Chef Rubber, LLC 702-614-9350

Product Data	Sheet Color for Macarons
	Color for Macarons Chef Rubber Color is a decorating color product for food applications. The color palette includes stock blends with custom blending available.
Application	Used to color food by way of applying color directly onto ingredients. Use to color any fat (oil) or water based food product into ingredients.
Ingredients	Chef Rubber Color contains: 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 199 including subchapters.
FD&C	See Above
	Osland Davids
50000000000000000000000000000000000000	Colored Powder
Flavor Consistancy	<u></u>
·	(50g) Polypropylene jar & Custom Pack Sizes
Packaging	(Jog) i diypropylerie jar a Custom i ack Sizes
Odor	N/A
Melting Point	N/A
	Minimum 24 months
Storage	At room temperature
Lot#	
Nutrition Facts	
Nutrient Amount Per	100g
Calories	0
Fat	0
Saturated Fat	0
Trans Fat	0
Cholesterol	0
Sodium	0
Carbohydrates	0
Fiber	0
Sugars	0
Protein	0
Vitamin D	0
Calcium	0
Iron	0
Potassium	0
Microbiological	
Standard Plate Count	max 5000/g
Enterobacteriaceae	neg./g

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Active Lipase/Proteinase	neg./g
Mold and Yeast	max 50/g
Escherichia coli	neg./g
Samonella	neg./g