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**Description:** Chef Rubber Colored Cocoa Butter is a decorating color product for confectionary applications. The color palette includes stock blends with custom blending available.

**Kosher Parve**

**Allergen:** Cocoa Regulation EU 1169/2011 and amendments

**Origin:** Products of cocoa butter originate from Brazil. All other material & Color; USA

Chef Rubber guarantees its products are FDA, USDA, FSMA, 21 CFR compliant FOB / Ex Works  
FDA Registration# 13561776492

**Ingredients:** Chef Rubber Colored Cocoa Butter contains:

Ultra Refined Cocoa Butter, Certified Organic, White Deodorized (Kosher) & the following: Lakes (Kosher) & Dyes (Kosher) of FD&C Blue #1, Blue #2, Yellow #5, Yellow #6, Red #40, Titanium Dioxide as pursuant of the 21 CFR's, parts 170 through 1499 including subchapters.

TiO2 = E171

Y5 = E102

Y6 = E110

R40 = E129

B1 = E133

B2 = E132

G3 = E143

Gold = E175

Silver = E174

**Packaging:**

50g Polypropylene Bottle w/ Cone Cap

200g Polypropylene Bottle w/ Flip Cap

1 kilo jar Polypropylene Jar w/ Screw Lid

12 kilo Bulk box

25 kilo bulk box

**Storage:** At room temperature 72°F / 22°C

**Shelf Life:** 24 months

Nutrients per: 100 g		
Water	g	0
Energy	kcal	900
Energy	kJ	3699
Protein	g	0
Total lipid (fat)	g	100
Ash	g	0
Carbohydrate, by difference	g	0
Fiber, total dietary	g	0
Sugars, total	g	0
<b>Minerals</b>		
Calcium, Ca	mg	0
Iron, Fe	mg	0
Magnesium, Mg	mg	0
Phosphorus, P	mg	0
Potassium, K	mg	0
Sodium, Na	mg	0
Zinc, Zn	mg	0
Copper, Cu	mg	0
Manganese, Mn	mg	0
Selenium, Se	µg	0
<b>Vitamins</b>		
Vitamin C, total ascorbic acid	mg	0
Thiamin	mg	0
Riboflavin	mg	0
Niacin	mg	0
Pantothenic acid	mg	0
Vitamin B-6	mg	0
Folate, total	µg	0
Folic acid	µg	0
Folate, food	µg	0
Folate, DFE	µg	0
Choline, total	mg	0.3
Vitamin B-12	µg	0
Vitamin B-12, added	µg	0
Vitamin A, RAE	µg	0
Retinol	µg	0

Carotene, beta	µg	0
Carotene, alpha	µg	0
Cryptoxanthin, beta	µg	0
Vitamin A, IU	IU	0
Lycopene	µg	0
Lutein + zeaxanthin	µg	0
Vitamin E (alpha-tocopherol)	mg	1.8
Vitamin E, added	mg	0
Vitamin K (phylloquinone)	µg	24.7
<b>Lipids</b>		
Fatty acids, total saturated	g	59.7
4:00	g	0
6:00	g	0
8:00	g	0
10:00	g	0
12:00	g	0
14:00	g	0.1
16:00	g	25.4
18:00	g	33.2
Fatty acids, total monounsaturated	g	32.9
16:1 undifferentiated	g	0.2
18:1 undifferentiated	g	32.6
20:01	g	0
22:1 undifferentiated	g	0
Fatty acids, total polyunsaturated	g	3
18:2 undifferentiated	g	2.8
18:3 undifferentiated	g	0.1
18:04	g	0
20:4 undifferentiated	g	0
20:5 n-3 (EPA)	g	0
22:5 n-3 (DPA)	g	0
22:6 n-3 (DHA)	g	0
Cholesterol	mg	0
Phytosterols	mg	201
<b>Amino Acids</b>		
Tryptophan	g	0
Threonine	g	0
Isoleucine	g	0
Leucine	g	0
Lysine	g	0
Methionine	g	0

Cystine	g	0
Phenylalanine	g	0
Tyrosine	g	0
Valine	g	0
Arginine	g	0
Histidine	g	0
Alanine	g	0
Aspartic acid	g	0
Glutamic acid	g	0
Glycine	g	0
Proline	g	0
Serine	g	0
<b>Other</b>		
Alcohol, ethyl	g	0
Caffeine	mg	0
Theobromine	mg	0

