

1. Product Information

Item	Description	
Product Name	Pitted Sayer Date	
Product Code	SUFL7201	
Ingredients	Pitted Sayer/Sair Dates (No Additive or Preservative included) (99.5% to 99.7% date – 0.3% to 0.5% sunflower oil)	
Quality	Washed, Double Cleaned, Vibration Sorted, Hand Pitted, Selected on Belt, Hand Picked, Vacuum Fumigated, Metal Detected, Inspected and Approved	
Coated by (Optional)	Sunflower oil	
Fumigation by	2g PH ₃ /m ³ For 4d @ 16-25 °C 2g PH ₃ /m ³ For 3d @ over 25 °C	

2. Organoleptic Properties

Item	Description	
Appearance	Composed of date with the general appearance of the representative type	
Colour	Dark brown	
Smell	Typical date aroma without any foreign smell or off- odour	
Taste	Typical date taste without any foreign taste	
Texture	Firm, not sticky, free-flowing	

3. Allergens

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



4. Nutritional data

Nutrient Parameter	Typical value (per 100 g)	Nutrient Parameter	Typical value (per 100 g)
Energy	1367 kJ / 358 kcal	Total Carbohydrate	73.6 g
Protein	2.4 g	of which sugars	73.6 g
Total Fat	0.2 g	Salt	0.02 g
of which saturated	0.1 g	Dietary Fibre	8.5 g
of which mono-unsaturated	0.1 g	Ash	2.3 g
of which poly-unsaturated	Traces	Vitamins and Minerals *	
Total Sugars	71.7 g	Na (Sodium)	0.007 g
Glucose	35.2 g		
Fructose	36.5 g		
Sucrose	Traces		

5. **Physical Properties**

Physical Parameters	REMARKS		
,	Target	Achieved	
Mixed the lower grades	Nil	4%	
Skin	Traces	Traces	
Whole Pits	Nil	MAX 0.25% (1Pit / 400 Pieces Dates) & (5 Pits / 10 Kg Carton)	
Broken Pits	Nil	Nil	
Attached Cap Stems/Calyx Ends	Nil	5 per 10 kg carton	
Loose Cap	Nil	MAX 0.25% (1 Cap/400 Pieces Dates) & (5 Caps / 10 Kg Carton)	
Dead Infestation	Nil	4% (4 per 100 Pieces Dates)	
Live Infestation	Nil	Nil	
Insect Contamination / Dirt	Nil	2% (2 per 100 Piece Dates)	
Foreign Material: (i.e. Hair, Straw, etc.)	Nil	MAX 0.25% (1 Pieces/400 Pieces Dates) & (5 Pieces/ 10 Kg Carton)	
Moisture	12-14%	14±2% % Max	
Other Varieties	Nil	Nil	
Metal Detection	Nil	Detect minimum, Ferrous: 2.5mm Non-Ferrous: Cu 3.5mm & Al 2.5mm Stainless Steel: 3mm	
Unclosed	Nil	1%	
Mechanically Damaged	Nil	2%	
Unripe (Premature), Black	Nil	0.5%	

6. Chemical Properties

Criteria	Maximum Quantity	
Ochratoxin A	10 ppb Max.	
Aflatoxin B1	2 ppb Max.	
Aflatoxin Total	4 ppb Max.	



7. Microbiological Properties

Microbiological Properties	REMARKS		
inicioniological Properties	Target	Achieved	
TVC	10³ cfu/g	10 ⁴ cfu/g	
Yeast & Mould	1,000 cfu/g	10,000 cfu/g	
Total Coliforms (Enterobacteriaceae)	100 cfu/g	1,000 cfu/g	
E. Coli	Absent in 25g		
Salmonella	Absent in 25g		
Listeria Monocytogenes	100 cfu/g end of shelf life		

8. Specific Dietary Requirements

Product Suitability	Yes / No
Vegetarians	YES
Ovo-Lacto Vegetarians	YES
Vegans	YES
Halal	YES (Certified)
Kosher	YES (Certified)
Coeliac	YES
Lactose Intolerant	YES
Nut and sesame allergy sufferers	YES

9. **GMO/Irradiated Information**

- We confirm that this product SUFL7201 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 SUFL7201 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.

10. Shelf Life and Storage Conditions

- Recommended storage conditions are ambient, dry, away from direct sunlight with maximum temperature of 15°C & Relative relative humidity 65%;
- Under specified storage conditions, the Shelf life for pitted Sayer/Sair date 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 trelative 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.

11. Packaging Details

• The product will be packed in 10Kg 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.



12. 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.