

DATA SPECIFICATIONS

dried fruits

Dates

Dried fruit



Product description

Ready to eat. Dates are pitted, manually inspected to remove foreign materials, magnetically screened, pass through the X-ray sorter and metal detector. Sorbate is used as an antimicrobial during rehydration.

Packing Details, Shelf-life and storage

Doypacks; on pallets; 12 months; Storage under clean, dry and well ventilated conditions. (Best storage at 8°C, max. 60% RH)

Sensoric

Brown to dark brown; Typical; Could be sticky due to its sugar content.

Country of Origin

Iran, Iraq, Pakistan, Tunis



MICROBIOLOGICAL STANDARDS

Moulds and Yeasts	max. 5000 cfu/g
Coliforms	max. < 100 cfu/g
E.Coli	max. < 10 cfu/g
Salmonella	negative

PHYSICAL AND CHEMICAL STANDARDS

Moisture	max. 22%
Water activity	max. 0.80
damaged	max. 6%
Dirty	max. 1.5%
dormant infestation	max. 0.5%
Foreign materials	0.01%
Sulphur dioxide	negative

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.