Covitar

PRODUCT SPECIFICATION

Product information 00760K	
PRODUCT NAME:	Whole Pitted Dates
PRODUCT GRADE & SIZE:	GAQ Grade
PACK SIZE:	12.5kg
BRAND NAME:	Covitar s.r.o. Rybná 716/24, Praha 1
PRODUCT DESCRIPTION:	Freshly Pitted Aseel Dates (Phoenix Dactylifera)
COUNTRY OF MANUFACTURE:	

PRODUCT COMPOSITION TABLE

Compounds Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM Status
Dates	100% Max	Ingredient	Pakistan	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients (Legal Name)	Whole Aseel Dates		

ADDITIVE TABLE

E-Number	Name	Amount(mg/kg)	Function
N/A			

ALLERGEN TABLE

Component	Contains(Yes/No/May Contain)	Allergen processed On the same Equipment	Allergen Handled on site	Additional information
Cereals containing GLUTEN and Product There of	NO	NO	NO	
EGGS or its Derivatives	NO	NO	NO	
FISH or its Derivatives	NO	NO	NO	
CRUSTACEAN/SHELLFISH	NO	NO	NO	
MOLLUSCS	NO	NO	NO	
PEANUTS or DERIVATIVES	NO	NO	NO	
SOYA BEANS or DERIVATIVES	NO	NO	NO	
MILK(LACTOSE) or its DERIVATIVES	NO	NO	NO	
NUTS tree nuts	NO	NO	NO	
CELERY, including celeriac DERIVATIVES	NO	NO	NO	
MUSTERED, referring to all of the planat and DERIVATIVES there of	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	

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OTHER FOOD GROUPS INTOLERANC TABLE

Component	Contains(Yes/No/May Contain)	Component processed on same Equipment	Component used on sits	Additional information
Hydrogenated Fat/Oil	NO	NO	NO	
Palm Oli	NO	NO	NO	
Maize & Maize Derivatives	NO	NO	NO	
Vegetable & vegetable derivatives	NO	NO	NO	
Yeast & yeast derivatives	NO	NO	NO	
Seeds, Seed Oil & derivatives	NO	NO	NO	
Flavouring, Colours or Preservatives	NO	NO	NO	
Fruit & fruit derivatives	Yes	Yes	yes	Ingredient(Dates)
Artificial Sweeteners (e.g Aspartame)	NO	NO	NO	
Added sugar	NO	NO	NO	
Added Salt	NO	NO	NO	
Gelatine	NO	NO	NO	
Other Animal derivatives	NO	NO	NO	
BHA/BHT	NO	NO	NO	
Artificial Colours including Azo Coal Tar Dyes	NO	NO	NO	
Kiwi	NO	NO	NO	
Cinnamon	NO	NO	NO	
Cocoa	NO	NO	NO	
Coriander	NO	NO	NO	
Gluamates (E620-E 625)	NO	NO	NO	
Legumes	NO	NO	NO	

SPECIAL DIETARY REQUIREMANTS

The Product is Suitable For:	Yes/No	Comments
Vegerians	YES	There are no animal products recipe, there are no animal product on production line, however we cannot guarantee that the raw materials entering the factory are gluten free, We have taken every reasonable precaution and proceeds with due diligence, however We cannot guarantee cross contamination on vehicles / containers etc.,
Vegans	YES	There are no animal products within the product recipe, there are no animal products on production line, however we cannot guarantee that the raw materials entering factory are gluten free, we have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/ containers etc.,
Lactose Intolerant	YES	There are no dairy products within the product recipe , there are no dairy product on production line, however we cannot guarantee that the raw materials entering the factory are gluten free, we have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/ containers etc.,
Kosher	YES	Certified
Halal	YES	Certified
Coeliac	YES	There are no gluten within product recipe, there is no gluten is no the production line, however we cannot guarantee that the raw materials entering the factory are gluten free, We have taken every reasonable precaution and proceeds with due diligence, however We cannot guarantee cross contamination on vehicles/ containers etc,

Additional Information
if any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as

an ingredient the customer is responsible for ensuring that the claim is suitably risk assessed and validated including any testing as deemed to be required.

