



PRODUCT SPECIFICATIONS
BLOMMER JET BLACK COCOA POWDER

The ingredients for the product will be of food grade and in all respects in compliance with Federal Food, Drug, and Cosmetic Act of 1938, and all subsequent amendments, regulations, and decisions. It will also comply with Canadian Food and Drug Act and Regulations.

Description - A specialty dark cocoa (processed with alkali) prepared from quality cocoa beans under controlled conditions on dedicated equipment. The product exhibits unique color and flavor characteristics which make it ideal for dark colored end-products.

Physical Characteristics – Industry Test Methods

1. Fineness	98.5% through 200 mesh screen
2. Color	Dark Black
3. Moisture	Less than 5%
4. Total Fat	10% - 12%
5. pH	8.0 - 8.6

Microbiological Characteristics (BAM / AOAC Test Methods)

1. Standard Plate Count	Less than 5,000/gram
2. Coliforms	10 MPN/gm Max
3. Yeast and Mold	100/gm Max
4. E. Coli	Less than 3.0 MPN/gram
5. Salmonella 2 x 375 g	Negative in 750 grams
6. Extraneous	The product shall meet all FDA requirements for extraneous matter and shall be produced under good manufacturing practices.

Packaging and Storage Requirements

1. Packaging	50 lb. multiwall kraft bags
2. Storage Temperature / Conditions	60-70 degrees F in odor free area
3. Relative Humidity	60% Max
4. Shelf Life under proper storage	24 months under proper storage conditions

Ingredient Listing

Cocoa (processed with alkali)

Kosher Requirements

1. Kosher Pareve
2. Circle K Certification

Blommer Jet Black Cocoa Powder

Number of Servings: 1 (100 g per serving)

Weight: 100 g

Nutrient	Value
Calories (kcal)	211
Calories from Fat (kcal)	106.2
Fat (g)	11.8
Saturated Fat (g)	7.14
Trans Fatty Acid (g)	0.02
Poly Fat (g)	0.48
Mono Fat (g)	3.88
Cholesterol (mg)	0.8
Sodium (mg)	2070
Carbohydrates (g)	49.22
Dietary Fiber (2016) (g)	32.8
Total Sugars (g)	0.92
Added Sugar (g)	0
Sugar Alcohol (g)	0
Protein (g)	24.32
Vitamin A - IU (IU)	30
Vitamin C (mg)	0.44
Vitamin D - IU (IU)	0
Vitamin D - mcg (mcg)	0
Calcium (mg)	181
Iron (mg)	65
Potassium (mg)	1886
Water (g)	3.61
Ash (g)	10.8
Caffeine (mg)	190

As with any organic material, there may be some variation in the nutritional composition. The above values are being supplied to you as an aid in your development work, but should not be used solely to determine your nutritional labeling. You may need to analyze for these nutrients as they occur in your final product as required by the Code of Federal Regulations, Title 21; section 101.0. We trust that you will regard it as CONFIDENTIAL.

Blommer **CHOCOLATE COMPANY**

From: Blommer Chocolate Company

Re: Genetically Modified Organisms

To the best of our knowledge:

1. Cocoa Bean Trees using genetically modified organisms are not currently being grown to produce cocoa beans for the manufacturing of cocoa nibs, bulk chocolate liquor, cocoa butter, and cocoa powder.
2. Based on information supplied by our raw material vendors, finished chocolate products containing corn product, soy products and some flavoring cannot be guaranteed to be DNA/protein free from GMO's. Sugar beets may have also been genetically modified.
3. At the present time, The Blommer Chocolate Company does not test for the genetic status of its finished products.

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Safety Data Sheet

According To Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules And Regulations



SECTION 1: IDENTIFICATION

1.1. Product Identifier

Product Name: Jet Black Cocoa Powder

1.2. Intended Use of the Product

Use of the Substance/Mixture: Ingredient in the confectionery industry.

