



## Product Specification – Date Powder

### 1. Product Information:

| Aspect                     | Description  |
|----------------------------|--|
| <b>Product Name</b>        | Date Powder  |
| <b>Product Code</b>        | SUFL-7316  |
| <b>Product Description</b> | Dried Date fruit ground to produce a pale golden-brown powder. Oven dried dates are ground, sieved, and packed in heat sealed PE food grade bags. Packed goods are passed through Metal Detector for metal inspection. |
| <b>Particle Size</b>       | 200 – 700 Micron   |
| <b>Ingredients</b>         | Dates  |

### 2. Packing:

| Aspect                    | Description                                       |
|---------------------------|---|
| <b>Unit Size</b>          | 10 kg   |
| <b>Number Per Outer</b>   | 1 x 10kg  |
| <b>Number Per Pallet</b>  | 100   |
| <b>Packaging Format</b>   | Heat Sealed LDPE bag in a corrugated carton       |
| <b>Packaging Material</b> | Corrugated Outer Box, Inner LDPE bags, Food Grade |

### 3. Nutritional Standards:

| Parameter     | Unit      | Secification per 100g | Method        |
|---------------|-----------|-----------------------|---------------|
| Energy        | KJ/100g   | 1602                  | Calculation   |
| Energy        | Kcal/100g | 383                   | Calculation   |
| Total Sugar   | g/100g    | 68.0                  | AOAC 980.13   |
| Fructose      | g/100g    | 7.0                   | HPLC          |
| Glucose       | g/100g    | 7.0                   | HPLC          |
| Sucrose       | g/100g    | 54.0                  | HPLC          |
| Protein       | g/100g    | 3.0                   | AOAC 950.48   |
| Carbohydrates | g/100g    | 92.0                  | By Difference |
| Total Fat     | g/100g    | 0.50                  | AOAC 948.22   |
| Saturated Fat | g/100g    | <0.50                 | AOAC 996.06   |
| Fiber         | g/100g    | 7.0                   | AOAC 935.53   |
| Total Ash     | g/100g    | 2.0                   | AOAC 935.153  |
| Salt Content  | g/100g    | 0.40                  | Titration     |
| Sodium        | Mg/100g   | 26.0                  | ICP-OES       |
| Potassium     | Mg/100g   | 704                   | ICP-OES       |
| Calcium       | Mg/100g   | 68.0                  | ICP-OES       |
| Magnesium     | Mg/100g   | 69.0                  | ICP-OES       |
| Iron          | Mg/100g   | <0.01                 | ICP-OES       |
| Phosphorous   | Mg/100g   | 10.0                  | ICP-OES       |
| Vitamin A     | Mg/kg     | <1                    | HPLC          |
| Vitamin B1    | Mg/kg     | <1                    | LCMS/MS       |
| Vitamin B2    | Mg/kg     | <1                    | LCMS/MS       |

### 4. Specific Testing Requirements:

| Parameter | Unit  | Secification per 100g | Method  |
|-----------|-------|-----------------------|---------|
| Lead, Pb  | Mg/kg | <0.05                 | ICP-OES |
| Cadmium   | Mg/kg | <0.05                 | ICP-OES |
| Tin       | Mg/kg | <0.05                 | ICP-OES |
| Copper    | Mg/kg | <0.05                 | ICP-OES |



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|                   |       |       |                        |
|-------------------|-------|-------|------------------------|
| Mercury           | Mg/kg | <0.05 | ICP-OES                |
| Arsenic           | Mg/kg | <0.05 | ICP-OES                |
| Total Aflatoxin   | µg/kg | <1    | ICP-OES                |
| Aflatoxin B1      | µg/kg | <0.4  | AOAC 999.07 (modified) |
| Aflatoxin B2      | µg/kg | <0.1  | AOAC 999.07 (modified) |
| Aflatoxin G1      | µg/kg | <0.4  | AOAC 999.07 (modified) |
| Aflatoxin G2      | µg/kg | <0.1  | AOAC 999.07 (modified) |
| Pesticide Residue | Mg/kg | Nil   | GCMS                   |

### 5. Finished Product Quality Assurance Standards:

| Aspect            | Description                                      |
|-------------------|--|
| <b>Appearance</b> | Brownish white powder                            |
| <b>Aroma</b>      | Sweet typical of dates, aromatics. No off odours |
| <b>Colour</b>     | Brownish – white                                 |
| <b>Taste</b>      | Typical, without off flavor                      |
| <b>Texture</b>    | Free – flowing powder                            |

