

# Date Syrup

Controlled Document 60071

#### 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	Date Syrup				
LEGAL NAME	Date Syrup				
RAW MATERIAL DESCRIPTION	Syrup extracted from whole pitted washed date fruits from different cultivars grown from the date palm.				
GRADE	Various				
VARIETY & SPECIES	Fruit of the Phoenix Dactylifer	Fruit of the Phoenix Dactylifera variety			
ORGANIC CERTIFICATION BODY AND CERTIFICATION NUMBER (if applicable)	N/A				
FULL LEGAL INGREDIENT DECLARATION	Syrup extracted from dates.				
INGREDIENTS IN DESCENDING ORDER	% COMPOSITION COUNTRY OF MANUFACTURE COUNTRY OF ORIGIN				
Dates	100%	100% UAE/EU UAE/EU			

#### 3.0 PACKAGING

UNIT SIZE	25kg or 125	25kg or 1250Kg Bulk IBC					
NUMBER PER OUTER	1	1					
BOX NUMBER PER PALLET	40x25kg or 1	L X 1250K	g				
PACKAGING FORMAT	Bag in box						
PACKAGING MATERIALS	Food Grade	PE bag wi	th cardboard o	uter or Food	Grade IBC		
PACKAGING DIMENSIONS (External)	Liner	N/A		Outer	N/A		
TOTAL SHELF LIFE	10 months	18 months		E ON DELIVERY		12 months	
TOTAL SHELF LIFE	18 1110111115			FE ONCE OPENED		Subject to storage	
RECOMMENDED STORAGE		Ambient Dry Environment (Ideally 5°C – 8°C)					
PACKED IN A PROTECTIVE ATMOSPHERE (GAS FLUSHED)?	NO						
WHICH OF THE FOLLOWING IS CONTAIN	ED ON THE END	CASE LA	BEL UPON DEL	VERY:			
PRODUCT NAME AND SIZE	YES	YES <b>NET WEIGHT</b>		YES			
PRODUCT CODE	YES STORAGE CONDITIONS		YES				
TRACEABILITY	YES	YES METAL DETECTED		NO			
DATE OF PRODUCTION	NO	NO <b>NUT DECLARATION</b> N		NO			

LOT CODING/ PRODUCTION CODE INFORMATION	P Ref and BBE included on end case label.
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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	1180	Analysis		
Energy kcal	280	Analysis		
Protein g	1.27	Analysis		
Available Carbohydrate g	69	Analysis		
Total Sugars g	64	Analysis		
Added Sugar	0	Analysis		
Fat g	0.6	Analysis		Supplier Supplied
Of which Saturates	<0.25	Analysis		laboratory results.
Total Salt g	0.05	Analysis		
Added Salt	0	Analysis		
Fibre (AOAC) g	1.36	Analysis		
Sodium mg	20	Analysis		
рН	4.9	Analysis		
Brix	75	Analysis		

#### 5.0 FINISHED PRODUCT QUALITY ASSURANCE ORGANOLEPTIC ASSESSMENT

APPEARANCE	Thick, Dark Brown Syrup	
TASTE	Sweet, typical of Dates, no off flavours.	
TEXTURE	Smooth, viscous syrup	
AROMA	Sweet, typical of Dates, no off odours.	

#### **6.0 PHYSICAL PRODUCT PARAMETERS:**

#### **6.1 PHYSICAL FINISHED PRODUCT TESTS CRITICAL TO PRODUCT**

	Target	Tolerance	Frequency	Method
Foreign Motter	Free From	0	Eveny Delivery	Visual
Foreign Matter			Every Delivery	Visual
Metal	Free From	0	Every Delivery	Visual
Colour, Odour, Taste	Natural	Natural	Every Delivery	Organoleptic

#### **6.2 CHEMICAL PRODUCT PARAMETERS:**

CHEMICAL FINISHED PRODUCT TESTS CRITICAL TO PRODUCT	TARGET	TOLERANCE	FREQUENCY	METHOD
Brix	75°	+/- 3°	Each Delivery	Calibrated Brix
				meter
рН	4.8	4.5-5.3	Each Delivery	Laboratory Testing
Available Water	0.74	0.72-0.77	Each delivery	Novasina

#### **6.3 MICROBIOLOGICAL PRODUCT PARAMETER**

FINISHED PRODUCT MICRO STANDARDS	TARGET
TVC	< 1000 cfu/g
Moulds	< 100 cfu/g
Yeasts	< 100 cfu/g
Salmonella	ABSENT/25g

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#### 7.0 IN-PROCESS CHECKS

#### 7.1 CHECKWEIGHING

METHOD OF WEIGHING	Minimum Weight				
	MINIMUM WEIGHT	TARGET WEIGHT	UPPER WEIGHT LIMIT		
CHECKWEIGHING LIMITS	25Kg	25Kg	25Kg		
	1250Kg	1250Kg	1260Kg		

#### **8.0 SPECIFIC TESTING REQUIREMENTS**

#### **8.1 PESTICIDES & MYCOTOXINS**

PESTICIDES	MAXIMUM RESIDUAL LEVELS (MRL'S)	FREQUENCY OF TESTING
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

#### 9.0 LABORATORY TESTING AND PRODUCT RELEASE

#### 9.1 LABORATORY

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

#### 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			

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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		

#### 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			
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			

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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 SO2. This includes any 'naturally' occurring levels present.	YES		
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	

#### **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?	NO
Is The Product or Any of Its Ingredients Produced from, But Not Containing, any Genetically Modified Material - whether Viable?	NO
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?	NO
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	NO
Soya Lecithin / Soya Oil/ 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	l NO
Glycerides / Maize Oil/ Corn Oil/Modified Maize Starch/ Corn Syrup/ Corn gluten/ Corn grits/ Corn Syrup Solids/	NO
Corn Fibre/ Sweetcorn/ Maltodextrins / Glucose Syrup / Glucose / Dextrin / Dextrose / Fructose / Xanthan Gum /	

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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?			N/A	
HAS THE SUPPLIER/ MANUFACTURER BEEN ASSESSED BY A 3 <sup>RD</sup> PARTY ASSESSOR IN RELATION TO NON GM / IP STATUS?			N/A	
			N/A	
HAS THE SUPPLIER/MANUFACTURER OF THE MATERIAL/ INGREDIENT RECEIVED VALID IT (VALIDIT.COM) APPROVAL?			N/A	
ODES THE PRODUCT CONTAIN ANY INGREDIENTS/ COMPOUNDS/ PROCESSING AIDS ORIGIONATING FROM ANY OF THE SOURCES LISTED BELOW: (IF YES, PLEASE CONFIRM COUNTRY OF ORIGIN)  IF YES STATE COUNTRY OF ORIGIN)		NTRY		
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 <u>must</u> be checked by the buyer prior to use. Western Commodities cannot be held liable for any specific use.

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	04/01/2022	DATE	

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