



www.ChefRubber.com
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Product: All Colored Cocoa Butter

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

Kosher: Many are OU

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

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>

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

<https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma>

Ingredients:

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

Chef Rubber product contains one or more of the following:

Ultra Refined Cocoa Butter, White Deodorized (Kosher) & the following: Lakes (Kosher) of
FD&C Y5/E102, Y6/E110, R4 /E129, B1/E133, B2/E132, G3/E143

And Natural Color:

Annatto E160b, Anthocyanins E163, Betanin E162, Butterfly pea flower extract, Caramel E150a, Carmines E120, Carotenes E160a, Calcium Carbonate E170, Calcium phosphate, E341, Chlorophylls E140, Curcumin E100, Galdieria extract E131, Gardenia E585, Lycopene E160d, Lutein E161b, Mica E555, Paprika 160c, Riboflavin E101, Vegetable Carbon E153, Gold E175, Silver E174.

Cuzco: Cocoa Butter, Calcium Carbonate E170, Tapioca Starch, Spirulina E161b

Alabaster White : Cocoa Butter, Titanium Dioxide E171

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

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

Packaging:

50g Polypropylene Bottle w/ Cone Cap
200g Polypropylene Bottle w/ Flip Cap
1 kilo jar Polypropylene Jar w/ Screw Lid
12 kilo Bulk box
25 kilo bulk box
Custom

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

Optimal Shelf Stability: Indeterminate. 48 months

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

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	
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	

Allergens: Chef Rubber facility contains allergens.

<https://www.fda.gov/food/food-labeling-nutrition/food-allergies>

<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

Prop 65: The List in California is known to cause cancer:

<https://www.p65warnings.ca.gov/businesses/new-proposition-65-warnings>

CHARACTERISTICS:

ACIDITY (OLEIC ACID): Max. 1.75%

ASHES: –

FAT: –

FREE FATTY ACID 1.56% AOAC 940.28

FERMENTATION: –

HUMIDITY LEVEL: Max. 1%

IODINE: 33-44 mEq of I₂

MELTING POINT: 31-35 °C

MOISTURE: 0.14% Ohaus MB45

PEROXIDE: Max 3 mEq of O₂

PH-LEVEL: –

SAPONIFICATION: 188-198 mg KOH/g

SOLUBILITY:-

COLOR VISUAL: Cream

TASTE: Characteristic

ODOR Characteristic

FOREIGN MATERIAL: –

DEFECTS: –

AVERAGE SIZE: –

CALIBER: –

PARTICLE SIZE: –

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC: Max. 5000 cfu/g AOAC 966.23

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

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

Coliform <0.3 MPN/g AOAC 966.24

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

SALMONELLA: Neg /375 AOAC 2004.03

STAPHYLOC. AUREUS: –Neg

AFLATOXINS: –Neg

P. AERUGINOSA: –Neg

N. ENTEROBACT.: –Neg Internal Method BAC04

BACILLUS CEREUS: –Neg

LIPASE ACTIVITY: -Neg

POTEASE ACTIVITY:- Neg

Arsenic (As) Max. 1ppm

Cadmium (Cd) Max. 1ppm

Cobalt (Co) Max. 10ppm

Chromium (Cr) Max. 60ppm

Copper (Cu) Max. 50ppm

Mercury (Hg) Max. 1ppm

Nickel (Ni) Max. 40ppm

Lead (Pb) Max. 10ppm

Antimony (Sb) Max. 10ppm

Selenium (Se) Max. 1ppm

HACCP:

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

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

⇒Press: ⇒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.

CALIFORNIA PROP 65

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 ~~strikeout~~ 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/businesses/new-proposition-65-warnings>

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.

SDS MSDS Sheet, Material Safety Data Sheet

Section 1: Chemical Product and Company Identification

Product Name: Colored Cocoa Butter

Synonym: - same

CAS Number: 8002-31-1

EINECS EC Code: -283-480-6

Recommended usage: Industrial Food Manufacturing.

Section 2: Hazards Identification

**GHS, Globally Harmonized System Classification in accordance with 29 CFR 1910
Hazard Class and Category Code(s), Regulation (EC) No 1272/2008 (CLP)**

Not a hazardous substance or mixture according to Regulation (EC) No. 1272/2008.
This substance is not classified as dangerous according to Directive 67/548/EEC.

Labeling as per GHS and Regulation EC 1272/2008 (CLP) & GHS

GHS Label Elements NONE

Signal Word: None

Hazards not otherwise classified (HNOC):

May causes mild skin irritation.

May causes mild eye irritation.

Precautionary statements:

P261: Avoid breathing dust/fume/gas/mist/vapors/spray.

P262: Do not get in eyes, on skin, or on clothing.

P281: Use personal protective equipment as required.

