

Dates Block (Western Block)

Controlled Document 60040

1.0 SUPPLIER DETAILS

SUPPLIER NAME / ADDRESS	WESTERN COMMODITIES LTD Unit 13 South View Estate Willand Cullompton Devon EX15 2QW
TELEPHONE NUMBER	(01884) 821069
FAX NUMBER	(01884) 822858

2.0 RAW MATERIAL DETAILS

FINISHED PRODUCT NAME	Dates Block (Western Block)			
LEGAL NAME	Pitted Dates			
RAW MATERIAL DESCRIPTION	Whole Pitted Dates			
GRADE	Block			
VARIETY & SPECIES	Fruit of the Phoenix Dactylifera	variety		
ORGANIC CERTIFICATION BODY AND	N/A			
CERTIFICATION NUMBER (if applicable)	N/A			
FULL LEGAL INGREDIENT DECLARATION	Dates			
INGREDIENTS IN DESCENDING ORDER	% COMPOSITION	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN	
Dates	100%	Pakistan / UAE	Pakistan / UAE	

3.0 PACKAGING

UNIT SIZE	250g	250g				
NUMBER PER OUTER	18 x 250g	18 x 250g				
BOX NUMBER PER PALLET	192					
PACKAGING FORMAT	Western Pitt	ed Block [Dates Flow wra	ap film, Cardb	oard outer	•
PACKAGING MATERIALS		PE Western pitted block laminate film, Western pitted block Dates cardboard carton.				
INNER PACKAGING DIMENSIONS	(L v H v M/)	13cm x 8	3cm x 3cm	13cm x 7cm	x 4cm	
OUTER PACKAGING DIMENSIONS	(L x H x W)	29cm x 15cm x 11cm		27.5cm x 11cm x 9 cm		
TOTAL CUELE LIFE	SHELF LIFE ON DELIVERY		RY 12 months		S	
TOTAL SHELF LIFE	18 months SHELF LIF		E ONCE OPENED		Subject to storage	
RECOMMENDED STORAGE			Ambient D	ry Environme	nt	
PACKED IN A PROTECTIVE ATMOSPHERE (GAS FLUSHED)?	NO	NO TYPE OF GAS:		N/A		
WHICH OF THE FOLLOWING IS CONTAINED	D ON THE END	CASE LAE	BEL UPON DEL	IVERY:		
PRODUCT NAME AND SIZE	YES		NET WEIGHT			YES
LOT/PRODUCT CODE	YES		STOR	STORAGE CONDITIONS		YES
MANUFACTURER ADDRESS	YES		ME	METAL DETECTED		NO
DATE OF PRODUCTION	YES		NUT DECLARATION		NO	

LOT CODING/ PRODUCTION CODE INFORMATION	Production Julian Code present on the reverse of each pack e.g. L1 006
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4.0 FINISHED PRODUCT NUTRITIONAL STANDARDS

FINISHED PRODUCT NUTRITIONAL STANDARDS	TYPICAL VALUES /100G	METHOD OF DETERMINATION: analysis or published data (add the method for each)	FREQUENCY (If analytical)	SOURCE OF PUBLISHED DATA OR LABORATORY (INCL. LAB REF).
Energy kJ	1002	Published data		
Energy kcal	235	Published data		
Protein g	2.4	Published data		
Nitrogen Factors Used	6.25	Published data		
Available Carbohydrate g	58.7	Published data		
Total Sugars g	58.0	Published data		MaCanaa 9
Added Sugar	0	Published data		
Fat g	0.6	Published data		McCance & Widdowsons
Of which Saturates	0.3	Published data		Composition of
Of which are Monounsaturated	0.3	Published data		Foods Integrated
Of which are Polyunsaturated	Trace	Published data		Dataset 2019
Of which are Trans Fatty Acids	n/a	Published data		24445012013
Total Salt g	0.03	Published data		Food Code: 14-394
Added Salt	0	Published data		
Fibre (AOAC) g	7.5	Published data		

5.0 FINISHED PRODUCT QUALITY ASSURANCE ORGANOLEPTIC ASSESSMENT

APPEARANCE Compact, rectangular block of whole Dates. Dark Brown, some flaking may occur naturally darkens and hardens towards the end of the season.	
TASTE Sweet, intensifies in flavour towards the end of the season	
TEXTURE Firm and Chewy	
AROMA	Typical date flavour with no uncharacteristic aromas.

