



Ph: 702-614-9350  
 Fax: 702-914-8847

4415 W Sunset Rd  
 Las Vegas NV 89118  
 USA

**Product Name:** Transfer Sheets

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

**Ingredients:** Chef Rubber Colored Cocoa Butter contains: Ultra Refined Cocoa Butter, Certified Organic, White Deodorized (Kosher) & one or more of the following: Lakes (Kosher) & Dyes (Kosher) of FD&C Blue #1, Blue #2, Red #3, Yellow #5, Yellow #6, Red #40 &/or Titanium Dioxide as pursuant of the 21 CFR's, parts 170 through 1499 including subchapters.

**Appearance:** (Colored) Plastic Film

**Odor:** Odorless

**Flavor:** None

**Melting Point:** 28-34° C

**Consistency (Melted):** Creamy

**Packaging:** Sheets count to order

**Storage:**  
 At room temperature 14° C

**Shelf Life:** Minimum 24 months

<b>Nutrition Facts</b>	
Serving Size 1	
Servings per Container about 5000	
Nutrient Amount Per 100g	
<b>Calories</b>	900
<b>Calories From Fat</b>	900
<b>Total Fat, g</b>	100
<b>Saturated Fat g</b>	62
<b>Trans Fat g</b>	.30
<b>Cholesterol, mg</b>	0
<b>Sodium, mg</b>	0
<b>Total Carbohydrates</b>	0
<b>Dietary Fiber, g</b>	0
<b>Sugars, g</b>	0
<b>Protein</b>	0
Vitamin A IU	0
Calcium	0
Vitamin C, mg	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 and ability, a typical representation of the products nutritional composition.