

PT ASIA COCOA INDONESIA

JL. Engku Putri, Type 7A-F,
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Email: info@favorich.com

Material Safety Data Sheet

Alkalised Cocoa Powder - Light Brown

SECTION 1: SUBSTANCE IDENTIFICATION

- 1.1 Product Name : Favorich Alkalised Cocoa Powder - Light Brown
1.2 Manufacturer by : PT Asia Cocoa Indonesia
JL. Engku Putri, Type 7A-F,
Kawasan Industri Tunas,
Batam Centre 29464, Indonesia.
Tel :+62 778 4043888
Fax :+62 778 4043999
1.3 For use in food
1.4 Emergency Telephone Number: +62 778 4043888

SECTION 2: COMPOSITION

- 2.1 Cocoa Powder
2.2 No hazardous impurities

SECTION 3: HAZARDS IDENTIFICATION

- 3.1 Cocoa powder is not classified as a Dangerous Substance
3.2 Contact with eyes (e.g. dust particles) may cause irritation
3.3 Inhalation of dust may cause irritation

SECTION 4: FIRST AID MEASURES

- 4.1 After contact with eyes, flush immediately with plenty of water and seek medical advice when necessary.
4.2 After inhalation: go into fresh air and seek medical advice when necessary.

SECTION 5: FIRE FIGHTING MEASURES

- 5.1 Avoid ignition sources where a fine cocoa dust might be generated.
5.2 Water, carbon dioxide extinguisher or dry powder extinguisher may be used.
5.3 Fire fighters should wear protective clothing and approved respirator.
5.4 Burning may produce carbon monoxide.

SECTION 6: ACCIDENTAL RELEASE MEASURES

- 6.1 Split material to be vacuum or broom or shovel. Reject split material for food use.

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SECTION 7: HANDLING AND STORAGE

- 7.1 Store in a dry, well-ventilated area, away from strong odours, to prevent entry of moisture and foreign odours.
- 7.2 In bulk, store below 20°C and relative humidity below 60%. Temperature higher than necessary degraded quality at rate depend on time and temperature of exposure.
- 7.3 Industrial hygiene - avoid breathing dust; use in area with adequate ventilation. Avoid contact with eyes.
- 7.4 The stacking height of the bags shall not exceed 20 layers.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

- 8.1 Respiratory protection : Dust mask
- 8.2 Hand protection : Not Required
- 8.3 Eye protection : Not Required
- 8.4 Other : None

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

- 9.1 Appearance : Light Brown Cocoa Powder
- 9.2 Odour : Typical Cocoa
- 9.3 pH : 6.8 - 7.2 in a 10% aqueous dispersion
- 9.4 Melting Point : N/A
- 9.5 Boiling Point : N/A
- 9.6 Specific gravity : approx. 0.3 - 0.4 (g/cm³, bulk density)
- 9.7 Explosive Properties : min. ignition temp. (spontaneous) of dust cloud: 360°C.

SECTION 10: STABILITY AND REACTIVITY

- 10.1 Shelf life : 24 months
- 10.2 The optimun storage conditions are preferably below 20°C and 60% relative humidity, free from foreign odours.
- 10.3 Hazardous decomposition products : None Known
- 10.4 Incompatible with : None Known

SECTION 11: TOXICOLOGY INFORMATION

- 11.1 Toxicity Data : Not Applicable
- 11.2 Cocoa powder is widely used in beverages and foods.

SECTION 12: ECOLOGICAL INFORMATION

- 12.1 Cocoa powder is biodegradeable.

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SECTION 13: DISPOSAL CONSIDERATIONS

13.1 Dispose in landfill, depending upon local regulations, biodegradeable in waste treatment facilities.

SECTION 14: TRANSPORT INFORMATION

14.1 No special requirements and no restrictions on transportation by land, sea or air.

SECTION 15: REGULATORY INFORMATION

15.1 Cocoa powder is food regulated by Indonesia Food Law (Law No7/1996)

SECTION 16: ADDITIONAL INFORMATION

16.1 PT Asia Cocoa Indonesia
JL. Engku Putri, Type 7A-F,
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Tel :+62 778 4043888
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16.2 Contact Person : Pow Chun Chung
Email : pow@favorich.com

16.3 The information and recommendation contained herein are to the best of PT Asia Cocoa Indonesia knowledge and belief accurate without any gurantee or warranty.

16.4 Issue Date : 01-January-2018