6.0 PHYSICAL PRODUCT PARAMETERS:

6.1 PHYSICAL FINISHED PRODUCT TESTS CRITICAL TO PRODUCT

PHYSICAL FINISHED PRODUCT TESTS CRITICAL TO PRODUCT	TARGET	TOLERANCE	FREQUENCY	METHOD
RESIDUAL PITS *	0	<2%	PER TONNE	INSPECTION
MINERAL STONES	0	<5	PER TONNE	INSPECTION
GRIT	0	<10	PER TONNE	INSPECTION
INFESTATION	0	<2%	BY COUNT	INSPECTION
EVM	0	1%	PER TONNE	INSPECTION

^{*} Disclaimer is present on individual packs: Whilst every effort has been made to remove stones complete removal cannot be guaranteed.

6.2 CHEMICAL PRODUCT PARAMETERS:

CHEMICAL FINISHED PRODUCT TESTS CRITICAL TO PRODUCT	TARGET	TOLERANCE	FREQUENCY	METHOD
Moisture	15%	>10% <18%	As Requested	Precisa XM60
Aflatoxin	0	<5PPB	Annually	Laboratory Testing
Available Water	0.60	<0.68	Every Delivery	Novasina

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6.3 MICROBIOLOGICAL PRODUCT PARAMETER

FINISHED PRODUCT MICRO STANDARDS	TARGET
TVC	< 100,000 cfu/g
E Coli	< 20 cfu/g
Yeasts	< 1000 cfu/g
Moulds	< 1000 cfu/g
Staph Aureus	< 20 cfu/g
B. Cereus	< 1000 cfu/g
Salmonella	Absent / 25g
Coliforms	< 100 cfu/ g
Enterobacteriaceae	< 100 cfu/g

7.0 IN-PROCESS CHECKS

7.1 METAL DETECTOR — DETECTABLE TOLERANCES

	FE	3.0мм	NON-FE	3.5мм	STAINLESS STEEL	4мм
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7.2 CHECKWEIGHING

METHOD OF WEIGHING	Average Weight (e)		
CHECKWEIGHING LIMITS	MINIMUM WEIGHT (T1)	TARGET WEIGHT	UPPER WEIGHT LIMIT
	241g	250g	275g

8.0 SPECIFIC TESTING REQUIREMENTS

8.18.1 PESTICIDES & MYCOTOXINS

PESTICIDES	MAXIMUM RESIDUAL LEVELS (MRL'S)	FREQUENCY OF TESTING
Pesticides of PAP1 group	< EU-RML	Annually
Inorganic Bromide	4 mg/kg	Annually
Aflatoxin B1	2mg/kg	Annually by supplier
Aflatoxin Total (Sum of B1, B2, G1 & G2)	4 mg/kg	Annually by supplier
Ochratoxin A	2mg/kg	Annually by supplier

8.2 HEAVY METALS

HEAVY METALS	MAXIMUM RESIDUAL LEVELS (MRL'S)	FREQUENCY OF TESTING
Lead (Pb)	< 0.05 mg/kg	ANNUALLY
Cadmium (Cd)	< 0.01 mg/kg	ANNUALLY

8.3 IRRADIATION

Ī	Has the product been treated with ionizing radiation?	NO
	rias the product been treated with formering radiation:	140

9.0 LABORATORY TESTING AND PRODUCT RELEASE

9.1 LABORATORY

LABORATORIES USED FOR TESTING	TYPE OF TESTING	STATE ACCREDITATION SCHEME
Various	Micro / Chemistry	UKAS

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9.2 POSITIVE RELEASE

Product Positively released prior to delivery	YES	Organoleptic Only
Certificate of Conformance provided	Υ	If requested

10.0 FREE FROM INFORMATION

It is vitally important that the information is correct and that no unauthorised changes are made to ingredients or recipes. The information on this page will be used without reservation to provide information to consumers on special diets or who suffer severe and potentially fatal allergic reactions to very small quantities of nuts or nut oils (anaphylactic reactions) or ingredients as well as for food content information

