

**1- Product description**

This document describes the product “industrial Organic dates” as ingredient for syrup extraction

**2- Field of use:**

These dates are intended for sale to processors for the manufacture of sugar, flour, syrup or puree. This product cannot be consumed directly without preparation.

The product may contain stone fragments and traces of infestation

**3- Precautions before use:**

The fabrication facility is under surveillance regulations which forbid the introduction of any dry fruits or gluten containers.

This product is not intended for direct consumption but for the processing industry as an ingredient for the purpose of extracting date syrup.

This product may contain pits

**4- Composition**

This product is 100% composed of natural organic dates without additives or conservatives.

**5- Compatible standards:**

- Codex Alimentarius: general principles of food hygiene revision 2023
- Codex standards for dates CODES STAN 143-1985 revision 2019
- CEE-ONU DDP 08 standard concerning dates commercialization and control revision 2021
- FDA & USDA requirements
- Regulation (EU) 2018/848 May 30, 2018 Applicable January 2024
- United States National Organic Program (NOP) Applicable January 2024
- OMS standard
- REGULATION (EU) 2021/1317 of 09/08/2021 and REGULATION (EU) 2021/1323 of 09/08/2021
- Global Food Safety Initiative (GFSI) Standards : BRC IFS FSSC
- FCD microbiological Standard 04/10/2025 Version Applicable from January 2025
- Certified Kosher and HALAL
- Fair Trade and FAIR FOR LIFE Certified

**6 - Specifications****Physical characteristics**

- Foreign material: stones, wood, plastic, hair, etc. : Target Zero
- Metal (preferably live Infestation : No live infestation  
bly by metal detection) : Target Zero

**Chemical characteristics**

- Moisture Level (%) : Between 20 and 23 % on DFA meter +/- 2 %
- Water activity : ≤ 0.67
- Pesticide residues + Insecticides : Absence
- Phosphine fumigant residues : Absence
- Glyphosate & AMPA : Absence

- Allergens : Not detected
- SO<sub>2</sub> : Absence
- Aflatoxin B1, B2, G1, G2 : <0.08 µg / kg
- Aflatoxins (Σ B1,B2, G1,G2) : <0.08 µg / kg
- Ochratoxin A : <0.08 µg / kg
- **Heavy Metals** : PB: <0.1 mg/kg, Cd: <0.02 mg/kg, Hg: <0.1 mg/kg

#### Microbiological characteristics

- Total aerobic count at 30°C/g: < 30 000 UFC
- Coliform /g: < 25
- Enterobacteria /g: < 10 UFC
- Yeast /g: < 5 000 UFC
- Moulds /g: < 5 000 UFC
- Listeria monocytogenes /g: Not Detected in 25 g
- Salmonella /25g: Not Detected in 25 g
- Escherichia coli /g : < 03
- Bacillus cereus /g: < 100

#### Organoleptical characteristics

- Dates of Deglet Noor variety, origin from Algeria
- Clean.
- Moisture free.
- Additive free.
- Guarantee without OGM.
- Strange smell and strange taste free.
- Fermentation free.
- Product descended from organic agriculture certified CEE and NOP

#### **7 - Type of conditioning:**

This product can be commercialized under many types of conditioning.

Packaging unit	Capacity per container 40'
1200 kg per BigBag	24 tones

#### **8 – Labeling dispositive:**

Each case shall carry the following particulars in letters grouped on the same side. Legibly and indelibly marked and visible from the outside:

A - Identification of the exporter and the importer or the receiver.

B - Identification or the product (denomination, origin, quantity, OUD, weight net, Ingredients, lot)

C - All mandatory legal information

**Distribution methods:** Container / Dry Truck / Fridge depending on destination

**9 - Nutritional information:**

Parameters	results
Energy	1304 KJ/100g 308 Kcal/100g
Total lipid (fat)	0,7 g/100g
Saturated acid fat	0,26 g/100g
Carbohydrates	68,0 g/100g
Sugary carbohydrates	64,4 g/100g
Alimentary Fiber	10,0 g/100g
Proteins	2,5 g/100g
Salts	0,02 g/100G

**10 –Transportation, retaining conditions and life length**

This product must be transported under cold chain of a temperature [0°, +4°C]

This product must be retained in a cold room [0°, +4°C] and humidity level of 70%

Retaining Temperature	Retaining duration
room temperature	Dates may dehydrate and turn dark brown or crystallize
+8°C	14 months
-2°C	18 months
-17°	> 24 months

**11 - The product's picture**

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