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Product Name: Colored Cocoa Butter Organic Natural (Various Colors)

Description: Chef Rubber Natural Colored Cocoa Butter is a decorating color product for confectionary applications. The color palette includes stock blends with custom blending available.

Ingredients: Chef Rubber Natural Colored Cocoa Butter contains:
 Ultra Refined Cocoa Butter- Organic, Non-Deoderized, Kosher, & one or more of the following:
 Annatto, Astaxanthin, Aronia Berries, Beet, Canthaxanthin, Carrot oil, Corn endosperm oil, Bilberries, Black Carrot, Black Current, Curcumin, Caramel, Carotene, Dried algae meal, Elderberries, Enocianina, Ferrous gluconate, Ferrous lactate, Fruits, Grape juice extract, Haematococcus algae meal, lycopene extract, Paprika, Paprika oleoresin, Phaffia yeast, Pumpkin, Red Cabbage, Riboflavin, Sodium copper chlorophyllin, Spinach, Saffron, Synthetic iron oxide, Tagetes extract, Titanium Dioxide, Tomato, Toasted partially defatted cooked cottonseed flour, Turmeric, Turmeric oleoresin, Vegetables, as pursuant of the 21 CFR's, parts 1 through 1499 including subchapters.

Appearance: (Colored) Firm

Odor: Varies

Flavor: Varies

Melting Point: 28-34° C

Consistency (Melted): Creamy

Packaging:
 (200g) Polypropylene Bottle w/ Flip Cap
 (1kilo jar) Polypropylene Jar w/ Screw Lid

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

Shelf Life: Minimum 3 months

Nutrition Facts	
Serving Size .04 gram	
Servings per Container about 5000	
Nutrient Amount Per 100g	
Calories	900
Calories From Fat	900
Total Fat, g	100
Saturated Fat g	62
Trans Fat g	.30
Cholesterol, mg	0
Sodium, mg	0
Total Carbohydrates	0
Dietary Fiber, g	0
Sugars, g	0
Protein	0
Vitamin A IU 0	Vitamin C, mg 0
Calcium 0	Iron 0

NOTE: All values shown in this data sheet were obtained by compositional calculations based upon data listed in the U.S.D.A. Handbook No.8, U.S.D.A. Handbook No. 8-1, nutritional values furnished by suppliers from their databases and/or actual values obtained by analytical methods. The numbers reflect what we believe is, to the best of our knowledge at ability, a typical representation of the products nutritional composition.