



[www.ChefRubber.com](http://www.ChefRubber.com)  
[Info@ChefRubber.com](mailto:Info@ChefRubber.com)

**Product:** All Colored Cocoa Butter

**Description:** Chef Rubber Products are for the F&B applications.

**Kosher:** Many are OU

<https://oukosher.org/product-search/>

**Allergen:** 21 CFR FDA Regulation & EU 1169/2011 and amendments, FAO WHO CODEX ALIMENTARIUS.

**Origin:** Products of cocoa beans and butter originate from cacao growing regions West Africa, Brazil others. All other material & Color; USA: 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/>

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>

#### 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
Potassium	mg	0	0

**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 (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**

**Y5/E102,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.705>

**Y6/E110,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.706>

**R40 /E129,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.340>

**B1/E133,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.101>

**B2/E132,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.102>

**G3/E143**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-74/subpart-A/section-74.203>

**AND****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,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.69>

**Caramel E150a,**

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

**Carmine E120,**

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

**Canthaxanthin E161g,**

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

**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>

**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>

**Chlorophylls E140,**

**Curcumin E100,**

**Fruit juice,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.250>

**Grape color extract E163,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.169>

**Synthetic Iron Oxide E172**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.200>

**Jagua Blue,**

<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 E160c,**

<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>

**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,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.530>

**Synthetic Iron Oxide,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.200>

**Titanium dioxide, USA**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.575>

**Toasted partially defatted cooked cottonseed flour,**

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.140>

**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>

**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

**Storage:** 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://chlp.org/wp-content/uploads/2013/12/date-labels-issue-brief\\_June-2019.pdf](https://chlp.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](https://www.fda.gov/media/81606/download)

**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\(a\)\(3\)](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	
<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	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
<b>Lipids</b>			
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
<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	

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>

<b><u>ALLERGEN LIST</u></b> 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?
<b><i>If YES, please IDENTIFY.</i></b>	<b>YES/NO</b>	<b>YES/NO</b>	<b>YES/NO</b>
<b>MILK</b> (includes butter, casein, cheese, curds, whey, lactose, margarine, cream, custard, nougat, pudding, sodium caseinate, sour cream, yogurt)	NO	NO	NO
<b>EGGS</b> (includes mayonnaise, meringue, ovalbumin)	NO	NO	NO
<b>SOY PROTEIN</b> Non GMO (includes soy flour, tofu, soy derivatives)	NO	NO	NO
<b>WHEAT</b> (includes bran, cereal extracts, cracker meal, farina, graham flour, malt, wheat germ, wheat gluten, wheat starch, semolina)	NO	NO	NO
<b>PEANUTS</b> (includes peanut butter, peanut flour, partially refined peanut oil)	NO	NO	NO
<b>TREE NUTS</b> (includes almond, Brazil, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut)	NO	NO	NO
<b>FIN FISH</b> (cod, salmon, etc.)	NO	NO	NO
<b>SHELLFISH</b> (crustaceans and mollusks, to include shrimp, crab, lobster, oyster, clam, scallop, crayfish)	NO	NO	NO
<b>SULFITES</b>	NO	NO	NO
<b>MONOSODIUM GLUTAMATE</b>	NO	NO	NO
<b>SEEDS</b> (includes poppy, sesame, sunflower)	NO	NO	NO
<b>CELERY</b> (does not include celery seeds)	NO	NO	NO
<b>MUSTARD</b>	NO	NO	NO

## CALIFORNIA PROP 65

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

ENVIRONMENTAL PROTECTION AGENCY

OFFICE OF ENVIRONMENTAL HEALTH HAZARD ASSESSMENT SAFE DRINKING WATER AND TOXIC ENFORCEMENT ACT OF 1986

CHEMICALS KNOWN TO THE STATE TO CAUSE CANCER OR REPRODUCTIVE TOXICITY JUNE 6, 2014

The Safe Drinking Water and Toxic Enforcement Act of 1986 requires that the Governor revise and republish at least once per year the list of chemicals known to the State to cause cancer or reproductive toxicity. The identification number indicated in the following list is the Chemical Abstracts Service (CAS) Registry Number. No CAS number is given when several substances are presented as a single listing. The date refers to the initial appearance of the chemical on the list. For easy reference, chemicals which are shown underlined are newly added. Chemicals or endpoints shown in strikethrough were placed on the Proposition 65 list on the date noted, and have subsequently been removed.

