




THE HOUSE OF  
**ANGOSTURA®**  
EST. 1824

SAFETY DATA SHEET  
ANGOSTURA® COCOA BITTERS

**SECTION 1: IDENTIFICATION**

<b>Trade Name:</b>	Angostura® Cocoa Bitters
<b>Product Identification:</b>	Bitters
<b>Manufacturer:</b>	Angostura Limited / Trinidad Distillers Limited
<b>Emergency Telephone:</b>	1-868-623-1841 
<b>CHEMTREC:</b>	1-800-424-9300 
<b>Recommended Usage:</b>	<ul style="list-style-type: none"><li>• Angostura® Cocoa Bitters is a concentrated food and beverage flavouring that is used in small amounts or dashes to enhance the flavour of food dishes and drink mixes.</li></ul>
<b>Usage Restrictions:</b>	<ul style="list-style-type: none"><li>• Not to be consumed by pregnant women or persons under eighteen (18) years.</li><li>• Repeated use of alcohol can lead to increased tolerance that in turn leads to greater amounts required to achieve its desired effects.</li><li>• Excessive use of alcohol can lead to alcoholism, or alcohol dependence</li><li>• Don't consume and operate heavy machinery.</li></ul>

**SECTION 2: HAZARD(S) IDENTIFICATION**

<b>Chemical Hazard Classification:</b>	3 – Flammable Liquid
<b>Signal Word:</b>	Warning
<b>Hazard Statement:</b>	Flammable liquid and vapour, splashes may cause eye irritation; a weak oxidiser
<b>GHS Label Elements:</b>	
<b>Precautionary Statement:</b>	Read label before use. Keep out of reach of children

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**Description of other Hazards:** Not available

**SECTION 3: COMPOSITIONS / INFORMATION ON INGREDIENTS**

<b>Substance/Mixture:</b>	Mixture	
<b>Chemical Name:</b>	Cocoa Bitters	
<b>Common Name and Synonyms:</b>	Bitters, Cocoa Bitters, Angostura® Cocoa Bitters	
<b>Formulation:</b>	The specific composition of this product has been withheld as a trade secret	
<b>Chemical Abstract Service (CAS) Number:</b>		
<b>CAS #</b>	<b>Chemical Name:</b>	<b>Percent:</b>
64-17-5	Ethyl Alcohol	47.8 – 48.2

**SECTION 4: FIRST AID MEASURES**

<b>Eye Contact:</b>	<ul style="list-style-type: none"><li>• Flush eyes well with large quantities of water for at least fifteen (15) minutes.</li></ul>
<b>Inhalation:</b>	<ul style="list-style-type: none"><li>• Seek medical attention if required</li><li>• If overcome by exposure, remove victim to fresh air immediately.</li></ul>
<b>Skin:</b>	<ul style="list-style-type: none"><li>• Seek medical attention if required.</li><li>• Wash skin thoroughly with mild soap / water.</li><li>• Seek medical attention if ill effect or irritation develops.</li></ul>
<b>Ingestion:</b>	<ul style="list-style-type: none"><li>• Use product as directed on label.</li><li>• For large amounts, seek medical attentions</li></ul>

**SECTION 5: FIRE-FIGHTING MEASURES**

<b>Suitable Extinguishing Equipment:</b>	<ul style="list-style-type: none"><li>• Carbon dioxide, “alcohol-type foam” dry chemical,</li><li>• water in deluge quantities.</li></ul>
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**Hazardous Combustion by-products**  
**Special Fire-fighting Procedures:**

- Vapours form from this product may travel or more by air currently to an ignition source and flash back.
- Keep upwind
- Shut down all possible sources of ignition
- Water may be ineffective but use to keep fire-exposed containers cool.
- Keep run-off water out of sewers and water sources
- Dike for water control
- Use spray or fog nozzles
- Cool containers exposed to flames with water from the side until well after the fire is out.
- Move container from fire area if it can be done without risk
- If risk of water pollution occurs, notify appropriate authorities.

**Unusual Fire and Explosion Hazards:**

- Vapours form from this product may travel or move by air currently to an ignition source and flash back.

**SECTION 6: ACCIDENTAL RELEASE MEASURES**

**Spill and clean up procedures:**

- Shut off all ignition sources. Put on appropriate personal protective equipment as required. Cordon off spill area/stop leak if you can do it without risk. Do not touch or walk through spilled material.
- Provide adequate ventilation. Avoid breathing vapour.
- Move containers from spill area.
- Use spark-proof tools and explosion-proof equipment.
- Approach release from upwind.
- Prevent entry into sewers, water courses, basements or confined areas.
- Note: see Section 1 for emergency contact information and Section 13 for waste disposal.

