



Ph: 702-614-9350

www.ChefRubber.com

Info@ChefRubber.com

Product: Transfer Sheets

Description: Chef Rubber Transfer Sheets is a decorating color product for confectionary applications. The color palette includes stock blends with custom blending available.

Kosher OU

Allergen: Cocoa Regulation EU 1169/2011 and amendments

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

<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>

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

Product Name: Plastic

Description: Chef Rubber plastic products for confectionary applications.

Ingredients: none. material: Olefin Polymers Sheets

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-177/subpart-B/section-177.1520>

Appearance: clear

Odor: none

Flavor: none

Storage: At room temperature 68°F/20°C

Shelf Life: indefinite

Microbiological:

Standard plate count: max. neg/g

Mould and yeast: max. neg/g

Enterobacteriaceae: neg./g

Escherichia coli: neg./g

Salmonella: neg./g

Active lipase/proteinase: neg./g

Ingredients:

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

Chef Rubber Colored Cocoa Butter contains:

Ultra Refined Cocoa Butter, Certified Organic, White Deodorized (Kosher) & the following: Lakes (Kosher)
Artisan, Jewel, Decor, Luis Amado Custom

Cocoa Butter,

Y5 E102, Y6 E110, R40 E129, B1 E133, B2 E132, G3 E143

Annatto E160b, Anthocyanins E163, Betanin E162, Caramel E150a,

Carmines E120, Carotenes E160a, Calcium Carbonate E170, Chlorophylls E140,

Curcumin E100, Lycopene E160d, Lutein E161b, Mica E555, Paprika 160c, Riboflavin E101,

Vegetable Carbon E153, Gold E175, Silver E174.

Cuzco White:

Cocoa Butter,

Calcium Carbonate E170, Tapioca Starch, Spirulina E161b

Alabaster White :

Cocoa Butter,

Titanium Dioxide E171, B1 E133

Natural, Zen

Cocoa Butter

Annatto E160b, Anthocyanins E163, Betanin E162, Caramel E150a, Carmines E120, Carotenes E160a,

Calcium Carbonate E170, Chlorophylls E140, Curcumin E100, Lycopene E160d, Lutein E161b, Mica E555,

Paprika 160c, Riboflavin E101, Vegetable Carbon E153,

Gold E175, Silver E174.

Pearl

Cocoa Butter

Annatto E160b, Anthocyanins E163, Betanin E162, Caramel E150a, Carmines E120, Carotenes E160a,

Calcium Carbonate E170, Chlorophylls E140, Curcumin E100, Lycopene E160d, Lutein E161b, Mica E555,

Paprika 160c, Riboflavin E101, Vegetable Carbon E153,

Gold E175, Silver E174.

Infused

Cocoa Butter & Fruit powder

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

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

Packaging:

Olefin Polymers Sheets

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-177/subpart-B/section-177.1520>

Storage: At room temperature 59°F / 15°C

Shelf Life: 48 months

Nutrients

Nutrients per: 1g		
Water	g	0
Energy	kcal	0
Energy	kJ	0
Protein	g	0
Total lipid (fat)	g	0
Ash	g	0
Carbohydrate, by difference	g	0
Fiber, total dietary	g	0
Sugars, total	g	0
Minerals		
Calcium, Ca	mg	0
Iron, Fe	mg	0
Magnesium, Mg	mg	0
Phosphorus, P	mg	0
Potassium, K	mg	0
Sodium, Na	mg	0
Zinc, Zn	mg	0
Copper, Cu	mg	0
Manganese, Mn	mg	0
Selenium, Se	µg	0
Vitamins		
Vitamin C, total ascorbic acid	mg	0
Thiamin	mg	0
Riboflavin	mg	0
Niacin	mg	0
Pantothenic acid	mg	0
Vitamin B-6	mg	0
Folate, total	µg	0
Folic acid	µg	0
Folate, food	µg	0
Folate, DFE	µg	0
Choline, total	mg	0
Vitamin B-12	µg	0
Vitamin B-12, added	µg	0
Vitamin A, RAE	µg	0
Retinol	µg	0

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

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

ALLERGEN REVIEW FORM

SUPPLIER INFORMATION:

Company Name:	Chef Rubber
Name & Title of Person Doing the Review:	Steve Bashagus Ops.
Contact Phone # and Email Address:	702-614-9350 Paul@ChefRubber.com

PRODUCT INFORMATION:

Product Name:	Color Cocoa Butter
Product Code:	Varies
Product Ingredients:	Varies
Allergens associated with Proprietary Ingredients:	None
Allergen Statement Used for this Product:	

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

Briefly describe cleaning procedures which are in place to ensure that cross-contact with known allergens are controlled.	Machinery cleaned according to 21CFR & FSMA, CCP HACCP as well as Local, State, & Federal regulatory agencies.
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COA

CHARACTERISTICS

ACIDITY (OLEIC ACID): Max. 1.75%
ASHES: –
FAT: –
FREE FATTY ACID 1.56% AOAC 940.28
FERMENTATION: –
HUMIDITY LEVEL: Max. 1%
IODINE: 33-44 mEq of I₂
MELTING POINT: 31-35 °C
MOISTURE: 0.14% Ohaus MB45
PEROXIDE: Max 3 mEq of O₂
PH-LEVEL: –
SAPONIFICATION: 188-198 mg KOH/g
SOLUBILITY:-
COLOR VISUAL: Cream
TASTE: Characteristic
ODOR Characteristic
FOREIGN MATERIAL: –
DEFECTS: –
AVERAGE SIZE: –
CALIBER: –
PARTICLE SIZE: –

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC: Max. 5000 cfu/g AOAC 966.23
YEAST: Max. 10 cfu/g FDA-BAM, 7th ed
MOLD: Max. 10 cfu/g DA-BAM, 7th ed
Coliform <0.3 MPN/g AOAC 966.24
E. COLI: < 3 NMP/g Internal Method BAC04
SALMONELLA: Neg /375 AOAC 2004.03
STAPHYLOC. AUREUS: –Neg
AFLATOXINS: –Neg
P. AERUGINOSA: –Neg
N. ENTEROBACT.: –Neg Internal Method BAC04
BACILLUS CEREUS: –Neg
LIPASE ACTIVITY: -Neg
POTEASE ACTIVITY:- Neg

Arsenic (As) Max. 1ppm
Cadmium (Cd) Max. 1ppm
Cobalt (Co) Max. 10ppm
Chromium (Cr) Max. 60ppm
Copper (Cu) Max. 50ppm
Mercury (Hg) Max. 1ppm
Nickel (Ni) Max. 40ppm
Lead (Pb) Max. 10ppm
Antimony (Sb) Max. 10ppm
Selenium (Se) Max. 1ppm

HACCP/CCP:

Raw Materials Analysis: ⇒Parameters: ⇒Tests: ⇒Spray Dried Powder: ⇒
⇒Processes: ⇒Strength / Tone: ⇒Color Output: ⇒Application Test: ⇒ Packaging: ⇒Microbial: ⇒Autoclave.
⇒Press: ⇒Hydratification of components. ⇒Carcerand Encapsulation. ⇒Sheer process. ⇒Cryodesiccation.
⇒Fusion Re-molecular. ⇒Suspension. ⇒Process: ⇒Deposition. ⇒Microbiological. ⇒
⇒Packaging & Weight Check. ⇒ Labeling. ⇒QA. ⇒Verification. ⇒Cross reference. ⇒GMP . ⇒FDA. ⇒USDA.
⇒ISO9001. ⇒Kosher. ⇒Halal. Record. ⇒Storage⇒shipping

Halal Statement

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

GMO

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

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

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

UN

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