## C393-100 Dark Compound Chips 4000 CT



Issue Date: 6/6/2025 Revision: B Manufacturer Item # 4120640
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	PRODUCT DESCRIPTION
Dark Compound Chips 4000 CT/LB (RSPO MB) 10lb	

PHYSICAL ATTRIBUTES								
Appearance:	Chips							
Color:	Dark Brown							
Flavor:	Semi-Sweet C	Semi-Sweet Chocolate						
Pack Size:	1 x 10 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	10.9843	7.12598	5.35433	Case Cube(ft <sup>3</sup> ):	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 TREE NUTS AND 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	0 06 51844 10919 2	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 (/25g)	Negative			

<sup>\*</sup>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.
X	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS				
Recommended Condition:	Best stored at 50-68°F with <50% RH. Do not store products exposed to light or near strong odour.			

SHIPPING CONDITIONS			
Recommended Condition:	Best shipped at <68°F with <50% RH. Do not store products exposed to light or near strong odour.		
Alternate Condition: May be shipped in freezer or refer truck at 0°F for less than 7 days.			
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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	YES(Almonds, Coconut)	
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:

## **Lot Traceability Explanation**

The material number begins with "4" and is seven digits in length (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 (0003618067). Best before date use the following format: YYYY-MM-DD.

## LABEL / CASE GRAPHICS

