www.ChefRubber.com
Info@ChefRubber.com

Chef Rubber LLC
PO Box 721
Fredericksburg, TX 78624
United States

FSMA & ISO 9001 Compliant
DUNS # 56749727
EIN # 47-4776889

Product: All Colored Cocoa Butter
HS Tariff Number 3203.00.8000
https://hts.usitc.gov/search?query=3203.00.8000
Description: Chef Rubber Products are for the F&B applications.
Kosher: Many are OU https://oukosher.org/product-search/
Halal: Compliant https://halalfoundation.org/what-is-halal-food/
Allergen: 21 CFR FDA Regulation & EU 1169/2011 and amendments, FAO WHO CODEX ALIMENTARIUS.
https://www.fao.org/fao-who-codexalimentarius/en/
Origin: Products originate from global sources: All other material & color; USA
https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm
https://www.ecfr.gov/current/title-21
https://www.ecfr.gov/
https://www.fda.gov/food/fda-food-code/food-code-2022
Chef Rubber guarantees its products are FDA, USDA, EPA, FSMA, 21 CFR, IATA, FAA, 49 CFR compliant.
FOB / Ex Works FDA Registration# 13561776492 Texas # 1037159
https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma

Nutritional:

Nutrients per:		1g	100g
Calories	kcal	0	900
Total Fat	g	0	100
Saturated	g	0	60
Monounsaturated fat	g	0	33
Polyunsaturated	g	0	3
Cholesterol	mg	0	0
Sodium	mg	0	0
Carbohydrates	mg	0	0
Sugar	mg	0	0
Fiber	mg	0	0
Protein	mg	0	0
Vitamin D	mg	0	0
Calcium	mg	0	0
Iron	mg	0	0
Potasium	mg	0	0

PQCI & GMP certified

The following ingredients is
"GLOBAL"
for all Chef Rubber Colors.
Please advise destination country specific regulatory limits.
Thank you.
See next page for ingredient options:

EXAMPLE

Please advise on any label modifications required to ensure compliance with the specific allergen-labeling regulations in each country where the product will be sold. Including but not limited to language translation.

(e.g., *Canada, Pan-America, South America, UK, EU, Switzerland, Arab Nations, Russia, African nations, China, Japan, South Korea*, and others, etc)

Ingredients:

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

Chef Rubber product contains one or more of the following:

Ultra Refined Cocoa Butter, White Deodorized Organic (Kosher) & the following: Lakes (Kosher) of…

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

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

FD&C Lakes

Yellow Lake 5/E102
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.705

Yellow Lake 6/E110
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.706

Red Lake 40 /E129
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.340

Blue Lake 1/E133
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.101

Blue Lake 2/E132
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.102

Green Lake 3/E143
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.203

AND / OR

Natural Colors:

Annatto E160b
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.30

Anthocyanins E163

Betanin Beetroot E162
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.40

Butterfly Pea Flower E163
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.69

Calcium Carbonate E170
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.70

Calcium Phosphate E341
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-E/part-582/subpart-F/section-582.5217

Canthaxanthin E161g
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.75

Caramel E150a
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.85

Carmine E12,
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.100

β-Apo-8'-carotenal E160
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.90

Carrot oil E160
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.300

Carotenes E160a
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.95

Chlorophylls E140

Curcumin E100

Fruit Juice
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.250
Gardenia Blue INS165
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.168
Galdieria Blue INS165
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.167
Grape color extract E163
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.169
Grape Skin extract E163
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.170
Jagua Blue INS183
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.225
Lycopene E160d
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.585
Lutein E161b
Mica USA
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.350
Paprika 160c
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.340
Paprika oleoresin E160c
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.345
Potassium aluminium silicate E555
Riboflavin E101
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.450
Saffron E164
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.500
Spirulina Extract, INS134
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.530
Synthetic Iron Oxide, E172
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.200
Toasted partially defatted cooked cottonseed flour
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.140
Titanium Dioxide, USA
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.575
Tomato Lycopene Extract E160d
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.585
Turmeric E100
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.600
Turmeric oleoresin E100
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.615
Vegetable Juice,
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.260
Gold E175, Complies with the Federal Food, Drug and Cosmetic Act and applicable FDA regulations
Silver E174. Complies with the Federal Food, Drug and Cosmetic Act and applicable FDA regulations

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

Technical Considerations

— Synthetic colors are robust and can generally withstand a variety of processing conditions. Each natural color source has its own stability considerations. Natural color solutions can include important limitations. Paprika, a common source for orange, can carry off-notes when used in certain quantities and certain applications. Spirulina, a blue shade, is not permitted for use in every food application, and depending on the spirulina source, can degrade in the presence of high-water activity or low pH.