### 6. Physical & Chemical Details:

| Parameter   | Max    | Frequency   | Method            |
|---|--------|-------------|-------------------|
| Moisture  | <4.5 % | Every Batch | Moisture Analyzer |
| Water Activity                                      | <0.30  | Every Batch | Thermo hygrometer |
| Pit Fragment,<br>by count/100kgs                    | Absent | Every Batch | Weighing/counting |
| Foreign Materials, other<br>(stems, stalks EVM etc) | Absent | Every Batch | Weighing/counting |
| Foreign Material, dangerous<br>(glass, metal)       | Absent | Every Batch | Weighing/counting |

### 7. Microbiological Parameters (As Sold):

| Finished Product Micro Standard | Target             |
|---------------------------------|--------------------|
| <b>Total Bacterial Count</b>    | <1,000 cfu/gm      |
| <b>Yeast &amp; Mould</b>        | <100 cfu/gm        |
| <b>Enterobacteriaceae</b>       | <10 cfu/gm         |
| <b>Total Coliforms</b>          | <10 cfu/gm         |
| <b>E.Coli</b>                   | Nil Detection      |
| <b>Salmonella</b>               | Negative in 375 gm |



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### 8. Allergen Status:

| <b>Allegens:-</b> When purchased in bulk size original packaging, manufacturer allergen policy will apply.<br>When purchased in quantities that need re-packaging, our allergen policies will apply. |              |                             |                 |  |                             |                 |
|--|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| Component  | Manufacturer |                             |                 | Nuts in Bulk<br>( Applies when bought in small quantities that need re-packaging ) |                             |                 |
|  | In Product   | Processed in Same Equipment | Handled on Site | In Product   | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof   | NO           | NO                          | NO              | NO   | NO                          | YES             |
| EGGS or its derivatives  | NO           | NO                          | NO              | NO   | NO                          | NO              |
| FISH or its derivatives  | NO           | NO                          | NO              | NO   | NO                          | NO              |
| CRUSTACEANS / SHELLFISH  | NO           | NO                          | NO              | NO   | NO                          | NO              |
| MOLLUSCS   | NO           | NO                          | NO              | NO   | NO                          | NO              |
| PEANUTS or derivatives   | NO           | NO                          | YES             | NO   | NO                          | YES             |
| SOYA BEANS or derivatives  | NO           | NO                          | YES             | NO   | NO                          | YES             |
| MILK (LACTOSE) or its derivatives  | NO           | NO                          | YES             | NO   | NO                          | YES             |
| NUTS , tree nuts:  | NO           | NO                          | YES             | NO   | NO                          | YES             |
| CELERY, including celeriac and its derivatives   | NO           | NO                          | NO              | NO   | NO                          | NO              |
| MUSTARD, referring to all parts of the plant and derivatives thereof   | NO           | NO                          | NO              | NO   | NO                          | YES             |
| SESAME SEEDS or derivatives  | NO           | NO                          | NO              | NO   | NO                          | YES             |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm  | NO           | NO                          | NO              | NO   | NO                          | YES             |
| LUPIN seeds or derivatives   | NO           | NO                          | NO              | NO   | NO                          | NO              |

|   |
|---|
| <b>9. GMO Status:</b> Not Modified  |
| <b>10. Irraditation:</b> Product not treated with ionizing radiation.   |
| <b>11. Vulnerability:</b> No risk of any adulteration or substitution.  |
| <b>12. Shelf Life:</b> 18 months unopened, One month after opening.   |
| <b>13. Recommended Storage:</b> Ambient temperature, keep away from direct sunlight, Do not refrigerate or freeze. Recommended storage temperature between 18 and 24 degrees Celsius. |
| <b>14. Label Contents:</b> Product Name, Traceability Code, Date of Production & Expiry Date, Recommended Storage Conditions, Manufacturer Address & Country of Origin.               |

| <b>Agreement of Specification</b> – If no signed copy of this specification is received within 28 days of issue to the Customer then this will be considered accepted. |                    |  |  |
|--|--------------------|--|--|
| <b>Supplier Name</b>   | NutsinBulk         | <b>Customer Name</b>                     |  |
| <b>Name</b>  |                    | <b>Name</b>                              |  |
| <b>Signature (on behalf of SUFL)</b>   | H.Syed             | <b>Signature (on behalf of Customer)</b> |  |
| <b>Position</b>  | Technical Director | <b>Position</b>                          |  |
| <b>Date</b>  | 30/09/2021         | <b>Date</b>                              |  |