FSMA & ISO 9001 Compliant

www.ChefRubber.com
Info@ChefRubber.com

Product: All Natural Powder Colors
Description: Chef Rubber Natural is a decorating color product for confectionary applications. The color palette includes stock blends with custom blending available.
Kosher OU
Allergen: Cocoa Regulation EU 1169/2011 and amendments
Origin: Products of Color; USA
https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm

Chef Rubber guarantees its products are FDA, USDA, FSMA, 21 CFR compliant FOB / Ex Works
FDA Registration# 13561776492
https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma

Ingredients:
https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-labeling-guide

Chef Rubber All Natural Powder Colors contains:
The following Natural Color:
Amaranth E123, Annatto E160b, Anthocyanins E163, Betanin E162, Caramel E150a, Carmines E120, Carotenes E160a, Calcium Carbonate E170 ,Chlorophylls E140, Curcumin E100, Lycopene E160d, Lutein E161b, Mica E555, Paprika 160c, Riboflavin E101, Spirulina E161b, Titanium Dioxide E171, Vegetable Carbon E153, Gold E175, Silver E174.

As pursuant of the 21 CFR's, parts 170 through 1499 including subchapters.

https://www.fda.gov/media/81606/download

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
Custom
Storage: At room temperature 14*c / 58*f
Optimal Shelf Stability: Indeterminate. 48 months
https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/food-product-dating
https://www.fda.gov/media/125114/download?attachment
https://www.fda.gov/news-events/fda-voices/working-food-industry-reduce-confusion-over-date-labels

Nutritional:
No nutritional claims as per serving usage is indeterminate with an average weight of 0.03g per individual serving.

Nutrients per: 1g		
Water	g	0
Energy	kcal	0
Energy	kJ	0
Protein	g	0
Total lipid (fat)	g	0
Ash	g	0
Carbohydrate, by difference	g	0
Fiber, total dietary	g	0
Sugars, total	g	0
Minerals		
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
Vitamins		
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
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	0
Vitamin E, added	mg	0
Vitamin K (phylloquinone)	µg	0
Lipids		
Fatty acids, total saturated	g	0
4:00	g	0
6:00	g	0
8:00	g	0
10:00	g	0
12:00	g	0
14:00	g	0
16:00	g	0
18:00	g	0
Fatty acids, total monounsaturated	g	0
16:1 undifferentiated	g	0
18:1 undifferentiated	g	0
20:01	g	0
22:1 undifferentiated	g	0
Fatty acids, total polyunsaturated	g	0
18:2 undifferentiated	g	0
18:3 undifferentiated	g	0
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	0
Amino Acids		
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
Other		
Alcohol, ethyl	g	0
Caffeine	mg	0
Theobromine	mg	0

Allergens: Chef Rubber facility contains allergens.
https://www.fda.gov/food/food-labeling-nutrition/food-allergies

ALLERGEN LIST **Note:** The derivatives and by-products listed are examples and are not intended to be all-inclusive. Please consider all other derivatives as well.	Does the above item contain any of the following allergens or their derivatives? If yes, please explain.	Is the above item produced on equipment that comes in contact with any of the following allergens?	Is the above item produced in a facility that uses or processes the following allergens?
If YES, please IDENTIFY.	**YES/NO**	**YES/NO**	**YES/NO**
MILK (includes butter, casein, cheese, curds, whey, lactose, margarine, cream, custard, nougat, pudding, sodium caseinate, sour cream, yogurt)	NO	NO	NO
EGGS (includes mayonnaise, meringue, ovalbumin)	NO	NO	NO
SOY PROTEIN Non GMO (includes soy flour, tofu, soy derivatives)	NO	NO	NO
WHEAT (includes bran, cereal extracts, cracker meal, farina, graham flour, malt, wheat germ, wheat gluten, wheat starch, semolina)	NO	NO	NO
PEANUTS (includes peanut butter, peanut flour, partially refined peanut oil)	NO	NO	NO
TREE NUTS (includes almond, Brazil, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut)	NO	NO	NO
FIN FISH (cod, salmon, etc.)	NO	NO	NO
SHELLFISH (crustaceans and mollusks, to include shrimp, crab, lobster, oyster, clam, scallop, crayfish)	NO	NO	NO
SULFITES	NO	NO	NO
MONOSODIUM GLUTAMATE	NO	NO	NO
SEEDS (includes poppy, sesame, sunflower)	NO	NO	NO
CELERY (does not include celery seeds)	NO	NO	NO
MUSTARD	NO	NO	NO

Prop 65:

The List in California is known to cause cancer:
https://www.p65warnings.ca.gov/businesses/new-proposition-65-warnings

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 I2
MELTING POINT: 31-35 °C
MOISTURE: 0.14% Ohaus MB45
PEROXIDE: Max 3 mEq of O2
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, 7th ed
MOLD: Max. 10 cfu/g DA-BAM, 7th 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: ⇒Hydrafication 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.

GMO
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.

UN Global Compact

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.

