

Product: 100% organic dates pitted in cardboard box					
Product Code: 08041000					
Sachets	250 g	400 g	500 g		
code article	DDS250	DDS400	DDS500		
Cartons/Boxe	500 g	1 kg	2 kg	5 kg	10 kg
code article	DDC500	DDC1	DDC2	DDC5	DDC10
Ingredients :	100% organic dates				
Variety:	Deglet Nour				
Origin:	Tunisia				
Organic Status:	certified organic by CCPB TN-BIO-008				
Further Certification:	FSSC 22000				
Exporter:	BIOORIGIN FRUITS TUNISIA				
Organic Status Exporter:	Certified organic by CCPB TUNISIA: organic/nop FLOCERT: Fairtrade FLO ID 46555				



1. Sensory facts	
Colour:	Amber to Brown
Consistency:	No fibrous (very low rate of cellulose), half soft
Smell:	Typical
Taste:	Sweet, fresh, honey
Aspect:	Luminous, golden, translucent
Fermentation:	None
Moulds:	No visible contamination by mould
Foreign matters:	-clean, practically free of any visible foreign matter -no metal, no glass
Appearance:	Good quality and good general appearance, only slight defects that do not affect the general appearance of the produce (according to UNECE Standard Class I)

Size:	5-8mm/10-15mm/15-20mm
Calibration:	5-8mm/10-15mm/15-20mm
Further Specification:	diced

2. Chemical and physical parameters	
Nutritional Values: (approximate values)* *Source: Swiss Food Composition Database (V5.0 2013)	Energy: 1290kJ (305kcal)
	Protein: 2.5g/100g
	Carbohydrate: 69g/100g hereof sugars: 69g/100g
	Fat: 0.5g/100g hereof saturated fats: < 0.1g/100g
	Fibers: 7.1/100g
	Natrium: 3mg/100g
Moisture:	Max. 22%; Min. 16%
Water Activity:	Max. 0.68; Min. 0.64
Heavy metals:	Lead: < 0.1 mg/kg Cadmium: < 0.05 mg/kg Calculated on fresh products for dry and concentrated products
Pesticides:	< 0.01 (BNN-Value)
Allergic potential:	None, 100% dates

3. Microbiology	
Total Plate count:	<100'000 cfu/g
Yeast:	<10'000 cfu/g
Mould:	<10'000 cfu/g
Salmonella:	n.d. in 25g
Escherichia Coli:	n.d. in 25g

4. Production/Transport	
Description of process:	Harvest from October to January -transport to processing unit -shock freezing -cool intermediate storage -grading/selection, pitting, diced -cool intermediate storage -drying/hydration -grading/selection -packaging/palletizing -cool storage -export
Quality control:	Based on HACCP
Traceability:	Lot number traceable to producer/producer group
Label:	Importer Origin, Lot number, Packing date, Best before Certification
Transport:	By truck, via Tunis, via Ferry to Genes, Marseille, then by truck to European warehouse. Transport in cooled truck during whole year.
Shelf life (D.L.U.O.):	1 year from packing date if correct storage temperature is respected.
Deliverability of product:	The whole year
Storing:	4°C à 5°C : 8 to 10 months -2°C : 1 year

5. Packaging	
Packaging:	Packed in cardboard boxes of 5kg/10 kg (upon agreement), with PE-inlet foil. Palletized.


6. Bar Codes	
Products	Code EAN 13
DICED DATES sachet 250 g	 6 191325 800322
Dattes DICED DATES sachet 400 g	 6 191325 800339
Dattes DICED DATES sachet 500 g	 6 191325 800346

DICED DATES CARTON/BOXES 1Kg	 6 191325 800353
DICED DATES CARTON/BOXES 2Kg	 6 191325 800360
DICED DATES CARTON/BOXES 5Kg	 6 191325 800377
DICED DATES CARTON/BOXES 10 Kg	 6 191325 800384
DICED DATES on DOYPACK 500 g	 6 191325 800391

7. new implementation certificates



8. sheet logistic

	Designation	groupage	carton/palette	poids/palette	poids/carton
	Sachets 250 g	18*250 g	136	612	4,5
		18*250 g	152	684	4,5
		24*250 g	100	600	6
	sachets400 g	12*400 g	136	652,8	4,8
		12*400 g	152	729,6	4,8
		18*400 g	100	720	7,2
	sachets 500 g	9*500 g	136	612	4,5
		9*500 g	152	684	4,5
		16*500 g	100	800	8
	carton 500 g	10*500g	100	500	5
	carton 1 kg	9*1000g	100	900	9
	carton 2 kg	5*2000g	100	1000	10
	carton 5 kg	1*5kg	136	680	5
		1*5kg	152	760	5
		1*5kg	100	500	5
carton 10	1*10kg	80	800	10	



PRODUCT SPECIFICATION
 Organic Diced dates /boxes 500g/1
 kg/2 kg/5 kg/10 kg/Sachets 250
 g/400g/500g

Technical
 sheet: 08.11.2022
 / V2
 Approved by SCM&
 QM

kg				
	1*10kg	90	900	10
	1*10kg	100	1000	10

