

C393-101 Dark Compound Cacao Trace Chips 4000 CT/LB (RSPO MB)



Issue Date:	8/27/2026	Revision:	A	Manufacturer Item #	4029866
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PRODUCT DESCRIPTION

Dark Compound Cacao Trace Chips 4000 CT/LB (RSPO MB) 10 lb

PHYSICAL ATTRIBUTES

Appearance:	Chips							
Color:	Dark Brown							
Flavor:	Semi-Sweet Chocolate							
Pack Size:	1 x 10 lbs							
Case Dimensions: L[depth]xWxH in.	10.9843	7.12598	5.35433	Case Cube(ft ³):	0.2425	Pallet Conf. (TI / HI)	20	8

INGREDIENTS

Sugar, Palm kernel oil (RSPO MB), Cocoa powder, Soy lecithin.

ALLERGENS:

CONTAINS: SOY.

Produced in a facility which also handles milk solids.

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g
CALORIES	474.75
TOTAL FAT (g)	24.80
SATURATED FAT (g)	22.28
TRANS FAT (g)	0.03
CHOLESTEROL (mg)	0.13
SODIUM (mg)	2.46
TOTAL CARBOHYDRATE (g)	69.58
DIETARY FIBER (g)	5.35
TOTAL SUGARS (g)	60.40
ADDED SUGARS (g)	60.17
PROTEIN (g)	4.05
VITAMIN D (mcg)	0
CALCIUM (mg)	30.25
IRON (mg)	6.01
POTASSIUM (mg)	250.45



Brand Name:	TR Toppers	Net Weight: (Lbs.)	10
Country of Origin	Canada	Net Weight: (Kg.)	4.54
Case GTIN	00651844109772	Gross Weight: (Lbs.)	10.37
Kosher	K-Check Pareve	Gross Weight: (Kg.)	4.70

Ready-To-Eat (RTE) Status:

X	RTE
	Not-RTE

MICROBIOLOGICAL ATTRIBUTES*

Attributes	Limits
E. coli (cfu/g)	<10
Salmonella (/375g)	Negative

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

GENETIC ENGINEERING 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 stored at 50°F-68°F with <50% RH. Keep away from strong odours and direct sunlight.

SHIPPING CONDITIONS	
Recommended Condition:	Best shipped at <68°F with <50% RH. Keep away from strong odours and direct sunlight.
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

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	NO
TREE NUTS AND DERIVATIVES	NO	NO	NO
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	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	NO	NO
FD&C ARTIFICIAL COLOR	NO	NO	YES

CODE FORMAT

Manufactured Date:
 The material number begins with "4" and is seven digits in length (e.g. 4003842). Each Puratos product has a unique material number for easy product identification. Batch numbers are automatically generated by SAP in chronological order and are 10 digits in length (e.g. 0003618067).
 The Best Before date has the format: YYYY MM DD.

LABEL / CASE GRAPHICS



0001

4029866

C393-101

Dark Compound Cacao Trace Chips 4000 CT/LB (RSPO MB) 10lb

Ingredients: Sugar, Palm kernel oil (RSPO MB), Cocoa powder, Soy lecithin.
 Contains: Soy. Produced in a facility which also handles milk solids.

50 - 68 deg. F with relative humidity below 50%. Keep away from strong odours and direct sunlight.

NET WEIGHT: 10 LB / 4.54 KG

Batch Number: 0020960316





BB/MA: 2027 MA 31
 (01) 0 0651844 10977 2 (10) 0020960316

Processed in Canada /Transforme au Canada

www.trtoppers.com Packed For TR Toppers, Inc. Pueblo, CO 81001 (800) 748-4635