



PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	12-7-2019	Revised date:	00-00-0000	Printed date:	08/05/2021
Completed by		Quality Assurance Manager			
Product name		Dates medjoul – 130006-130007- 130015 - 130022			

PRODUCT CHARACTERISTICS

General

Origin	Israel	
Product denomination (legal name)	English	Dates medjoul
Description of the product	Dates medjoul	
Description of the process	Dates have been harvested, cleaned, counted, packed.	

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	Israel
	2.			
	3.			
	4.			
	5.			
	6.			

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Analytical / Organoleptical values

Organoleptic	
Colour	Characteristic uniform brown for dates
Flavour	Characteristic for dates, no foreign flavour
Odour	Characteristic for dates, no foreign odour
Texture	Juicy, succulent and sweet

Analytical	Target	Minimum	Maximum	Method used to determine value
Moisture	25%	22	28%	
mycotoxins: • aflatoxin B1			2 ppb	HPLC
• aflatoxin tot.			4 ppb	HPLC

Microbiological	Maximum	Value
Total plate count	100.000	cfu/g
Yeasts	1000	cfu/g
Mould	1000	cfu/g
Escherichia coli	absent	/10g
Salmonella	absent	/25g

Quality/size	Weight per unit	Skin Seperation	
Premium Super Jumbo	27 gr+	0-10%	
Premium Jumbo	23-27 gr	0-10%	
Premium Large	18-23 gr	0-10 %	
Premium Medium	15-18 gr	0-10%	
Jumbo Superioir	23-27 gr	5-15%	
Large Superior	18-23 gr	5-15%	
Choice Jumbo	23-27 gr	10-30%	
Choice Large	18-23 gr	10-30%	
Choice Medium	15-18 gr	10-30%	

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
	1.2	1.5 mm	2.0 mm	metal detector

Packaging	Carton box with
weight per colli	2, 5 and 8x1 kg

Physical form (e.g. powder, liquid)	Fruits
shelf life after production/crop	12 months under below mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. <-18°C

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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	
	<input type="checkbox"/>	yes	specifically:

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	<input type="checkbox"/> 100 ml	<input checked="" type="checkbox"/> 100 g	
Energy		1160	kJ
		277	kcal
Proteins		1.8	g
• % vegetable		100	
source		Dates	
• % animal source		-	
		-	
Carbohydrates		75	g
• sugars		66.5	g
• starch		-	g
• polyols		-	g
Fibre		6.7	g
Total content of fat		0.2	g
• % vegetable		100	
• % animal		-	
• saturated fatty acids		-	g
• mono-unsaturated fatty acids		-	g
• poly-unsaturated fatty acids		-	g
• cholesterol		-	mg
• trans-fatty acids		-	mg
Calcium (Ca)		64	mg
Iron (Fe)		0.9	mg
Magnesium (Mg) Phosphorus (P)		54	mg
Sodium (Na)		62	mg
Potassium (K)		4	mg
Zinc (Zn)		609	mg
Copper (Cu)		0.4	mg
Manganese (Mn)		0.4	mg
Selenium (Se)		0.3	mg
sodium chloride (NaCl-salt)		-	mcg
		-	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.