Some forms of beet, often used for reds and pinks, can brown when heat is applied, and might require high usage rates. Turmeric, which is a great Yellow 5 replacer, could degrade under light. While these are just a few examples, it's important to note that to match the shade and strength of the synthetic target, multiple natural sources might need to be developed together in a single system, adding additional complexity to the overall stability.

Usage Rate Impacts & Cost-In-Use

— It is important to work with a color expert to find the best replacement(s) for your current color lineup and formulate with usage rate changes in mind. Because colors from natural sources are less highly concentrated than synthetic colors, brands should expect to see a volume increase in the color needed to achieve the same shades. Manufacturers can expect an increase of 4 to 12 times more material compared to synthetic color volumes when switching to natural colors. The increase is dependent on both shade target and application or product.

Packaging:
50g Polypropylene Bottle w/ Cone Cap
200g Polypropylene Bottle w/ Flip Cap
1 kilo jar Polypropylene Jar w/ Screw Lid
https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-177/subpart-B/section-177.1520
12 kilo Bulk box
25 kilo bulk box
https://www.ecfr.gov/current/title-49/subtitle-B/chapter-I/subchapter-C/part-178/subpart-L/section-178.516

Custom packaging available …

Storage: Ambient. At room temperature 14*c / 58*f

Optimal Shelf Stability: Indeterminate. 48 months
Best Buy:
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.usda.gov/about-usda/news/press-releases/2019/04/02/usda-epa-and-fda-recognize-april-winning-reducing-food-waste-month

https://chlpi.org/wp-content/uploads/2013/12/date-labels-issue-brief_June-2019.pdf

21 CFR
https://www.ecfr.gov/current/title-21

FSMA
https://www.fspca.net/pc-human-food-preventive-controls-qualified-individual

GMP
https://www.gmpbootcamps.com/

Food Label Guide
https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-labeling-guide
www.fda.gov/media/81606/download

Food Traceability
https://www.fda.gov/food/food-safety-modernization-act-fsma/food-traceability-list#:~:text=Section%20204%20of%20the%20FDA,necessary%20to%20protect%20public%20health

HS Tariff Number
3203.00.8000
https://hts.usitc.gov/search?query=3203.00.8000

Nutritional:

No nutritional claims as per serving usage is indeterminate with an average weight of 'X' grams per individual serving.

Average per 1 serving is 0.03g or 30mg

https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-101/subpart-G/section-101.100#p-101.100(a)(3)

Nutrients per:		1g	100g
Water	g	0	
Energy	kcal	0	900
Energy	kJ	0	3699
Protein	g	0	
Total lipid (fat)	g	0	100
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	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	0	1.8
Vitamin E, added	mg	0	
Vitamin K (phylloquinone)	µg	0	24.7
Lipids			
Fatty acids, total saturated	g	0	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	0.1
16:00	g	0	25.4
18:00	g	0	33.2
Fatty acids, total monounsaturated	g	0	32.9
16:1 undifferentiated	g	0	0.2
18:1 undifferentiated	g	0	32.6
20:01	g	0	
22:1 undifferentiated	g	0	
Fatty acids, total polyunsaturated	g	0	3
18:2 undifferentiated	g	0	2.8
18:3 undifferentiated	g	0	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	0	201
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	

CHARACTERISTICS:
ACIDITY (OLEIC ACID): Max. 1.75%
ASHES: −
FAT: −
FREE FATTY ACID 1.56% AOAC 940.28
https://academic.oup.com/aoac-publications/book/45491/chapter-abstract/445546245?redirectedFrom=fulltext&login=false
FERMENTATION: −
HUMIDITY LEVEL: Max. 1%
IODINE: 33-44 mEq of I2
MELTING POINT: 31-35 °C https://www.astm.org/
MOISTURE: 0.14% Ohaus MB45
https://us.ohaus.com/en-us/products/balances-scales/moisture-analyzers/mb45/moisture-analyzer-mb45-am
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
https://www.fda.gov/food/laboratory-methods-food/bam-chapter-3-aerobic-plate-count
Total Plate Count max 700cfu/g FDA-BAM 8th ed Ch.3
https://www.fda.gov/food/laboratory-methods-food/bam-chapter-3-aerobic-plate-count
https://www.fda.gov/media/178943/download?attachment
YEAST: Max. 10 cfu/g FDA-BAM, 8th ed Ch.18
MOLD: Max. 10 cfu/g FDA-BAM, 8th ed Ch.18
https://www.fda.gov/food/laboratory-methods-food/bam-chapter-18-yeasts-molds-and-mycotoxins
Coliform <0.3 MPN/g FDA-BAM 8th ed Ch.4
E. COLI: < .3 NMP/g FDA-BAM 8th ed Ch.4
https://www.fda.gov/food/laboratory-methods-food/bam-chapter-4-enumeration-escherichia-coli-and-coliform-bacteria
SALMONELLA: Neg /375 FDA-BAM 8th ed Ch.5
https://www.fda.gov/food/laboratory-methods-food/bam-chapter-5-salmonella
STAPHYLOC. AUREUS: −Neg
AFLATOXINS: −Neg
P. AERUGINOSA: −Neg
N. ENTEROBACT.: −Neg
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

