.1 Description of first aid measures

Ingestion: Do not induce vomiting unless directed to do so by medical personnel. Get medical attention if symptoms occur.
Inhalation: Fresh air. Get medical attention if symptoms occur.
Skin contact: Flush contaminated skin with plenty of water, wash with soap and rise thoroughly. Remove contaminated clothing and shoes.
Eye contact: Immediately flush eyes with plenty of water. Check for and remove any contact lenses. Get medical attention if irritation occurs.

4.2 Most important symptoms and effects, both acute and delayed Potential acute health effects

Ingestion: No known significant effects or critical hazards.
Inhalation: No known significant effects or critical hazards.
Skin contact: No known significant effects or critical hazards.
Eye contact: No known significant effects or critical hazards.

Over-exposure signs

Ingestion: No specific data.
Inhalation: No specific data.
Skin contact: No specific data.
Eye contact: No specific data.

4.3 Indication of any immediate medical attention and special treatment needed

Notes to physician: No specific data.

Specific treatment: No specific treatment.

Section 5: Firefighting measures

5.1 Extinguishing media

Suitable extinguishing media: Foam, dry chemical powder, carbon dioxide or earth.

Unsuitable extinguishing media: Water with full jet.

5.2 Special hazards arising from the substance

Avoid contact with oxidising agents. Combustion products: smoke, CO, CO₂.
At high temperatures acrolein may be formed.

5.3 Advice for firefighters

Promptly isolate the scene by removing all persons from the vicinity of the incident if there is a fire.

Fire-fighters should wear appropriate protective equipment and self-contained breathing apparatus with a full face-piece operated in positive pressure mode. Clothing for fire-fighters conforming to European standard EN 469 will provide a basic level of protection for chemical incidents.

Section 6: Accidental release measures

6.1 Personal precautions, protective equipment and emergency procedures

The usual precautions for handling chemicals should be observed. Do not touch or walk through split material. Put on appropriate personal protective equipment.

6.2 Environmental precautions: Avoid dispersal of split material and runoff and contact with soil, waterways, drains and sewers.

6.3 Methods and materials for containment and cleaning up

Small spill: Stop leak if without risk. Move container from spill area. Dilute with water and mop up if water-soluble. Alternatively, or if water-insoluble, absorb with an inert dry material and place in an appropriate waste disposal container. Dispose of via a licensed waste disposal contractor.

Large spill: Stop leak if without risk. Move container from spill area. Prevent entry into sewers, water courses, basements or confined areas. Wash spillage into an effluent treatment plant or proceed as follows. Contain and collect spillage with non-combustible, absorbent material e.g. sand, earth, vermiculite or diatomaceous earth and place in container for disposal according to local regulations. Dispose of via licensed waste disposal contractor.

Section 7: Handling and storage

7.1 Precautions for safe handling

Advice on general occupational hygiene

The usual precautions for handling chemicals should be observed.
Eating, drinking and smoking should be prohibited in areas where this material is handled, stored and processed. Workers should wash hands and face before eating, drinking and smoking. Remove contaminated clothing and protective equipment before entering eating areas.

7.2 Conditions for safe storage

Store in original container protected from direct sunlight in a dry, cool and well-ventilated area, away from incompatible materials and food and drink. Keep container tightly closed and sealed until ready for use. Containers that have been opened must be carefully resealed and kept upright to prevent leakage. Do not store in unlabeled containers. Use appropriate containment to avoid environmental contamination.

Section 8: Exposure controls/personal protection

8.1 Control parameters

Not applicable.

8.2 Exposure controls

Individual protection measures

Hygiene measures: Wash hands, forearms and face thoroughly after handling chemical products, before eating, smoking and using the lavatory and at the end of the working period.

Appropriate techniques should be used to remove potentially contaminated clothing.

Eye protection: safety eyewear.

Body protection: Personal protective equipment for the body should be selected based on the task being performed and the risks involved and should be approved by a specialist before handling this product.

Hand protection: Chemical-resistant, impervious gloves complying with an approved standard should be worn at all times when handling chemical products if a risk assessment indicates this is necessary. >8 hours (breakthrough time): neoprene, nitrile, Viton®.

Skin protection: Appropriate footwear and any additional skin protection measures should be selected based on the task being performed and the risks involved and should be approved by a specialist before handling this product.

Respiratory protection: Use a properly fitted, air-purifying or air-fed respirator complying with an approved standard if a risk assessment indicates this is necessary. Respirator selection must be based on known or anticipated exposure levels, the hazards of the product and the safe working limits of the selected respirator. Recommended: organic vapour filter.

Environmental exposure controls: Emissions from ventilation or work process equipment should be checked to ensure they comply with the requirements of environmental protection legislation.

Section 9: Physical and chemical properties

9.1 Information on basic physical and chemical properties

Physical state: solid
Colour: white to pale yellow
Odour: like cocoa

		value / area	Unit
Melting point/freezing point:		31 – 35	°C
Boiling point:		> 300	°C
Flash point:	open cup	> 250	°C
Ignition temperature:		> 300	°C
Flammability:	not applicable		
Smoke point:		150 – 200	°C

Explosive properties:	not explosive		
Danger of Explosion:	product does not present an explosion hazard		
Vapour pressure:	at 20 °C	< 1	mbar
Density:	at 20 °C	approx. 0,90 – 0,93	g/cm ³
Viscosity:	at 37 °C	40 – 50	mPas
Solubility in water:	not miscible		

9.2 Other information

No additional information.

