

#### 1. Product Information

Item	Description
Product Name	Chopped Aseel Dates rolled in Rice Flour
Product Code	SDC0623/22
Ingredients	Pitted Dates (95%) - 88% +/-3 %  Rice Flour (5%) - 12% +/-3%
Process Description	Whole Dates, macerated, passed through X-ray, laser sorted, ground and diced to nominal size 7-10mm granules with the addition of rice Flour to keep product free flowing.
Fumigation By	PH3
Weight/Size	12.5Kg
Country of Origin	Pakistan

### 2. Organoleptic Properties

Property	Description
Appearance	Diced pasted dates to nominal chop small granules
Colour	Amber to brown colouration typical of dates with a slight white coating from rice flour.
Texure	Soft and chewy dried fruit.
Flavour	Typical date flavour- average quality of the season.
Aroma	Typical sweet characteristic of dates odour.



### 3. Allergens

<u>Alergens:</u>-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis 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	NO	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	NO	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES	
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES	
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	



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#### 4. Foods Intolerance Table

Component Derivatives	In Product	Processed in Same Equipment	Used in Same Facility
Maize & Maize Derivatives	No	No	No
Fruit & Fruit Derivatives	Yes (Dates)	Yes (Dates)	Yes (Dates)
Vegetable & VegetableDerivatives	No	No	No
Yeast & Yeast Derivatives	No	No	No
Seeds, Seed Oil & Seed Derivatives	No	No	No
Artificial Flavourings, Colours or Preservatives	No	No	No
Artificial Sweeteners	No	No	No
Added Sugar	No	No	No
Added Salt	No	No	No
Beef, Pork, Lamb &Derivatives	No	No	No
Gelatine	No	No	No
Other Animal Derivatives	No	No	No
Azo and Coal Tar Dyes	No	No	No



### 5. Nutritional Information (per 100g)

Parameter	Value	
ENERGY (Kcals):	281.5	
ENERGY (Kjoules):	1196.6	
PROTEIN (g):	3.7	
CARBOHYDRATE TOTAL (g):	66.1	
SUGAR (g):	57.0	
STARCH (g):	0.0	
FAT TOTAL (g):	0.3	
SATURATES (g):	0.1	
MONOUNSATURATES (g):	0.1	
POLYUNSATURATES (g):	Trace	
DIETARY FIBRE (g):	3.8	
SODIUM (mg):	9.4	
SALT(g)	0.02	



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### **6. Physical Parameters**

Quality Criteria	Target	Maximum	Sample Size
FOREIGN MATTER/EVM:	Nil	2	Per tonne
MINERAL STONES > 3MM	Nil	1	Per tonne
GRADE (SIZE):	Nominal 7-10mm		Per batch
COLOUR, ODOUR, TASTE	Natural	N/A	Per batch
INFESTATION:	Absent	Absent	Per batch
DATE PITS: >3mm	Zero	1	Per tonne
DATA PITS: <3mm	Zero	5	Per tonne
Particles below 1.5mm are defined as grit – detection & identification difficult.			



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### 7. Chemical / Microbiological Standards (Origin)

Parameter	Range
MOISTURE (%):	18 % <b>M</b> ax
AFLATOXIN: TOTAL (PPB): B1 (PPB):	<4 ppb <2 ppb
aW:	<0.75 aW
TVC (TOTAL VIABLE COUNT cfu/g):	<50, 000 cfu/g
COLIFORMS (cfu/g):	<100 cfu/g
E.COLI (cfu/g):	<10/g
YEASTS (cfu/g):	<5000 cfu/g
MOULDS (cfu/g):	<5000 cfu/g
SALMONELLA (cfu/g):	Absent in 25g



### 8. Specific Dietary Requirements

Product Suitability	Yes/No
Halal	Yes
Kosher	Yes

### 9. Photo Standard













### 10. Storage Criteria

Ambient	Store in cool, dry conditions away from direct sunlight and strong odours. All products should be kept sealed and checked at regular intervals if stored for long periods of time.
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#### 11. Shelf Life

SHELF LIFE TOTAL:	18 Months
MINIMUM SHELF LIFE ON DELIVERY:	9 Months
SHELF LIFE ONCE OPENED:	1 Month



### 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.

CONTACT PACKING MATERIAL:	FOOD GRADE LINER
Material:	Polyethylene liner
Size:	42/16x63x45 cm
Weight:	40g
Colour:	Blue
OUTER PACKAGING:	Carton
Material:	Box Cardboard
Size:	38x28x15cm
Weight:	500g
Colour:	Brown
TERTIARY PACKAGING:	Pallet
Material:	Wood
Size:	120 x 100 cm
Weight:	20kg
Colour:	Red/Blue or Wood Colour



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#### **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.

#### **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, 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. NutsinBulk 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.

#### **Agreement of Specifications**

If no signed copy of this specification is received within 28 days of issue to the Customer then this will be considered accepted.