Is the product free from	Yes / No	State ingredient	If not in product are they used within same factory	If used in factory, is there adequate segregation?
Nuts and Nut derivatives – due to possible cross contamination from use on site Free from means absolute absence of all nut products, including oils and sources of nut derivatives	YES		YES	Completely segregated storage and processing area.
Sesame seeds and derivatives – due to possible cross contamination from use on site Free from means absolute absence of seeds, oils and derivatives (including Sesame seeds)	YES			
Milk and Milk Derivatives Free from means absolute absence from Milk (Cow, Goat, Sheep or other animal); Milk solids and non-fat solids; Whey, Hydrolysed Whey protein and caesinates	Yes			
Egg and Egg Derivatives Free from means absolute absence of fresh / dried egg; egg albumen; egg lecithin and egg yolk.	YES			
Wheat and Wheat Derivatives Free from means absolute absence of Wheat flour; Wheat germ; Wheat germ oil; Wheat bran; Wheat gluten; Wheat thickener, Semolina, Whole wheat, Wheat starch; Hydrolysed Wheat protein; Rusk and all derivatives (including Dextrose, Starch and Malt dextrose).	YES		YES	Completely segregated storage and processing area.
Gluten Free from means absolute absence of protein derived from Wheat; Wheat derivatives; Rye; Rye derivatives; Barley Protein; Barley derivatives; Oat Protein; Oat derivatives	YES		YES	Completely segregated storage and processing area.
Glutamates Free from E620, E621, E622, E623	YES			
Soya and Soya Derivatives Free from means absolute absence of Soya; Soya beans; Soya protein products (Flour, Milk and Tofu); Soya derives Lecithin E322; Hydrolysed Soya Protein; Soya based flavours, emulsifiers and stabilizers.	YES			
Mustard Free from means absolute absence of mustard and Mustard seed derivatives	YES			

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10.0 FREE FROM INFORMATION - Cont.

Is the product free from	Yes / No	State ingredient	If not in product are they used within same factory	If used in factory, is there adequate segregation?
Celery, Celeriac Free from means absolute absence of Celery and Celeriac and their derivatives	YES			
Fruit and Fruit Derivatives Free from means absolute absence of Fruit and Fruit derivatives (including Kiwi)	NO	DATES		
Vegetables and Vegetable Derivatives Free from means absolute absence of Vegetables and Vegetable derivatives	YES			
Yeast and Yeast Derivatives Free from means absolute absence of Yeast and Yeast derivatives	YES			
Fish Excluding Shellfish Free from means absolute absence of fish, fish derivatives (including oils)	YES			
Crustaceans, Molluscs and their Derivatives Free from means absolute absence of seafood, seafood derivatives (including oils)	YES			
Alcohol Free from means absolute absence of alcohol	YES			
Hydrolysed Vegetable Protein State if derived from acid hydrolysis and a source of vegetable protein	YES			
Meat and Meat Derivatives Free from means absolute absence of all meat and meat derivatives including stocks; meat extract; gelatine; fat; blood; meat extract derived additives and meat extract used as a processing aid e.g. food machine lubricants.	YES			
Sulphur dioxide and sulphites State NO if the concentration is greater than 10mg/kg or 10 mg/l expressed as SO ₂ . This includes any 'naturally' occurring levels present.	YES		Yes	Yes, segregated areas.
Lupin (Lupin Flour) Free from means absolute absence of lupin and its derivatives.	YES			

10.1 Special Dietary Information

Is the product suitable for	Yes / No	Detail
Ovo – lacto vegetarians	YES	
Vegans	YES	
Kosher Diets	YES	CERTIFIED
Halal Diets	YES	NOT CERTIFIED
Coeliac	YES	
Lactose Intolerant	YES	
Nut and sesame allergy sufferers	YES	

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11.0 NUT ASSESSMENT

(For the purpose of this assessment – Nuts = Almonds / Brazil / Cashew / Chestnuts / Cobnuts / Hazelnuts / Macadamia / Peanuts / Pecans / Pistachio / Queensland / Walnuts + all associated nut oils + including nuts / oil used in compound ingredients / processing aids).

	Yes	No	Comments
This product is nut free	YES		
This product is packed on a nut free line	YES		
This product is packed in a nut free factory		NO	
Nut processing is completed in a segregated area of the factory with appropriate controls in place	YES		Nuts processed in separate unit on same site

