



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Dates - Organic Chopped
COMMODITY CODE	08041000
PRODUCT GRADE & SIZE:	RTU Grade size is as per customer request
PACK SIZE:	10 kg/ 12.5kg or similar
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Organic diced dates are prepared from palm dates (ex. <i>Phoenix dactylifera</i>) harvested at the appropriate state of maturity, freshly pitted, chopped and lightly covered & rolled in organic rice flour.
COUNTRY OF MANUFACTURE:	Turkey, Iran
ISSUE DATE:	(001) 16.04.2024

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Dates	93 Min.	Ingredient	Iran, Pakistan, Turkey	GMO Free
Organic Rice Flour/ Organic Date pit powder	7 Max.	Free Flowing/ Coating Agent	Turkey, Iran	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients	Dates Rice Flour / Dates, Date Pit Powder
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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

MANUFACTURER ALLERGEN TABLE

Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS , tree nuts:	No	No	No	
CELERY , including celeriac and its derivatives	No	No	No	
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	Yes	

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LUPIN seeds or derivatives	No	No	No	
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OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	Yes	Yes	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Not tested to < 20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	Yes
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1002	McCance and Widdowson CoFID 2021
Energy kcal	235	McCance and Widdowson CoFID 2021
Protein g	2.4	McCance and Widdowson CoFID 2021
Total Fat g	0.6	McCance and Widdowson CoFID 2021

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of which saturated	g	0.3	McCance and Widdowson CoFID 2021
of which mono-unsaturated	g	0.3	McCance and Widdowson CoFID 2021
of which poly-unsaturated	g	N	McCance and Widdowson CoFID 2021
Total Carbohydrate	g	58.7	McCance and Widdowson CoFID 2021
of which sugars	g	58.0	McCance and Widdowson CoFID 2021
of polyols	g	-	McCance and Widdowson CoFID 2021
of which starch	g	0.7	McCance and Widdowson CoFID 2021
Salt	g	0.02	McCance and Widdowson CoFID 2021
Dietary Fibre	g	7.5	McCance and Widdowson CoFID 2021
N: Nutrient is present in significant quantities but there is no reliable information on amount			

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Size Type & Size	As per customer request.
Fruit Stones and Pits (per ton)	3 pcs Max.
Mineral Stones (>2mm per ton)	1 pc Max.
Calyxes (per carton)	1 pc Max
Under sieve* (w/w)	15% Max.
Over sieve* (w/w)	15% Max.
Live Infestation	Absent
Insect Fragments/Dead infestation (w/w)	0.2% Max.
Non-hazardous foreign matter (EVM) (w/w) (per carton)	1 pc Max.
Hazardous Foreign Matter (Glass, plastic, etc.)	Absent
Additional Extrinsic Foreign Bodies: *Sieve size depending on the requested product size. Product is 85% uniform in size.	

ORGANOLEPTIC PROPERTIES	
Appearance	Brown to Dark Brown coated in white rice flour coating
Texture	FAQ of the season, firm texture, not sticky, free flowing
Flavour & Aroma	Typical caramel sweet taste & aroma of dates with no objectionable odour and taste.

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	2,500 cfu/g Max.
Total Mould Count	1,000 cfu/g Max.
Total Yeast Count	1,000 cfu/g Max.
Coliforms	100 cfu/g Max.
E.coli	<10 cfu/g
Salmonella spp	Absent in 25 g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	14% Max.
Aflatoxin B1	2 ppb Max.
Aflatoxin Total	4 ppb Max.
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS
Shelf life from production date: Minimum 18 Months (Under recommended storage conditions)
Shelf life for opened product: 1 Month (Under recommended storage conditions)

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Recommended storage temperature (°C): 15 °C Max and away from direct sunlight, strong odours, and infestation.

Recommended relative humidity range (%): 65% Max

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accept no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of our supplier

Version	(001) 16.04.2024		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Ege Saglam	James Weaire	Charlotte Heather
Position	Technical Coordinator	Managing Director	Technical Manager
Date	07.12.2023	16.04.2024	18.12.2023

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
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