Certificate of Analysis

Colored Cocoa Butter COLOR
Lot Number: 7xxxxx
Date of Manufacture: 01/01/202X
Best By Date: 01/01/202X
Chef Rubber +1-702-614-9350 info@ChefRubber.com
PO Box 721
10484 Ranch Road 965
Fredericksburg Texas 78624 USA

Product Specifications

Parameter	Specification	Result	Test Method
Appearance	Crystalized	Pass	Visual inspection
Color	RxBxYx	Pass	Spectrophotometry
Melting Point	30°C	30 °C	ASTM E324 https://www.astm.org/
Moisture Content	≤ 0.5%	0.15%	Ohaus MB45
Microbial (TPC)	< 1000 CFU/g	700 CFU/g	FDA-BAM 8th ed Ch.3
Yeast & Mold	< 100 CFU/g	10 CFU/g	FDA-BAM, 8th ed Ch.18
Heavy Metals (Pb, As, Cd, Hg)	Meets USP/FDA Limits	[Pass]	ICP-MS
Colorant Certification	Certified FD&C Natural	Certified/Exempt	Internal Record
Allergen	Free from allergens	Pass	Declaration https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies

Declaration

This product was manufactured under current Good Manufacturing Practices (21 CFR Part 117) in a facility registered with the FDA. All colorants used are compliant with 21 CFR Parts 70–82.

Allergens:

Chef Rubber facility contains allergens.

https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies

https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergen-labeling-edition-5

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. ***If YES, please IDENTIFY.***	Does the above item contain any of the following allergens or their derivatives? If yes, please explain. **YES/NO**	Is the above item produced on equipment that comes in contact with any of the following allergens? **YES/NO**	Is the above item produced in a facility that uses or processes the following allergens? **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, tuna etc.)	NO	NO	NO
CRUSTATION SHELLFISH (to include shrimp, crab, lobster, crayfish)	NO	NO	NO
MOLLUSKS (e.g., clam, oyster, scallop, mussel, squid, octopus)	NO	NO	NO
SULFITES	NO	NO	NO
MONOSODIUM GLUTAMATE	NO	NO	NO
SESAME	NO	NO	NO
SEEDS (includes poppy, sunflower)	NO	NO	NO
CELERY (does not include celery seeds)	NO	NO	NO
MUSTARD	NO	NO	NO
LUPIN (includes lupin flour, lupin protien)	NO	NO	NO

CALIFORNIA PROP 65

https://www.p65warnings.ca.gov/

To the best of our knowledge, **no Proposition 65-listed chemicals** are present in our products.

We are unaware of any exposure to chemicals that would trigger a Prop 65 warning for cancer or reproductive harm

About Proposition 65

Enacted by California voters in 1986, Proposition 65 protects drinking water and requires disclosure of over 900 listed products . It mandates that companies provide clear warnings if products contain listed chemicals above "safe harbor" *exposure levels.*

Why CA Warnings Are Common

Even products without significant chemical concerns may carry Prop 65 warnings—often due to trace amounts or to mitigate legal risk.

Customer Assurance

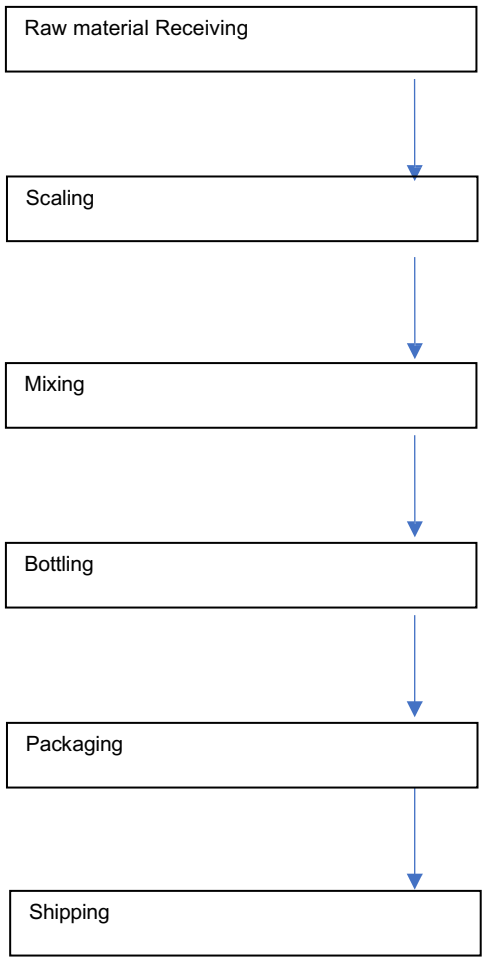
Chef Rubber is committed to maintaining ingredient transparency and safety compliance. We conduct regular reviews and quality controls to ensure alignment with all relevant California, federal, and international regulations, including Prop 65.
If you have any questions or require documentation regarding specific products, please contact our compliance team.

