



Product Specification - Chopped Dates Grade A

1. Product Information

Item	Description
Product Name	Chopped Dates rolled in Rice Flour*
Product Code	SUFL7220
Ingredients	Pitted Dates (95%), Rice Flour* (5%)
Quality	<u>Macerated, Laser Sorted, Machine Chopped, Hair burner, X-Ray Scanned & Metal Detected.</u> Dates are harvested at the appropriate state of maturity, sorted and cleaned to remove defective fruit and extraneous material, Chopped, and packed in suitable packaging to assure preservation and protection of the product. Dark brown in appearance, with a characteristic, fruity flavour.
Origin	Pakistan/UAE

*Sugar rolled (with Dextrose) is also available upon customer request.

2. Organoleptic Properties

Item	Description
Appearance	Typical Date Appearance, Free flowing
Colour	Light to Dark brown
Colour Variation	Max 20% by count of dates
Torn Skin (Flesh not exposed)	Not more than 10%
De-Shapped	Not more than 10%
Flavour & Aroma	Sweet, no bitter flavors with natural odors

3. Allergens

Component	In Product	Processed in Same Equipment	Handeled on Site
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



Product Specification - Chopped Dates Grade A

4. Other Foods Intolerance Table

Component	In Product	Processed in Same Equipment	Handeled on Site
Maize & Maize Derivatives	No	No	No
Fruit & Fruit Derivatives	Yes (Dates)	Yes (Dates)	Yes (Dates)
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	No	No
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

5. Nutritional data

Nutrient Parameter	Typical value (per 100 g)	Nutrient Parameter	Typical value (per 100 g)
Energy	1474 kJ / 352 kcal	Total Carbohydrate	66.0 g
Protein	2.4 g	of which sugars	58.0 g
Total Fat	0.6 g	glucose	28.1 g
of which saturates	0.3 g	fructose	29.9 g
of which mono-unsaturates	0.2 g	Vitamins and Minerals	0.93 mg
of which poly-unsaturates	0.1 g	Dietary Fibre	7.5 g

6. Physical Properties

Physical Parameters	REMARKS	
	Target	Achieved
Size	Typical Size 8x10mm - (Also available in sizes 6x4mm, 6x6mm, 6x8mm, 6x10mm)	
Date Stones & Pits	Nil	Max 1 Pit / 2 Fragments per 500kg
Allowances	Not more than a total of 5%, by weight of the dates may be Lack of Pollination, Black Nose, Side spot, Black scald, Improper Ripening and other defects.	
Limitation	Not more than a total of 5% by weight of the dates be the following: Souring, Mold, Dirt, Insect Infestation, Decay (Max.0.25%). Accumalatively Allowance and Limitation shoud not exceed 6%	
Straw, Stem, leaf etc	Nil	Max 1 pcs per Carton
Foreign Matter (Glass, plastic etc)	Nil	Absent
Dead Infestation	Nil	2 pcs per 500 kg
Live Infestation	Nil	Absent
Hair	Nil	1 Per 100 kg
Metal Detection	Nil	Detect minimum, Ferrous: 2.5mm, Non-Ferrous: Cu 3.5mm & Al 2.5mm Stainless Steel: 3mm (or according to processing site criteria)
Unclosed	Nil	1%
Mechanically Damaged	Nil	2%
Unripe (Premature), Black	Nil	0.5%
Mineral Stones	Nil	Have the possibility of imbedded mineral stone in fruit which is not detectable by X-ray and visible with a naked eye. Therefore the possibility of mineral stones in these varieties cannot be ruled out. We do apply all the efforts at procurement stage to lift only sound dates and processing is also done carefully in order to minimize these mineral stones.



Product Specification - Chopped Dates Grade A

7. Chemical Properties

Criteria	Limit
Moisture	18% Max (13-18%)
Ochratoxin A	<10 ug/kg
Aflatoxin B1	<2 ug/kg
Total Aflatoxin	<4 ug/kg

8. Microbiological Properties

Criteria	Limit
Total Mould	<1000 cfu/g
Total Yeast	<1000 cfu/g
Aerobic Plate Count	<10 ⁵ cfu/g
E-Coli	<10 cfu/g
Total Coliforms (Enterobacteriaceae)	<100 cfu/g
Salmonella	Absent in 125g
Listeria	Nil
Staphylococcus	Nil

9. Additional Parameters

Criteria	Limit
Heavy Metals	
Lead	<0.25 mg/kg
Cadmium	<0.1 mg/kg
Chromium	<0.1 mg/kg
Mercury	<0.1 mg/kg
Pesticide 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

10. Specific Dietary Requirements

11. Product Suitability	Yes / No
Halal	Yes
Kosher	Yes

12. GMO/Irradiated Information

- We confirm that this product has not been produced from GMO or does not contain any genetically modified organisms in accordance with current EU Regulation (EC) No. 1830/2003 and 1829/2003 with regards to the control and use of genetically modified organisms
- We confirm that this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation in accordance with EC directive 1999/2.



Product Specification - Chopped Dates Grade A

13. Shelf Life and Storage Conditions

- Recommended storage conditions are ambient, dry, away from direct sunlight with maximum temperature of 0 – 10°C & relative humidity 65%;
- Under specified storage conditions, the shelf life is 18 months from production date;
- Under specified storage conditions, the shelf life for opened packaging is 1 month;
- This product is prone to moisture, infestation, reabsorption, colour, texture and taste change due to relative humidity and emperature change during storage & packaging integrity Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & usage conditions;
- The assessment to extend the shelf life of product beyond the best before end date declared on the label is at our clients' own shelf life protocol/testing and sole discretion.

14. Packaging Details

- The product will be packed in 10Kg/12.5kg boxes, all food contact materials will be food grade with the overall packaging having sufficient strength and stability complying with EU Regulation No. EC 1935/2004.

15. Product Warranty Statement

- Certificate of conformance to the original specification is available upon request prior to delivery of the product. The product has long shelf life and is traded throughout the year. The product is prone to moisture, infestation, reabsorption, colour, texture and taste change based on the storage and packaging conditions. The suitability of the poduct for intended use must be checked by the buyer prior to use. Sarhara UK Foods Limited cannot be held liable for consequences of specific use of the product neither it accepts any responsibility for the usage of the product beyond stated shelf life.

Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
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	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO