

organic dates Medjool

Version: 03

Doc.-no. 760

Date: 15.03.2022

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Product details						
Article number						
Supplier (Specification only valid for goods from this supplier)						
Product name	organic dates Medjool					
Legal name	dates Medjool					
Country of processing						
Country of origin (for this article all possible origins are shown)	Israel, Occupied Palestinian areas					
Agricultural origin	Non-EU-agriculture					
Product description	Medjool dates with stone from organic agriculture according to regulation (EU) No. 2018/848					
Botanical name						
Variety						
Production						
Customs tariff number	08041000					
List of ingredients	dates with stone*					
	*from certified organic agriculture					
Product picture (Example photo, not batch-related, deviations possible)						
Preparation						
Usage						
Foods intended for human nutrition th recommendations.	nat are prepared and consumed according to the preparation					
Risk when used as intended for						
"YOPI" (Young, Old, Pregnant,						
Immunosuppressed)						
Potential advice for customers						
Further product characteristics						



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Raw food*		not specified						
Gluten free (< 20 ppm) according to analysis		No						
Superfood		No						
which are not heated a not considered, as the	above 45°C during t re are no sufficient i	he prod reliable	here are different interpreta uction process as well as s information on this. Mainly ratures are based on surve	un-dried fruits. The temper unrefrigerated containers a	atures during transport are			
Average nutrition	nal information	per 1	00g					
Energy (kJ / kcal)		1279 / 306						
Fat (g)		0.3						
of which saturates	s (g)	0.2						
Carbohydrate (g)		71.0						
of which sugars (g)	65.5						
Fibre (g)		5.5						
Protein (g)		2.0						
Salt (g)		0.000)					
Nutritional values may Source: supplier: L-70		lucts						
Sensorial parame	eters							
Appearance/Colou	r	longish oval, middle occasinally light brown, Medjool dates can get a white film of sugar crystals during storage. This is a natural process and does not indicate a lack of quality.						
Flavour/Taste			et, characteristically, no	off odor or aff flavour				
Consistency		pleasantly soft, fleshy						
Chemical and ph This is an automatical			not all parameters are appli	cable to every product.				
Moisture		22 - 2	28 %					
aw-value								
Size		Large 18 - 23g; Jumbo >23g						
Broken								
Purity								
Loose skin		<20 %						
Core								
Vegetable foreign	material							
Capstems								
Stems, stem piece	S							
pits								
Mineral foreign ma sand)	aterial (stones,							



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Salt content Microbiological parameters according to DGHM guideline and warning values for dried fruits including raisins and fruit powder, draft 25.11.2021 Reference value (cfu/g) Warning value (cfu/g) Total plate count 100.000 Enterobacteriaceae 1.000 I 10 Mould 10.000 Salmonella n.d. in 125g The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest. Storage and shelf life Best before date 12 months from production date Originally packed, dry, keep away from light storage advice 20 °C, max. 65 % atmospheric humidity (optimal storage at < 10							
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°C)							
Other storage advicesTo avoid rapid sugaring, the dates should be stored in a cool place.							
Packaging							
Net weight per unit in kg4.50 kg / 5.00 kg							
Packaging material							
(All possible packaging materials are box shown for this article)							
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.							
GMO Status							
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not							
produced with GMO material.							
Ionizing radiation The product is not treated with ionizing radiation.							
Pesticides							
The product is in accordance to regulation (EU) No. 2018/848.							
Mycotoxines/Heavy metals							
The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently							
valid amendments.							
Foreign impurities							
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.							
Pests							
The product is free of living pests in all states of development.							



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	Contained as ingredient	Cross contamination possible	Comment
Bluten-containing cereals	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
ggs and egg products	-	-	
ish and fish products	-	-	
eanuts and peanut products	-	-	
oybeans and soya products	-	-	
lilk and dairy products	-	-	
uts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
elery and celery products	-	-	
lustard and mustard products	-	-	
esame and sesame products	-	-	
ulphur dioxide and sulphites > 10 g/litre expressed as SO ₂	-	-	
upin and lupin products	-	-	
Iolluscs and mollusc products	-	-	

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