



Product Specification – Date Syrup

1. Product Information

| Aspect | Description |
|----------------------------|---|
| Product Name | Premium Date Syrup |
| Product Code | SUFL7247 |
| Product Description | Thick dark brown and sweet syrup extracted from natural dates |
| Variety Species | Dates - Fruit of the Phoenix Dactylifera variety |
| Raw Material | Dates |
| Grade | Various grades of Bahri dates |
| Ingredients | 100 % Natural Dates (No Additive or Preservative included) |
| Allergens | No |

2. Organoleptic Properties

| Aspect | Description |
|-----------------|---|
| Colour | Dark Brown color syrup |
| Flavor | Very Sweet |
| Aroma | Characteristic odor without any off notes |
| Taste | Very sweet, typical date taste, free from objectionable flavors |
| Brix | 74% - 77% soluble solid concentration |
| Moisture | 20% - 25% |
| pH | 4.0 - 5.0 |
| Acidity | < 1% |

3. Packaging

| Aspect | Description |
|----------------------------|--|
| Package | 1400Kg HDPE IBC Drum with Sealed Cap |
| Package | 280 kg HDPE Drum with Sealed Cap and LDPE Liner |
| Package | 25 kg Food Grade Polypropylene Plastic Bucket with Sealed Cap and LDPE Blue Liner |
| Shelf Life | 18 Months from Production Date |
| Recommended Storage | Ambient Dry Environment, away from direct sunlight (18°C to 24°C) (Do not refrigerate or freeze) |

4. Country of Origin:

- United Arab Emirates

5. Nutritional Facts

| Value (per 100g) | | Units |
|------------------|-------|-------|
| ENERGY | 1262 | KJ |
| ENERGY | 301 | Kcal |
| SUGAR | 65 | g |
| Fructose | 31.57 | g |
| Glucose | 32.96 | g |
| Sucrose | 0.67 | g |
| CARBOHYDRATES | 73.01 | g |
| PROTEIN | 1.09 | g |
| TOTAL FAT | 0.6 | g |
| Saturated Fat | < 0.1 | g |
| SALT CONTENT | 0.4 | g |

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| | | |
|-----------|--------|----|
| FIBER | 2.0 | g |
| SODIUM | 12.48 | mg |
| CALCIUM | 54.82 | mg |
| POTASSIUM | 647.86 | mg |
| MAGNESIUM | 54.29 | mg |
| IRON | 1.2 | mg |

6. Preparation/Processing Procedure

Dates are cooked at 80-85 Degrees Celsius for one hour and then are de-stoned (seed removal), then are pushed through a filter to remove thick fibres and then evaporated at 80-85 degree Celsius for 2-2.5hours to the required brix level. The syrup is then filtered through a 100-micron mesh and then hot filled into primary storage to await further filling into the required package size.

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 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 / ingredient received valid IT (VALIDIT.COM) approval? | Not Applicable |

8. Chemical & Microbiological Properties

| Criteria | Maximum Quantity | Units |
|--------------------|------------------|----------|
| Total Aflatoxins | < 4 | µg/kg |
| Aflatoxin B1 | < 2 | µg/kg |
| Lead | < 0.1 | mg/Kg |
| Cadmium | < 0.05 | mg/Kg |
| Tin | < 0.05 | mg/Kg |
| Copper | < 0.05 | mg/Kg |
| Arsenic | < 0.05 | mg/Kg |
| Mercury | < 0.05 | mg/Kg |
| E. Coli | Not Detected | cfu/g |
| Salmonella | Negative | cfu/375g |
| Enterobacteriaceae | Not Detected | cfu/g |

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| | | |
|------------------------------|--------|-------|
| Mould | < 100 | cfu/g |
| Yeast | < 100 | cfu/g |
| A.P.C. (Aerobic Plate Count) | < 1000 | cfu/g |
| Total Coliforms | < 10 | cfu/g |
| Bacillus Cereus | < 10 | cfu/g |

9. Shelf Life and Storage Conditions

- Recommended storage conditions are cool, dry away from direct sunlight at temperatures between 18°C and 24°C
Do not refrigerate or freeze;
- 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 product is prone to colour, texture and taste change based on the storage and packaging conditions. The suitability of the product for intended use must be checked by the buyer prior to use. NutsinBulk 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.

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