



QUEENSWOOD

PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

PRODUCT:	Pitted Dates																																														
PRODUCT CODE:	DF200																																														
DESCRIPTION:	Premium quality pitted dates																																														
COUNTRY OF ORIGIN:	Iran																																														
PACKAGING:	Polythene liner inside a cardboard carton																																														
STORAGE CONDITIONS:	Store in cool, dry, hygienic conditions																																														
PHYSICAL & CHEMICAL PARAMETERS:	<table border="0"> <thead> <tr> <th></th> <th><u>Target</u></th> <th><u>Maximum</u></th> </tr> </thead> <tbody> <tr> <td>Skin:</td> <td>Traces</td> <td>Traces</td> </tr> <tr> <td>External Sugaring:</td> <td>None</td> <td>None</td> </tr> <tr> <td>Whole Pits:</td> <td>Nil</td> <td>250/mt</td> </tr> <tr> <td>Broken Pits:</td> <td>Nil</td> <td>250/mt</td> </tr> <tr> <td>Capstems/Calyx Ends:</td> <td>Nil</td> <td>2 in 100 dates (2%)</td> </tr> <tr> <td>Dead Insects:</td> <td>Nil</td> <td>1 in 100 dates (1%)</td> </tr> <tr> <td>Insect Contamination/Dirt:</td> <td>Nil</td> <td>6 in 100 dates (6%)</td> </tr> <tr> <td>Live Infestation:</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>EVM:</td> <td>Nil</td> <td>3 in 100 dates (3%)</td> </tr> <tr> <td>Other:</td> <td>Nil</td> <td>4 per 10kg</td> </tr> <tr> <td>Moisture:</td> <td>14%</td> <td>18%</td> </tr> <tr> <td>Total Aflatoxin:</td> <td>N/A</td> <td>2/4µg/kg</td> </tr> <tr> <td>Ochratoxin A:</td> <td>N/A</td> <td>3µg/kg</td> </tr> <tr> <td>Metal Detection:</td> <td colspan="2">3.0mm Ferrous 3.5mm Non Ferrous 5.5mm Stainless Steel</td> </tr> </tbody> </table>		<u>Target</u>	<u>Maximum</u>	Skin:	Traces	Traces	External Sugaring:	None	None	Whole Pits:	Nil	250/mt	Broken Pits:	Nil	250/mt	Capstems/Calyx Ends:	Nil	2 in 100 dates (2%)	Dead Insects:	Nil	1 in 100 dates (1%)	Insect Contamination/Dirt:	Nil	6 in 100 dates (6%)	Live Infestation:	Nil	Nil	EVM:	Nil	3 in 100 dates (3%)	Other:	Nil	4 per 10kg	Moisture:	14%	18%	Total Aflatoxin:	N/A	2/4µg/kg	Ochratoxin A:	N/A	3µg/kg	Metal Detection:	3.0mm Ferrous 3.5mm Non Ferrous 5.5mm Stainless Steel		
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NUTRITIONAL INFO:	<p>Typical Values per 100g</p> <p>Energy (kcal): 280</p> <p>Energy (kJ): 1172</p> <p>Protein: 1.0g</p> <p>Carbohydrates: 79.9g</p> <p><i>Of which sugars:</i> 79.9g</p> <p>Fibre: 1.5g</p> <p>Fat: 0.1g</p> <p><i>Of which saturated:</i> Trace</p> <p>Sodium: 10mg</p> <p>Source: Supplier</p>																																														

ORGANOLEPTIC PROPERTIES:	Appearance: Medium/dark brown in colour, with a glossy appearance Flavour/Odours: Very sweet, typical of dates with no off flavours or odours Texture: Firm, smooth texture of dates. Not shrivelled, fleshless or rubbery. Easy to chew. Easily broken up. Free flowing once separated
INGREDIENTS:	Dates (100%), Palm Oil (1%)
SHELF LIFE:	24 months from production if stored in correct conditions
LAST UPDATED:	August 2007
REFERENCE NO:	P100

Product: Pitted Dates DF200

Reference: P100

<u>Allergen</u>	<u>Contains Yes / No</u>	<u>Comments</u>
Cereal containing gluten	NO	
Crustaceans	NO	
Eggs	NO	
Fish	NO	
Peanuts	NO	
Soybeans	NO	
Milk or milk derivatives	NO	
Nuts / Nut Oil or Nut Derivatives	NO	
Celery	NO	
Mustard	NO	
Sesame Seeds	NO	
Sulphur Dioxide (SO ₂) and sulphites at >10mg/Kg or 10mg/L as expressed as SO ₂	NO	

Supplier - Queenswood Natural Foods Ltd.

Date: 09 08 07