

PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Chopped Dates
PRODUCT GRADE & SIZE:	RTU Grade & 8-12 mm
PACK SIZE:	12.5 Kg
BRAND NAME:	-
PRODUCT DESCRIPTION:	Diced dates are prepared from palm dates (ex. <i>Phoenix dactylifera</i>) harvested at the appropriate state of maturity, freshly pitted, chopped and lightly covered & rolled in rice flour.
COUNTRY OF MANUFACTURE:	Iran
ISSUE DATE:	004 (18-10-21)

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Dates	97% Min.	Ingredient	Iran	GMO Free
Rice flour	3% Max	Free Flowing/ Coating Agent	Iran	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients	Dates, Rice Flour

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	N/A	N/A	N/A

ALLERGEN TABLE				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS , tree nuts:	No	No	No	
CELERY , including celeriac and its derivatives	No	No	No	
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	Yes	Yes	SO2 is used for Golden & Green Raisins on site. Allergen Control Policy is in place.
LUPIN seeds or derivatives	No	No	No	

OTHER FOOD GROUPS INTOLERANCE TABLE					
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Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	Yes	Yes	Sunflower oil used as coating for whole dates.
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Gluten Free guarantee subject to testing < 20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1002	McCance and Widdowson's COFID 2021
Energy kcal	235	McCance and Widdowson's COFID 2021
Protein g	2.4	McCance and Widdowson's COFID 2021
Total Fat g	0.6	McCance and Widdowson's COFID 2021
of which saturated g	0.3	McCance and Widdowson's COFID 2021
of which mono-unsaturated g	0.3	McCance and Widdowson's COFID 2021
of which poly-unsaturated g	Trace	McCance and Widdowson's COFID 2021
Total Carbohydrate g	58.7	McCance and Widdowson's COFID 2021

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of which sugars	g	58	McCance and Widdowson's COFID 2021
of polyols	g	Trace	McCance and Widdowson's COFID 2021
of which starch	g	0.7	McCance and Widdowson's COFID 2021
Salt	g	0.0275	McCance and Widdowson's COFID 2021
Dietary Fibre	g	7.5	McCance and Widdowson's COFID 2021

PHYSICAL PARAMETERS

Size Type & Size	Pieces / Approx. 8-12 mm
Fruit Stones and Pits (per 10 carton)	1 pc Max.
Mineral Stones (per ton)	1 pc Max.
Calyxes (per 4 cartons)	1 pc Max
Hair (per ton)	1 pc Max
Live Infestation	Absent
Insect Fragments/Dead infestation (w/w)	0.2% Max.
Non-hazardous foreign matter (EVM) (w/w) (per ton)	1 pc Max.
Hazardous Foreign Matter (Glass, plastic, etc.)	Absent
Additional Extrinsic Foreign Bodies: None	

ORGANOLEPTIC PROPERTIES

Appearance	Brown to Dark Brown coated in white rice flour coating
Texture	FAQ of the season, firm texture, not sticky, free flowing
Flavour & Aroma	Typical caramel sweet taste & aroma of dates with no objectionable odour and taste.

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	< 50,000 cfu/g
Presumptive <i>Bacillus cereus</i>	<1,000 cfu/g
Total Mould Count	<10,000 cfu/g
Total Yeast Count	<10,000 cfu/g
Coliforms	<100 cfu/g
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent in 25 g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	16% Max
Aflatoxin B1	2 ppb Max.
Aflatoxin Total	4 ppb Max.
Additional Chemical Criteria: None	

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 18 months (Under recommended storage conditions)
Shelf life for Opened Product: 1 month (Under recommended storage conditions)
Recommended Storage Temperature (°C): 15°C Max and away from direct sunlight, strong odours, and infestation.
Recommended relative humidity range (%):65% Max

PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	LDPE (folded over)	Cardboard box sealed with Sellotape
Colour:	Blue	White

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Dimensions (LxWxH) mm:	750x500 (25-30 Micron)	405x270x155
Packaging Weight:	21g	550g
Label Position:	N/A	Side of the cardboard box
Label / Coding information:	N/A	Production Date, Best Before Date, Crop Year, product Name, Grade, Ingredient List, Net Weight
Coding example:	N/A	201617015

PALLETISATION AND WEIGHT CONTROL

Units per Layer:	10
Total Unit per Pallet:	80 x 12.5 Kg
Pallet Material:	Wood
Height of Finished Pallet:	1.6 M
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	12.5 Kg
Declared Weight on Label:	12.5 Kg

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of Chelmer Foods Ltd and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and Chelmer Foods Ltd. accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of Chelmer Foods

Version	004 (18-10-21)		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Buke WEAIRE	James WEAIRE	Charlotte Simpson
Position	Joint Technical Manager	Managing Director	Joint Technical Manager
Date	27-09-2021	06-10-21	13-10-21



PRODUCT SPECIFICATION

For and on behalf of Supplier / Customer	
Name	
Position	
Company	
Sign & Date	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

