

Organic Cacao Butter Pieces (Raw) - Material Safety Data Sheet

1. Information about the product	Harvested by hand as pods, the raw beans are selected for the finest quality and fermented to reduce their initial bitterness. Cacao butter is made by pressing ground, milled Cacao nibs to make a cocoa paste. This process separates the butter from the powder. The butter is solidified and broken down into pieces. Botanical name: Theobroma Cacao
2. Product Code	1625CBP
3. Composition	100% Organic Cacao Beans (No Shell)
4. Flavour and Odour	Mildly bitter in flavour
5. Appearance	Pale yellow broken pieces
6. Information about the supplier	JustIngredients Ltd, Units 2-3a Tabernacle Road, Wotton-Under-Edge, Gloucestershire GL12 7EF Telephone: 01291 635525 E-mail: technical@justingredients.co.uk
7. Hazard identification	None known
8. First aid measure	Eyes – wash eyes thoroughly with water Skin – Wash thoroughly with water Ingestion – move to fresh air
9. Firefighting measures	Normal firefighting precautions. Use of conventional extinguishers i.e. ABC fire extinguisher, CO 2 extinguisher, foam extinguisher
10. Accidental release measures	Clean up spillage and remove to waste container. Clean area with water
11. Handling and storage	Store in a dry place, keep away from heat. Avoid excess moisture
12. Exposure controls/ personal protection	None known
13. Stability and reactivity	The product is stable. Do not expose to direct sunlight
14. Toxicological information	Not toxic. Routes of entry - Inhalation. Ingestion

15. Ecological information	Easily Degradable
16. Disposal considerations	Dispose in line with local regulations
17. Transport information	By road, rail, ship, air in clean and sound condition and full covered or airtight containers to protect from moisture, insects, and rodents. Can cause taint but not classified as dangerous so no hazard label required. Ensure materials are securely stacked
18. Regulatory information	None known
19. Other information	None