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NUTRITIONAL DATA		
Nutrient parameter	Typical Value(per 100g)	Source of Data
Energy k.j	1290	FLAB-FC-MTHD-020 Ref:AOAC 2001.11, FLAB-FC-MTHD-018:2021 (Ref.AOAC 920.39) FLAB-FC-MTHD-033:2021 (Ref.AOAC 986.25,FAO,FOOD & Nutrition p.77,US FDA21CFR 101.9)
Energy kcal	301	
Protein g	1.40	FLAB-FC-MTHD-020 Ref:AOAC 2001.11,
Total Fat g	0.10	FLAB-FC-MTHD-018:2021 (Ref.AOAC 920.39)
Of which saturated g	0.04	FLAB-FC-MTHD-018:2021 (Ref.AOAC 920.39)
Of which Polly-unsaturated g	N	FLAB-FC-MTHD-018:2021 (Ref.AOAC 920.39)
Total carbohydrated g	79.40	FLAB-FC-MTHD-033:2021 (Ref.AOAC 986.25,FAO,FOOD & Nutrition p.77,US FDA21CFR 101.9)
Sugar g	63.63	FLAB-FC-MTHD-060: 2021(Ref.TCVN 4594:1988)
Salt (Na) g	0.00725	FLAB-FC-MTHD-034
Dietary Fibre g	11.29	Ref. AOAC 985.29
N: Nutrient is present in significant quantities but there is no reliable information on amount		

IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No: 1830/2003 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 incompliance with directive 1999/2/EC, this product has not been treated with ionizing radiation and nor does it contain ingredients that have been treated with ionizing radiation.

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PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Size type and Grade (Count per lbs. (454g)	75-80 (variable on crop year)
Musty & Foreign Smell	Absent
Hair	Target Nil, Max 01 per Ton
Dead Infestation or parts thereof(w/w)	Target Nil, Max 1%
Infestation (Alive)	Absent
Hazardous Foreign matters (EVM) including glass, Hard plastic etc.,	Absent
Non-Hazardous Foreign matters (EVM) including Straw, caps, date, stems, thread	Target Nil, Max 2 per Box
Pits/pit Fragments(w/w)	Target Nil, Max 1%
Foreign Body extrinsic to the Product	
Dust and grit	Absent
Mineral Stone 25.0mm	Absent
Metal Detection	
Ferrous	≤ 1.0mm
Non - Ferrous	≤ 1.5mm
Stainless Steel	≤ 2.0mm

MICROBIOLOGICAL PARAMATER	
Criteria	Maximum or Range
Aerobic Colony count	< 50.000 cfu/g
Total Mould count	< 1.000 cfu/g
Total yeast count	< 1.000 cfu/g
Coliforms	< 100 cfu/g
E.coli	< 10 cfu/g
Salmonella	Absent in 25g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	16 % max
Aflatoxin B1	2 ppb max
Total Aflatoxin (B1+B2+G1+G2)	4 ppb max
Ochratoxin A	2 ppb max
Lead (pb)	< 0.1 mg/kg
Cadmium (Cd)	< 0.05mg/kg
Pesticides	Absents
Additional Chemical	

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SHELF LIFE AND STORAGE CONDITION

Shelf life from production date: 18 months (Under recommended Storage condition)
Shelf life for open packaging:1 month(Under recommended storage condition)
Recommended storage temperature (℃): Cool, dry, ambient temperature (Ideally < 18 ℃, away from direct sunlight and foreign odors)
Recommended relative humidity range (%):65%RHMax

PRODUCT DURABILITY

Relevant product is and traded during the whole year due to its long shelf life. Depending on the storage and packaging condition and the natural formation of the products they are prone to infestation, moisture reabsorption, color, 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 and date declared on the label is at our customers` own shelf life protocol /testing and sole discretion

Sky star dates industry accepts on responsibly or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAIL

	Primary packaging –(Food Contatact)	Secondary packing- (Outer case)
Material & Colosur:	Polyethylene liner food grad	Cardboard & Sellotape
Colour:	Blue	White carton +blue. Tape
Dimensions(LxwxH) mm:	Packer specific	Packer specific
Pack	Packer specific	Packer specific
Label Position:	N/A	One side of cardboard box
Label/coding information:	N/A	Lot number, product name and BBE date
Coding example:	N/A	Packer specific

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging material(food contacts) should be food grade and of sufficient strength and stability complying with EU regulation(EC) No 1935/2044

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ORGANOLEPTIC PROPERTIES	
Appearance	Good looking dark brown
Texture	FAQ of the season, firm texture, not sticky, free flowing
Flavor & aroma	Typical dates teste & Aroma with no objectionable order teste.

Fumigation & Shipment

Conventional Dates (Non-Organic): is fumigated with PH3 gas releasing tablets (optional if required by the buyer). Shipment is done in dry container

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This product complies with the following EU Regulations (EC) No 396/2005 and amendments. European Food information to consumers regulation NO 1169/2011(FIC),(EC) NO 1881/2006,(EC) NO 915/2023,(EC)NO 1829/2003, (EC) No 1830/2003, (EC) No 915/2023 and all other relevant, current UK & EU Regulations, The product is a natural product and will undergo a specification review at each specified new crop time.



Checked by: Ing. Jagošová Andrea

Covitar s.r.o. Rybná 716/24
Praha1 110 00
Czech republic
Tel: + 420 734 393 011
info@covitar.cz
www.covitar.eu