



1.				ED FRUIT WORLDWIDE				
	PRODUCT SPECIFICATION							
	PRODUCT IN	FORMATION						
PRODUCT NAME:	Pitted Dates							
PACK SIZE:	10 Kg or 25 Kg							
BRAND NAME:	Desert Palm							
PRODUCT DESCRIPTION:	Aseel Pitted Dates							
COUNTRY OF MANUFACTURE: Pakistan								
	PRODUCT COMP	OSITION TABLE						
Compound Ingredients	% in final product	Additive or Function	Country of Orig	gin GM status				
Dates	100	Ingredient	Pakistan Non-GM					
Total	100		1					
	INGREDIENT I	DECLARATION						
Ingredients (Legal name)			Dates					
	ALLERGE							
Component	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information				
Cereals containing GLUTEN	*I-	NI.						
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 MOLLUSCS	No	No	No					
PEANUTS or derivatives	No	No No	No No					
	No							
SOYA BEANS or derivatives MILK (LACTOSE) or its	INO	No	No					
MILK (LACTOSE) or its	No	No	No					
derivatives	**							
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	No	No					
LUPIN seeds or derivatives	No	No	No					
	OTHER FOOD INTO	OLERANCE TABLE						
	*							
		Component						
Component	Contains (Yes/ No/ May Contain)	processed on same equipment	Component used on site	Additional information				
Maize & Maize Derivatives	No	No	No					
Fruit & Fruit Derivatives	Yes	Yes	Yes	Dates (Ingredient),				
Vegetable & Vegetable	No	No	No					
Derivatives		110						
Yeast & Yeast Derivatives	No	No	No					
Seeds, Seed Oil & Seed	Mo	Ma	M _o					
Derivatives	No	No	No					
Artificial Flavourings,	NT.	NT.	NT.					
Colours or Preservatives	No	No	No					
Artificial Sweeteners	No	No	No					
Added Sugar	No	No	No					
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					
AZO and Coar Far Dyes	110	110	NO					
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PRODUCT SPECIFICATION

IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation, 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, 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				
Date Stones & Pits	MAX 1 Pit per 3000 kg				
Dead infestation or parts thereof	Absent				
Live Infestation	Absent				
Foreign Body extrinsic to the product					
Mineral Stones	eye. Therefore the possibility of mineral stones in these varieties cannot be ruled out.	have the possibility of imbedded mineral stone in fruit which is not detectable by Laser, X-ray and visible with a naked eye. Therefore the possibility of mineral stones in these varieties cannot be ruled out. We do apply all the efforts at procurement stage to lift only sound dates and processing is also done carefully in order to minimize these mineral stones.			
Straw, Stem, leaf ,and etc	Max 1 pcs per Carton				
Hair	1 Per 500kg				
Mouse Dropping	Absent	Absent			
	Additional Extrinsic Foreign Bodies:				
Hazardous Foreign Matter (Glass, plastic etc					
* **	ORGANOLEPTIC PROPERTIES				
Colour	Light to dark brown				
Colour Variation	Max.20% by count of dates				
Appearance	Good looking, Free flowing				
Torn Skin (Flesh not exposed)	Not more than 10%				
De-shapped	Not more than 10%				
Sugaring	< 1 %				
Flavour & Aroma	Sweet, no bitter flavors and odors				
	MICROBIOLOGICAL PARAMETERS				
Criteria	Limit				
Total colony count	<100,000 Cfu/gm	<100,000 Cfu/gm			
Coliforms	< 100 Cfu/gm	< 100 Cfu/gm			
Ecoli	<10 cfu/gm				
Salmonella spp	Negative	Negative			
Total Mould	< 1000 Cfu/gm	< 1000 Cfu/gm			
Total Yeast	< 1000 Cfu/gm	< 1000 Cfu/gm			
Enterobacteria	<100 Cfu/gm	ů .			
	ADDITIONAL PARAMETERS FOR DATES				
Criteria	Limits				
Heavy Metals:					
Lead as PB	< 0.2 mg/kg	< 0.2 mg/kg			
Cadium as CD	< 0.05 mg/kg	< 0.05 mg/kg			
Arsenic as As	< 0.1 mg/kg				
Mercury as HG	< 0.01 mg/kg				
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Pestecide Residue:	Not Detected				
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	CHEMICAL PROPERTIES				
Criteria	Maximum or Range				
Moisture		13.5 - 18 % Max			
Aflatoxin Total		<4 μg/kg			
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PRODUCT SPECIFICATION

FUMIGATION AND SHIPMENT

Conventional Dates (NON-ORGANIC): is fumigated with PH3 gass releasing tablets or Methybromide gas (optional if required by the buyer). Shipment is done in dry container.

Organic Dates : is fumigated with Carbondioxide (Co2) only and it is always shipped in a reefer container.

SHELF LIFE AND STORAGE CONDITIONS

Shelf life :24 months (Under recommended storage conditions)

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

Store between +2 and +6 degrees and rotation required to preserve the quality.

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.

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

PACKAGING DETAILS					
	Primary Packaging - (Food Contact)	Secondary Packaging- (Outer Case)			
Material & Closure:	LDPE & Folded over	Corrogated box & Sellotape			
Colour:	Blue or Clear	White & Blue			

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.

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

This product complies with the EU Regulations

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