

ORGANIC DATE PASTE & MACERATED

DESCRIPTION:

Date Paste and Macerated Dates from our US supplier conform to all U.S.D.A. standards and meet the requirements of the Food, Drug and Cosmetic Act as interpreted by the F.D.A. Organic products are certified as USDA National Organic Program (NOP). Both the Macerated and Date Paste are made from pure dates that are inspected by the USDA.

All raw dates are first cleaned, Metal Detected, hydrated or heated with controlled heat to reach the proper moisture content and mechanically pitted. Macerated dates are pitted and crushed dates that are used in applications where the smoothness of the paste is not desired. Date Paste is made from these Macerated dates and ground and extruded into a paste for a smoother texture.

- Raw dates are inspected by U.S.D.A. prior to processing.
- Odor: Free of any fermented or sour smell.
- Flavor: Free from off or objectionable flavors, should not have an after taste or artificial taste.

STATEMENTS:

- No chemicals or preservatives added
- Non-G.M.O
- No Allergens
- NOP Organic
- Kosher Certified
- Gluten Free



DATE PASTE



MACERATED DATES

APPLICATIONS:

Used as a healthy ingredient alternative in many bakery mixes and other confections which require the fruit to remain firm and provide visual identity:

- Cakes
- Cookies
- Breads
- Muffins
- Date Shakes
- Health Bars
- Pies

PRODUCT CHARACTERISTICS

Property	Date Paste		Macerated	
	Min	Max	Min	Max
Moisture	21%	24%	18%	21%
Density (g/ml)	1.35	1.45	--	--
Aw (Water Activity)	--	0.75	--	0.75
Live Infestation	--	None	--	None
Pit Fragments per 2,000 lbs (Typical = 0)	--	1	--	2
Whole Calyx per pound (Typical = 0)	--	0	--	2
Size (extrusion Hole)	3/32"	3/32"	--	--
Ferrous and Non Ferrous Metal Detection	--	3.0mm	--	3.0mm
Stainless Steel Metal Detection	--	3.0mm	--	3.0mm

MICROBIOLOGICAL

Property	Maximum	Units	Method
Standard Plate Count	50,000	/gram	AOAC
Coli form	< 100	/gram	AOAC
E.Coli	< 10	/gram	AOAC
Salmonella	Negative	per 25/gram	AOAC
Staphylococci - Coagulase Positive	< 10	/gram	AOAC
Yeast & Mold Total	10,000	/gram	FDA-BAM

NUTRITIONAL INFORMATION

Nutritional information per 100g sample

Proximate Nutrients	Date Paste Macerated
Calories	309 Cal/100g
Calories from fat	4 Cal/100g
Total Fat	0 %
Saturated Fat	0 %
Mono Saturated Fat	0 %
Poly Saturated Fat	0 %
Trans fat	0 %
Sodium	9 mg/100g
Potassium	618 mg/100g
Carbohydrate, Total	75 %
Total Dietary Fiber	12 %
Total Sugars	61 %
Fructose	31 %
Glucose	30 %
Sucrose	0 %
Maltose	0 %

Lactose	0 %
Protein	2 %
Total Beta Carotene	0 IU/100g
Total Carotenes	0 IU/100g
Alpha-Carotene	Not Detected
All-trans Beta Carotene	Not Detected
cis-Beta-Carotenes	Not Detected
Vitamin C	< 1 mg/100g
Calcium	38 mg/100g
Iron	3 mg/100g
Cholesterol	< 1 mg/100g

PRODUCT MATRIX

Item#	Description	Ingredients Declaration	Net (Kg)	Ship (Kg)
I80405900	Macerated	Aseel Dates	18.14	18.82
I80505900	Date Paste	Aseel Dates	22.68	23.36
I82405900	100% Organic Macerated	Aseel Dates	18.14	18.82
I82505900	100% Organic Date Paste	Aseel Dates	22.68	23.36

Notes:

- A. Carton Size: **15.25" x 11.75" x 7.5"**, tested at 275 lb. BMC, lined with a 2 mil Low Density Polyethylene Liner.
- B. Carton Labels: Include Product Description, Julian Date Production Lot Code (DV1234XX), and Country of Origin.
- C. Allergen Disclaimer: Products containing Almonds and Coconut are processed and packed on separate production lines but are contained in the same facility.
- D. Minimum orders may be required.

STORAGE AND SHIPPING

Property	Minimum	Maximum
Recommended Shipping Temperature (max 7 day transit)	3°C	26°C
Recommended Storage Temperature (Refrigeration or Freeze)	-20°C	7°C
Shelf Life at 7°C	--	6 Months
Shelf Life at -20°C	--	1 year