Note: This statement is based on the current Proposition 65 list updated annually by California regulators and reflects the status as of today's date (July 1, 2025).

https://www.p65warnings.ca.gov/chemicals

HACCP
FLOW DIAGRAM – RAW MATERIAL TO SHIPPING

https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-117?toc=1



Cleansing processes include but are not limited to:

Thermal, Irradiation, High Pressure Process (HPP), Others such as

ETO ethylene oxide treatment, PPO propylene oxide treatment.

https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-178/subpart-B/section-178.1010

FLOW DIAGRAM – RAW MATERIAL TO SHIPPING

→ **RAW MATERIALS ANALYSIS**
→ Parameters
→ Tests
→ Spray Dried Powder Analysis
→ **PRE-PROCESSING**
→ Visual Inspection
→ Weighing
→ Sieving
→ Pre-blending
→**FUNCTIONAL QUALITY TESTS**
→ Strength / Tone
→ Color Output
→ Application Test
→ **PRODUCTION STEPS**
→ Autoclave (Sterilization)
→ Press (Compression)
→ Hydrafication of Components
→ Carcerand Encapsulation
→ Sheer Process (High-shear mixing)
→ Cryodesiccation (Freeze-drying)
→ Fusion Re-molecular
→ Suspension
→ Deposition (Final form)
→ **MICROBIOLOGICAL CONTROL**
→ Microbial Tests (ATP, TPC, E. coli, Norovirus, Salmonella, etc.)
→ In-process and final product analysis
→ **PACKAGING**
→ Primary & Secondary Packaging
→ Packaging & Weight Check
→ Labeling (compliance, traceability)
→ **QUALITY ASSURANCE**
→ QA Batch Review
→ Verification (cross-check specs)
→ Cross Reference (traceability)
→ Record Keeping (COAs, logs)
→**CERTIFICATIONS & COMPLIANCE**
→ GMP
→ FDA
→ USDA
→ ISO 9001
→ Kosher
→ Halal
→ **STORAGE**
→ Controlled Temp/Humidity
→ Allergen & Risk Segregation
→ FIFO
→**SHIPPING**
→ Clean Transport
→ Chain of Custody
→ Export Documentation

Halal Statement

Halal Declaration – Chef Rubber Products https://halalfoundation.org/Chef Rubber affirms that the majority of our products—specifically our colors and ingredient offerings—are free of animal-derived ingredients and alcohol. The only exceptions include:

- **Gelatins** sourced from pork, beef, or fish
- **Cheese and milk powders**
- **Liquid luster spray color**, **glaze wash**, and **confectioners' glaze**, which contain alcohol

We hereby declare that all other products shipped by Chef Rubber are free from:

- Alcohol
- Natural L-Cysteine (derived from hair or feathers)
- Animal fats
- Other meat by-products

Moreover, no alcohol is used at any stage of processing for these products. Based on the guidelines of the Islamic Food & Nutrition Council (IFANCA), Chef Rubber confirms that the products described above satisfy the criteria for being considered **Halal**.

GMO

https://www.fda.gov/food/consumers/agricultural-biotechnology

Chef Rubber – Product Compliance & GMO-Free Declaration

1. **Genetically Modified Organisms (GMO)**
   - This product contains **no genetically modified material**.
2. **Animal-Derived Contaminants**
   - Free from BSE/TSE (mad cow disease risks).
   - May contain trace amounts of pits, stalks, or shells.
3. **Dietary & Radiation Status**
   - Gluten-free.
   - Has **never** been subjected to ionizing radiation.
4. **Hormone & Steroid Assurance**
   - Not exposed to nandrolone or any of its precursors in any form.
5. **California Proposition 65 Compliance**
   - Complies with California Proposition 65 requirements. Warning labels are applied only if necessary
6. **Pesticide & Aflatoxin Regulation**
   - All Chef Rubber products comply with EU, Swiss, U.S., and Japanese laws concerning **composition, ingredients, and additives**.
   - Pesticide residues are **below EU maximum residue levels** per Regulation (EC) No 396/2005, which establishes harmonized pesticide limits (including a 0.01 mg/kg default for unspecified substances) abacademies.org+12agrinfo.eu+12eumonitor.eu+12.
   - Products are tested using IOCCC and AOAC methods.
7. **Aflatoxin Standards**
   - (Assumed compliant per regulatory norms; if verified, include specifics here.)
8. **Specification & Liability Disclaimer**
   - Statements reflect **average production samples** at dispatch.
   - Specifications may change without notice.
   - Chef Rubber and affiliates disclaim liability for errors or omissions in any specification or disclosure.