There are no chemicals listed in Proposition 65 in our products that we are knowingly aware of.

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



**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 I<sub>2</sub>

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 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

<https://www.fda.gov/food/laboratory-methods-food/bam-chapter-3-aerobic-plate-count>

Total Plate Count max 700cfu/g FDA-BAM 8<sup>th</sup> 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, 8<sup>th</sup> ed Ch.18

MOLD: Max. 10 cfu/g FDA-BAM, 8<sup>th</sup> 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 8<sup>th</sup> ed Ch.4

E. COLI: < .3 NMP/g FDA-BAM 8<sup>th</sup> 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 8<sup>th</sup> 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 <a href="https://www.astm.org/">https://www.astm.org/</a>
Moisture Content	≤ 0.5%	0.15%	Ohaus MB45
Microbial (TPC)	< 1000 CFU/g	700 CFU/g	FDA-BAM 8 <sup>th</sup> ed Ch.3
Yeast & Mold	< 100 CFU/g	10 CFU/g	FDA-BAM, 8 <sup>th</sup> 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 <a href="https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies">https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies</a>

### 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.

## HACCP:

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

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

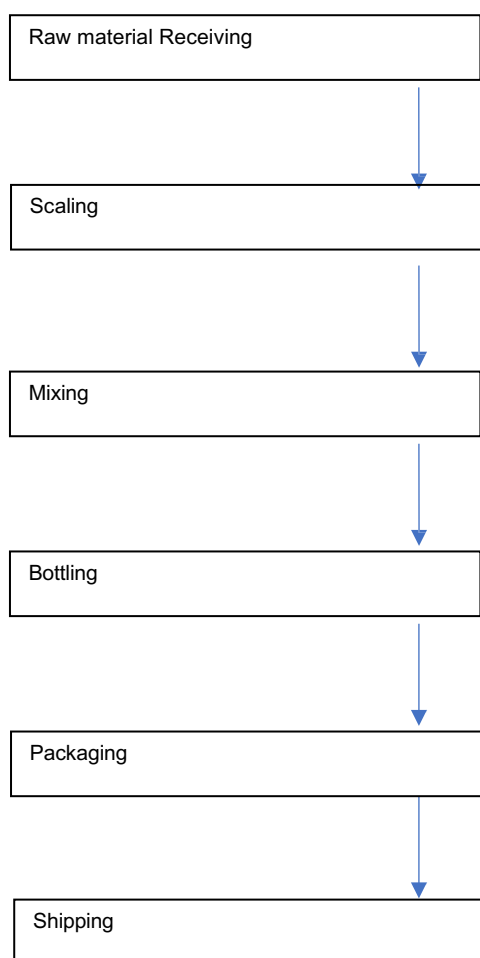
⇒Processes: ⇒Strength / Tone: ⇒Color Output: ⇒Application Test: ⇒ Packaging: ⇒Microbial: ⇒Autoclave.

⇒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

<https://halalfoundation.org/>

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

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

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.

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There are no chemicals listed in Proposition 65 in our products that we are knowingly aware of.

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

UN

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

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.

The product has not undergone **irradiation treatment**

The product is free of **Nano technology**

**EU**

<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.chemeuropa.com/en/encyclopedia/List\\_of\\_food\\_additives%2C\\_Codex\\_Alimentarius.html](https://www.chemeuropa.com/en/encyclopedia/List_of_food_additives%2C_Codex_Alimentarius.html)

**Cocoa Butter****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:**

**Cocoa Butter**

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 (CO<sub>2</sub>). Foam.

Dry chemical powder. Carbon dioxide (CO<sub>2</sub>).

**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.



**Cocoa Butter**

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:**

**Cocoa Butter**

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**

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

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

**International Maritime Dangerous Goods (IMDG)**

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

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

<b>UN number</b>	Not regulated
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**Cocoa Butter**

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