### **GENERAL INFORMATION**

Issued date:	27-5-2024			Printed date:	13/08/2025		
Completed by		Quality Assura	Quality Assurance Manager				
Product name		Dates medjou	ıl – 130006 -13000	7 – 130516, 330220			
Quality system o	of our supplier	We are BRC	certified.				
PRODUCT CHARACTERISTICS							

# General

Origin	Israel			
	T	,		
Product denomination (legal name)	English	Dates medjool		
Description of the product	Dates medjoul			
Description of the process	Dates have been harvested, cleaned, counted, packed.			

		components	% in the recipe	functionality*	country of origin
List of ingredients	1.	Dates	100	raw material	Israel
in descending order by magnitude of weight.	2.				
weight.	3.				
Also include <u>additives</u> and <u>processing</u>	4.				
<u>aids.</u>	5.				
	6.				

Product specification Page 1 of 4

# **PRODUCTSPECIFICATION**

# **Analytical / Organoleptical values**

Organoleptic	
Colour	Light to dark – brown (depending on cultivation region)
Flavour	Characteristic for dates, no foreign flavour
Odour	Characteristic for dates, no foreign odour
Texture	Juicy and succulent

Analytical		tical	Maximum
Moisture			18-26%
Mycotoxins:	•	aflatoxin B1	2 ppb
	•	aflatoxin tot.	4 ppb

Microbiological	Maximum	Value
Total plate count	100.000	cfu/g
Yeasts	10.000	cfu/g
Mould	10.000	cfu/g
Escherichia coli	absent	/10g
Salmonella	absent	/25g

Quality/size	Weight per unit	Skin Seperation		
Choice Large	18-23 gr	10-25%		
Choice medium	15-18 gr	10-25%		
Large selected	18 gr+	25-35%		
Large Fancy	18 gr+	35-60%		

Metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value	
	1,2	1,5 mm	2,0 mm	metal detector	

Packaging	Carton/PET punnets
weight per colli	8 x 1kg, 20 x 250gr, 16 x 500 g, 2kg, 5kg

Physical form (e.g. powder, liquid)	Fruits
shelf life after production/crop	12 months from production date under mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. <-18°C

### **GMO & Novell Foods**

Does the product or components hereof, contain <b>GM micro</b> -	<b>V</b>	no	
organisms or is it produced with GM micro-organisms (incl. processing aids and additives)		yes	specifically:

Product specification Page 2 of 4

### **PRODUCTSPECIFICATION**

### **HEALTH ISSUES**

Nutritional information		
☐ Not available		
Available		
per ☐ 100 ml ☑	100 g	
Energy	1160 277	kJ kcal
Proteins  • % vegetable source  • % animal source	1.8 - - - -	g
Carbohydrates     sugars     starch     polyols	75 66,5 -	g g g
Fibre	6,7	g
<ul><li>Total content of fat</li><li>% vegetable</li><li>% animal</li><li>saturated fatty acids</li></ul>	0,2 100 - -	g g
<ul> <li>mono-unsaturated fatty acids</li> <li>poly-unsaturated fatty acids</li> <li>cholesterol</li> <li>trans-fatty acids</li> </ul>	- - -	g g mg mg
Calcium (Ca) Iron (Fe) Magnesium (Mg) Phosphorus (P) Sodium (Na) Potassium (K) Zinc (Zn) Copper (Cu) Maganese (Mn)	64 0,9 54 62 1,0 696	mg mg mg mg mg mg mg
Selenium (Se)		mcg

### Allergen information

Please indicate presence or absence of listed allergens
W: Recipe with C: Can contain
-: Recipe without cross contamination

ecipe without cross contamination

1.1	Wheat	-
1.2	Rye	-
1.3	Barley	-
1.4	Oats	-
1.5	Spelt	-
1.6	Kamut	-
1.7	Gluten	-
2.0	Shelfish	-
3.0	Egg	-
4.0	Fish	-
5.0	Groundnuts	-
6.0	Soya	-
7.0	Milk	-
8.1	Almonds	-
8.2	Hazelnuts	-
8.3	Walnuts	-
8.4	Cashewnuts	-
8.5	Pecans	-
8.6	Brazilnuts	-
8.7	Pistachios	-
8.8	Macadamia nuts	-
8.9	Nuts	-
9.0	Celery	-
10.0	Mustard	-
11.0	Sesame	-
12.0	Sulphur dioxide (E220-E228)	-
13.0	Lupine	-
14.0	Molluscs	-

Product specification Page 3 of 4

### **PRODUCTSPECIFICATION**

#### **Remarks**

#### Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Product specification Page 4 of 4