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**SECTION 7: HANDLING & STORAGE**

**Precautions for safe handling  
– protective measures:**

**Precautions for safe handling  
– advice on general  
occupational hygiene:**

**Precautions for safe handling -  
conditions for safe storage  
including any  
incompatibilities:**

- Avoid breathing vapour
- Eating, drinking and smoking should be prohibited in areas where this material is handled, stored and processed.
- Store in accordance with local regulations.
- Eliminate all ignition sources
- Separate from oxidising materials
- Keep tightly closed and sealed until ready for use.
- Do not store in unlabelled containers
- Use appropriate containment to avoid environmental contamination
- Store at room temperature out of direct sunlight.

**SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION**

**OSHA Permissible Exposure  
Limit:**

**ACGIH Threshold Limit  
Value:**

**NIOSH:**

**Environmental exposure  
controls (for large spills):**

**Personal precautions:**

- 1000 ppm TWA (ethanol)
- 1900 mg/m<sup>3</sup> TWA
- 1000 ppm
- 1000 ppm TWA (ethanol)
- 1900 mg/m<sup>3</sup>
- TWA 3300 ppm IDLH
- Prevent dispersion of material. Avoid discharge into drains, water courses or into the ground.
- Inform authorities if large amounts are involved. Do not flush into sewer.
- Avoid eye and skin contact. If spillage or splashing is likely to occur during handling, wear safety spectacles.
- Approved barrier creams may prove useful in preventing dermatitis when prolonged skin contact is unavoidable, else wear PVC gloves.
- Breathing apparatus may be of assistance if working with large volumes in confined spaces.

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- Wash hands after use. Do not smoke.

**SECTION 9: PHYSICAL & CHEMICAL PROPERTIES**

<b>Appearance – Physical State:</b>  Liquid	<b>pH:</b>  Not available	<b>Upper explosive limits (UEL):</b>  19%	<b>Solubility:</b>  Not available
<b>Appearance – Colour:</b>  Rich, dark brown	<b>Proof:</b>  95.6 – 96.4	<b>Specific Gravity H<sub>2</sub>O @ 20°C:</b>  Not Available	<b>Solubility in Water:</b>  Not available
<b>Melting / Freezing Point:</b>  Not available	<b>Flash Point (closed cup):</b> 80°F or 36.6°C	<b>Vapour pressure and density:</b>  Not available	<b>Partition co-efficient: n-octanol/water:</b>  Not available
<b>Boiling Point:</b>  Not available	<b>Burning Time:</b>  Not available	<b>Vapour Density (air = 1)</b>  Not available	<b>Auto-ignition temperature:</b>  Not available
<b>Odour:</b>  Cocoa top note with aromatic herbs and spices.	<b>Flammability (solid, gas):</b>  Not available	<b>Vapor Pressure (mm Hg @ 20°C)</b>  Not available	<b>Absolute Viscosity at 300K - temp:</b>  Not available
<b>Odor Threshold:</b>  Not available	<b>Low explosive limited (LEL):</b>  3.3%	<b>Relative Density (Water = 1):</b>  Not available	

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**SECTION 10: STABILITY AND REACTIVITY**

<b>Reactivity:</b>	No specific test data related to reactivity available for this product or its ingredients.
<b>Chemical Stability:</b>	This product is stable.
<b>Possibility of hazardous reactions:</b>	Under normal conditions of storage and use, hazardous reactions will not occur.
<b>Conditions to avoid:</b>	Avoid all possible sources of ignition (spark or flame).
<b>Incompatibility with various substances:</b>	Highly reactive or incompatible with the following materials: oxidising materials
<b>Hazardous decomposition products:</b>	Under normal conditions of storage and use, hazardous decomposition products should not be produced.
<b>Hazardous polymerisation:</b>	Under normal conditions of storage and use, hazardous polymerisation will not occur.

**SECTION 11: TOXICOLOGICAL INFORMATION**

<b>Acute toxicity:</b>	<b>Specific target organ toxicity: (single exposure):</b>	<b>Short term exposure – potential immediate effects:</b>
Not available	Not available	Not available
<b>Irritation / Corrosion:</b>	<b>Specific target organ toxicity (repeated exposure):</b>	<b>Short term exposure – potential delayed effects:</b>
Not available	Not available	Not available
<b>Sensitisation:</b>	<b>Aspiration hazard:</b>	<b>Potential chronic health effects – general, carcinogenicity, mutagenicity, teratogenicity:</b>
Not available	Not available	No Specific Data

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<b>Mutagenicity:</b>  Not available	<b>Information on the likely routes of exposure:</b>  Not available	<b>Potential chronic health effects – developmental effects</b>  May cause reproductive and fetal effects
<b>Carcinogenicity:</b>  Not available	<b>Potential acute health effects – eye contact, inhalation, skin contact and ingestion:</b>  Not available	<b>Potential chronic health effects – fertility effects</b>  Not available
<b>Reproductive toxicity:</b>  Not available	<b>Symptoms related to the physical, chemical and toxicological characteristics – eye contact, inhalation, skin contact and ingestion:</b>  Not Specific Data	<b>Teratogenicity:</b>  Not available

