



Specification Dates Iran, Sayer

Article:	Phoenix dactylifera – dried dates
Article description	Dates, dried, Iran, Sayer
Origin	Iran
Productsubdivisions	The Iranian Sayer date is assorted according to size and cleanliness. While the size can easily be ascertained by the number of fruit per kg, the cleanliness differs from region to region.
Sensoric Requirements:	
Appearance	light to dark brown
Odour / Smell	characteristical, fruity
Consistency	fibrous, firm
Taste	very sweet, enjoyable like honey, characteristical
Physical- microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign material	max. 0,5 %
Impurities / characteristic species	max. 0,5 %
Chemical Requirements:	
Moisture	max. 18 to 22 %
Phostoxin	max. 0,05 mg / kg
AW value / water activity	max. 0,7
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 10 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Nutrition Facts per 100g:	
Calories	276 kcal. / 1.174 kJ
Fat	0,53 g
of which saturates	0,1 g
Carbohydrates	65 g
Sugars	64 g
Fibre	8,7 g
Protein	1,85 g

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Calcium	63 mg
Sodium	35 mg
Magnesium	50 mg
Minerals	1,8 g
Storage conditions	Cool and dry
Temperature	cool, max. 18 °Celsius, best 8 °Celsius The temperature should not exceed 20 °Celsius for more than four weeks.
Air moisture	abt. 60 %
Specials	none
Shelf life	In original packing from delivery max. 12 months at good storing conditions.
Packaging	Cartons of 5 kg, 10 kg, 20 kg, 22 kg and 23 kg net Content of cartons in polythene bags.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II none ingredients with allergenic substances.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
Irradiation-status	Not treated with ionising rays.
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