



## Product Specification – Date Paste (Zahedi)

### 1. Product Information:

Item	Description
<b>Product Name</b>	Date Paste
<b>Product Description</b>	Sorted Dates are washed & steamed to 90 °C for 20 min goes to creamer for de-pitting (2.5mm mesh filter). Seeds are separated in whole form and Date Paste extrudes out into crates with PE liner sheets. Further products goes through a cooling process and undergoes secondary filtration through 3 mm and 1.5 mm filter and passed through in line Metal Detector (Sensitivity Fe 0.8 mm, Non-Fe 0.8mm and SS 1.0 mm) gets packed in cartons with PE liner bags sealed. Product is free of additives, preservatives, artificial colours or flavors, PH regulators, thickening agents, detergents or any type of chemicals.
<b>Product Code</b>	<b>SUFL7296</b>
<b>Ingredients</b>	Dates (Latin name: Poenix dactylifera)

### 2. Packaging:

Unit Size	Packaging Format	Pallet Configuration
<b>25 Kg &amp; 22.68kg</b>	Corrugated outer box, Inner LDPE bags Food Grade	40 Cartons
<b>18.14 Kg</b>	Corrugated outer box, Inner LDPE bags Food Grade	50 Cartons
<b>12.5 Kg</b>	Corrugated outer box, Inner LDPE bags Food Grade	80 Cartons
<b>5 Kg x 4</b>	Corrugated outer box, Inner LDPE bags Food Grade	40 Cartons
<b>1 Kg, 750 &amp; 500 gm, 200gm</b>	Corrugated outer box, Inner LDPE bags Food Grade	100 Cartons

### 3. Nutritional Information:

Parameter	Unit	Specification per 100g	Method
Energy	KJ	1351.4	Calculation
Energy	Kcal	323.2	Calculation
Total Sugar	g	61.7	AOAC 920.152
Fructose	g	30.6	AOAC 982.14
Glucose	g	31.1	AOAC 982.14
Sucrose	g	<0.50	AOAC 982.14
Protein	g	2.25	AOAC 18 <sup>TH</sup> EDN 2007:960.39,2003.06
Carbohydrates	g	78.0	Calculation
Total Fat	g	0.27	AOAC 996.06
Saturated Fat	g	0.19	AOAC 985.29
Trans Fatty acids	g	<0.01	
Dietary Fiber	g	12.0	AOAC 20 <sup>th</sup> Edn: 2016, 942.05, 930.22, 900.02, 920.108 & IS 3633
Total Ash	g	1.8	AOAC 960.29
Salt Content	g	0.5	ICPMS
Sodium	Mg	3.6	ICPMS
Potassium	Mg	597.6	ICPMS
Calcium	Mg	63.0	ICPMS
Magnesium	Mg	68.9	ICPMS
Iron	Mg	3.0	ICPMS



## Product Specification – Date Paste (Zahedi)

### 4. Chemical Properties:

Parameter	Unit	Specification/100g	Method
Lead, Pb	mg/kg	<0.01	ICPMS
Cadmium	mg/kg	<0.01	ICPMS
Mercury	mg/kg	<0.001	ICPMS
Arsenic	mg/kg	<0.01	ICPMS
Total Aflatoxin	µg/kg	<0.4	LCMS/MS
Aflatoxin B1	µg/kg	<0.1	LCMS/MS
Aflatoxin B2	µg/kg	<0.1	LCMS/MS
Aflatoxin G1	µg/kg	<0.1	LCMS/MS
Aflatoxin G2	µg/kg	<0.1	LCMS/MS
Pesticide Residue	mg/kg	Nil	LCMS/MS/GS-MS/MS

### 5. Microbiological Properties:

Parameter	Unit	Specification	Method
Aerobic Plate Count	Cfu/g	<10000	USFDA BAM CHP.3
Yeast & Mould	Cfu/g	<100	USFDA BAM Chp.18
Escherichia Coli	Cfu/g	Not Detected	USFDA BAM CHP.4
Salmonella	Cfu/375g	Negative	USFDA BAM CHP.5
Enterobacteriaceae	Cfu/g	Not Detected	ISO 21528-2
Total Coliforms	Cfu/g	<10	USFDA BAM CHP.4
Listeria Monocytogenes	Cfu/25g	Not Detected	USFDA BAM CHP.10

### 6. Quality Standards:

Item	Description
Colour	Brown
Texture	Paste
Consistency	Uniform Colored
Flavour	Typical of Dates, free from off or objectionable flavors
Odor	Typical of Dates free from off or objectionable odors and taints
Moisture	17 – 20 %
Water Activity	0.58 Min, 0.65 Max
Brix	76 – 79 %
Ph	4.5 – 5.5
Particle Size	<1.5mm – if any

### 7. Diet Suitability:

Property	Description
Vegetarians	Yes
Vegans	Yes
Ovo-Lacto Vegetarians	Yes
Halal	Yes
Kosher	Yes



## Product Specification – Date Paste (Zahedi)

<b>Statements:</b> Non-GMO, Gluten Free, Halal & Kosher Certified.
<b>Allergen Status:</b> Allergen Free and No allergens used on site
<b>Irradiation:</b> Product not treated with Ionizing radiation.
<b>Vulnerability:</b> No risk of any adulteration or substitution.
<b>Shelf Life:</b> 18 Months unopened, once opened keep close during the remaining shelf life.
<b>Recommended Storage:</b> Ambient Temperature between 20 and 25 Degree Celsius. Keep away from direct sunlight. Do not freeze. NB: Lower storage temperature can lead to product crystallization.
<b>Label Contents:</b> Product Name, Traceability Code, Date of production & Expiry Date, Recommended storage conditions, Manufacturer Address and Country of Origin.

<b>Allergens:-</b> 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	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