

Product: 100% organic dates pitted in cardboard box					
Product Code: 11063090006					
Sachets	250 g	400/500 g	1 kg	3Kg	5 kg/10 kg/20/25 kg
code article	PW250	PW400/PW500	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				
Exporter:	BIOORIGIN FRUITS TUNISIA				
Organic Status Exporter:	Certified organic by CCPB TUNISIA: organic/nop FLOCERT: Fairtrade FLO ID 46555				



1. Sensory facts	
Colour:	White & 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)




Rh:	3-4%
Seize:	300-500-600 & 800 micro-1 mm
Further Specification:	Powder Dates

2. Chemical and physical parameters	
Nutritional Values: (approximate values)* *Source: Swiss Food Composition Database (V5.0 2013)	Energy: 1493kJ (353kcal)
	Protein: 2.7g/100g
	Carbohydrate: 69g/100g hereof sugars: 74.4g/100g
	Fat: 0.5g/100g hereof saturated fats: < 0.1g/100g
	Fibers: 11g/100g
	Salt:<0.01g/100g
Moisture:	Max.5%; Min. 3%
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:	<30'000 cfu/g
Yeast:	<5'000 cfu/g
Mould:	<5'000 cfu/g
Salmonella:	n.d. in 25g
Escherichia Coli:	<10 cfu/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, sieving -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.


6. Bar Codes	
Products	Code EAN 13
POWDER DATES 250 g	 6 191325 800452
POWDER DATES 400 g	 6 191325 800469
POWDER DATES 500 g	 6 191325 800476

POWDER DATES 3 Kg	 6 191325 800483
POWDER DATES 5 Kg	 6 191325 800490
POWDER DATES DOYPACK 500 g	 6 191325 800506

7. new implementation certificates



8. sheet logistic

	Designation	groupage	carton/palette	poids/palette	poids/carton
	Sachets 250 g	18*250 g		136	612
	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	10*500g		100	500	5
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

PRODUCT SPECIFICATION
Organic Powder dates /sachets
250g/500g/1 kg /5 kg/10 kg/20kg/25kg
DOYPACK 250/500 g

