

C395-100 Carob Compound Chips 2000 CT



Issue Date:	6/6/2025	Revision:	C	Manufacturer Item #	4120586
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PRODUCT DESCRIPTION
Carob Compound Chips 2000 CT/LB (RSPO MB) 10 lb

PHYSICAL ATTRIBUTES								
Appearance:	Mini Chips							
Color:	Brown							
Flavor:	Carob							
Pack Size:	1 x 10 Lbs.							
Case Dimensions: L[depth]xWxH in.	10.9843	7.12598	5.35433	Case Cube(ft³):	0.2425	Pallet Conf. (TI / HI)	20	8

INGREDIENTS	
Sugar, Palm kernel oil (RSPO MB), Carob powder, Soy lecithin, Sorbitan tristearate.	
ALLERGENS:	CONTAINS: SOY. PRODUCED IN A FACILITY WHICH ALSO HANDLES TREE NUTS, AND MILK SOLIDS.

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 Facts	
Serving size	about 1 tbsp. (15g)
Amount per serving	
Calories	70
% Daily Value*	
Total Fat 3g	4%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 0mg	0%
Potassium 17mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.	

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.)	10.37
Kosher	K-Check Pareve	Gross Weight: (Kg.)	4.70

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
E. coli (cfu/g)	10
Salmonella /25g	Negative

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

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

Ready-To-Eat (RTE) Status:	
X	RTE
	Not-RTE

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

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.
Alternate Condition:	

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	NO
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	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	NO	NO
ARTIFICIAL FLAVOR SOURCE	NO	NO	YES

CODE FORMAT

Manufacture Code 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