P302+P352 - IF ON SKIN: Wash with plenty of soap and water.

P303+P361+P353 - IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.

P304 + P340 - IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.

P305 + P351 + P338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P337+313: If eye irritation persists get medical advice/attention.

Section 3: Composition and Information on Ingredients

Product Name: Colored Cocoa Butter

Synonym: - same

CAS Number: 8002-31-1

EINECS EC Code: -283-480-6

Section 4: First Aid Measures

Always seek medical advice after the first aid treatment.

Skin: Rinse with water. Soap may be used. Seek Medical Aid.

Eyes: Wash eyes with plenty of water for at least 15 minutes, lifting lids occasionally. Seek Medical Aid.

Inhalation: Remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen.

Ingestion: Never give anything by mouth to an unconscious person.

Section 5: Fire and Explosion Data

Flammability of the Product: Non-flammable.

Products of Combustion: Oxides of Carbon.

Fire Fighting Media and Instructions: Use water spray, alcohol-resistant foam, dry chemical or carbon dioxide. Wear self-contained breathing apparatus for firefighting if necessary.

Section 6: Accidental Release Measures

Small Spill: Use appropriate tools to put the spilled solid in a convenient waste disposal container. Finish cleaning by spreading water on the contaminated surface and dispose of according to legal requirements.

Large Spill: Do not inhale vapors, mist, or gas. Avoid dust formation. Use a shovel to put the material into a convenient waste disposal container. Finish cleaning by spreading water on the contaminated surface and allow to evacuate through the sanitary system. Be careful that the product is not present at a concentration level above TLV. Check TLV with local authorities.

Section 7: Handling and Storage

Precautions: Do not breathe dust. Keep away from incompatibles such as oxidizing agents, acids.

Storage: Keep container tightly closed. Keep container in a cool, well-ventilated area.

Section 8: Exposure Controls/Personal Protection

Engineering Controls: Use process enclosures, local exhaust ventilation, or other engineering controls to keep airborne levels below recommended exposure limits. If user operations generate dust, fume or mist, use ventilation to keep exposure to airborne contaminants below the exposure limit.

Personal Protection: Safety glasses. Lab coat. Dust respirator. Be sure to use an approved/certified respirator or equivalent Gloves.

Personal Protection in Case of a Large Spill: Splash goggles. Full suit. Dust respirator. Boots. Gloves. A self contained breathing apparatus should be used to avoid inhalation of the product. Suggested protective clothing might not be sufficient; consult a specialist BEFORE handling this product.

Section 9: Physical and Chemical Properties

Physical state and appearance: Solid off-white.

Odor: Fatty odor.

Specific Gravity: 0.9.

pH (5% soln/water): NA.

Melting point: About 48C

Solubility: Practically insoluble in water. forms emulsion.

Section 10: Stability and Reactivity Data

Stability: It is stable in room temperature in closed containers under normal storage & handling.

Conditions of instability: Incompatible materials, Moisture

Incompatibility with various substances: Avoid high temperatures, sparks, open flames and moisture. Avoid contact with strong oxidizing agents.

Polymerization: Will not occur.

Section 11: Toxicological Information

LD50 Oral - Rat - NA

Carcinogenic Effects: Not a reported carcinogen by IARC, NTP, ACGIH, OSHA.

Section 12: Ecological Information

Toxicity to fish: NA

BOD5 and COD: Not available.

Products of Biodegradation: NA

Section 13: Disposal Considerations

Waste Disposal: Waste must be disposed of in accordance with federal, state and local environmental control regulations.

Section 14: Transport Information

DOT (US): Not dangerous goods

IMDG: Not dangerous goods

IATA: Not dangerous goods

ADR/RID: Not dangerous goods

Section 15: Other Regulatory Information

USA Regulations:

OSHA: None of the chemicals in this product are considered highly hazardous by OSHA.

California Prop 65: California No Significant Risk Level: None of the chemicals in this product are listed. However, everything causes cancer in California.

Canada:

WHMIS Hazard Class: This product has a WHMIS classification of D2B.

EINECS EC Code: NA

Section 16 - Additional Information

DISCLAIMER: The information and recommendations set forth herein (hereinafter "Information") are presented in good faith and believed correct as of the date hereof. It is compiled from various sources and it is not necessarily all inclusive nor fully adequate in every circumstance. In addition, these suggestions should not be confused with nor followed in violation of applicable laws, regulations, rules or insurance requirements applicable. This SDS MSDS sheet is intended only as a guide to the appropriate precautionary handling of the material by a properly trained person using this product. Individuals receiving the information must exercise their independent judgment in determining its appropriateness for a particular purpose.

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

21 CFR

<https://www.ecfr.gov/current/title-21>

FSMA

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

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<https://www.gmpbootcamps.com/>

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