

PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	06-02-2020			Printed date:	24/07/2023
Completed by	Quality Assurance Manager				

Product name	Dates Mazafati - 130012

Quality system	We are BRC certified.
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PRODUCT CHARACTERISTICS

General

Origin	Iran
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Product denomination (legal name)	English	Dates - Mazafati
Description of the product	Dates	
Description of the process	Cultivation, Transport, handling and storage.	

List of ingredients in descending order by magnitude of weight. <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	components	% in the recipe	functionality*	country of origin
	1.	Dates	100%	raw material
2.				
3.				
4.				
5.				
6.				

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Analytical / Organoleptical values

Organoleptic	
Appearance	Fresh and sound
Colour	Characteristic uniform brown dates
Flavour	Characteristic for dates, no foreign flavour
Odour	Characteristic for dates, no foreign odour
Texture	Fleshy

Analytical		Maximum
mycotoxins:	• aflatoxin B1	2ppb
	• aflatoxin tot.	4ppb

Microbiological	Maximum	Value	Method used to determine value

Physical	Maximum
extraneous matter	0.1%
impurities / foreign material	0.0%

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
				metal detector

Packaging	Carton box with inner PE bag
weight per colli	10 x 500 g

Physical form (e.g. powder, liquid)	Fruits
shelf life after production	12 months from production date under mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. 2 / 3°C

GMO & Novell Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

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HEALTH ISSUES

Nutritional information

Not available

Available

per 100 ml 100 g

energy	1090 kJ
	259 kcal
total proteins	1.72 g
• % vegetable source	
• % animal source	-
Total of carbohydrates	61.3 g
• sugars	55.9 g
• starch	-
• polyols	-
content of fibre	7.5 g
total content of fat	0.42 g
• % vegetable	
• % animal	-
• saturated fatty acids	0
• mono-unsaturated fatty acids	
• poly-unsaturated fatty acids	
• cholesterol	-
• trans-fatty acids	-
Calcium (Ca)	25 mg
Iron (Fe)	0.3 mg
Magnesium (Mg)	20 mg
Phosphorus (P)	30 mg
sodium (Na)	10 mg
potassium (K)	400 mg
Zinc (Zn)	0.2 mg
Copper (Cu)	0.1 mg
Manganese (Mn)	-
Selenium (Se)	-
Salt	

Allergen information

Please indicate presence or absence of listed allergens
 W: Recipe with
 -: Recipe without
 C: Can contain cross contamination

1.1	Wheat	-
1.2	Rye	-
1.3	Barley	-
1.4	Oats	-
1.5	Spelt	-
1.6	Kamut	-
1.7	Gluten	-
2.0	Shellfish	-
3.0	Egg	-
4.0	Fish	-
5.0	Groundnuts	-
6.0	Soya	-
7.0	Milk	-
8.1	Almonds	-
8.2	Hazelnuts	-
8.3	Walnuts	-
8.4	Cashewnuts	-
8.5	Pecans	-
8.6	Brazilnuts	-
8.7	Pistachios	-
8.8	Macadamia nuts	-
8.9	Nuts	-
9.0	Celery	-
10.0	Mustard	-
11.0	Sesame	-
12.0	Sulphur dioxide (E220-E228)	-
13.0	Lupine	-
14.0	Molluscs	-

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Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure

Send to:

Company name :

Person :

Department :

Date :

Signed & stamped:

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