Sustainability

In an era marked by increasing environmental consciousness, businesses across industries are reevaluating their practices to minimize their ecological footprint. Among these, Chef Rubber stands out as a beacon of sustainability in the culinary manufacturing sector. With a steadfast commitment to environmental responsibility, Chef Rubber has implemented innovative strategies to contribute zero waste to landfills, utilize solar energy, minimize packaging waste through food starch peanuts, and promote eco-friendly commuting options like carpooling for its staff. This essay delves into Chef Rubber's sustainability initiatives, highlighting its efforts to redefine the norms of culinary manufacturing while championing environmental stewardship.

Chef Rubber's Zero Waste to Landfill Initiative:
At the heart of Chef Rubber's sustainability efforts lies its zero waste to landfill initiative. This ambitious goal drives the company's operations, ensuring that no waste generated during its manufacturing processes ends up in landfills. Central to this initiative is a comprehensive waste management system that prioritizes reduction, reuse, and recycling.

To achieve zero waste to landfill, Chef Rubber has implemented several key strategies:

1. Waste Reduction: Chef Rubber actively seeks to minimize waste at the source by optimizing its manufacturing processes. Through meticulous planning and efficiency improvements, the company reduces unnecessary waste generation, thereby lowering its environmental impact.
2. Reuse and Recycling: Waste materials that cannot be eliminated are carefully sorted and diverted away from landfills. Chef Rubber prioritizes recycling and reusing materials wherever possible, partnering with local recycling facilities to ensure responsible disposal of recyclable materials.
3. Composting: Organic waste, such as food scraps and biodegradable packaging, is composted to produce nutrient-rich soil amendments. Chef Rubber collaborates with local composting facilities to divert organic waste from landfills and promote soil health in the community.

By adopting a holistic approach to waste management, Chef Rubber has successfully minimized its environmental footprint while setting a precedent for sustainable practices in the culinary manufacturing industry.

Harnessing Solar Energy for Sustainable Operations:

In addition to its zero waste initiative, Chef Rubber is committed to reducing its reliance on non-renewable energy sources. One of the primary ways it achieves this is through the implementation of solar energy systems across its facilities.
Solar panels installed on the rooftops of Chef Rubber's manufacturing facilities harness the abundant energy of the sun to power its operations. This renewable energy source not only reduces the company's carbon emissions but also provides a reliable and cost-effective alternative to traditional fossil fuels.

The decision to invest in solar energy reflects Chef Rubber's long-term commitment to sustainability and demonstrates its proactive stance towards mitigating climate change. By embracing solar power, Chef Rubber not only reduces its environmental impact but also sets an example for other businesses to follow in the transition towards clean energy solutions.

Minimizing Packaging Waste with Food Starch Peanuts:

Packaging waste is a significant environmental concern, particularly in the food manufacturing industry. Chef Rubber addresses this challenge by adopting innovative packaging solutions, such as food starch peanuts, to minimize waste and promote sustainability.

Unlike traditional packing materials, which often end up in landfills and contribute to pollution, food starch peanuts are biodegradable and compostable. Made from renewable resources such as corn or potato starch, these eco-friendly packing peanuts provide a sustainable alternative to petroleum-based plastics.

Chef Rubber incorporates food starch peanuts into its packaging processes, ensuring that its products are shipped with minimal environmental impact. By prioritizing sustainable packaging solutions, Chef Rubber not only reduces its carbon footprint but also demonstrates its commitment to environmental stewardship throughout its supply chain.

Recycling Packaging Materials:

In addition to utilizing biodegradable packing materials, Chef Rubber places a strong emphasis on recycling packaging materials to further reduce its environmental footprint. The company actively encourages its suppliers to use recyclable packaging and works closely with them to ensure responsible disposal and recycling of packaging materials.

Furthermore, Chef Rubber implements internal recycling programs to collect and recycle packaging materials used in its manufacturing processes. Cardboard, paper, plastic, and other recyclable materials are sorted and processed for reuse, minimizing waste and conserving valuable resources.

Through these initiatives, Chef Rubber not only minimizes its environmental impact but also promotes a culture of sustainability within its organization and among its stakeholders.

Promoting Eco-Friendly Commuting with Carpooling:

Beyond its manufacturing processes and packaging strategies, Chef Rubber recognizes the importance of addressing transportation-related emissions in its sustainability efforts. To reduce the carbon footprint associated with commuting to work, the company promotes eco-friendly transportation options, with carpooling emerging as a key initiative.

Chef Rubber encourages its employees to participate in carpooling programs, facilitating connections among staff members who live in close proximity to one another. By sharing rides to and from work, employees not only reduce their individual carbon emissions but also foster a sense of community and camaraderie within the company.

To incentivize carpooling, Chef Rubber offers rewards and incentives to employees who actively participate in the program. These may include preferred parking spots, commuter benefits, or recognition for their contributions to sustainability.

Conclusion:

Chef Rubber's commitment to sustainability sets a precedent for environmental responsibility in the culinary manufacturing industry. Through initiatives such as zero waste to landfill, solar energy utilization, eco-friendly packaging, and carpooling, the company demonstrates its dedication to minimizing its environmental footprint while promoting a culture of sustainability within its organization.

By prioritizing sustainability throughout its operations, Chef Rubber not only mitigates its impact on the planet but also inspires others to adopt similar practices. As environmental concerns continue to escalate, businesses like Chef Rubber play a crucial role in leading the transition towards a more sustainable future for generations to come.