

	Conditioned and pitted organic dates	Product's sheet
		Document : interne
		Version : 1
		Date de création : 29/08/2016 Date de révision :
Référence : PR PGB 1 01		
Emplacement : Registre ISO22K		
Rédacteur : F KHEBIZAT probateur : F. KHEBIZAT		

1- Product description

This document describes the product "conditioned and pitted organic dates ".category 1 (grade B)

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.

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 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)

6 - Specifications

Physical characteristics	
Foreign material: stones, wood, plastic, hair, etc.	Target Zero
Metal (preferably by metal detection)	Target Zero
Pits or pit fragments	<1%
Shriveled dates	Less than “%
Size	20-50mm
Calibre	<165 fruit/kg
live Infestation	No live infestation
Dead infestation	<3%
Moldy or rotten dates	<1%
Chemical characteristics	
Moisture	21% - 24% on DFA Meter
Water Activity	<65
Heavy Metals	PB: <0.1 mg/kg Cd: <0.1 mg/kg Hg: <0.1 mg/kg
Residues of Pesticides + Insecticides (test results required once annually)	Organochlorine: <0.01 mg/kg Organophosphates: <0.01 mg/kg Organonitrogen: <0.01 mg/kg Organohalogens: <0.01 mg/k n-methyl Carbamates <0.01 mg.kg Others : <0.01 mg/kg



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Microbiological characteristics

APC (aerobic plate count)	<50,000 cfu/g
<i>E. coli</i>	< 3 cfu/g
Salmonella	Non-detectable in 375g
Staphylococci	Non-detectable in 25g
Coliforms	<50 cfu/g
Yeast	<1000 cfu/g
Mold	<1000 cfu/g

Organoleptical characteristics

- Dates of Deglet Noor variety, origin from Algeria
- - Sound: 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 – Types 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'
Wooden or polystyrene punnet 200g or 250g	24 punnet	130 cases	9 pallets 100*120	20 pallets 100*120
Wooden or polystyrene punnet 400g or 500g	12 punnet	130 cases	9 pallets 100*120	20 pallets 100*120
9 kg box	-	130 cases	9 pallets 100*120	20 pallets 100*120
5 kg box	-	200 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 of the product (denomination, origin, quantity, OUD, weight net, Ingredients, lot)
- C - All mandatory legal information.

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9 – Nutritional information:

Parameters	results
Energy	1204 KJ/100g 284 Kcal/100g
Total lipid (fat)	0,4 g/100g
Saturated acid fat	0,1 g/100g
Carbohydrates	65,0 g/100g
Sugary carbohydrates	23,5 g/100g
Alimentary Fiber	6,9 g/100g
Proteins	1,7 g/100g
Salts	0,01 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	3 month
+18°C	6 month
+4°C	18 month
-2°C	20 month
-17°C	> 24 month

11 - The product's picture

