C395-101 Carob Compound Chips 2000 CT/LB (RSPO MB)

Issue Date:	11/17/2026	Revision:	A	Manufacturer Item #	4029785

PRODUCT DESCRIPTION
Carob Compound Chips 2000 CT/LB (RSPO MB) 10 lb

PHYSICAL ATTRIBUTES								
Appearance:	Chips							
Color:	Dark Brown							
Flavor:	Carob							
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), Carob powder, Soy lecithin.	
ALLERGENS:	CONTAINS: SOY Produced in a facility which also handles milk solids.

NUTRITIONAL INFORMATION	
NUTRIENT	**Per 100g**
CALORIES	471.96
TOTAL FAT (g)	21.24
SATURATED FAT (g)	19.39
TRANS FAT (g)	0.02
CHOLESTEROL (mg)	0.0
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)	0.0
CALCIUM (mg)	47.65
IRON (mg)	0.41
POTASSIUM (mg)	114.21



Brand Name:	TR Toppers	**Net Weight: (Lbs.)**	10
Country of Origin	Canada	**Net Weight: (Kg.)**	4.54
Case GTIN	00651844109758	**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 50-68°F with RH below 50%. Keep away from strong odours and direct sunlight.

SHIPPING CONDITIONS	
Recommended Condition:	Best shipped at <68°F with RH below 50%. 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 OR Expiration 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

