



Product Specification – Date Powder

1. Product Information:

Parameter	Description
Product Name	Date Powder
Product Code	SUFL-7316
Product Description	Dried Date fruit ground to produce a pale golden-brown powder. Oven dried dates are ground, sieved, and packed in heat sealed high moisture barrier food grade bags. Packed goods are passed through Metal Detector for metal inspection.
Ingredients	100 % Dates (Latin Name: Phoenix Dactylifera L.)

2. Packing:

Unit Size	Packaging Format	Pallet Configuration
10 kg	Corrugated Outer Box, Inner LDPE bags, Food Grade	100 Cartons
500 gm & 250 gm	Corrugated Outer Box, Inner MATTE BOPP LDPE pouch Food Grade	90 Cartons

3. Diet Suitability:

Parameter	Description
Vegetarians	Yes
Vegans	Yes
Ovo-Lacto Vegetarians	Yes
Halal	Yes
Kosher	Yes

4. Nutritional Standards:

Parameter	Unit	Secification per 100g	Method
Energy	KJ/100g	1602	Calculation
Energy	Kcal/100g	383	Calculation
Total Sugar	g/100g	79.0	HPLC
Fructose	g/100g	10.0	HPLC
Glucose	g/100g	10.0	HPLC
Sucrose	g/100g	59.0	HPLC
Maltose	g/100g	<0.5	HPLC
Lactose	g/100g	<0.5	HPLC
Protein	g/100g	2.0	AOAC 950.48
Carbohydrates	g/100g	91.3	By Difference
Total Fat	g/100g	1.1	AOAC 948.22
Saturated Fat	g/100g	0.69	AOAC 996.06
Trans Fatty acids	g/100g	<0.01	AOAC 996.06
Fiber	g/100g	14.0	AOAC 935.53
Total Ash	g/100g	2.4	AOAC 935.153
Salt Content	g/100g	0.5	Titration
Sodium	Mg/100g	3.0	ICP-OES
Potassium	Mg/100g	746.0	ICP-OES
Calcium	Mg/100g	71.0	ICP-OES
Magnesium	Mg/100g	78.0	ICP-OES
Iron	Mg/100g	3.0	ICP-OES



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5. Chemical Standards:

Parameter	Unit	Secification per 100g	Method
Lead, Pb	Mg/kg	<0.01	ICPMS
Cadmium	Mg/kg	<0.01	ICPMS
Copper	Mg/kg	<0.01	ICPMS
Mercurry	Mg/kg	<0.001	ICPMS
Arsenic	Mg/kg	<0.01	ICPMS
Tin	Mg/kg	<0.1	ICPMS
Total Aflatoxin	µg/kg	<0.4	LCMS/MS
Aflatoxin B1	µg/kg	<0.1	LCMS/MS
Aflatoxin B2	µg/kg	<0.1	LCMS/MS
Aflatoxin G1	µg/kg	<0.1	LCMS/MS
Aflatoxin G2	µg/kg	<0.1	LCMS/MS
Ochratoxin A	µg/kg	<0.1	LCSM/MS
Pesticide Residue	Mg/kg	Nil	LCMS/MS/GC-MS/MS

6. Quality Standards:

Aspect	Description
Appearance	Brownish white powder
Aroma	Sweet typical of dates, aromatics. No off odours
Colour	Brownish – white
Taste	Typical, without off flavor
Texture	Free – flowing powder

7. Physical Standards:

Parameter	Max	Frequency	Method
Particle Size	200 – 700 Micron	Yearly	Sieves
Moisture	<4 %	Every Batch	Moisture Analyzer
Water Activity	<0.30	Every Batch	Thermo hygrometer
Pit Fragment, by count/100kgs	Absent	Every Batch	Weighing/counting
Foreign Materials, other (stems, stalks EVM etc)	Absent	Every Batch	Weighing/counting
Foreign Material, dangerous (glass, metal)	Absent	Every Batch	Weighing/counting

8. Microbiological Parameters (As Sold):

Parameters	Unit	Specification	Method
Aerobic Plate Count	cfu/gm	<1,000	USFDA BAM CHP.3
Yeast & Mould	cfu/gm	<100	USFDA BAM Chp. 18
E.Coli	cfu/gm	Not Detected	USFDA BAM CHP.4
Salmonella	cfu/gm/375g	Negative	USFDA BAM CHP.5
Enterobacteriaceae	cfu/gm	Not Detected	ISO 21528-2
Bacillus Cereus	cfu/gm	<10	USFDA BAM CHP.14
Total Coliforms	cfu/gm	<10	USFDA BAM CHP.4
Listeria Monocytogenes	cfu/25 gm	Not Detected	USFDA BAM CHP.10



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9. STATEMENTS: Non-GMO, Gluten Free, Halal & Kosher Certified.
10. ALLERGEN STATUS: Allergen Free and No allergens used on site
11. Irradiation: Product not treated with ionizing radiation.
12. Vulnerability: No risk of any adulteration or substitution.
13. SHELF LIFE: Bulk -18 Months, Retail pouch- 24 Months Unopened, Once opened Keep sealed and air tight during rest of the shelf life
14. Recommended Storage: Temperature between 10-20 Degrees Celsius with a relative humidity < 50%, keep away from direct sunlight.
15. Label Contents: Product Name, Traceability Code, Date of Production & Expiry Date, Recommended Storage Conditions, Manufacturer Address & Country of Origin.

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO