

MATERIAL SAFETY DATA SHEET

Identification of Product and Supplier

Product Name: **Macadamia Butter**

Supplier: The Soap Kitchen, Units 2 D&E Hatchmoor Ind/Est, Torrington, EX38 7HP
Emergency Contact: Mr. Richard Phillips – Tel: 01805 622944

2 - Composition and information on ingredients:

The product does not belong to any list of substances supposedly hazardous to human or animal health according to EU guideline 548/67 and further amendments, nor to those having recognised exposition limits.

Inci Name: Macadamia Ternifolia Seed Oil, Hydrogenated Vegetable Oil – Butyrospermum Parkii Butter - Tocopherol

Cas No: 128497-20-1/68334-28-1/91080-23-8/10191-41-0

Einecs No: N/A /269-820-6/293-515-7/233-466-0

Chemical composition: Macadamia Butter is produced by blending natural fractions of macadamia oil with hydrogenated vegetable oil and shea butter using chemical free hydrogenation and by thin film distillation. A tocopherol is then added to the blend to provide extended shelf life.

3 - Hazards identification:

- Non hazardous

4 - First aid measures:

- Skin contact: wash with water and soap
- Eye contact: flush with water
- Ingestion: Not food grade and not harmful. However, if swallowed drink plenty of water. Seek medical attention if required.

5 - Fire - Fighting measures:

Extinguishing media: carbon dioxide, foams, inert powder

Extinguishing media to avoid: water

Special exposure hazards: fine oil mists may be hazardous. On extreme long heating at high temperature gaseous components occur of acrolein variety.

Protection against fire: standard procedures.

6 - Accidental release measures:

Spillage on soil: Use a solid absorbent and/or wash floors with detergent. May cause slip on floors. If solidified, shovel into containers.

Spillage on water: Since the density of oil is lower than water, it will appear on the surface. The fat can be scraped off the surface. Disposal according to EU / UK environmental regulations.

7 - Handling and storage:

At times oil-soaked materials may spontaneously combust. No special precautions for safety reasons necessary.

8 - Exposure controls and personal protection:

No special personal protective equipment required.

Protective gloves and goggles when handling hot oil.

9 - Physical data and chemical properties:

- Form: Solid butter – Melting point at 25 degrees plus.

- Odour: Natural

- Colour: Yellow – yellowish white

- pH: Neutral

- Hydrosolubility: Insoluble

- Liposolubility: Soluble in vegetable oils

10 - Stability and Reactivity:

Conditions to avoid : high temperature near flash point

Materials to avoid: strong oxidising agents

Hazardous decomposition products: acrolein at extreme heating

Hazardous reactions: polymerisation not likely to occur

Shelf Life: Min 24 months when stored away from strong light and high temperatures.

11 - Toxicological information:

Non toxic product - pharmaceutical use – food grade

12 - Ecological information:

Readily biodegradable

13 - Disposal considerations:

Residue for disposal: according to local regulations.

Waste packing: observe local regulations.

14 - Transport information:

- Not dangerous product

- Classification: not classified in RID/ADR/IMDG

15 - Regulatory information:

In compliance with the requirements in the current Cosmetic Directives 67/548 EEC et 1999/45/CE

16 - Other information:

To the best of our knowledge, the information contained in this sheet is correct. However, we cannot accept responsibility or liability for any consequences arising from its use.

Revised: 29.04.2009