



MATERIAL SAFETY DATA SHEET

REF: Directive 91/155/EEC AND AMENDMENTS

ADM COCOA LIQUOR (For All types)

1.0 SUBSTANCE IDENTIFICATION

1.1 Commercial product name: Various types of COCOA LIQUOR

1.2 CAS No:

1.3 EINECS No:

1.4 **For use in food**

1.4 Manufactured by: Either ADM Cocoa Netherlands; P.O. Box 2
1540 AA Koog aan de Zaan Stationsstraat 76,
1541 LJ Koog aan de Zaan, The Netherlands
telephone: +31 75 64 64 646

Supplied in Australia by: ADM Australia Pty Ltd PO Box 281, Suite 1003 Level 10, 1
Newland Street Bondi Junction NSW 2022
Emergency No. 0417 285396

2.0 COMPOSITION

2.1 Cocoa liquor alkalized with potassium carbonate and/or sodium hydroxide.

2.2 No hazardous impurities.

3.0 HAZARDS IDENTIFICATION

3.1 **Alkalized cocoa liquor is not classified as a Dangerous Substance within the definitions of Directive 1999/45/EC.**

3.2 Contact with eyes (e.g. dust particles) may cause irritation.

3.3 Inhalation of dust may cause irritation.

4.0 FIRST AID MEASURES

4.1 After contact with eyes, flush immediately with plenty of water and seek medical advice when necessary.

4.3 After inhalation: go into fresh air and seek medical advice when necessary.

5.0 FIRE FIGHTING MEASURES

5.1 Avoid ignition sources where a fine cocoa dust might be generated.

5.2 Water, carbon dioxide, or liquor extinguisher may be used.

5.3 Fire fighters should wear protective clothing and approved respirator.

5.4 Burning may produce carbon monoxide.



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ADM FAT-REDUCED COCOA LIQUOR,

6.0 ACCIDENTAL RELEASE MEASURES

6.1 Recover product by vacuum or broom and shovel. Reject spilt material for food use.

7.0 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 Industrial hygiene -avoid breathing dust; use in an area with adequate ventilation. Avoid contact with eyes.

8.0 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

9.0 PHYSICAL AND CHEMICAL PROPERTIES

9.1 Appearance: Brown liquor

9.2 Odour: Typical cocoa

9.3 pH: 5.5 – 8.6 in a 10% aqueous dispersion

9.4 Melting point: N/A

9.5 Boiling point: N/A

9.6 Specific gravity: approx. 0.40 – 0.55 (g/cm³, bulk density)

9.7 Solubility in water: approx. 45% of the liquor is soluble in hot water (80°C)

9.8 Explosive properties:

1. min. ignition temp. (spontaneous) of dust cloud: 360° C

2. min. spark energy for ignition: 8700 mJ

3. min. explosive concentration: 60 g/m³

4. max. explosion overpressure p max: 7.6 bar

5. max. pressure increase velocity dp/dt max: 305 bar/s (20 l)

6. dust explosion constant Kst: 83 bar.m/s

7. dust explosion class: St 1



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10.0 STABILITY AND REACTIVITY

10.1 Shelf life: 24 months.

The optimum storage conditions are at 15 -20°C with RH < 50%, in a clean, dry, well-ventilated area, away from strong odours.

10.2 Hazardous decomposition products: None known

10.3 Incompatible with: None known

11.0 TOXICOLOGICAL INFORMATION

11.1 Alkalized cocoa liquor is widely used in beverages and foods.

12.0 ECOLOGICAL INFORMATION

12.1 Alkalized cocoa liquor is biodegradable.

13.0 DISPOSAL CONSIDERATIONS

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

14.0 TRANSPORT INFORMATION

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

15.0 REGULATORY INFORMATION

15.1 Alkalized cocoa liquor is a food regulated in Directive 2000/36/EC.

16.0 ADDITIONAL INFORMATION

16.1 See Product Data Sheet.