**CHARACTERISTICS**

ACIDITY (OLEIC ACID): Max. 1.75%

ASHES: –

FAT: –

FREE FATTY ACID 1.56% AOAC 940.28

FERMENTATION: –

HUMIDITY LEVEL: Max. 1%

IODINE: 33-44 mEq of I<sub>2</sub>

MELTING POINT: 31-35 °C

MOISTURE: 0.14% Ohaus MB45

PEROXIDE: Max 3 mEq of O<sub>2</sub>

PH-LEVEL: –

SAPONIFICATION: 188-198 mg KOH/g

SOLUBILITY:-

COLOR VISUAL: Cream

TASTE: Characteristic

ODOR Characteristic

FOREIGN MATERIAL: –

DEFECTS: –

AVERAGE SIZE: –

CALIBER: –

PARTICLE SIZE: –

#### MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC: Max. 5000 cfu/g AOAC 966.23

YEAST: Max. 10 cfu/g FDA-BAM, 7<sup>th</sup> ed

MOLD: Max. 10 cfu/g DA-BAM, 7<sup>th</sup> ed

Coliform <0.3 MPN/g AOAC 966.24

E. COLI: < 3 NMP/g Internal Method BAC04

SALMONELLA: Neg /375 AOAC 2004.03

STAPHYLOC. AUREUS: -Neg

AFLATOXINS: -Neg

P. AERUGINOSA: -Neg

N. ENTEROBACT.: -Neg Internal Method BAC04

BACILLUS CEREUS: -Neg

LIPASE ACTIVITY: -Neg

POTEASE ACTIVITY:- Neg

Arsenic (As) Max. 1ppm

Cadmium (Cd) Max. 1ppm

Cobalt (Co) Max. 10ppm

Chromium (Cr) Max. 60ppm

Copper (Cu) Max. 50ppm

Mercury (Hg) Max. 1ppm

Nickel (Ni) Max. 40ppm

Lead (Pb) Max. 10ppm

Antimony (Sb) Max. 10ppm

Selenium (Se) Max. 1ppm

#### HACCP:

Raw Materials Analysis: ⇒Parameters: ⇒Tests: ⇒Spray Dried Powder: ⇒

⇒Processes: ⇒Strength / Tone: ⇒Color Output: ⇒Application Test: ⇒ Packaging: ⇒Microbial: ⇒Autoclave.

⇒Press: ⇒Hydratification of components. ⇒Carcerand Encapsulation. ⇒Sheer process. ⇒Cryodesiccation.

⇒Fusion Re-molecular. ⇒Suspension. ⇒Process: ⇒Deposition. ⇒Microbiological. ⇒

⇒Packaging & Weight Check. ⇒ Labeling. ⇒QA. ⇒Verification. ⇒Cross reference. ⇒GMP . ⇒FDA. ⇒USDA.

⇒ISO9001. ⇒Kosher. ⇒Halal. Record. ⇒Storage⇒shipping

#### Halal Statement

Many of Chef Rubber products of color & ingredients contain no animal products or alcohol. *With the exception of* pork, beef, and fish gelatin; cheese and milk powders. *With the exception of* liquid luster spray color & glaze wash and confectioners glaze which contains alcohol. Chef Rubber hereby declares that product inquires of specific products shipped by Chef Rubber are free of alcohol, natural L-Cysteine extracted from hair or feathers, animal fats, and/or other meat by-products. Alcohol is not used in the processing of products. Of those products supplied is considered Halal by the definition set forth of the Islamic Food and Nutrition Council.

This product does not contain genetically modified material. This product is free of BSE/TSE. The product may contain traces of pits/stalks/shell. The product is gluten free. This product has not been subjected to Ionizing Radiation. This product has not come into contact with Nandrolone or any of its precursors in any way. This product conforms to California prop 65. STATEMENT ON COMPLIANCE WITH PESTICIDE AND AFLATOXIN LEGISLATION. Chef Rubber herewith certify that all products manufactured by Chef Rubber are in compliance with the European Union, Swiss, USA and Japanese legislation regarding: Composition; Ingredients; Additives; In addition, we declare that: The pesticide residues in our products are below the limits laid down in the European Union legislation (Regulation (EC) 396/2005 of the European Parliament and the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC)

These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.

All product, product specifications and data are subject to change without notice. Chef Rubber, its affiliates, agents, and employees, and all persons acting on its or their behalf disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

Chef Rubber supports the ten principles of the UN Global Compact with respect to human rights, labor, environment and anti-corruption. With this commitment, we express our intent to support the Global Compact advancing these principles, and will make a clear statement of this commitment to the general public. Additionally, we support public accountability and transparency.

We are committed to making the UN Global Compact and its principles part of the strategy, culture and day-to-day operations of our company, and to engaging in collaborative projects which advance the broader development goals of the Sustainable Development Goals.

Labour rights have become a critical component and basic pillar of any due diligence process.

This course aims to strengthen the capacity to understand the principles of the ILO International Labour Standards (ILS) as they relate to company operations and due diligence related to labour rights and how these principles can be most effectively implemented in company operations along supply chains.

In addressing ongoing conflicts in our world, a holistic approach which prioritizes prevention, and addresses the root causes of conflict by integrating peace, sustainable development and human rights. These are pre-requisites for comprehensive solutions that are required to build the foundation for achieving and sustaining peace and attaining the Global Goals.

The scale of current humanitarian crises is unparalleled. In our deeply interconnected world, violent conflicts have global impacts and cannot be overlooked by any sector of society. Rising inequalities, rampant corruption, increased competition for scarce natural resources and climate change continue to bring about tensions that can accelerate the fragmentation of societies, exacerbate current conflict and create new ones.

The Sustainable Development Goals are mutually reinforcing with peace, as the Global Goals are both precursors to and a result of peace. Societies with inclusive, transparent, effective and accountable institutions, low levels of corruption, peace and stability, and the rule of law provide an enabling environment for economic and social progress.

These Guiding Principles are grounded in recognition of States' existing obligations to respect, protect and fulfil human rights and

fundamental freedoms. The role of business enterprises as specialized organs of society performing specialized functions, required to comply with all applicable laws and to respect human rights. The need for rights and obligations to be matched to appropriate and effective remedies when breached.