

Product: 100% organic Syrup dates					
Product Code: 17029095					
Jar/Pot	250 g	500 g	1 kg		
Can/Bidon	10 L	20 L	25 L		
Barrel/Baril	100 L	200 L			
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 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 (according to UNECE Standard)

BRIX:	72-75%
Further Specification:	Syrup 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
BRIX:	Max. 75%; Min. 72%
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

Brix (°)	:	71° ± 3°
pH	:	3.3 – 4.4
Single strength brix (°)	:	18.5°
Viscosity (25°C – cP) – concentrate from depectinized juice	:	150 - 2000
Viscosity (25°C – cP) – concentrate from regular juice	:	1500 - 18000
Water activity (a _w)	:	0.70 – 0.80
Protein (%)	:	0.8 – 2.4
Fat (%)	:	0.1 - 0.7
Total sugars after inversion (% interverted sugars)	:	38.0 – 48.0
Simple carbohydrates by HPLC:		
• Fructose (%)	:	13.0 – 25.0
• Glucose (%)	:	18.0 – 38.0
• Sucrose (%)	:	0.8 – 2.4
Dietary Fiber (%)	:	1.0 – 3.5
Titration acidity (% malic acid)	:	1.0 – 3.5 %
Ash (%)	:	1.8 – 2.7
Na (mg/100g)	:	4.0 – 36.0
K (mg/100g)	:	650 - 1100
Ca (mg/100g)	:	50 - 200
Mg (mg/100g)	:	40 - 50
Fe (mg/100g)	:	1.0 – 7.0
Energy (kcal/100g)	:	190 - 270
Energy (kJ/100g)	:	1000 - 1200





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, Macération - Filtration, Concentration - Stérilisation -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 : 2 year
----------	---

5. Packaging

Packaging:	Packed in Jar/Can/Baril (upon agreement), with PE-inlet foil. Palletized.
------------	---


6. Bar Codes

Products	Code EAN 13
SYRUP DATES 250 g	 6 191325 800513
SYRUP DATES 500 g	 6 191325 800520
SYRUP DATES 1 Kg	 6 191325 800537
SYRUP DATES CAN 10 L	 6 191325 800544
SYRUP DATES CAN 100 L	 6 191325 800551
SYRUP DATES CAN 200 L	 6 191325 800568

7. new implementation certificates



8. sheet logistic

	Designation	groupage	carton/palette	poids/palette	poids/carton
	jar 250 g	18*250 g	136	612	4,5
	18*250 g	152	684	4,5	
	24*250 g	100	600	6	
Jar 500 g	9*500 g	136	612	4,5	
	9*500 g	152	684	4,5	
	9*500 g	100	800	8	
Jar 1 Kg	9*1 kg	100	900		
	12*1 kg	70	840		
	16*1 kg	50	800		
Can 10 L	12*10 kg	48	480		

PRODUCT SPECIFICATION
Organic Syrup Dates /Jar 250
g/500g/1 kg /Can 10L/20L/25L/Barrel
100 L/200L

Can 20 L	10*20 kg	20	400	
Can 25 L	8*25 kg	16	400	
Barrel 100L	4*100 kg	4	400	100
Barrel 200L	2*200 kg	2	400	200

