

Material Safety Data Sheet (MSDS)

Product Name: Chocolate Flavour Powder

MSDS Generate Date: 20-05-2017

Revision Date: 30-12-2024

Supplier:

Rawpharma Biz Pvt Ltd
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1. Identification of the Substance/Preparation and Company

- **Name:** Chocolate Flavour Powder
 - **Synonyms:** Cocoa Flavour Powder, Chocolate Essence Powder
 - **Chemical Family:** Food Flavoring Agent
 - **Use:** Flavoring for confectionery, bakery, beverages, and dairy products
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2. Composition / Information on Ingredients

- **Chocolate Flavour Powder:** Proprietary blend of natural and artificial flavors
 - **Typical components may include:** Cocoa solids, sugar, maltodextrin, flavor enhancers, emulsifiers
 - **CAS Number:** Not applicable (mixture)
 - **EINECS Number:** Not applicable
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3. Hazard Identification

- **Classification:** Non-hazardous for handling in normal food manufacturing conditions
 - **Potential Hazards:**
 - May cause minor irritation to eyes or skin on contact
 - Dust inhalation may cause mild respiratory irritation
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4. First-Aid Measures

- **Eye Contact:** Rinse immediately with plenty of water for 15 minutes
 - **Skin Contact:** Wash with soap and water
 - **Inhalation:** Move to fresh air, seek medical advice if symptoms persist
 - **Ingestion:** Rinse mouth, drink water, seek medical attention if discomfort occurs
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5. Fire-Fighting Measures

- **Suitable Extinguishing Media:** Water spray, foam, dry chemical, CO₂
 - **Unsuitable Extinguishing Media:** None known
 - **Specific Hazards:** Powder may burn if exposed to high heat or flame
 - **Protective Equipment:** Wear self-contained breathing apparatus and protective clothing
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6. Accidental Release Measures

- Avoid generating dust
 - Sweep or vacuum carefully and dispose according to local regulations
 - Prevent entry into water bodies
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7. Handling and Storage

- **Handling:** Use with adequate ventilation, avoid inhalation of dust
 - **Storage:** Store in a cool, dry, well-ventilated area, away from strong oxidizers
 - **Packaging:** Keep container tightly closed
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8. Exposure Controls / Personal Protection

- **Occupational Exposure Limits:** Not established
 - **Engineering Controls:** Adequate ventilation, dust collection system
 - **Personal Protection:** Gloves, safety glasses, dust mask if handling in bulk
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9. Physical and Chemical Properties

- **Appearance:** Brown or light brown powder
 - **Odor:** Chocolate-like, characteristic
 - **pH:** 6–7 (1% solution)
 - **Solubility:** Soluble in water and other food matrices
 - **Melting Point:** Not applicable
 - **Boiling Point:** Not applicable
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10. Stability and Reactivity

- **Chemical Stability:** Stable under normal conditions
 - **Conditions to Avoid:** Excessive heat, humidity, strong oxidizers
 - **Incompatible Materials:** Strong acids, strong oxidizing agents
 - **Hazardous Decomposition Products:** Carbon oxides on burning
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11. Toxicological Information

- Generally recognized as safe (GRAS) when used in food
 - No chronic health effects reported at normal consumption levels
 - Dust may cause minor irritation to eyes, skin, or respiratory tract
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12. Ecological Information

- Biodegradable
 - No known significant environmental hazards under normal conditions
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13. Disposal Considerations

- Dispose of in accordance with local, state, and national regulations
 - Avoid disposal into water bodies
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14. Transport Information (Detailed)

- **UN Number:** Not applicable (non-hazardous)
 - **UN Proper Shipping Name:** Chocolate Flavour Powder
 - **Transport Hazard Class:** Not classified as dangerous goods
 - **Packing Group:** Not applicable
 - **Labeling Requirements:** None
 - **Transport Precautions:**
 - Protect from moisture and direct sunlight
 - Ensure containers are closed and secure to avoid spillage
 - Avoid stacking heavy loads on top to prevent crushing
 - Transport in well-ventilated vehicles
 - Follow general food-grade transport practices
 - **Special Notes:** Since this is a food-grade flavoring, it does not fall under ADR/RID/IMDG/IATA hazardous categories, but care should be taken to avoid contamination or moisture ingress during transport.
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15. Regulatory Information

- Complies with Indian food safety regulations (FSSAI)
 - Not classified as hazardous under OSHA, EU CLP, or other major regulations
 - Food-grade labeling should be maintained
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16. Other Information

- The above information is based on current knowledge and intended to describe the product for safety purposes
- Not intended to guarantee specific properties

- Users should verify regulatory compliance for their specific use
- **MSDS Generate Date:** 20-05-2017
- **Revision Date:** 30-12-2024
- **Website:** www.rawpharmabiz.com
- MSDS are based on the manufacturer's provided information.