GENERAL INFORMATION

Issued date:	4-10-2023			Printed date:	01/12/2023		
Completed by		Quality Assurance Manager					
Product name		Dates medjoul – 130006 -130007 - 330220					

Quality system	We are BRC certified.
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PRODUCT CHARACTERISTICS

General

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

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

Analytical / Organoleptical values

Organoleptic	
Colour	Light to dark – brown (depending on cultivation region)
Flavour	Characteristic for dates, no foreign flavour
Odour	Characteristic for dates, no foreign odour
Texture	Juicy and succulent

Analytical		tical	Maximum		
Moisture			18-26%		
mycotoxins:	•	aflatoxin B1	5 ppb		
	•	aflatoxin tot.	15 ppb		

Microbiological	Maximum	Value		
Total plate count	100.000	cfu/g		
Yeasts	10.000	cfu/g		
Mould	10.000	cfu/g		
Escherichia coli	absent	/10g		
Salmonella	absent	/25g		

Quality/size	Weight per unit	Skin Seperation
Choice Large	18-23 gr	10-25%
Choice medium	15-18 gr	10-25%
Large selected	18 gr+	25-35%
Large Fancy	18 gr+	35-60%

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

Packaging	Carton/PET punnets
weight per colli	8 x 1kg, 20 x 250gr, 2kg, 5kg

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

GMO & Novell Foods

Does the product or components hereof, contain GM micro- organisms or is it produced with GM micro-organisms (incl.		no	
processing aids and additives)		yes	specifically:

HEALTH ISSUES

Nutritional information					
Not available					
🗹 Available					
per 🗌 100 ml 🗹	100 g				
Energy	<u>1160</u> kJ <u>277</u> kcal				
Proteins % vegetable source % animal source 	<u>1.8</u> g - - - -				
Carbohydrates sugars starch polyols 	75 g 66.5 g - g - g				
Fibre	<u>6.7</u> g				
Total content of fat % vegetable % animal 	0.2 g 100				
 saturated fatty acids mono-unsaturated fatty acids poly-unsaturated fatty acids cholesterol trans-fatty acids 	- g - g - g - mg - mg				
Calcium (Ca) Iron (Fe) Magnesium (Mg) Phosphorus (P) Sodium (Na) Potassium (K) Zinc (Zn) Copper (Cu) Maganese (Mn) Selenium (Se)	mg mg				

Alergens:-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	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	NO	NO	NO	NO	YES	YES	
thereof							
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	

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.

Enclosed

No enclosure

Send to:	
Company nam	ne :
Person	:
Department	:
Date	:

Signed & stamped: