

<u>Product Specification – Organic Date Paste</u>

1. Product Information:

Item	Description
Product Name	Organic Date Paste
	Organic Raw Dates undergoes sorting, washing, de-pitting and pasteurized gets filtered, Metal Detected are packed in cartons with PE liner bags. Product is free of additives, preservatives, artificial colors or flavors, pH regulators, thickening agents, detergents or any type of chemicals.
Product Code	SUFL7304
Ingredients	100% Organic Dates

2. Packaging:

Unit Size	Unit Size Packaging Format Pallet Confi		
25 Kg	Corrugated outer box, Inner LDPE bags Food Grade 40 Cartons		
18.14 Kg (40 lbs)	Corrugated outer box, Inner LDPE bags Food Grade 50 Cartons		
22.68kg (50 lbs)	Corrugated outer box, Inner LDPE bags Food Grade 50 Cartons		
12.5 Kg	Corrugated outer box, Inner LDPE bags Food Grade 80 Cartons		
5 Kg x 4	Corrugated outer box, Inner LDPE bags Food Grade 40 Cartons		
1 Kg, 750 & 500 gm	Corrugated outer box, Inner LDPE bags Food Grade	100 Cartons	

3. Nutritional Information:

Parameter	Unit	Specification per 100g	Method		
Energy	KJ/100g	1351.4	Calculation		
Energy	Kcal/100g	323.2	Calculation		
Total Sugar	g/100g	61.7	AOAC 920.152		
Protein	g/100g	2.25	AOAC 18 TH EDN 2007:960.39,2003.06		
Carbohydrates	g/100g	78.0	Calculation		
Total Fat	g/100g	0.27	AOAC 996.06		
Saturated Fat	g/100g	<0.10	AOAC 985.29		
Trans Fatty Acids	g	<0.01	AOAC 985.29		
Fiber	g/100g	12.0	AOAC 20th Edn: 2016		
Total Ash	g/100g	1.8	AOAC 960.29		
Salt Content	g/100g	0.5	ICPMS		
Sodium	Mg/100g	2.6	ICPMS		
Potassium	Mg/100g	597.6	ICPMS		
Calcium	Mg/100g	63.0	ICPMS		
Magnesium	Mg/100g	68.9	ICPMS		
Iron	Mg/100gm	3.0	ICPMS		

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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			
Ochratoxin A	μg/kg	<0.1	LCMS/MS		
Pesticide Residue	Mg/kg	Nil	LCMS/MS/GC-MS/MS		

5. Microbioligical 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	
Listeria Monocytogenes	Cfu/25g	Not Detected	UFSDA 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 %
рН	4.5 – 5.5
Particle Size	<1.5mm – if any

7. Diet Suitability:

Property	Description		
Organic	Yes		
Vegetarians	Yes		
Vegans	Yes		
Ovo-Lacto Vegetarians	Yes		

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Muslims/Halal	Yes
Jewish/Kosher	Yes

Allergen Status: Allergen free and no allergens used on site.

GMO Status: Non – GMO

Irradiation: Product not treated with Ionizing radiation.

Vulnerability: No risk of any adulteration or substitution.

Shelf Life: 18 Months unopened, keep sealed and air tight during rest of the shelf – life period.

Recommended Storage: Store at Temperature between 20-25 Degrees Celsius, keep away from direct sunlight. Do not refrigerate or Freeze. NB: Lower Storage temperatures can lead to product crystallization.

Label Contents: Product Name, Traceability Code, Date of production & Expiry Date, Recommended storage conditions, Manufacturer Address and Country of Origin.

Agreement of Specification – If no signed copy of this specification is received within 28 days of issue to the Customer then this will be considered accepted.				
Name	Hassan Syed	Name		
Signature (on behalf of SFUL)	H.Syed	Signature (on behalf of Customer)		
Position	Technical Director	Position		
Date	21/05/2024	Date		

	original packaging, manufacturer allergen poli nat need re-packaging, our allergen policy will Manufacturer					
	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

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