Regulatory References

- **EU Regulation (EC) No 396/2005**: Governs maximum pesticide residue levels; default limit 0.01 mg/kg if no specific value exists.
- **California Prop 65**: Mandates warning labels for listed reproductive or cancer-causing chemicals; warning does not imply inherent danger, often used as precaution .

United Nations

https://unglobalcompact.org/what-is-gc/mission/principles

UN Chef Rubber – Commitment to the UN Global Compact and Sustainable Development

UN Chef Rubber fully endorses the Ten Principles of the United Nations Global Compact, grounding our business practices in the universal values of human rights, labor rights, environmental stewardship, and anti-corruption. We pledge to:

- **Support and respect internationally proclaimed human rights** and ensure we are never complicit in abuses (Principles 1–2).
- **Uphold labor standards** by protecting freedom of association; eliminating forced or child labor; and preventing discrimination (Principles 3–6).
- **Champion environmental responsibility** through a precautionary approach, proactive environmental initiatives, and investment in green technologies (Principles 7–9).
- **Maintain zero tolerance for corruption**, including extortion and bribery (Principle 10)reddit.com+15unglobalcompact.org+15unglobalcompact.org+15.

We are committed to transparent public reporting of this pledging—making our stance on accountability and ESG metrics broadly accessible. These principles will be embedded in our business strategy, integrated into organizational culture, and woven into day-to-day operations across all departments and supply chains.

To deepen our impact, we will:

1. **Integrate labor rights due diligence**—guided by ILO International Labour Standards—into our procurement, manufacturing, and supplier oversight procedures, ensuring systemic compliance and continuous improvement.
2. **Implement collaborative, SDG-aligned initiatives**, especially those addressing root causes of conflict, climate vulnerability, and socio-economic inequality—recognizing that sustainable development and peace are interdependent.
3. **Cultivate partnerships** with local and global stakeholders—including industry peers, NGOs, and UN agencies—to drive systemic change around human rights, environmental protection, and anti-corruption across the ecosystems where we operate.
4. **Embed rights-based and sustainable approaches** into conflict-sensitive business conduct. In areas affected by instability, our decision-making will emphasize prevention and due diligence aligned with UN Guiding Principles on Business & Human Rights.

By embracing these core commitments, UN Chef Rubber affirms its dedication to peacebuilding, human dignity, and the Sustainable Development Goals. We stand ready to uphold these principles, support the broader UN objectives, and advance sustainable prosperity for people and planet.

Why this matters

The Ten Principles are derived from foundational international agreements (e.g., Universal Declaration of Human Rights, ILO labour standards, Rio Declaration, UNCAC), and serve as the bedrock for corporate sustainability protocols unglobalcompact.ca+6unglobalcompact.org+6globalcompactkenya.org+6. Embedding them in our governance not only ensures ethical operations—it also builds long-term value, credibility, and resilience in our global markets.

This statement encapsulates UN Chef Rubber's strategic and ethical ambitions, tying our operations to the highest standards of corporate responsibility and global well-being.

European Union

The product has not undergone **irradiation treatment**

The product is free of **Nano technology**

https://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/gsfa/en/

- SR817.021.23 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Pesticides in or on Products of Plant or Animal Origin (VPHR) from 16th Dec. 2016 (incl. revisions)
- SR817.022.15 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Contaminants (VHK) from 16th Dec. 2016 (incl. revisions)
- Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety of 28 January 2002 (and consolidated versions)
- Regulation (EC) No 1333/2008 on food additives of 16 December 2008 (and consolidated versions)
- Council Regulation (EEC) No 315/93 laying down Community procedures for contaminants in food of 8 February 1993 (and consolidated versions)
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin of 23 February (and consolidated versions)

- Regulation (EC) No. 1829/2003 on genetically modified food and feed of 22nd Sept. 2003 (and consolidated versions)
- Regulation (EG) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms of 22nd Sept. 2003 (and consolidated versions)
- SR817.02 Food and Commodities Regulation from 16th December 2016 (LGV) (incl. revisions)
- SR817.022.51 Regulation of the Federal Department of Home Affairs concerning genetically changed Food (VGVL) from 23rd Nov. 2005 (incl. revisions)
- SR817.022.16 Regulation of the Federal Department of Home Affairs concerning Information about Food (LIV) from 16th Dec. 2016 (incl. revisions)

The traceability for all GMO-free ingredients is guaranteed to their origin.

https://www.chemeurope.com/en/encyclopedia/List_of_food_additives%2C_Codex_Alimentarius.html

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:

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.

