## C395-100 Carob Chips 2M



	Issue Date: 2/1/2021	Revision:	В	Manufacturer Item #	3311-2TR
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PRODUCT DESCRIPTION
Carob chips

PHYSICAL ATTRIBUTES								
Appearance:	Smalled chip	shaped caro	b					
Color:	Brown							
Flavor:	Carob							
Pack Size:	1 x 10 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	7.4	11.3	6	Case Cube(ft <sup>3</sup> ):	0.2903	Pallet Conf. (TI / HI)	20	8

## INGREDIENTS

SUGAR, PALM KERNEL OIL, CAROB POWDER, SOY LECITHIN, SORBITAN TRISTEARATE.

CONTAINS: SOY.
PRODUCED IN A FACILITY WHICH ALSO HANDLES PEANUTS, TREE NUTS, AND MILK SOLIDS. ALLERGENS:

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	471.96		
TOTAL FAT (g)	21.24		
SATURATED FAT (g)	19.40		
TRANS FAT (g)	0.02		
CHOLESTEROL (mg)	0		
SODIUM (mg)	5.44		
TOTAL CARBOHYDRATE (g)	77.18		
DIETARY FIBER (g)	5.39		
TOTAL SUGARS (g)	71.78		
ADDED SUGARS (g)	65.12		
PROTEIN (g)	0.63		
VITAMIN D (mcg)	0		
CALCIUM (mg)	47.65		
IRON (mg)	0.41		
POTASSIUM (mg)	114.21		



Nutrition F About 181 servings per of Serving size 2 T	
Amount per serving Calories	120
	Daily Value
Total Fat 5g	6
Saturated Fat 5g	25
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 0mg	0
Total Carbohydrate 19g	7
Dietary Fiber 1g	4
Total Sugars 18g	
Includes 16g Added Sugar	rs 32
Protein 0g	
Vitamin D 0mcg	0
Calcium 12mg	0
Iron 0mg	0
Potassium 29mg	0

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
Country of Origin	Canada	Net Weight: (Kg.)	4.54
Case GTIN	0 06 51844 10154 7	Gross Weight: (Lbs.)	10.50
Kosher	BCK Pareve	Gross Weight: (Kg.)	4.76

MICROBIOLOGICAL ATTRIBUTES*				
Attributes	Limits			
Total Aerobic Plate Count (cfu/g)	<10,000			
E. coli (cfu/g)	<10			
Salmonella /25g	Negative			

<sup>\*</sup>The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

	GMO STATEMENT
	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
X	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS			
Recommended Condition:	Best kept ambient (57-64°F) with <50% relative humidity.		
Alternate Condition:	May be refrigerated (<40°F).		

SHIPPING CONDITIONS			
Recommended Condition:	Best shipped ambient (≤64°F) with <50% relative humidity.		
Alternate Condition:	May be refrigerated (<40°F).		
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.		

SHELF LIFE			
Recommended Shelf Life:	365 days at recommended storage conditions.		

ALLERGEN / SENSATIZER TABLE					
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT		
PEANUTS AND DERIVATIVES	NO	NO	YES		
TREE NUTS AND DERIVATIVES	NO	NO	YES		
EGG AND DERIVATIVES	NO	NO	NO		
MILK AND DERIVATIVES	NO	NO	YES		
SOY AND DERIVATIVES	YES	YES	YES		
WHEAT	NO	NO	NO		
FISH	NO	NO	NO		
CRUSTACEAN SHELLFISH	NO	NO	NO		
SULFITES > 10 ppm	NO	NO	YES		
MUSTARD	NO	NO	NO		
SESAME	NO	NO	NO		
GLUTEN	NO				
ARTIFICIAL FLAVOR SOURCE	NO				
FD&C ARTIFICIAL COLORS	NO				

## CODE FORMAT

Manufacture Code Date:

Our lot code system is based on the production date and is interpreted as follows:

The first six digits are the production date [YYMMDD].

The last two digits identify the production line.

Example: Product made on April 22, 2007 on Depositor #4 was coded as 07042204.

