

Material Safety and Data Sheet

Following 453-2010-EC

Cocoa powder – (all types)

<u>1 Identification:</u>	
Product name:	Cocoa powder
Description:	Solid particles of Theobroma Cocoa
Trade name:	Various types of defatted cocoa powder
Cas nr:	95009-22-6
EINECS nr:	305-748-4
Commodity code:	1805.000.0
Intended use:	Cocoa powder is a food ingredient
Manufactured by:	JS Cocoa
	Diederik Sonoyweg 1
	1509 BR Zaandam
	The Netherlands
Contact:	+31-(0)683202651 (24 Hr. Emergency contact)
Inquiries:	Info@jscocoa.com

2 Hazards Identification:

Cocoa powder is not classified as a dangerous substance within the definition of 453-2010-EC. Cocoa powder does not contain dangerous and/or harmful ingredients and there are no toxicological effects known. On this ingredient there has not been any toxicological animal testing performed by our company. Product labelling must follow 2000-36-EC relating to cocoa and chocolate products intended for human consumption. There are no additional hazards identification labelling required.

3 Composition:

JS Cocoa powder is suitable for human consumption. It does not contain any hazardous ingredients, impurities, additives or preservatives. This product complies with all relevant EC Legislation such as 2000/36/EC related to cocoa and chocolate products intended for human consumption.

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JS Cocoa, Diederik Sonoyweg 1 1509 BR Zaandam, the Netherlands P:+31 75 650 4810 W: www.jscocoa.com

4 First-aid measures:

Eye contact:	Rinse immediately with plenty of water for at least 15 minutes. Contact a doctor if symptoms persist.
Skin Contact:	Skin contact possess no knows hazards.
Inhalation:	Prevent inhalation by careful handling, after inhalation go into fresh air and seek medical advice when there are severe complaints.
Ingestion:	As the product is edible, ingestion is not a hazard. Allergic reactions (e.g. swollen/irritated tongue/lips) are rare, though may occur on individual basis, when these occur in severe circumstances, seek medical attention.
5 Fire Fighting Measures:	
Extinguishing media:	Water fog or spray. Carbon dioxide. Dry chemical.
Special measures:	Not applicable.
Extinguishing procedures:	In case of fire: isolate the burning parts and dump in abundant amount of water. Fire fighters should wear protective clothing and approved respirators against the smoke. Burning Cocoa powder will produce carbon dioxide and organic decomposition products (smoke).
Fire & Explosion hazards:	Avoid ignition sources in the presence of fine cocoa dust. During processing electrical grounded equipment must be used to avoid static electric sparkles. For the same reason the anti-static FIBC's (Big bags) must be electrical grounded during use in production when filled with cocoa powder.
6 Accidental Release Measu	ure:
Personal precautions:	Avoid contact with skin and eyes. Note that spillages constitute a slipping hazard. Use individual protective equipment (safety glasses, Dust mask, suitable protective clothing) in case of major spillages.
Environmental precautions:	Although the product is bio-degradable, product spillage in the environment must be avoided as much as possible. Recover product by vacuum or broom/shovel and dispose in organic material non- conformity bin. Spilt material must be rejected for food use.
Cleaning procedures:	Normal cleaning procedures (water/soap) can be applied when cleaning surface and material. Observe state, federal and local disposal regulations.
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7 Handling and Storage:		
Precautions in handling:	Cocoa powder must be handled as a food product, avoiding unsanitary environments. Avoid water contact to prevent microbiological degradation.	
Storage conditions:	Store and transport solid cocoa powder in a dry, cool and well ventilated area (12-25 °C; max 65% RH). Prevent direct sunlight, moisture and foreign odours.	
8 Exposure Controls		
Respiratory protection:	Avoid breathing product vapors. Apply local ventilation where possible.	
Ventilation:	Ensure good ventilation of working area.	
Eye Protection:	Use safety glasses when handling the product.	

9 Physical and chemical properties	
Appearance:	Fine powder.
Colour:	Brown to Black.
Odour:	Typical cocoa.
Solubility in water:	Partially water soluble.
Density:	App. 300-500 kg/m³.
Particle size:	Max 0.5% > 75 μM.
Median Particle size:	25-40 μΜ.
Min. (spontaneous) ignition T of powder dust:	360°C.
Min Spark energy for ignition:	8700 m J.
MIN. Explosive duct concentration:	60 g/M ³ .
Max. Explosion overpressure:	7.6 bar.
Dust Explosion constant Kst:	83 bar. m/s
Dust Explosion class acc. ATEX 137	St 1.

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10 Stability and reactivity		
Reactivity:	There is no significant reactivity hazard, by itself or in contact with water. Avoid open fire and ignition.	
Decomposition:	Liable to cause smoke and acrid fumes during combustion: carbon monoxide, carbon dioxide and other non-identified organic compounds may be formed.	
11 Toxicological information	on	
Toxicology:	The intended use of the product is as food ingredient. There are no toxicological effects known for human consumption. Allergic reactions are rare but may occur on individual basis.	
12 Ecological information		
Biodegradability:	This product is biodegradable.	
Precautions:	There are no known effects/values related to the persistency, bioaccumulation and toxicity. It seems however that Theobromine (natural constituent in Cocoa and chocolates) is much more difficult to digest for cats and dogs. Half time for dogs was reported at app 17 hrs.	
13 Disposal Considerations		
Disposal:	No specific requirements, Use disposal methods consistent with local regulation.	
14 Transport information		
Transport:	No specific requirements and no restrictions on transportation by land, sea or air.	
15 Regulatory information		
Regulatory:	There are no legal safety, health and/or environmental restrictions for this product. Product is regulated in 2003/35/EC and WHO/FAO's CODEX STAN 105-1981.	
16 Additional information		

Additional information can be found in the product specification.

The information herein is based on our experience and available date at the time of issue. The customer is strongly advised to observe and ensure that its employees and customers observe all directions contained herein. No Warranty is made or implied on the information, no liability will be accepted whatsoever arising out of the use of this information or the products designated herein.

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