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.

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.

Cocoa Butter **SDS**

SECTION 1: Identification

Product identifier

Product name: Cocoa Butter
Synonyms: Sustainable Cocoa Butter Refined White Cocoa Butter

Recommended use of the product and restriction on use Relevant identified uses: As food ingredient and feed material, as intermediates for the manufacturing of various products, e.g. emulsifiers and biodiesel, and as constituents in mixtures, e.g. additive carrier, cosmetics, and candles.
Uses advised against: Not determined or not applicable.
Reasons why uses advised against: Not determined or not applicable.

Manufacturer or supplier details

Supplier: United States
+1-702-614-9350
Chef Rubber
PO Box 721 Fredericksburg Texas 78624

Emergency telephone number:

ChemTel Inc
1-800-255-3924 (North America)
01-813-248-0585 (International)

SECTION 2: Hazard(s) identification

GHS classification: Not a hazardous substance or mixture

Label elements

Hazard pictograms: None

Signal word: None

Hazard statements: None

Precautionary statements:
P264 Wash hands thoroughly after handling P401
Store away from incompatible materials
P501 Dispose of contents and container in accordance with local, regional, national, and international regulations

Hazards not otherwise classified: None

SECTION 3: Composition/information on ingredients

Identification	Name	
CAS number: 8002-31-1	Cacao butter	

Additional Information:

All concentrations are in percent by weight unless ingredient is a gas. Gas concentrations are in percent by volume.

SECTION 4: First aid measures

Description of first aid measures

General notes:

Ensure that medical personnel are aware of the material(s) involved, and take precautions to protect themselves.

After inhalation:

If symptomatic, move to fresh air. Get medical attention if symptoms persist.

After skin contact:

Wash off with soap and water. Get medical attention if irritation develops and persists.

After eye contact:

Rinse with water. Get medical attention if irritation develops and persists.

After swallowing:

First aid is normally not required. Get medical attention if symptoms occur.

Most important symptoms and effects, both acute and delayed

Acute symptoms and effects:

Direct contact with eyes may cause temporary irritation.

Delayed symptoms and effects:

Not determined or not applicable.

Immediate medical attention and special treatment

Specific treatment:

Treat symptomatically.

Notes for the doctor:

Not determined or not applicable.

SECTION 5: Firefighting measures

Extinguishing media

Suitable extinguishing media:

Water fog. Foam. Dry chemical powder. Carbon dioxide (CO2). Foam.
Dry chemical powder. Carbon dioxide (CO2).

Unsuitable extinguishing media:

Do not use water jet as an extinguisher, as this will spread the fire.

Specific hazards during fire-fighting:

During fire, gases hazardous to health may be formed.

Special protective equipment for firefighters:

Self-contained breathing apparatus and full protective clothing must be worn in case of fire.

Special precautions:

In case of fire do not breath fumes. Move containers from fire area if you can do so without risk. Use standard firefighting procedures and consider the hazards of other involved materials.

SECTION 6: Accidental release measures

Personal precautions, protective equipment and emergency procedures:

Keep unnecessary personnel away. For personal protection, see section 8 of the SDS.

Particular danger of slipping on leaked or spilled product.

Environmental precautions:

Avoid discharge into drains, water courses or onto the ground.

Methods and material for containment and cleaning up:

The product is immiscible with water and will spread on the water surface.

Large Spills: Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible. Absorb in vermiculite, dry sand or earth and place into containers. Prevent product from entering drains.

Small Spills: Wipe up with absorbent material (e.g. cloth, fleece). Clean surface thoroughly to remove residual contamination.

Reference to other sections:

For waste disposal, see section 13 of the SDS.

SECTION 7: Handling and storage

Precautions for safe handling:

Avoid contact with eyes, skin, and clothing. Avoid prolonged exposure. Wear appropriate personal protective equipment. Wash hands after handling. Observe good industrial hygiene practices.

Conditions for safe storage, including any incompatibilities:

Store in tightly closed container. Store away from incompatible materials (see Section 10 of the SDS). Liquid-proof separation areas around storage tanks are recommended to avoid leakage into environment. Recommended storage temperature at maximum 30°C for liquid and ca 10 - 15 °C above the melting point for solid.

SECTION 8: Exposure controls/personal protection

Only those substances with limit values have been included below.