12.0 GENETICALLY MODIFIED ORGANISMS

Does The Product or Any of Its Ingredients Contain Any Genetically Modified Material – Whether Viable or Not? Is The Product or Any of Its Ingredients Produced from, But Not Containing, any Genetically Modified Material - whether Viable? Has The Product or Any of Its Ingredients Been Significantly Changed as a Consequence of the Use of Genetic modification? No Have Genetically Modified Organisms Been Used as Processing Aids or Additives to Produce Processing Aids or Additives Used in Conjunction with The Production of The Food or Any of Its Ingredients? Is THE INGREDIENT SOURCED FROM SOYA? Soya Flour/ Soya Milk / Tofu/ Bean Curds/ Soya Curds/ Soy extracts/ Tempeh/ Soya Grits/ Soya Fibre/ Soya Protein Isolate / Concentrates Soya Lectifun / Soya Out (Soy Sauce) Black Bean Sauce Textured Vegetable Protein / Hydrolysed Vegetable Protein/ Miso Is THE INGREDIENT SOURCED FROM MAIZE? Maize Flour/ Maize Gluten/ Maize Grits/ Maize / Maize Starch Glycerides / Maize Oil/ Corn Oil/Modified Maize Starch/ Corn Syrup/ Corn gluten/ Corn grits/ Corn Syrup Solids/ Corn Fibre/ Sweetcorn/ Maltodextrins / Glucose Syrup / Glucose / Dextrin / Dextrose / Fructose / Xanthan Gum / Monosodium Glutamate / Citric Acid / Sodium Citrate / Ascorbic Acid / Ascorbates / Caramel (From Glucose Syrup)/ Aspartame/ Caramel/ Ethanol/ Hemicellulase/ Isoglucose/ Lactic Acid/ Masa Flour/ Polenta/ Polydextrose/ Polyols/ Sorbitol / Citrates/ Glucono delta lactone/ IF FROM SOYA / MAIZE IS THE PRODUCT PRODUCED FROM NON GM / IP CROP? WHO IS THE SUPPLIER AND WHAT IS THE ORIGIN OF THE MATERIAL? HAS THE SUPPLIER/MANUFACTURER BEEN ASSESSED BY A 3 RD PARTY ASSESSOR IN RELATION TO NON GM / IP STATUS? N/A HAS THE SUPPLIER/MANUFACTURER OF THE MATERIAL/ INGREDIENT RECEIVED VALID IT (VALIDIT.COM) APPROVAL?		
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HAS THE SUPPLIER/ MANUFACTURER BEEN ASSESSED BY A 3 RD PARTY ASSESSOR IN RELATION TO NON GM / IP STATUS? N/A N/A N/A	IF FROM SOYA / MAIZE IS THE PRODUCT PRODUCED FROM NON GM / IP CROP?	
HAS THE SUPPLIER/ MANUFACTURER BEEN ASSESSED BY A 3 RD PARTY ASSESSOR IN RELATION TO NON GM / IP STATUS? N/A N/A N/A	WHO IS THE SLIDDLIED AND WHAT IS THE ODIGIN OF THE MATERIAL?	N/A
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HAS THE SUPPLIER/MANUFACTURER OF THE MATERIAL/ INGREDIENT RECEIVED VALID IT (VALIDIT.COM) APPROVAL?	HAS THE SUPPLIER/ MANUFACTURER BEEN ASSESSED BY A 3RD PARTY ASSESSOR IN RELATION TO NON GM / IP STATUS?	
DOES THE READUST CONTAIN ANY INCREDIENTS / COMPOUNDS / PROCESSING AIRS	HAS THE SUPPLIER/MANUFACTURER OF THE MATERIAL/ INGREDIENT RECEIVED VALID IT (VALIDIT.COM) APPROVAL?	
	DOES THE PRODUCT CONTAIN ANY INGREDIENTS/ COMPOUNDS/ PROCESSING AIDS	

ORIGIONATING FROM ANY OF THE SOURCES LISTED BELOW: (IF YES, PLEASE CONFIRM COUNTRY OF ORIGIN)	YES / NO	IF YES STATE COUNTRY OF ORIGIN
CANOLA	NO	
COTTON	NO	
POTATO	NO	
SQUASH	NO	
SUGAR BEET	NO	
TOMATO	NO	
SWEET PEPPER	NO	
RICE	NO	
PALM OIL	NO	

13.0 WARRANTY STATEMENT AND SPECIFICATION AGREEMENT:

Suitability for intended use $\underline{\text{must}}$ be checked by the buyer prior to use. Western Commodities cannot be held liable for any specific use.

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Specifications may be altered due to crop variations. Goods concessions may be if they fail to meet specification due to reasonable variation, seasonal variation, general availability and commercial considerations, providing that the product remains safe, that the product does not breach any legal constraints and provided the quality is not in variance for the intended clients stipulations (except and unless agreement with the client has been reached).

All products supplied will be subject to Western Commodities Ltd. conditions of sale.

SUPPLIER NAME	WESTERN COMMODITIES LTD	CLIENT NAME	
NAME	Richard Stoker	NAME	
SIGNATURE	Alelth	SIGNATURE	
POSITION	Managing Director	POSITION	
DATE	04/01/2023	DATE	

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