## SECTION 12: ECOLOGICAL INFORMATION

<b>Toxicity:</b>  Not available	<b>Bio accumulative potential – Product/Ingredient Name:</b>  Not available
<b>Persistence and degradability:</b>  Not available	<b>Bio accumulative potential – LogPow:</b>  Not available
<b>Mobility in soil – soil/water partition coefficient (Koc):</b>  Not available	<b>Bio accumulative potential – BCF:</b>  Not available

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<b>Mobility in soil – Other adverse effects:</b>	<b>Bio accumulative potential:</b>
Not available	Not available

### SECTION 13: DISPOSAL CONSIDERATIONS

**Disposal Methods:**

- The generation of waste should be avoided or minimised wherever possible.
- Disposal of this product, solutions and any by-products should at all times comply with the requirements of environmental protection and waste disposal legislation and any regional local authority requirements.
- Dispose of surplus and non-recyclable products via a licensed waste disposal contractor.
- Waste should not be disposed of untreated to the sewer unless fully compliant with the requirements of all authorities with jurisdiction.
- Avoid dispersal of spilled material and runoff and contact with soil, waterways, drains and sewers
- Waste packaging should be recycled. Landfill should only be considered when recycling is not feasible.
- This material and its container must be disposed of in a safe way.
- Empty containers may retain some product residues.
- Vapor from product residues may create a flammable atmosphere inside the container.

### SECTION 14: TRANSPORT INFORMATION

<b>UN Number:</b>	UN1197
<b>UN Proper Shipping Name:</b>	Extracts, Liquid
<b>Transport Hazard Class:</b>	3 – Flammable Liquid
<b>Packing Group Number:</b>	III

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**International Maritime  
Dangerous Goods Code  
(IMDG Code):**  
**Special Precautions:**

UN 1197

**Transport within user's premises:** Always transport in closed containers that are upright and secure. Ensure that persons transporting the product know what to do in the event of an accident or spillage.

**SECTION 15: REGULATORY INFORMATION**

**U.S. Federal Regulations:**

The Bureau of Alcohol, Tobacco and Firearms (Department of the Treasury), regulates the production, procurement and use of ethyl alcohol products.

**EC Directives:**

- Substances Directive 67/548/EEC as amended by
- 69/81/EEC, 709/189/EEC, 73/146/EEC, 75/409/EEC,
- 79/831/EEC General Preparations Directive 88/379/EEC.
- European Communities (Classification, Packaging, Labelling and Notification of Dangerous Substances)
- Regulations 1994. S.I. No. 77 of 1994.
- Dangerous Substances (Conveyance of Scheduled Substances by Road) (Trade of Business) Regulations,
- 1980. S.I. No. 235 of 1980.
- Safety, Health and Welfare at Work (Chemical Agents)
- Regulations, 1994. S.I. No. 445 of 1994.
- CAS# 64-17-5 is listed on Canada's DSL List.
- CAS# 7732-18-5 is listed on Canada's DSL List.
- This product has a WHMIS classification of B2, D2A, D2B.
- CAS# 64-17-5 is listed on the Canadian Ingredient Disclosure List.

**Canadian Regulations:**

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<b>Harmonized System Codes(s)</b>	HS 3302 - Odoriferous substances and mixtures (including alcoholic solutions) with a basis of one or more of these substances, of a kind used as raw materials in industry; other preparations based on odoriferous substances, of a kind used for beverage manufacture.
<b>Clean Air Act Section 112 (b) Hazardous Air Pollutants (HAP's):</b>	Not listed
<b>Clean Air Act Section 602 Class I and II Substances:</b>	Not listed
<b>DEA List I and List II Chemicals (Precursor Chemicals):</b>	Not listed

**SECTION 16: OTHER INFORMATION**

<b>General Disclaimer:</b>	To the best of our knowledge, the information contained herein is accurate. It does not represent a guarantee of the properties of the product and is furnished without warranty and acceptance of liability of any kind by Trinidad Distillers Limited. It characterises the product with regards to the appropriate safety precautions. Users should use this information only as a supplement to other information gathered by them and must make independent determinations of suitability and completeness of information from all sources to assure proper use of these materials and safety and health.
<b>Other Information:</b>	This document has been updated to comply with the US OSHA HazCom 2012 Standard replacing the current legislation under 29 CFR 1910.1200 to align with the Globally Harmonized System of Classification and Labelling of Chemicals (GHS).

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By Kelly Butler at 11:45 am, Aug 19, 2024

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