



# CHOPPED DRIED DATES FINAL PRODUCT SPECIFICATION

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## 1. GENERAL INFORMATION

<b>PRODUCT NAME:</b>	Chopped Dried Dates
<b>PRODUCT DESCRIPTION:</b>	Diced dates are prepared from palm dates (ex. Phoenix dactylifera) harvested at the appropriate state of maturity, freshly pitted, chopped and lightly covered & rolled in rice flour.

## 2. PRODUCT COMPOSITION

INGREDIENT NAME	FUNCTION	COUNTRY OF ORIGIN	PERCENTAGE ( %)
1. Chopped Dried Dates	Fruit	Pakistan-Iran	95
2. Rice Flour*	Coating agent	Turkey	5

\* Rice Flour to be heat treated and absent from Gluten.

## 3. ORGANOLEPTIC CHARACTERISTICS

<b>ODOR:</b>	aroma of dates with no objectionable odour and taste.
<b>FLAVOR:</b>	Typical caramel sweet taste
<b>APPEARANCE:</b>	Chopped cubes of amber to brown dates with minimal but evident fine white powder of rice flour.
<b>COLOR:</b>	Brown to dark brown
<b>TEXTURE:</b>	Firm texture, not sticky, free flowing

## 4. PHYSICAL PARAMETERS

PARAMETER	SPECIFICATION	TEST METHOD
Size	Variable according to customer demand	Visual Inspection
Fruit above the sieve (Sieve size 12 mm)	max 15%	Visual Inspection
Fruit under the sieve (Sieve size 4 mm)	max 15%	Visual Inspection
Tree straws ( per 100 g)	max 2/3 pcs	Visual Inspection
Visible Moulds ( per 100 g)	max 1%	Visual Inspection
Fruit Stones ( per ton)	max. 3 pieces	Visual Inspection
Mineral Stones (>4mm per ton)	max. 1 pieces	Visual Inspection
Pits / capstems	Max 2 pieces/box	Visual Inspection
Non-hazardous foreign matter (EVM)	max 1 pieces/box	Visual Inspection
Dangerous foreign materials *	Absent	Visual Inspection
Live insects	Absent	Visual Inspection

\* As a dangerous foreign substance (glass, plastic, metal, wood, etc.)

## 5. CHEMICAL PARAMETERS

PARAMETER	SPECIFICATION	METHOD-FREQUENCY	TEST
Moisture	12-18%	DFA- Every batch	Internal laboratory
Water Activity (Aw)	max 0.75	Every batch	Internal laboratory
Aflatoxin B1	2 ppb	Monthly	Accredited laboratory
Aflatoxin B1+B2+G1+G2	4 ppb	Monthly	Accredited laboratory
Sulphurdioxide	≤10 ppm	Monthly	Internal laboratory
Pesticide	EC No: 396/2005		
Heavy Metal	EC No: 1881/2006		

## 6. MICROBIOLOGICAL PARAMETERS

PARAMETER	SPECIFICATION	METHOD-FREQUENCY	TEST
Total Viable Count	<10000 cfu/g	Every batch	Accredited laboratory
Mold	<5000 cfu/g	Every batch	Accredited laboratory
Yeast	<5000 cfu/g	Every batch	Accredited laboratory
E.Coli	Not Detected in 10 g	Every batch	Accredited laboratory
Enterobacteriaceae	<10 cfu/g	Every batch	Accredited laboratory
Salmonella	Absent in 25 g	Every batch	Accredited laboratory

## 7. HACCP

<b>Laser Scanner (CCP 1, packaging line)</b>	Challenged with 11 different color of plastics used in the factory four times a day (white, yellow, green, red, blue, grey, orange, purple, transparent, pink and black)
<b>X-Ray (CCP2, packaging line )</b>	Challenged with four test cards four times a day (4 mm Ceramic, 3 mm Glass, 1*3 mm Metal Wire, 1.5 mm Stainless Steel)
<b>Inline Metal Detector (CCP 3, packaging line )</b>	Challenged with three test pieces four times a day (1 mm Fe, 1.2 mm Non-Fe, 1.5 mm Stainless Steel, 20 mm screw)
<b>Box Metal Detector (CCP4, packaging line)</b>	Challenged with four test cards four times a day (2 mm Fe, 2.5 mm Non-Fe, 3 mm Stainless Steel, metal embedded band aid)