1.3. Name, Address, and Telephone of the Responsible:

OliveNation LLC

13 Robbie Road, Ste. A4, Avon, MA 02322

617-580-3667

1.4. Emergency Telephone Number

Emergency Number : 617-580-3667

SECTION 2: HAZARDS IDENTIFICATION

2.1. Classification of the Substance or Mixture

GHS-US Classification

Comb. Dust

Full text of hazard classes and H-statements : see section 16

2.2. Label Elements

GHS-US Labelling

Signal Word (GHS-US) : Warning

Hazard Statements (GHS-US) : May form combustible dust concentrations in air.

2.3. Other Hazards

Exposure may aggravate pre-existing eye, skin, or respiratory conditions.

2.4. Unknown Acute Toxicity (GHS-US)

No data available

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

3.1. Substance

Name	Product Identifier	%	GHS-US classification
Cocoa, powd., alkalized	(CAS No) 95009-22-6	100	Comb. Dust

Full text of H-phrases: see section 16

3.2. Mixture

Not applicable

SECTION 4: FIRST AID MEASURES

4.1. Description of First-aid Measures

First-aid Measures General: Never give anything by mouth to an unconscious person. If you feel unwell, seek medical advice (show the label where possible).

First-aid Measures Inhalation: Using proper respiratory protection, move the exposed person to fresh air at once. Encourage exposed person to cough, spit out, and blow nose to remove dust. Immediately call a poison center, physician, or emergency medical service.

First-aid Measures After Skin Contact: Rinse immediately with plenty of water for 5 minutes. Obtain medical attention if irritation develops or persists.

First-aid Measures After Eye Contact: Rinse cautiously with water for at least 15 minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Obtain medical attention.

First-aid Measures After Ingestion: Rinse mouth. Do NOT induce vomiting. Obtain medical attention.

4.2. Most Important Symptoms and Effects Both Acute and Delayed

Symptoms/Injuries: Not expected to present a significant hazard under anticipated conditions of normal use.

Symptoms/Injuries After Inhalation: Dust may be harmful or cause irritation.

Symptoms/Injuries After Skin Contact: Prolonged exposure may cause skin irritation.

Symptoms/Injuries After Eye Contact: May cause slight irritation to eyes.

Symptoms/Injuries After Ingestion: Ingestion may cause adverse effects.

Chronic Symptoms: None known.

4.3. Indication of Any Immediate Medical Attention and Special Treatment Needed

If exposed or concerned, get medical advice and attention. If medical advice is needed, have product container or label at hand.

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SECTION 5: FIRE-FIGHTING MEASURES

5.1. Extinguishing Media

Suitable Extinguishing Media: Use extinguishing media appropriate for surrounding fire.

Unsuitable Extinguishing Media: Do not use a heavy water stream. Use of heavy stream of water may spread fire.

5.2. Special Hazards Arising From the Substance or Mixture

Fire Hazard: Combustible Dust.

Explosion Hazard: Dust explosion hazard in air.

Reactivity: Hazardous reactions will not occur under normal conditions.

5.3. Advice for Firefighters

Precautionary Measures Fire: Exercise caution when fighting any chemical fire.

Firefighting Instructions: Use water spray or fog for cooling exposed containers.

Protection During Firefighting: Do not enter fire area without proper protective equipment, including respiratory protection.

Other Information: Risk of dust explosion.

SECTION 6: ACCIDENTAL RELEASE MEASURES

6.1. Personal Precautions, Protective Equipment and Emergency Procedures

General Measures: Avoid prolonged contact with eyes, skin and clothing. Avoid breathing dust. Avoid generating dust. Remove ignition sources. Keep away from heat, hot surfaces, sparks, open flames, and other ignition sources. No smoking.

6.1.1. For Non-Emergency Personnel

Protective Equipment: Use appropriate personal protection equipment (PPE).

Emergency Procedures: Evacuate unnecessary personnel.

6.1.2. For Emergency Responders

Protective Equipment: Equip cleanup crew with proper protection.

