

# **MATERIAL SAFETY DATA SHEET**

## **Identification of Product and Supplier**

Product Name: **Sunflower 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: Helianthus Annus Seed Oil, Hyfrogenated Vegetable Oil – Butyrospermum  
Parkii Butter - Tocopherol

Cas No: 8001-21-6/68334-28-1/91080-23-8/10191-41-0

Einecs No: 232-273-9/269-820-6/293-515-7/233-466-0

Chemical composition: Sunflower Butter is produced by blending natural fractions of sunflower oil with hydrogentated 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: 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 ELB