

organic dates pitted industrial quality

Date: 07.01.2022

Doc.-no. 760

Version: 02

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Product details						
Article number						
Supplier (Specification only valid for goods from this supplier)						
Product name	organic dates pitted industrial quality					
Legal name	dates pitted industriual quality					
Country of processing						
Country of origin (for this article all possible origins are shown)	Pakistan					
Agricultural origin	Non-EU-agriculture					
Product description	pitted, dried dates from organic agriculture according to regulation (EU) No. 2018/848					
Botanical name	Phoenix dactylifera L.					
Variety	Aseel					
Production						
Customs tariff number	08041000					
List of ingredients	dates pitted* *from certified organic agriculture					
Product picture (Example photo, not batch-related, deviations possible)	<image/>					
Preparation						
Usage Foods intended for human nutrition t recommendations.	hat are prepared and consumed according to the preparation					
Risk when used as intended for "YOPI" (Young, Old, Pregnant, Immunosuppressed)						
Potential advice for customers	may contain pits and/or pieces thereof					



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Further product characteristics							
Vegan	Yes						
Raw food*	not specified						
Gluten free (< 20 ppm) according to analysis	No						
Superfood	No						
which are not heated above 45°C during t not considered, as there are no sufficient	m and there are different interpretations of it. For Covitar s.r.o. it includes products the production process as well as sun-dried fruits. The temperatures during transport are reliable information on this. Mainly unrefrigerated containers and trucks are used. The temperatures are based on surveys of our suppliers.						
Average nutritional information	per 100g						
Energy (kJ / kcal)	1275 / 305						
Fat (g)	0.5						
of which saturates (g)	0.1						
Carbohydrate (g)	69.0						
of which sugars (g)	63.4						
Fibre (g)	7.1						
Protein (g)	2.5						
Salt (g)	0.090						
Nutritional values may vary in natural proc Source: Lieferant: L-71319	lucts						
Sensorial parameters							
Appearance/Colour	longish oval, middle occasionally light brown whole dates without stone, slightly different size and form, mostly shining surface						
Flavour/Taste	Sweet, characteristically, no off odour or off flavour						
Consistency	firm to the bite, fleshy, occasionally slightly hard						
Chemical and physical paramet							
I his is an automatically generated specific Moisture	cation, not all parameters are applicable to every product.						
aw-value							
Size	ca 30 – 50 mm						
Broken							
Purity							
Loose skin							
Core							
Vegetable foreign material							
Capstems							
Stems, stem pieces							
pits	Max 1 pcs or 2 Pits fragments per 10kg carton						
Mineral foreign material (stones,							



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sand)								
Insect infestation (dead, inside)		king in account the natural quality, dead infestation in all states of velopment may occur in the product.						
Salt content								
Microbiological p	oarameters acc	ording	to DGHM guideli	ne and warn	ing values for	dried fruits including		
raisins and fruit po	wder, 2013							
			Reference value	(cfu/g)	Warning	value (cfu/g)		
Total plate count			100.000					
Enterobacteriaceae		100		1.000				
E. Coli			10		100			
Mould			10.000					
Salmonella					n d in 25			
The microbiological pa	ramatora unloss a	onfirmer	h by analysis, are refe	ronce and war	n.d. in 25	-		
variations according to			a by analysis, are refe	rence and warr	ing values which	are subject to natural		
Storage and shel								
Best before date		12 m	12 months from production date					
		Originally packed, dry, keep away from light						
Storage advice			ge at < 20 °C, max	65 % atmosp	oheric humidity	(optimal storage at < 1		
		°C)						
Other storage advi	ces							
Packaging		1						
Net weight per unit		10.00)					
Packaging materia								
(All possible packaging shown for this article)	g materials are	box, polyethylene (PE) bag laid						
	oduct is in accor	dance t	o Comm. RG (EC)	No. 1935/200	4 and the Direc	ctives (EG) 11/2011 ar		
94/62.								
GMO Status								
The product is in ac produced with GMO		m. RG	(EC) No. 1829/200	3 and Comm	. RG (EC) No.1	830/2003 and is not		
Ionizing radiation								
The product is not tr	reated with ionizi	ng radia	ation.					
Pesticides								
The product is in ac	cordance to regu	lation (EU) No. 2018/848.					
Mycotoxines/Hea	vy metals							
	onds to the Com	m. RG	(EC) No. 1881/200	6, Comm. RG	G (EU) No.165/2	2010 and other current		
valid amendments.								
Foreign impuritie								
possible level of imp			is not technically fe	asible. Withir	n this limitation,	the lowest technically		
Pests	of living posts in a	all state	e of development					
THE DIDOUCLIS TREE (o invino desis in a	an siare	s or development					

The product is free of living pests in all states of development.



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	Cross				
	ingredient	contamination possible	Comment		
Gluten-containing cereals	-	-			
Wheat	-	-			
Rye	-	-			
Barley	-	-			
Oat	-	-			
Spelt	-	-			
KAMUT® Khorasan wheat	-	-			
Hybrides	-	-			
Crustaceans and crustacean products	-	-			
Eggs and egg products	-	-			
Fish and fish products	-	-			
Peanuts and peanut products	-	-			
Soybeans and soya products	-	-			
Milk and dairy products	-	-			
Nuts and nut products	-	-			
Almonds	-	-			
Hazlenuts	-	-			
Walnuts	-	-			
Cashew	-	-			
Pecan nuts	-	-			
Brazil nuts	-	-			
Pistachios	-	-			
Macadamia	-	-			
Celery and celery products	-	-			
Mustard and mustard products	-	-			
Sesame and sesame products	-	-			
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO ₂	-	-			
Lupin and lupin products	-	-			
Molluscs and mollusc products	-	-			

The above information is based on details provided by our suppliers and has not been confirmed by analyses.