

1- Product description

This document describes the product "organic dates paste made from hand pitted dates "

2- Field of use:

These dates are meant to be sold for conditioners or for final consumers.

This product can be directly consumed without further preparations.

Can be used In several preparations: cakes, cookies, ice cream, stuffed dates etc ...

Dates must be stored at $T \leq 8 \text{ }^\circ\text{C}$ and $RH \leq 73\%$

3- Precautions before use:

The fabrication facility is under surveillance regulations which forbid the introduction of any dry fruits or gluten containers.

4- Composition

This product is 100% composed of natural organic dates hand pitted crushed without additives or conservatives.

5- Compatible standards:

- Codex Alimentarius: general principles of food hygiene
- Codex standards for dates CODES STAN 143-1985
- CEE-ONU DDP 08 standard concerning dates commercialization and control 2010
- FDA & USDA requirements
- ECOCERT ORGANIC STANDARD (EOS & NOP)
- OMS STANDARD
- FCD microbiological Standard 09/10/2020 Version Applicable from January 2021
- Certified Kosher
- Client Requirements

6 - Specifications

Physical characteristics	
Color	amber to brown
Smell and flavor	Typical of the variety (free of foreign smell and / or taste)
Homogeneity	Uniform
Foreign material: stones, wood, plastic, hair, etc.	Target Zero
Metal (preferably by metal detection)	Target Zero
Pits or pit fragments	Less than 1 by ton
live Infestation	No live infestation
Fermentation or molds	Absence

Chemical characteristics	
Moisture Level (%)	18 +/- 2 %
Water activity	≤ 0.65
Pesticide residues + Insecticides	Absence
Phosphine fumigant residues	Not detected
Aflatoxin B1, B2, G1, and G2	<4ppb
Allergens	Not detected
SO2	<10 mg/kg
Ochratoxin A	<0.01 mg / kg
Heavy Metals	PB: <0.1 mg/kg Cd: <0.1 mg/kg Hg: <0.1 mg/kg

Microbiological characteristics	
Yeasts & Molds	≤5.000 UFC
Aerobic flora 30 ° C	≤30.000 UFC
Enterobacteriaceae	≤10 UFC
Bacillus cereus	≤100 UFC
Salmonella	Not Detected in 25 g
Listeria (criterion to be reserved for products at risk, in particular according to aw> 0.92)	Not Detected in 25g

Organoleptical characteristics
<ul style="list-style-type: none"> - Dates of Deglet Noor variety, origin from Algeria - Products affected by rotting or deterioration that are not suitable for consumption are excluded. - Matures, fleshy and soft. Dry, wrinkled or dark products are excluded. - Clean. - Living insects and living parasites free. - Free of visible traces of insects, mites or of other parasites. - Moisture free. - Additive free. - Guarantee without OGM.

- Strange smell and strange taste free.
- Fermentation free.
- Product descended from organic agriculture certified CEE and NOP

7 - Type of conditioning:

This product can be commercialized under many types of conditioning.

Packaging unit	Capacity per case	Capacity per pallet	Capacity per container 20'	Capacity per container 40'
12 kg boxes	12 kg	80 cases	9 pallets 100*120	20 pallets 100*120
1 kg boxes	12 kg	80 cases	9 pallets 100*120	20 pallets 100*120

8 – Labeling dispositive:

Each case shall carry the following particulars in letters grouped on the same side. Legibly and indelibly marked and visible from the outside:

- A - Identification of the exporter and the importer or the receiver.
- B - Identification or the product (denomination, origin, quantity, OUD, weight net, Ingredients, lot)
- C - All mandatory legal information

Distribution methods: Container / Dry Truck / Fridge depending on destination

9 - Nutritional information:

Parameters	results
Energy	1304 KJ/100g 308 Kcal/100g
Total lipid (fat)	0,7 g/100g
Saturated acid fat	0,26 g/100g
Carbohydrates	68,0 g/100g
Sugary carbohydrates	64,4 g/100g
Alimentary Fiber	10,0 g/100g
Proteins	2,5 g/100g
Salts	0,02 g/100G

10 –Transportation, retaining conditions and life length

This product must be transported under cold chain of a temperature [0°, +4°C]

This product must be retained in a cold room [0°, +4°C] and humidity level of 70%

Retaining Temperature	Retaining duration
+28°C	9 months

+18°C	12 months
+4°C	18 months
-2°C	24 months
-17°C	> 24 months

11 - The product's picture

