

## 1. Product Information

Item	Description
Product Name	Date Paste
Variety Species	Zahedi Date - Fruit of the Phoenix Dactylifera variety
Raw Material	Dates
Grade	Various grades of Zaheedi dates
Product Code	SUFL7212
Ingredients	100 % Natural Dates (No Additive or Preservative included)
Allergens	No

# 2. Organoleptic Properties

ltem	Description	
Appearance	Homogenous smooth date paste	
Colour	Medium to brown	
Aroma	Sweet, typical date aroma without any foreign smell or off- odour	
Taste	Very sweet, typical date taste, free from off or objectionable flavors	
Texture	Soft and smooth	

## 3. Finished Product Tests Critical to Product

Item	Tolorance
Pit Pieces/ Fragments (Sieve size)	0, < 1.5mm
Soft foreign material	0, < 1.5mm
Metal	0 – See detection criteria below
Detect minimum – Metal Detector	1.5mm Ferrous, 2.0mm Non Ferrous, 3.0mm Stainless Steel
Moisture	≤20 % by mass
Water Activity	≤0.65

#### 4. Packaging

Item	Description
Unit Size	10Кg
Packaging Format	LD Bags, Master Cartons
Packaging Material	Food Grade LD Bags, 5 Ply Cartons
Packaging Dimensions	480 x 285 x 156 mm
Shelf Life	18 Months from production Date
Recommended Storage	Ambient Dry Environment ( < 21degC - ideal)

#### 5. Special Dietary Requirements

Product is suitable for	Yes/No
Ovo – lacto vegetarians	Yes
Vegans	Yes
Halal Diets	Yes
Coeliacs	Yes
Lactose Intolerant	Yes
Nut and sesame allergy sufferers	Yes



## 6. Nutritional Facts

ENERGY (per	ENERGY (per 100g)		
ENERGY	304	Kcal	
CARBOHYDRATES	77.78	g	
SUGAR	73	g	
PROTIEN	2.58	g	
TOTAL FAT	0.25	g	
SATURATED FAT	<0.1	g	
FIBER	5.75	g	
SODIUM	0.0097	g	
VITAN	VITAMINS		
VITAMIN(A)	0.087	IU/Kg	
VITAMIN B8 (BIOTIN)	1.44	mg/100 g	
ASCORBIC ACID	6.11	mg/Kg	

## 7. Genetically Modified Organisms (GMO)

Does The Product Or Any Of Its Ingredients Contain Any Genetically Modified Material – Whether Viable Or Not?	No
Is The Product Or Any Of Its Ingredients Produced From, But Not Containing, Any Genetically Modified Material – Whether Viable?	No
Has The Product Or Any Of Its Ingredients Been Significantly Changed As A Consequence of The Use of Genetic Modification?	No
Have Genetically Modified Organisms Been Used As Processing Aids Or Additives To Produce Processing Aids Or Additives Used In Conjunction With The Production Of The Food Or Any Of Its Ingredients?	No
GM status continued - does the product contain any of the following ingredients Is the ingredient sourced from soya ? Soya Flour/ Soya Milk / Tofu/ Bean Curds/ Soya Curds/ Soy extracts/ Tempeh/ Soya Grits/ Soya Fibre/ Soya Protein Isolate / Concentrates Soya Lecithin / Soya Oil/ Soy Sauce/ Black Bean Sauce Textured Vegetable Protein / Hydrolysed Vegetable Protein/ Miso/ Is the ingredient sourced from maize? Maize Flour / Maize Grits/ Maize / Maize Starch Glycerides / Maize Oil/ Corn Oil/Modified Maize Starch/ Corn Syrup/Corn grits/ Corn Syrup Solids/ Corn Fibre/ Sweetcorn/ Maltodextrins / Glucose Syrup / Glucose / Dextrin /Dextrose / Fructose / Xanthan Gum Monosodium Glutamate / Citric Acid / Sodium Citrate / Ascorbic Acid / Ascorbates / Caramel (From Glucose Syrup) Aspartame/ Caramel/ Ethanol/ Hemicellulase/ Isoglucose/ Lactic Acid/ Masa Flour/ Polenta/ Polydextrose/ Polyols/ Sorbitol / Citrates/ Glucono delta lactone/	No No No No Not Applicable Not Applicable Not Applicable Not Applicable
If from Soya / Maize is the product produced from non GM / IP crop? Who is the supplier and what is the origin of the material? Has the supplier / manufacturer been assessed by a 3rd party assessor in relation to Non-GM / IP status? Has the supplier / manufacturer of the material / ingeredient received valid IT (VALIDIT.COM) approval?	Not Applicable

## 8. Chemical & Microbiological Properties and Specific Testing

Criteria	Maximum Quantity
Aflatoxins	<2-4 ppb.
Pesticides Residue	None Detected
Yeast & Mould	1,000 cfu/g
E. Coli	<10 cfu/g
Salmonella	Absent in 25g



#### 9. Shelf Life and Storage Conditions

- Recommended storage conditions are cool, dry away from direct sunlight with max. temperature: <21°C (ideal);
- Under specified storage conditions, the Shelf life for date paste is 18 months from production date;
- 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.

#### **10. 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 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.

When purchased in large quantities which comes in full supplier box, then manfacturer allergen policies apply. When ordered in quanitites re-packaged by us, Nuts in Bulk allergen policies apply.				
Allergens	Manufacturer		Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	NO	NO	NO	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO

Agreement of Specification – If no signed copy of this specification is received within 28 days of issue to the Customer then this will be considered accepted.			
Supplier Name	NutsinBulk	Customer Name	
Name	Yamini	Name	
Signature		Signature	
(on behalf of SFUL)		(on behalf of Customer)	
Position	Quality Manager	Position	
Date		Date	