



PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	15-07-2020	Revised date:		Printed date:	08/05/2021
Completed by		Quality Assurance Manager			
Product name		Dates Mazafati - 130612			

PRODUCT CHARACTERISTICS

General

Origin	Iran		
Product denomination (legal name)	English	Dates - Mazafati	
Description of the product	Dates		
Description of the process	Cultivation, Transport, handling and storage.		

List of ingredients in descending order by magnitude of weight. Also include <u>additives</u> and <u>processing aids</u> .	components	% in the recipe	functionality*	country of origin
	1. Dates	100%	raw material	Iran
	2.			
	3.			
	4.			
	5.			
	6.			

PRODUCTSPECIFICATION

Analytical / Organoleptical values

Organoleptic		Method used to determine value
Appearance	Fresh and sound	Organoleptical
Colour	Dark brown to black	Organoleptical
Flavour	Characteristic for dates, no foreign flavour	Organoleptical
Odour	Characteristic for dates, no foreign odour	Organoleptical
Texture	Soft, Thin, Flat, Meaty	Organoleptical

Analytical	Target	Minimum	Maximum	Method used to determine value
mycotoxins: • aflatoxin B1 • aflatoxin tot.			2ppb	HPLC
			4ppb	HPLC

Microbiological	Maximum	Value	Method used to determine value
Total Plate count	<30.000	cfu/g	
Yeasts	<1.000	cfu/g	
Mould	<1.000	cfu/g	
E.Coli	absent	/0.1g	
Salmonella	absent	/25g	
Listeria Monocytogenes	absent	/25g	
Stap. Aureus	absent	/0.1g	

Physical	Target	Minimum	Maximum	Method used to determine value
Infestation			3	Per 100 piece
Other type of dates			3	Per 100 piece
Change of color			2	Per 100 piece
Physical damage			3	Per 100 piece
Unripe dates			4	Per 100 piece
Date cap und Pulm leaves stuck of dates			4	Per 100 piece
Sugar cristal			7	Per 100 piece
Size : Small	More than 101			
Medium	81 to 100			
Large	Less than 80			

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
				metal detector

Packaging	Carton box with inner PE bag
weight per colli	12 x 600 g

Physical form (e.g. powder, liquid)	Fruits
shelf life after production	min. 12 months under below mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C and RH < 70%

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GMO & Novell Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	specifically:
	<input type="checkbox"/>	yes	

ALLERGEN INFORMATION

<p>When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply.</p> <p>When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.</p>				
Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	NO	NO	NO	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO

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HEALTH ISSUES

Nutritional information

☐ Not available

☒ Available

per ☐ 100 ml ☒ 100 g

Energy

1239. kJ

296 Kcal

Total proteins

1 g

- % vegetable

source

- % animal source

Total of carbohydrates

- sugars
- starch
- polyols

Content of fibre

2.30 g

Total content of fat

0,10 g

- % vegetable
- % animal
- saturated fatty acids
- mono-unsaturated fatty acids
- poly-unsaturated fatty acids
- cholesterol
- trans-fatty acids

Calcium (Ca) Iron (Fe)

59 mg

Magnesium (Mg) Phosphorus

3 g

(P) Sodium (Na) Potassium (K)

Zinc (Zn) Copper (Cu)

63 mg

Manganese (Mn) Selenium (Se)

5 mg

Salt

648 mg

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Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.