Occupational Exposure limit values:

No occupational exposure limits noted for the ingredient(s).

Biological limit values:

No biological exposure limits noted for the ingredient(s).

Information on monitoring procedures:

Not determined or not applicable.

Appropriate engineering controls:

Good general ventilation should be used. Ventilation rates should be matched to conditions. If applicable, use process enclosures, local exhaust ventilation, or other engineering controls to maintain airborne levels below recommended exposure limits. If exposure limits have not been established, maintain airborne levels to an acceptable level.

Personal protection equipment

Eye and face protection:

Wear safety glasses with side shields (or goggles).

Skin and body protection:

Hand protection: Chemical resistant gloves are recommended to minimize prolonged skin contact. Suitable gloves can be recommended by the glove supplier.

Other: Selection of specific items will depend on the task. Wear suitable protective clothing appropriate to task being performed. Wear thermal protection when handling hot material.

Respiratory protection:

In case of insufficient ventilation, wear suitable respiratory equipment. Respirator type: Air-purifying respirator with an appropriate, government approved (where applicable), air-purifying filter, cartridge or canister.

General hygienic measures:

Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking. Routinely wash work clothing and protective equipment to remove contaminants.

SECTION 9: Physical and chemical properties

Information on basic physical and chemical properties

Appearance	Solid, off-white to yellow
Odor	Characteristic
Odor threshold	Not determined or not available.
pH	Not determined or not available.
Melting point/freezing point	33 - 55°C
Initial boiling point/range	≥ 390°C
Flash point (closed cup)	300°C
Evaporation rate	Not determined or not available.
Flammability (solid, gas)	Not flammable.
Upper flammability/explosive limit	Not determined or not available.
Lower flammability/explosive limit	Not determined or not available.
Vapor pressure	<1.33xE-8 Pa (<1.00xE-10) mmHg) at 20°C
Vapor density	Not determined or not available.
Density	Not determined or not available.
Relative density	0.92 – 0.95 at 20°C
Solubilities	Insoluble in water.
Partition coefficient (n-octanol/water)	Not determined or not available.
Auto/Self-ignition temperature	Not auto flammable.
Decomposition temperature	Not determined or not available.
Dynamic viscosity	Not determined or not available.
Kinematic viscosity	Not determined or not available.
Explosive properties	Not explosive.
Oxidizing properties	Not expected to be oxidizing.

Other information

SECTION 10: Stability and reactivity

Reactivity:
The product is stable and non-reactive under normal conditions of use, storage and transport.

Chemical stability:
Material is stable under normal conditions.

Possibility of hazardous reactions:
Acrolein formation occurs by heating the substance under atmospheric pressure at temperatures over 270°C.

Conditions to avoid:
Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. Contact with incompatible materials.

Incompatible materials:
Strong oxidizing agents.

Cocoa Butter

Hazardous decomposition products:
Carbon monoxide, carbon dioxide

SECTION 11: Toxicological information

Acute toxicity

Assessment: Based on available data, the classification criteria are not met.

Product data: No data available.

Substance data: No data available.

Skin corrosion/irritation

Assessment: Based on available data, the classification criteria are not met.

Product data:

Prolonged skin contact may cause temporary irritation.

Substance data: No data available.

Serious eye damage/irritation

Assessment: Based on available data, the classification criteria are not met.

Product data:

Direct contact with eyes may cause temporary irritation.

Substance data: No data available.

Respiratory or skin sensitization

Assessment: Based on available data, the classification criteria are not met.

Product data:

Respiratory sensitization: Not a respiratory sensitizer.
Skin sensitization: This product is not expected to cause skin sensitization.

Substance data: No data available.

Carcinogenicity

Assessment: Based on available data, the classification criteria are not met.

Product data:

Species	Result
	This product is not considered to be a carcinogen by IARC, ACGIH, NTP, or OSHA.

Substance data: No data available.

International Agency for Research on Cancer (IARC):

Name	Classification
Cacao butter	Not Applicable

National Toxicology Program (NTP):

Name	Classification
Cacao butter	Not Applicable

OSHA Carcinogens: Not applicable

Germ cell mutagenicity

Assessment: Based on available data, the classification criteria are not met.

Product data:

No data available to indicate product or any components present at greater than 0.1% are mutagenic or genotoxic.

Substance data: No data available.

Reproductive toxicity

Cocoa Butter

Assessment: Based on available data, the classification criteria are not met.

Product data:

This product is not expected to cause reproductive or developmental effects.

Substance data: No data available.

Specific target organ toxicity (single exposure)

Assessment: Based on available data, the classification criteria are not met.

Product data:

Not classified.

Substance data: No data available.

Specific target organ toxicity (repeated exposure)

Assessment: Based on available data, the classification criteria are not met.

