

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|-----------------------------------------------------------|
| Product | Organic dates |
| Code | 18200 |
| Country of origin | Tunisia |
| Last update | 02-08-2018 |
| Date of issue | 27-06-2016 |
| This product is | Organic and not genetically modified or irradiated |

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|--------------------|-------------------------------------------|
| Production | |
| Ingredients | Organic dates; variety Deglet Nour |
| Additives | No additives |
| Process | Harvest, drying, pitting, packing |

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|-----------------------------|----------------------------|
| Sensorial properties | |
| Smell | Typical |
| Colour | Amber to brown |
| Taste | Sweet, fresh, honey |
| Appearance | Whole date |

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|------------------------|------------------------------------------|
| Packing | |
| Net content | 5 kg |
| Kind of packing | Cardboard box. With PE-inlet foil |

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|---------------------------|--------------------------------------------------------------------------------------|
| Shelf life | |
| Storage conditions | Cool and dry |
| Maximum shelf life | 4 á 5°C: 8 to 10 months after production -2°C: 12 months after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---------------------|-----------------|
| Energy | 1290 kJ 305 kcal | |
| Protein (g) | 2.5 | |
| Fat (g) | 0.5 | Saturated: 0.1 |
| Carbohydrates (g) | 69 | Sugars: 69 |
| Dietary fibre (g) | 7.1 | |
| Salt (g) | 0.0075 | |
| Moisture (%) | 16-19 | |

| Analytical properties | |
|------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Ashes (%) | 1.6 (USDA nutrient data laboratory) |
| Pits, whole and or fragments | Max 0.5% (max. one pit or fragment of pit in 200 dates) |
| Size (cm) | 3 – 5 |
| Calibration (pieces/kg) | 180 – 220 |
| Stones | This product is checked several times before leaving the producer. The absence of stones or stone fragments is despite the most advanced technical processing aids unavoidable. |

| Microbiological Properties | |
|----------------------------|-----------|
| Total Plate Count (cfu/g) | < 100.000 |
| Yeast (cfu/g) | < 10.000 |
| Mould (cfu/g) | < 10.000 |
| E. Coli (cfu/25g) | Absent |
| Salmonellae (cfu/25g) | Absent |

| Allergy list (+ = present, - = absent and * possible cross contamination) | | |
|---------------------------------------------------------------------------|---|------------------------------------------------------------------------|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) |
| Lactose or milk sugar | - | Peanutoil |
| (Chicken) egg | - | Sesame |
| Soya protein (-derivatives) | - | Sesame-oil |
| Soya oil | - | Glutamate (added E620-E625) |
| Gluten | - | Sulfite (E220-E228) |
| Wheat | - | Benzoic acid/Parabens (E210-E213) |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 |
| Beef (-derivatives) | - | Tartrazine (E102) |
| Pork (-derivatives) | - | Cinnamon |
| Chicken (-derivatives) | - | Vanillin |
| Fish | - | Coriander |
| Shell-fish | - | Celery |
| Corn /Maize (-derivatives) | - | Umbelliferae |
| Cocoa | - | Carrot |
| Yeast | - | Lupine |
| Pulses | - | Mustard |
| Nuts (-derivates) | - | Mollusc (- derivates) |
| Nut-oil | - | |

| Acceptable for: | |
|---------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |
| Ecosocial certified | No |

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| Use | This product is checked several times before leaving the producer. The absence of stones or stone fragments is besides the most advanced technical processing aids unavoidable. A possible generation of sugar at the surface derives from the fruit and does not reduce the worth of enjoyment. |
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