



Specification Dates, Medjoul

Article:	Phoenix dactylifera – dried dates
Article description	Dates, dried, Medjoul
Origin	Israel, California / USA, South Africa
Productsubdivisions	The grading of the Medjoul Dates is done in respect of their weight (Medium, Large, Jumbo, Giant).
Sensoric Requirements:	
Appearance	light brown with slight blue shine to dark brown.
Odour / Smell	characteristic, fruity
Consistency	fibrous, firm to soft
Taste	very sweet, enjoyable like honey, characteristic
Physical- microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Chemical Requirements:	
Moisture	max. 18 to 27 %
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
Calcium	63 mg
Sodium	35 mg
Magnesium	50 mg

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G M B H · I M P O R T A G E N T U R

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 net, content of cartons in polythene bags. In order to make the dates free flowing, the cartons are stabilized by a paper cross which builds an extra frame. 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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