Emergency Procedures: Upon arrival at the scene, a first responder is expected to recognize the presence of dangerous goods, protect oneself and the public, secure the area, and call for the assistance of trained personnel as soon as conditions permit.

6.2. Environmental Precautions

Prevent entry to sewers and public waters.

6.3. Methods and Materials for Containment and Cleaning Up

For Containment: Contain solid spills with appropriate barriers and prevent migration and entry into sewers or streams. Avoid generation of dust during clean-up of spills.

Methods for Cleaning Up: Clean up spills immediately and dispose of waste safely. Contact competent authorities after a spill. Use explosion proof vacuum during cleanup, with appropriate filter. Do not mix with other materials. Vacuum clean-up is preferred. If sweeping is required use a dust suppressant. Use only non-sparking tools.

6.4. Reference to Other Sections

See Section 8 for exposure controls and personal protection and Section 13 for disposal considerations.

SECTION 7: HANDLING AND STORAGE

7.1. Precautions for Safe Handling

Additional Hazards When Processed: Accumulation and dispersion of dust with an ignition source can cause a combustible dust explosion. Keep dust levels to a minimum and follow applicable regulations.

Other information: Wash hands and other exposed areas with mild soap and water before eating, drinking or smoking and when leaving work. Avoid prolonged contact with eyes, skin and clothing. Avoid breathing dust. Avoid creating or spreading dust. Keep away from heat, sparks, open flames, hot surfaces. – No smoking.

Hygiene Measures: Handle in accordance with good industrial hygiene and safety procedures.

7.2. Conditions for Safe Storage, Including Any Incompatibilities

Technical Measures: Comply with applicable regulations. Avoid creating or spreading dust. Use explosion-proof electrical, ventilating, lighting equipment. Proper grounding procedures to avoid static electricity should be followed.

Storage Conditions: Keep container closed when not in use. Store in a dry, cool place. Keep/Store away from direct sunlight, extremely high or low temperatures and incompatible materials.

Incompatible Products: Strong acids, strong bases, strong oxidizers.

7.3. Specific End Use(s)

Ingredient in the confectionery industry.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

8.1. Control Parameters

For substances listed in section 3 that are not listed here, there are no established exposure limits from the manufacturer, supplier, importer, or the appropriate advisory agency including: ACGIH (TLV), AIHA (WEEL), NIOSH (REL), or OSHA (PEL).

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8.2. Exposure Controls

Appropriate Engineering Controls

: Ensure adequate ventilation, especially in confined areas. Ensure all national/local regulations are observed. Proper grounding procedures to avoid static electricity should be followed. Use explosion-proof equipment. Use local exhaust or general dilution ventilation or other suppression methods to maintain dust levels below exposure limits. Power equipment should be equipped with proper dust collection devices. It is recommended that all dust control equipment such as local exhaust ventilation and material transport systems involved in handling of this product contain explosion relief vents or an explosion suppression system or an oxygen-deficient environment.

Personal Protective Equipment

: Gloves. Protective clothing. Protective goggles. Insufficient ventilation: wear respiratory protection.



Materials for Protective Clothing

: Chemically resistant materials and fabrics.

Hand Protection

: Wear protective gloves.

Eye Protection

: Chemical safety goggles.

Skin and Body Protection

: Wear suitable protective clothing.

Respiratory Protection

: If exposure limits are exceeded or irritation is experienced, approved respiratory protection should be worn. In case of inadequate ventilation, oxygen deficient atmosphere, or where exposure levels are not known wear approved respiratory protection.