Product data:

Not classified.

Substance data: No data available.

Aspiration toxicity

Assessment: Based on available data, the classification criteria are not met.

Product data:

Not an aspiration hazard.

Substance data: No data available.

Information on likely routes of exposure:

Eye contact: Direct contact with eyes may cause temporary irritation.
Inhalation: No adverse effects due to inhalation are expected.
Skin contact: No adverse effects due to skin contact are expected.
Ingestion: Not expected to be acutely toxic.

Symptoms related to the physical, chemical and toxicological characteristics:

Vapor from heated material may cause irritation to upper respiratory tract (nose and throat).

Other information:

No data available.

SECTION 12: Ecological information

Acute (short-term) toxicity

Assessment:

The product is not classified as environmentally hazardous. However, this does not exclude the possibility that large or frequent spills can have a harmful or damaging effect on the environment.

Product data: No data available.

Substance data: No data available.

Chronic (long-term) toxicity

Assessment: Based on available data, the classification criteria are not met.

Product data: No data available.

Substance data: No data available.

Persistence and degradability

Product data:

This material is readily biodegradable.

Substance data: No data available.

Bioaccumulative potential

Product data:

This material is not expected to bio-accumulate in aquatic and terrestrial organisms.

Substance data: No data available.

Cocoa Butter

Mobility in soil

Product data: No data available.

Substance data: No data available.

Results of PBT and vPvB assessment

Product data:

PBT assessment: This product does not contain any substances that are assessed to be a PBT.
vPvB assessment: This product does not contain any substances that are assessed to be a vPvB.

Substance data:

PBT assessment: This product does not contain any substances that are assessed to be a PBT.
vPvB assessment: This product does not contain any substances that are assessed to be a vPvB.

Other adverse effects:

No other adverse environmental effects (e.g. ozone depletion, photochemical ozone creation potential, endocrine disruption, global warming potential) are expected from this component.

SECTION 13: Disposal considerations

Disposal methods:

Disposal instructions: Collect and reclaim or dispose in sealed containers at licensed waste disposal site. Local disposal regulations: Dispose in accordance with all applicable regulations. Hazardous waste code: The waste code should be assigned in discussion between the user, the producer and the waste disposal company. Waste from residues / unused products: Dispose of in accordance with local regulations. Empty containers or liners may retain some product residues. This material and its container must be disposed of in a safe manner (see: Disposal instructions).

Contaminated packages:

Since emptied containers may retain product residue, follow label warnings even after container is emptied. Empty containers should be taken to an approved waste handling site for recycling or disposal.

SECTION 14: Transport information

United States Transportation of dangerous goods (49 CFR DOT)

UN number	Not regulated
UN proper shipping name	Not regulated
UN transport hazard class(es)	None
Packing group	None
Environmental hazards	None
Special precautions for user	None

International Maritime Dangerous Goods (IMDG)

UN number	Not regulated
UN proper shipping name	Not regulated
UN transport hazard class(es)	None
Packing group	None
Environmental hazards	None
Special precautions for user	None

International Air Transport Association Dangerous Goods Regulations (IATA-DGR)

UN number	Not regulated

Cocoa Butter

UN proper shipping name	Not regulated
UN transport hazard class(es)	None
Packing group	None
Environmental hazards	None
Special precautions for user	None

SECTION 15: Regulatory information

United States regulations

Inventory listing (TSCA): All ingredients are listed-active or exempt.
Significant New Use Rule (TSCA Section 5): None of the ingredients are listed.
Export notification under TSCA Section 12(b): None of the ingredients are listed.
SARA Section 302 extremely hazardous substances: None of the ingredients are listed.
SARA Section 313 toxic chemicals: None of the ingredients are listed.
CERCLA: None of the ingredients are listed.
RCRA: None of the ingredients are listed.
Section 112(r) of the Clean Air Act (CAA): None of the ingredients are listed.
Massachusetts Right to Know: None of the ingredients are listed.
New Jersey Right to Know: None of the ingredients are listed. **New York Right to Know:** None of the ingredients are listed. **Pennsylvania Right to Know:** None of the ingredients are listed. **California Proposition 65:** None of the ingredients are listed.

SECTION 16: Other information

Abbreviations and Acronyms: None
Disclaimer:
Chef Rubber cannot anticipate all conditions under which this information and its product, or the products of other manufacturers in combination with its product, may be used. It is the user's responsibility to ensure safe conditions for handling, storage and disposal of the product, and to assume liability for loss, injury, damage or expense due to improper use. The information in the sheet was written based on the best knowledge and experience currently available.
NFPA: 0-1-0
HMIS: 0-1-0
Initial preparation date: 04.01.2025

End of Safety Data Sheet