



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Whole Pitted Dates
PRODUCT GRADE & SIZE:	RTU Grade & Select Grade
PACK SIZE:	10 Kg or 12.5 Kg
BRAND NAME:	'Orchard Choice' or 'Packers Carton'
PRODUCT DESCRIPTION:	Freshly pitted, Sayer dates (<i>Phoenix dactylifera</i>) lightly coated in sunflower oil upon customer request.
COUNTRY OF MANUFACTURE:	Iran/ Pakistan

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in final product	Additive or Function	Country of Origin	GM status
Dates	99.8 Min	Ingredient	Iran / Pakistan	Non-GM
Sunflower oil (used per customer request)	0.2 Max	Free Flowing/ Coating Agent	Iran / Pakistan	Non-GM
Total	100			
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Dates, Sunflower oil (only used upon buyer's request)

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
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	Allergen Control Procedure in place by the supplier.
LUPIN seeds or derivatives	No	No	No	



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OTHER FOOD INTOLERANCE TABLE

Component	Contains (Yes/ No/ May Contain)	Component processed on same equipment	Component used on site	Additional information
Maize & Maize Derivatives	No	No	No	
Fruit & Fruit Derivatives	Yes	Yes	Yes	Dates (Ingredient), Coconuts (Component used on the same site)
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Sunflower Oil (Ingredient) (used per customer request)
Artificial Flavourings, Colours or Preservatives	No	No	No	
Artificial Sweeteners	No	No	No	
Added Sugar	No	Yes	Yes	Used on same site/ same line
Added Salt	No	No	No	
Beef, Pork, Lamb & Derivatives	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
Azo and Coal Tar Dyes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is **SUITABLE** for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes but not tested to <20 ppm Gluten level
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100 g)	Source of data
Energy kJ	1151	McCance and Widdowson's 6 th Ed.
Energy kcal	270	McCance and Widdowson's 6 th Ed.
Protein g	3.3	McCance and Widdowson's 6 th Ed.
Total Fat g	0.2	McCance and Widdowson's 6 th Ed.
of which saturated g	0.1	McCance and Widdowson's 6 th Ed.
of which mono-unsaturated g	0.1	McCance and Widdowson's 6 th Ed.
of which poly-unsaturated g	Tr	McCance and Widdowson's 6 th Ed.
Total Carbohydrate g	68.0	McCance and Widdowson's 6 th Ed.
of which sugars g	68.0	McCance and Widdowson's 6 th Ed.
of polyols g	0	McCance and Widdowson's 6 th Ed.
of which starch g	0	McCance and Widdowson's 6 th Ed.
Salt g	0.025	McCance and Widdowson's 6 th Ed.
Dietary Fibre g	4.0	McCance and Widdowson's 6 th Ed.
Vitamins and Minerals *		McCance and Widdowson's 6 th Ed.

N: Nutrient is present in significant quantities but there is no reliable information on amount

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IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Size Type & Size Grade	
Date Stones & Pits	0.5% per lb Max.
Calyxes	0.5 % per lb Max.
Hair	1 piece per cartons Max
Dead infestation or parts thereof	3% per lb Max.
Infestation	Absent
Impurity	1% per lb Max.
Non-hazardous foreign matter (EVM)	1% per lb Max.
Open fruits	3% per lb Max.
Foreign Body extrinsic to the product	
Dust and Grit (<0.5 g)	1 per tonne Max.
Total Mineral Stones (<0.5 g)	1 per tonne Max
Additional Extrinsic Foreign Bodies: Hazardous Foreign Matter (Glass, plastic etc....): Absent	

ORGANOLEPTIC PROPERTIES

Appearance	Light to dark brown
Texture	FAQ of the season, firm texture, not sticky, free flowing
Flavour & Aroma	Typical Dates taste & aroma with no objectionable odour and taste.

MICROBIOLOGICAL PARAMETERS

Criteria	
Aerobic Colony Count	< 10,000 cfu/g
Coliforms	<100 cfu/g
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent in 25 g
Total Mould	<1,000 cfu/g
Total Yeast	<1,000 cfu/g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	18% Max
Ochratoxin A	10 ppb Max.
Aflatoxin B1	2 ppb Max.
Aflatoxin Total	4 ppb Max.
Additional Chemical Criteria:	

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SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: 18 months (Under recommended storage conditions)

Shelf life for opened packaging: 1 month (Under recommended storage conditions)

Recommended storage temperature (°C): Max 5-20°C. (Cool, dry place away from direct sunlight)

Recommended relative humidity range (%): 65% RH Max (Cool, dry place away from direct sunlight)

Product Durability

Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.

The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion.

Chelmer Foods Ltd. accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging- (Outer Case)
Material & Closure:	LDPE & Folded over	Cardboard box & Sellotape
Colour:	Blue or Clear	Brown or White
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific
Packaging Weight:	Packer Specific	Packer Specific
Label position:	N/A	Side of the cardboard box
Label / Coding information:	N/A	Lot Number, Product Name BBE Date
Coding example:	N/A	Packer Specific

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

PALLETISATION AND WEIGHT CONTROL

Units per Layer:	9 x 10 Kg or 12.5 Kg
Total Unit per Pallet:	80
Pallet Material:	Wood
Height of Finished Pallet:	1.6 M
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	10 Kg or 12.5 Kg
Declared Weigh on Label:	10 Kg or 12.5 Kg

This product complies with the following EU Regulations: (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

The product is a natural product and will undergo a specification review at each specified new crop time.

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PRODUCT SPECIFICATION

For and on behalf of Chelmer Foods

Version	002 (07.11.2017)		
Approval	Prepared by Technical	Reviewed by Procurement Manager	Authorised by Technical
Name	Esra Aytemur	James Weaire	Buke Weaire
Position	Product & Specification Technologist	Director	Technical Manager
Date	02.11.2017	07.11.2017	07.11.2017

For and on behalf of 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.



Chelmer Foods
Limited

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