

Pitted SAYER/SAIR Dates' Specification



Product Description:

Dates are the product prepared from sound fruit of the date three (Phoenix Dactylifera-L), harvested at the appropriate state of maturity, sorted and cleaned to remove defective fruit and extraneous material, and packed in suitable packaging to assure preservation and protection of the product. Product is substantially free blemishes, unripe dates, dirt, insect or mite damage and contamination, scouring, mould and decay. The cartons will have been passed through a Calibrated electronic metal detectors. This product shall comply with the requirements of the food safety act & other pertinent legislation to ensure the legality & quality of the product.

Item	DESCRIPTION	REMARKS
1	Product Name:	Pitted Sayer/Sair Dates
2	Product Code:	<input type="checkbox"/> Super Select (Max.65/LB) : DSPSSS014 <input type="checkbox"/> Select (Max.75/LB) : DSPSEE014 <input type="checkbox"/> B-Grade (Max.85/LB) : DSPBGS014 <input type="checkbox"/> GAQ (Max.110/LB) : DSPGAS014 <input type="checkbox"/> FAQ (Max.125/LB) : DSPFAS014
3	Quality:	Washed, Double Cleaned, Vibration Sorted, - Hand Pitted - Selected on Belt, Hand Picked, Vacuum Fumigated and Metal Detected, inspected and approved.
4	Ingredients:	Pitted Sayer/Sair Dates (No Additive - No Preservative)
5	Coated by(Optional):	Sun- Flower oil
6	Appearance (Color):	Brown to Dark Brown (Golden To Dark Brown)
7	Flavor/Odor (Smell):	Characteristic, Fruit without foreign Components. (Very sweet, typical of dates with no off flavors or odors.)
8	Texture:	Firm, smooth texture of dates. Not shriveled, fleshless or Rubbery, Easy to chew. Easily broken up, free flowing once separated.
9	Packaging:	10KG Net export quality telescopic carton lined with perforated poly bag with tape.
10	Best Before Date:	18 month from production date, under interim fumigation, at dry ambient and clean condition, away from direct heat and sunlight.
11	Storage:	Keep in Cool and dry ambient, Free from Infestation, Recommended Temperature is 5-15 Celsius with 50-60% humidity.
12	GMO:	Not Modified
13	Allergens:	Contains No Allergens
14	Fumigation by:	PH3 gas, 2 grams per cubic meter at a temperature of 24°C, for 5 days .

Goods are free from microorganism capable of development under normal storage conditions. This product contains no substances originating from microorganisms in amount which may not represent a health hazard.

Nutritional Information per 100 GRAMS:

Food Energy Calories	349 Kcal
Fat	0.47gr
---Of which saturated fat	0 gr
Fiber	3.8g
Carbohydrates	83.13gr
---Of which sugar	78.93
Protein	3.42gr
Phosphorus	0.11gr
Na	2mg
Fe	1.8mg

Item	DESCRIPTION Physical & Chemical Parameters	REMARKS	
		Target	Maximum
1	Mixed the lower grades:	Nil	4%
2	Skin:	Traces	Traces
3	External Sugaring:	None	None
4	Whole Pits:	Nil	MAX 0.25% (1Pit / 400 Pieces Dates) & (5 Pit / 10 Kg Carton)
5	Broken Pits:	Nil	Nil
6	Attached Cap Stems/Calyx Ends:	Nil	1
7	Loose Cap:	Nil	MAX 0.25% (1 Cap/400 Pieces Dates) & (5 Cap / 10 Kg Carton)/
8	Dead Infestation:	Nil	4% (4 per 100 Pieces Dates)
9	Live Infestation:	Nil	Nil
10	Insect Contamination / Dirt:	Nil	2% (2 per 100 Piece Dates)
11	Foreign Material: (i.e. Hair, Straw, etc.)	Nil	MAX 0/25% (1 Pieces/400 Pieces Dates) &(5 Pieces/ 10 Kg Carton)
12	Moisture:	12%-14%	14±2%
13	Other Varieties:	Nil	Nil
14	Metal Detection:	Nil	Detect minimum, Ferrous: 2.5mm non Ferrous: Cu 3mm & Al 3.5mm Stainless Steel: 3mm
15	Unclosed:	Nil	1%
16	Mechanically Damaged:	Nil	2%
17	Unripe (Premature), Black:	Nil	0.5%
18	Total Aflatoxin:	N/A	2/4µg/kg
19	Ochratoxin:	N/A	3µg/kg
20	Pesticides and Contaminants:	N/A	N/A

Item	DESCRIPTION Microbiological Analysis	REMARKS	
		Target	Acceptable
1	SPC:	<30,000 /g	30,000 /g
2	TVC:	1×10 ² cfu/g	<5×10 ³ cfu/g
3	Total Coliforms:	<10 /g (Negative)	10 /g (Negative)
4	E.Coli:	Absent in 0.1g (Nil)	Absent in 0.1g (Nil)
5	Staph Aureus:	Absent in 0.1g	Absent in 0.1g
5	Salmonella:	Absent in 25g (Nil)	Absent in 25g (Nil)
6	Listeria Monocytogenes:	Absent in 25g	Absent in 25g
7	B.Cereus:	<10 /g (Negative)	<10 /g (Negative)
8	C.Perfringens:	<10 /g (Negative)	<10 /g (Negative)
9	Osmophilic Yeast:	<1,000 /g	1,000 /g
10	Osmophilic Mould:	<1,000 /g	1,000 /g

LABELING

Information printed on the carton:

- Net Weight
- Description
- Country of Origin (Optional)
- Exporter Profile (Producer)
- Product storage Information, Product cod.

Information printed on the label:

- Lot No
- Best Before Date
- Importer Profile (Distributor)
- Purchase Order No.
- Crop & Barcode
- This product contains no genetically modified organisms

And any other information upon customer request.

Date: 7/2022