

PRODUCT INFORMATION

See also www.organic.nl

Product	Diced dates 5x5mm
Code	18201
Certificate	DE-OKO-006
Country of origin	Tunesia
Last update	12-7-2016
Date of issue	12-7-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Dates chopped*, rice flour*
Additives	No additives
Process	The dates are harvested, sorted, washed and steamed for 1-2 h for supporting the sugaring process. Subsequently the dates are dried at 65 °C for 1-2 h. Then the dates are pitted by hand then sliced and finally packaged. Heating >40°C: Yes

Sensorial properties	
Smell	The dates have a typically smell and taste without any foreign smell or taste and are easy to separate
Colour	Brownish dates with soft texture without discolourisations with riceflour.
Taste	The dates have a typically smell and taste without any foreign smell or taste and are easy to separate
Appearance	Mature, sliced, brownish dates with soft texture without discolourisations with riceflour. The amount of riceflour is varying between 2% and 5%.

Packing	
Net content	5 kg
Kind of packing	Carton box with plastic innerbag

Shelflife	
Storage conditions	Cool (<15 °C) and dry. After opening <10 °C.
Maximum shelflife	12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1243 KJ 294 Kcal	
Protein (g)	1.90	
Fat (g)	0.50	Saturated: 0.10 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	65.10	Sugars: 63.70
Dietary fibre (g)	8.7	
Moisture (g)	< 20.00	
Salt (g)	0.088	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Water activity:	< 0.65
Radioactivity	< 5 bq/kg
Organic acids	1,20g (per 100g)
Impurities:	Impurities: Total impurities: < 0,100 % Stones, hard material <5mm (%): < 0,001 % Stones, hard material >5mm: < 0,0010 % Kernels: 0,000 % Nat. soft material: < 0,01 %

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
Enterobacteriaceae	< 100
E. Coli (cfu/g)	< 10
Salmonella (cfu/50g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * 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	No

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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