

PRODUCT SPECIFICATION

ORGANIC DATES SUGAR TUNISIAN ORIGIN



ELLA srl a socio unico ellacugola.bloogspot.com	Shelf stable organic sugar dates	Rev. 0 del 30/08/2023 Code 013 Mod. 17
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This document will be reviewed in event of legal or qualitative update affecting its validity. It soever might be kept in place more than over n. 3 years, at the responsability of RHACCP. Opportune information will be provided to all stakeholder in case of any update affecting product .

So that- to whom may concern: DO NOT APPLY FOR YEARLY UPDATE OF SPECIFICATION AS IT WON'T BE PROVEDED. OPPORTUNE UPDATE WILL BE PROVIDED AT ANY CHANGE OF HISTORICAL CONSOLIDATED PRODUCT SPECIFICATION WHOSE BELOW CONTENT. THANK YOU IN ADVANCE FOR YOUR SHARP COMPREHENSION.

CUSTOM CODE: 08041000 91

PRODUCT DENOMINATION

Dates sugar, organic.

VARIETY (AVAILABLE) & FAMILY NAME

Phoenix dactylifera- family: Arecaceae. Variety deglet Npur.

PRODUCT DESCRIPTION

Sugar powder from dried dates. 100% edible. After selection, product is dried and minced. Natural process. Shelf stable. No signs of spoilage by moulds. No rotten parts.

DIMENSIONS



powder.

PROCESS- NATURAL ONE

Fresh and sound dates are harvested, stored as fresh, furtherly selected. They are dried destoned and minced to get powder. As last, packing, metal detector screening.

CP1: tester of Fe 4 mm; 5 mm stainless steel, 3 mm on Al. on finished product (bulky).

MINCER: MECHANICAL

ORIGIN: TUNISIA

Crop time: from October till December.- according climate.

INGREDIENTS

100% dates.



INTENDED USE PURPOSES

For food preparation or to be consumes as it is. Suggested cooking instructions: ideal for pastry and sweets. Note that it won't dissolve in baked goods or hot liquid alike brown sugar does, by fibers presence.



STORAGE -TEMPERATURE

Storage: fresh store (around 20 °C max), for better sensory profile all along shelf life. protect sugar dates from moisture in order to preserve from mould growth. Keep in dry and clear place. Keep away from off flavour and taint.



BROMATOLOGIC VALUES

Moisture: 2%. Aw: 0.35. Pesticides free accordingly EU limits. Total fats: 0 g; Carbohydrates: 63 g; sugar: 27 g; Fibers: 8 g; Protein: 1 g. Caloris: 253 cal., 1058 KJ.



MICROBIOLOGICAL VALUES*

Salmonella spp. Absent in 25 g; Listeria spp: absent in 25 g (target value); E.coli VCT: absent in 25 g. total Coliform: <1000 cfu/g; Yeasts & moulds: <300 cfu/g; spores:<5 cfu/g. * Under full respect of storage indication with sealed packs

SHELF LIFE: 24 MONTH MIN. (PRIMARY ONE) - AS BEST BEFORE DATE



SENSORY (% P/P) - GRADE A PRODUCT

Colours: variability pending on variety & crop time. Ivory and beige (light and dark), as processed by pitted dry dates.

Taste: typical of dry dates. Butterscotch-like flavor that's much more nuanced than brown sugar, although it shares a similar appearance.

Descriptors: sweets (of dry fruits).

Defectosity: metal plastic, glass, or hard foreign bodies: absence.

TECHNICAL DECLARATIONS

Imported by a BRC B&A st. (last version) approved company.

No Allergens and product thereof into product. (Cfr.: Regulation EC N. 1169/2011). NO OGM materials and product thereof into product. (Cfr. Regulation 1829-30/2003).

Processed in countries not involved in alert for radioactivity hazards.

No irradiation process.

Packed in FCM materials: virgin carton for secondary packaging; LPDE for primary packaging. Kosher IQF. Suitable for vegans and vegetarians. **NOT SUITABLE for diabetics.**

FCM DOC

Primary and secondary packaging do comply with: Regulation EU N. 11/2011 (plastics); Regulation 1935/2004 and f.a.), Regulation EU N. 2023/2006; D.L. 152/06 and f.a.



NUTRITIONAL FACTS

For 100 g of frozen product (average values, pending on crop)

Energy kJ 176 Kcal 41 Fats: 0, Carbohydrates 8 g of which sugars: 5,5 g Proteins 1,2 g, Salt (NaCl): 2 mg. *Data have to be checked yearly, they are affected by season time climate (sugar content). Claim (to be checked): rich in fiber.*



TRANSPORT



Shelf stable.



PACKAGING-SELLING UNIT

Bulk- 10 kg, 20 kg; 1 kg in a box of 10 kg or 5 kg, 2,5 kg (in a box of 4 kg), or even 1 kg or 500 g, or 400 g.... Private label branded packing.