## 8. PACKAGING MATERIAL

<b>Primary Packaging (Bulk)</b>	Low density polyethylene with a one layer thickness of 45 micron
<b>Primary Packaging (Retail)</b>	Laminated OPP+CPP/OPP+OPP/OPP+PET
<b>Secondary Packaging</b>	Cartonboard box
<b>Tape color</b>	blue tape
<b>Net Weight</b>	12.5 kg

## 9. ADDITIONAL LABELLING REQUIREMENTS OTHER THAN STANDARD LABEL

<b>Must</b>	-
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## 10. STORAGE AND TRANSPORT

<b>Storage</b>	Ambient tempure, at dry cool place
<b>Best Before</b>	12 months
<b>Intended Use</b>	For bakery products, bread, and chocolate production and also as a snack itself
<b>Health care</b>	Diabetic patients should consume limited.
<b>Shipment type</b>	Bulk/Wooden Pallets/Plastic Pallets
<b>Distribution</b>	Sea Container/Road Transport (Ambient temperature transport)
<b>Fumigation</b>	In transit fumigation via Magnesium Phosphide plate (1 plate per 20 feet container)

## 11. ALLERGEN INFORMATION

Allergens	Present in the product	Present in other products manufactured in the same line	Present in the same manufacturing plant
<b>Peanuts or Derivatives</b> – e.g. groundnuts, peanut meal, peanut butter, peanut oil, peanut proteins, mandelonas	N	N	N
<b>Tree Nuts or Derivatives</b> – e.g. almonds, pecans, walnuts, brazil nuts, hazelnuts, pine nuts, pistachios, macadamia, cashew, almond oil, marzipan	N	N	N
<b>Sesame Seeds or Derivatives</b> – e.g. sesame oil, paste	N	N	N
<b>Milk or Derivatives</b> – e.g. whey, butter, casein, lactose, yogurt powder	N	N	N
<b>Egg or Derivatives</b> – e.g. egg powder, egg protein isolates, yolks	N	N	N
<b>Fish or Derivatives</b> – e.g. fish pro teins, oils, extracts	N	N	N
<b>Crustaceans</b> – e.g. shrimp, lobster, crab, crayfish and <b>Shell Fish</b> – e.g. mussels, snails, cockle, scallops, oysters, or <b>their Derivatives</b> e.g. extracts	N	N	N
<b>Soy and Derivatives</b> – e.g. soy protein, soy lecithin, tofu, soy sauce, soy isolates	N	N	N
<b>Wheat, triticale or their derivatives</b> , e.g. spelt, durum, wheat flour, kamut, rye, barley, oats triticale, seasonings, flavour	N	N	N
<b>Gluten and source other than wheat</b> - includes gluten protein or modified gluten protein from wheat, barley, oats, rye, triticale, kamut, spelt, or any part thereof	N	N	N
<b>Sulphites [&gt; 10 ppm]</b> – e.g. sulphur dioxide, sodiummetabisulphite, sodium sulphite, etc.	N	Y	Y
<b>Mustard or Derivatives</b> – e.g. mustard seeds, flour	N	N	N
<b>Lupin and derivatives</b> – includes lupin flour, seeds, flavorings	N	N	N
<b>Celery and derivatives</b> – includes celery root, seeds, seasonings	N	N	N

**12. NUTRITIONAL INFORMATION / 100 g**

Energy	312 kcal
Protein	2,3 g
Total Fat	0,1 g
Carbonhydrate	70,2 g
Total Sugar	70,2 g
Total Dietary fiber	10,9 g
Salt	0,2 g

**13. LEGAL REQUIREMENTS**

**We guarantee that all of our products conform to both Turkish Food Codex and Eu legislations listed below:**

**Pesticides:** EC 396/2005

**Heavy Metals and Mycotoxins:** EC 1881/2006

**GMO:** According to EC 1829/2003 and EC 1830/2003

**Food contact material:** EU Regulation No: 1935/2004, 2023/2006 and EU Commision Directive 2002/72

Company Authorized Personnel

Customer Authorized