Other Information

: When using, do not eat, drink or smoke.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

9.1. Information on Basic Physical and Chemical Properties

Physical State	: Solid
Appearance	: Black
Odor	: No data available
Odor Threshold	: No data available
pH	: 8.0 - 8.7
Evaporation Rate	: No data available
Melting Point	: No data available
Freezing Point	: No data available
Boiling Point	: No data available
Flash Point	: No data available
Auto-ignition Temperature	: No data available
Decomposition Temperature	: No data available
Flammability (solid, gas)	: No data available
Vapor Pressure	: No data available
Relative Vapor Density at 20°C	: No data available
Relative Density	: No data available
Solubility	: No data available
Partition Coefficient: N-Octanol/Water	: No data available
Viscosity	: No data available

9.2. Other Information

No additional information available

SECTION 10: STABILITY AND REACTIVITY

- 10.1. Reactivity:** Hazardous reactions will not occur under normal conditions.
- 10.2. Chemical Stability:** Stable under recommended handling and storage conditions (see section 7).
- 10.3. Possibility of Hazardous Reactions:** Hazardous polymerization will not occur.
- 10.4. Conditions to Avoid:** Direct sunlight, extremely high or low temperatures, and incompatible materials. Sparks, heat, open flame and other sources of ignition. Dust accumulation (to minimize explosion hazard).
- 10.5. Incompatible Materials:** Strong acids, strong bases, strong oxidizers.
- 10.6. Hazardous Decomposition Products:** Thermal decomposition generates: Carbon oxides (CO, CO₂).

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SECTION 11: TOXICOLOGICAL INFORMATION

11.1. Information on Toxicological Effects

Acute Toxicity: Not classified

Skin Corrosion/Irritation: Not classified (pH: 8.0 - 8.7)

Serious Eye Damage/Irritation: Not classified (pH: 8.0 - 8.7)

Respiratory or Skin Sensitization: Not classified

Germ Cell Mutagenicity: Not classified

Carcinogenicity: Not classified

Reproductive Toxicity: Not classified

Specific Target Organ Toxicity (Single Exposure): Not classified

Specific Target Organ Toxicity (Repeated Exposure): Not classified

Aspiration Hazard: Not classified

Symptoms/Injuries After Inhalation: Dust may be harmful or cause irritation.

Symptoms/Injuries After Skin Contact: Prolonged exposure may cause skin irritation.

Symptoms/Injuries After Eye Contact: May cause slight irritation to eyes.

Symptoms/Injuries After Ingestion: Ingestion may cause adverse effects.

Chronic Symptoms: None known.

SECTION 12: ECOLOGICAL INFORMATION

12.1. Toxicity

Ecology - General : Not classified.

12.2. Persistence and Degradability Not established

12.3. Bioaccumulative Potential Not established

12.4. Mobility in Soil No additional information available

12.5. Other Adverse Effects

Other Information : Avoid release to the environment.

SECTION 13: DISPOSAL CONSIDERATIONS

13.1. Waste Treatment Methods

Waste Disposal Recommendations: Dispose of contents/container in accordance with local, regional, national, and international regulations.

Ecology - Waste Materials: Avoid release to the environment.

SECTION 14: TRANSPORT INFORMATION

14.1. In Accordance with DOT Not regulated for transport

14.2. In Accordance with IMDG Not regulated for transport

14.3. In Accordance with IATA Not regulated for transport

SECTION 15: REGULATORY INFORMATION

15.1 US Federal Regulations

Black Cocoa Powder	
SARA Section 311/312 Hazard Classes	Fire hazard Sudden release of pressure hazard

15.2 US State Regulations Neither this product nor its chemical components appear on any US state lists.

SECTION 16: OTHER INFORMATION, INCLUDING DATE OF PREPARATION OR LAST REVISION

Revision Date : 08/03/2016

Other Information : This document has been prepared in accordance with the SDS requirements of the OSHA Hazard Communication Standard 29 CFR 1910.1200

GHS Full Text Phrases:

Comb. Dust	Combustible Dust
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This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.

SDS US (GHS HazCom)



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

Product: Jet Black Cocoa Powder by Blommer

Manufacturing Location: USA

Cocoa Beans: Ivory Coast, Ghana, Indonesia, Dominican Republic, Ecuador, Malaysia, and/or Spain.

Alkali: Germany and Thailand

Composition: Product is 100% cocoa (processed with alkali)