Section 10: Stability and reactivity

- 10.1 Reactivity:** No specific test data related to reactivity available for this product or its ingredients.
- 10.2 Chemical stability:** The product is stable.
- 10.3 Possibility of hazardous reactions:** Under normal conditions of storage and use, hazardous reactions will not occur.
- 10.4 Conditions to avoid:** No specific data.
- 10.5 Incompatible materials:** see section 7. Avoid contact with oxidising agents.
- 10.6. Hazardous decomposition products:** smoke and irritating vapours when heated to decomposition. At very high temperatures acrolein may be formed.

Section 11: Toxicological information

11.1 Information on toxicological effects

Not toxic (food).

Conclusion:	Not available.
Irritation/Corrosion:	No irritating effect.
Sensitization:	Not available.
Carcinogenicity:	No further relevant information available.

Specific target organ toxicity (single exposure): Not available.
Specific target organ toxicity (repeated exposure): Not available.

Not classified as hazardous conform EEC Dangerous Substance Directive and Dangerous Preparation Directives. If the product is used properly it will not cause any injuries to health.

Section 12: Ecological information

12.1 Toxicity

No data available.

12.2 Persistence and degradability

Product is biodegradable.

12.3 Bioaccumulative potential

Does not accumulate in organisms.

12.4 Mobility in soil

No data available.

12.5 Results of PBT and vPvB assessment

PBT: No.

vPvB: No.

12.6 Other adverse effects: No known significant effects or critical hazards.

Section 13: Disposal considerations

13.1 Waste treatment methods

Product:

Methods of disposal:

Significant quantities of waste product residues should not be disposed of via the foul sewer but processed in a suitable effluent treatment plant. Dispose of surplus and non-recyclable products via a licensed waste disposal contractor. Disposal of this product, solutions and any by-products should at all times comply with the requirements of environmental protection and waste disposal legislation and any regional local authority requirements.

Packaging:

The generation of waste should be avoided or minimized wherever possible. Waste packaging should be recycled. Incineration or landfill should only be considered when recycling is not feasible.

EU-disposal code: 13 08 99 oil waste. Classification of waste is in end user's individual authority.

Section 14: Transport information

No hazardous goods according UN, IMO, ADR/RID und IATA/ICAO.

Section 15: Regulatory information

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

Other EU regulations

National regulation

REACH Status: Exempted from compulsory Regulation according to Annex II No. 9 of Commission Regulation (EC) No. 987/2008 amending Regulation (EC) No 1907/2006 of REACH as regards Annexes IV and V.

Not classified as dangerous according to CLP Regulation (EC) No. 1272/2008.
Not classified as dangerous according to Directive 67/548/EC or Directive 1999/45/EC.

Water hazard class: Wassergefährdungsklasse (Germany): nicht wassergefährdend im Sinne des § 19g Abs. 5 WHG. (Einstufung nach VwVwS vom 17. Mai 1999, Nummer 1.2 a) in Verbindung mit Anhang 1)

Section 16: Other information

To the best of our knowledge, the information contained herein is accurate. However, neither the above-named supplier, nor any of its subsidiaries, assumes any liability whatsoever for the accuracy or completeness of the information contained herein.

Final determination of suitability of any material is the sole responsibility of the user. All materials may present unknown hazards and should be used with caution. Although certain hazards are described herein, we cannot guarantee that these are the only hazards that exist.

Product - Specification



Reg-No.: Sp160321c

Rev-No.: c

Printing Date: 17. March 2020

Page: 1

Product / Trading-Name: **Cocoa butter deodorized organic EU and NOP certified by Kiwa BCS DE-ÖKO-001**

Description: Cocoa butter is obtained from the seeds of the cocoa tree (*Theobroma Cacao* L.) by expression, filtration or centrifugation and following desodorisation.

Product No.: 160321

CAS No.: 84649-99-0 / 8002-31-1

EINECS No.: 283-480-6

INCI Name: *Theobroma Cacao* Seed Butter

Properties: A yellowish to yellow substance with a slight typical odour and a mild characteristic taste. It is soluble in ether and petroleum spirit; insoluble in water.

Parameter	Method	Unit	Value
<u>Physical and Chemical Characteristics</u>			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 4,0
peroxide value	Ph. Eur. [2.5.5]	meq O ₂ /kg	max. 5,0
iodine value	Ph. Eur. [2.5.4]	g I ₂ /100g	33,0 - 42,0
saponification value	Ph. Eur. [2.5.6]	mg KOH/g	188,0 - 200,0
<u>Fatty Acid Composition (GC of FAMES)</u>			
16:0 palmitic acid	Ph. Eur. [2.4.22]	%	21,0 - 29,0
18:0 stearic acid	Ph. Eur. [2.4.22]	%	31,0 - 39,0
18:1 oleic acid	Ph. Eur. [2.4.22]	%	30,0 - 38,0
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	2,0 - 5,0

Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.

Residual Solvents:

It complies with the guideline CPMP/ICH/283/95 and CPMP/ICH/1940/00 corr. (residual solvents)

Sustainability Statement

Cocoa Butter Organic Refined

We can confirm that the Cocoa Butter Organic Refined supplied by MADAR Corporation Ltd is produced from a sustainable source.

09/03/20