



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Whole Pitted Dates
VARIETY	Aseel
PRODUCT GRADE & SIZE:	
FRUIT SIZE PER LBS	95 PCS
PACK SIZE:	10 Kg or 25 Kg
BRAND NAME:	Desert Palm
PRODUCT DESCRIPTION:	Pitted,Aseel dates
COUNTRY OF MANUFACTURE:	Pakistan

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in final product	Additive or Function	Country of Origin
Dates	100	Ingredient	Pakistan
Total	100		
Total	100		

INGREDIENT DECLARATION

Ingredients (Legal name)	Dates,
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ALLERGEN TABLE

Component	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional i
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS , tree nuts:	No	No	No	
CELERY , including celeriac and its derivatives	No	No	No	
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	No	
LUPIN seeds or derivatives	No	No	No	

OTHER FOOD INTOLERANCE TABLE

Component	Contains (Yes/ No/ May Contain)	Component processed on same equipment	Component used on site	Additional i
Maize & Maize Derivatives	No	No	No	
Fruit & Fruit Derivatives	Yes	Yes	Yes	Dates (Ing
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Artificial Flavourings, Colours or Preservatives	No	No	No	
Artificial Sweeteners	No	No	No	
Added Sugar	No	Yes	Yes	Dext
Added Salt	No	No	No	
Beef, Pork, Lamb & Derivatives	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
Azo and Coal Tar Dyes	No	No	No	

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IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this ingredients has not been produced from GMO or does not contain any genetically modified organisms. We do also confirm that incompliance with directive 1999/2/EC, been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Fruit Size.	Max 95 Pcs per LBS
Date Stones & Pits	Max 1 pcs or 2 Pits fragments per 10kg carton.
Allowances	Not more than a total of 5%, by weight of the dates may be Lack of Pol Nose, Side spot, Black scald, Improper Ripening and other de
Limitation	Not more than a total of 5% by weight of the dates be the following: Sou Insect Infestation, Foreign Matter, Decay (Max.0.25%).
Accumalteively Allowance and Limitation should not exceed 6%	
Dead infestation or parts thereof	Max 2pc per 500kg
Live Infestation	Absent
Foreign Body extrinsic to the product	
Mineral Stones	have the possibility of imbedded mineral stone in fruit which is not detectable by X-r naked eye. Therefore the possibility of mineral stones in these varieties cannot be rul all the efforts at procurement stage to lift only sound dates and processing is also do to minimize these mineral stones.
Straw, Stem, Hair and etc	Max 1 pcs per Carton

Additional Extrinsic Foreign Bodies:

Hazardous Foreign Matter (Glass, plastic etc....):	Absent
ORGANOLEPTIC PROPERTIES	
Colour	Light to dark brown
Colour Variation	Max.20% by count of dates
Appearance	Good looking, Free flowing
Flavour & Aroma	Sweet, no bitter flavors with natural odors

MICROBIOLOGICAL PARAMETERS

Criteria	Limits
Total colony count (T)	< 100,000 cfu/g
Coliforms	<100 cfu/g
Salmonella spp	Negative
Total Mould	<1,000 cfu/g
Total Yeast	<1,000 cfu/g

ADDITIONAL PARAMETERS FOR ORGANIC DATES

Criteria	Limits
Heavy Metals:	
Lead as PB	<0.25 mg/kg
Cadium as CD	<0.1 mg/kg
Chromium as CR	<0.1 mg/kg
Mercurey as HG	<0.1 mg/kg
Pestecide Residue:	
Organochlorine	<0.01 mg/kg
Organophosphate	<0.01 mg/kg
Organochalogen	<0.01 mg/kg
n-Meythyle Carbamates	<0.01 mg/kg
Others	<0.01 mg/kg

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	13.5-18% Max
Ochratoxin A	Negative
Aflatoxin B1	Negative
Aflatoxin Total	Negative

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FUMIGATION AND SHIPMENT

Conventional Dates (NON-ORGANIC) : is fumigated with PH3 gass releasing tablets or Methybromide gas (optional if required by the buyer). Shipment is done i

Organic Dates : is fumigated with Carbondioxide (Co2) only and it is always shipped in a reefer container.

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from harvest month i.e. August : 18 months (Under recommended storage conditions)

Shelf life for opened packaging: 1 month (Under recommended storage conditions)

Store between +2 and +6 degrees and rotation required to preserve the quality.

Recommended relative humidity range (%):65% RH Max (Cool, dry place away from direct sunlight)

Product Durability

Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity. The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion.

Sharmeen Foods Pvt. Ltd. accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging- (O
Material & Closure:	LDPE & Folded over	Corrogated box & Sell
Colour:	Blue or Clear	White & Blue

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packagi contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

**The product is a natural product and will undergo a specification review at each specified new crop time.
This product complies with the following EU Regulations: (EC) No 396/2005 and amendments, European Food**

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GM status

Non-GM

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