

Product: 100% organic dates pitted in cardboard box					
Product Code: 08041000030					
Sachets	250 g	400 g	500 g	1 Kg	5 kg/10 kg
code article	PS250	PS400	PS500	PS1	PS5/ PS10
Ingredients :	100% organic dates				
Variety:	Deglet Nour				
Origin:	Tunisia				
Organic Status:	certified organic by CCPB TN-BIO-008				
Further Certification:	FSSC 22000 V5.1				
Exporter:	BIOORIGIN FRUITS TUNISIA				
Organic Status Exporter:	Certified organic by CCPB TUNISIA: organic/nop FLOCERT: Fairtrade FLO ID46555				



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, <=5 fragments per 1 T(fragment of pits)
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)




Rh:	15-22% method DFA
Further Specification:	Paste Dates

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. 15%
Water Activity:	Max. 0.70 ; Min. 0.64, ISO 18787 method
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)/compliance with EU organic requirements
Allergic potential:	None, 100% organic dates
Aflatoxins	Compliance with EU requirements
Ochratoxin A	<= 5 ug/kg

3. Microbiology	
Total Plate count:	<30'000 cfu/g
Yeast:	<5'000 cfu/g
Mould:	<5'000 cfu/g
Salmonella:	n.d. in 25g
Escherichia Coli:	<10 cfu/g
Coliform:	<10 cfu/g
Bascillus cereus	<100 cfu/g
Staphylococcus coag.pos	Negative in 25 g

4. Production/Transport	
Description of process:	Harvest from October to January -transport to processing unit -shock freezing -cool intermediate storage -grading/selection,pitting, grinding -cool intermediate storage -drying/hydration -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. Possibility to change packaging with request from importers


6. Bar Codes	
Products	Code EAN 13
PASTE DATES 250 g	 6 191325 800407
PASTE DATES 500 g	 6 191325 800414
PASTE DATES 1 Kg	 6 191325 800421

PASTE DATES 5 Kg	 6 191325 800438
PASTE DATES 10 Kg	 6 191325 800445

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	
Sachet 500 g	28*500g	72	1008	14	
sachet 1 kg	9*1000g	100	900	9	
Sachet 5 kg	1*5kg	136	680	5	
	1*5kg	152	760	5	
	1*5kg	100	500	5	
Sachet 10 kg	1*10kg	80	800	10	
	1*10kg	90	900	10	
	1*10kg	100	1000	10	



ORGANIC DATE PASTE

