



Product Specification – Pitted Dates

1. Product Information

Item	Description
Product Name	Whole Pitted Dates - (Count: max. 120/lb)
Product Code	SUFL7420
Ingredients	Pitted Dates (with Sunflower Oil in some cases)
Quality	Dates are harvested at the appropriate state of maturity, sorted and cleaned to remove defective fruit and extraneous material, and packed in suitable packaging to assure preservation and protection of the product. Dark brown in appearance, with a characteristic, fruity flavour. / Washed, Double Cleaned, Vibration Sorted, Hand Pitted, Selected on Belt, Hand Picked, Vacuum Fumigated, Metal Detected, Inspected and Approved
Fumigation by	PH ₃

2. Organoleptic Properties

Item	Description
Appearance	Typical Date Appearance, Free flowing
Colour	Dark brown
Colour Variation	Max 20% by count of dates
Torn Skin (Flesh not exposed)	Not more than 10%
De-Shapped / Texture	Not more than 10% / Firm, not sticky, free-flowing
Flavour & Aroma	Sweet, no bitter flavors with natural odors / Typical date taste without any foreign taste Typical date aroma without any foreign smell or off- odour

3. Allergens

Component	In Product	Processed in Same Equipment	Handeled on Site
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	No
LUPIN seeds or derivatives	No	No	No



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4. Nutritional data

Nutrient Parameter	Typical value (per 100 g)	Nutrient Parameter	Typical value (per 100 g)
Energy	1367kJ / 352 kcal	Total Carbohydrate	66.0 g
Protein	2.4 g	of which sugars	58.0 g
Total Fat	0.6 g	glucose	28.1 g
of which saturates	0.3 g /	fructose	29.9 g
of which mono-unsaturates	0.2 g /	Vitamins and Minerals	0.93 mg
of which poly-unsaturates	0.1 g	Dietary Fibre	7.5 g
		Salt	0.02g
		Na (Sodium)	0.007g

5. Physical Properties

Physical Parameters	REMARKS	
	Target	Achieved
Date Stones & Pits	Nil	2 Pits per 10kg carton
Allowances	Not more than a total of 5%, by weight of the dates may be Lack of Pollination, Black Nose, Side spot, Black scald, Improper Ripening and other defects.	
Limitation	Not more than a total of 5% by weight of the dates be the following: Souring, Mold, Dirt, Insect Infestation, Decay (Max.0.25%). Accumulatively Allowance and Limitation should not exceed 6%	
Straw, Stem, leaf etc	Nil	Max 1 pcs per Carton
Hazardous Foreign Matter (Glass, plastic etc)	Nil	Absent
Dead Infestation	Nil	Max 2pc per 500kg
Live Infestation	Nil	Absent
Hair	Nil	1 Per 100kg
Unclosed	Nil	1 %
Mechanically Damaged	Nil	2 %
Unripe (Premature), Black	Nil	0.5 %
Metal Detection	Nil	Detect minimum, Ferrous: 2.5mm Non-Ferrous: Cu 3.5mm & Al 2.5mm Stainless Steel: 3mm

6. Chemical Properties

Criteria	Limit
Moisture	18% Max (13-18%)
Ochratoxin A	<10 ug/kg
Aflatoxin B1	<2 ug/kg
Total Aflatoxin	<4 ug/kg

7. Microbiological Properties

Criteria	Limit
Total Mould	<1000 cfu/g
Total Yeast	<1000 cfu/g
Aerobic Plate Count	<10 ⁵ cfu/g
E-Coli	<10 cfu/g
Total Coliforms (Enterobacteriaceae)	<100 cfu/g



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Salmonella	Absent in 25g
Listeria	Nil / 100 cfu/g end of shelf life
Staphylococcus	Nil

8. Additional Parameters

Criteria	Limit
Heavy Metals	
Lead	<0.25 mg/kg
Cadmium	<0.1 mg/kg
Chromium	<0.1 mg/kg
Mercury	<0.1 mg/kg
Pesticide Residue	Within EU Limits

9. Specific Dietary Requirements

Product Suitability	Yes / No
Halal	Yes
Kosher	Yes

10. GMO/Irradiated Information

- We confirm that this product has not been produced from GMO or does not contain any genetically modified organisms in accordance with current EU Regulation (EC) No. 1830/2003 and 1829/2003 with regards to the control and use of genetically modified organisms
- We confirm that this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation in accordance with EC directive 1999/2.

11. Shelf Life and Storage Conditions

- Recommended storage conditions are ambient, dry, away from direct sunlight with maximum temperature of 15°C & Relative relative humidity 65%;
- Under specified storage conditions, the shelf life is 18 months from production date;
- Under specified storage conditions, the shelf life for opened packaging is 1 month;
- This product is prone to moisture, infestation, reabsorption, colour, texture and taste change due to trelative humidity and emperature change during storage & packaging integrity Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & usage conditions;
- The assessment to extend the shelf life of product beyond the best before end date declared on the label is at our clients' own shelf life protocol/testing and sole discretion.

12. Packaging Details

- The product will be packed in 10Kg boxes, all food contact materials will be food grade with the overall packaging having sufficient strength and stability complying with EU Regulation No. EC 1935/2004.

13. Product Warranty Statement

- Certificate of conformance to the original specification is available upon request prior to delivery of the product. The product has long shelf life and is traded throughout the year. The product is prone to moisture, infestation, reabsorption,



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colour, texture and taste change based on the storage and packaging conditions. The suitability of the product for intended use must be checked by the buyer prior to use. we cannot be held liable for consequences of specific use of the product neither it accepts any responsibility for the usage of the product beyond stated shelf life.

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	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
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