



# Western Commodities Limited

## Select Whole Pitted Dates

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### 1.0 SUPPLIER DETAILS

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

### 2.0 RAW MATERIAL DETAILS

<b>FINISHED PRODUCT NAME</b>	Select Whole Pitted Dates		
<b>LEGAL NAME</b>	Select Whole Pitted Dates		
<b>RAW MATERIAL DESCRIPTION</b>	Select Whole Pitted Dates		
<b>GRADE</b>	Select Whole Pitted Dates		
<b>VARIETY &amp; SPECIES</b>	Select Grade A (> 80 fruits per 454 g) Select Grade B (> 90 fruits per 454 g) GAQ Grade A (>105 fruits per 454 g) GAQ Grade B (> 115 fruits per 454g) FAQ (< 115 fruits per 454g)		
<b>ORGANIC CERTIFICATION BODY AND CERTIFICATION NUMBER (if applicable)</b>	N/A		
<b>FULL LEGAL INGREDIENT DECLARATION</b>	Dates		
<b>INGREDIENTS IN DESCENDING ORDER</b>	<b>% COMPOSITION</b>	<b>COUNTRY OF MANUFACTURE</b>	<b>COUNTRY OF ORIGIN</b>
Dates	100%	Pakistan / UAE	Pakistan / UAE

### 3.0 PACKAGING

<b>UNIT SIZE</b>	12.5Kg/Retail packed as per customer requirement (up to 3kg)		
<b>NUMBER PER OUTER</b>	1		
<b>BOX NUMBER PER PALLET</b>	80		
<b>PACKAGING FORMAT</b>	Food Grade Blue liner inner with double walled, corrugated Cardboard outer.		
<b>PACKAGING MATERIALS</b>	Blue Tint Polythene, Food grade, medium density polythene - 40 micron		
<b>PACKAGING DIMENSIONS (External)</b>	Liner	737 x 610 mm	Outer 390 x 280 x 180mm
<b>TOTAL SHELF LIFE</b>	12 months	<b>SHELF LIFE ON DELIVERY</b>	9 months
		<b>SHELF LIFE ONCE OPENED</b>	Subject to storage
<b>RECOMMENDED STORAGE</b>	Ambient Dry Environment		
<b>PACKED IN A PROTECTIVE ATMOSPHERE (GAS FLUSHED)?</b>	NO	<b>TYPE OF GAS:</b>	N/A
<b>WHICH OF THE FOLLOWING IS CONTAINED ON THE END CASE LABEL UPON DELIVERY:</b>			
<b>PRODUCT NAME AND SIZE</b>	YES	<b>NET WEIGHT</b>	YES
<b>PRODUCT CODE</b>	YES	<b>STORAGE CONDITIONS</b>	YES
<b>TRACEABILITY</b>	YES	<b>METAL DETECTED</b>	NO
<b>DATE OF PRODUCTION</b>	YES	<b>NUT DECLARATION</b>	NO

<b>LOT CODING/ PRODUCTION CODE INFORMATION</b>	P Ref and Date of production 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	1002	Published data		McCance & Widdowsons Composition of Foods Integrated Dataset 2019  Food Code: 14-394
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		
Added Sugar	0	Published data		
Fat g	0.6	Published data		
Of which Saturates	0.3	Published data		
Of which are Monounsaturated	0.3	Published data		
Of which are Polyunsaturated	Trace	Published data		
Of which are Trans Fatty Acids	n/a	Published data		
Total Salt g	0.03	Published data		
Added Salt	0	Published data		
Fibre (AOAC) g	7.5	Published data		
Moisture	<18%	Analysis		
Sodium mg	11	Published data		

### 5.0 FINISHED PRODUCT QUALITY ASSURANCE ORGANOLEPTIC ASSESSMENT

APPEARANCE	Dark Brown, some flaking may occur. Fruit 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

Type	Target	Tolerance	Frequency	Method
Pit	0	1250 / MT (>3mm)	Every Delivery	Wet Sieve Analysis
N.B. Dates will naturally have approximately 250,000 pits per Tonne, although we try to ensure that there are no pits, this cannot be guaranteed. We allow a maximum tolerance of 0.5% residual pits in the fruit.				
Fibrous material	20g / Kg	2%	Every Delivery	Wet Sieve Analysis
Metal	0	As per CCP	Every Delivery	Metal Detection
Mineral Stones	0	3 / MT	Every Delivery	Wet Sieve Analysis
EVM: (Calyx, stalk, leaves etc.)	0	1 / 10kg	Every Delivery	Process Inspection

#### 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 (BULK)

FE	7.0MM	NON-FE	7.0MM	STAINLESS STEEL	7.0MM

#### METAL DETECTOR – DETECTABLE TOLERANCES (RETAIL PACKED)

FE	3.0MM	NON-FE	3.5MM	STAINLESS STEEL	4.0MM

### 7.2 CHECKWEIGHING

METHOD OF WEIGHING	Minimum Weight, Calibrated Scales/Checkweigher (Retail packed)		
CHECKWEIGHING LIMITS	MINIMUM WEIGHT	TARGET WEIGHT	UPPER WEIGHT LIMIT
	12.5Kg	12.5Kg	13Kg

### 8.0 SPECIFIC TESTING REQUIREMENTS

#### 8.1 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 BY SUPPLIER
Cadmium (Cd)	< 0.01 mg/kg	ANNUALLY BY SUPPLIER


#### 8.3 IRRADIATION

Has the product been treated with ionizing radiation?	NO
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### 9.0 LABORATORY TESTING AND PRODUCT RELEASE

#### 9.1 LABORATORY

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

### 9.2 POSITIVE RELEASE

Product Positively released prior to delivery	YES	Organoleptic Only
Certificate of Conformance provided	Y	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?
<b>Nuts and Nut derivatives – due to possible cross contamination from use on site</b> Free from means absolute absence of all nut products, including oils and sources of nut derivatives	YES		YES	Completely segregated storage and processing area.
<b>Sesame seeds and derivatives – due to possible cross contamination from use on site</b> Free from means absolute absence of seeds, oils and derivatives (including Sesame seeds)	YES			
<b>Milk and Milk Derivatives</b> 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			
<b>Egg and Egg Derivatives</b> Free from means absolute absence of fresh / dried egg; egg albumen; egg lecithin and egg yolk.	YES			
<b>Wheat and Wheat Derivatives</b> 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			
<b>Gluten</b> Free from means absolute absence of protein derived from Wheat; Wheat derivatives; Rye; Rye derivatives; Barley Protein; Barley derivatives; Oat Protein; Oat derivatives	YES			
<b>Glutamates</b> Free from E620, E621, E622, E623	YES			
<b>Soya and Soya Derivatives</b> 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			
<b>Mustard</b> 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?
<b>Celery, Celeriac</b> Free from means absolute absence of Celery and Celeriac and their derivatives	YES			
<b>Fruit and Fruit Derivatives</b> Free from means absolute absence of Fruit and Fruit derivatives (including Kiwi)	NO	DATES		
<b>Vegetables and Vegetable Derivatives</b> Free from means absolute absence of Vegetables and Vegetable derivatives	YES			
<b>Yeast and Yeast Derivatives</b> Free from means absolute absence of Yeast and Yeast derivatives	YES			
<b>Fish Excluding Shellfish</b> Free from means absolute absence of fish, fish derivatives (including oils)	YES			
<b>Crustaceans, Molluscs and their Derivatives</b> Free from means absolute absence of seafood, seafood derivatives (including oils)	YES			
<b>Alcohol</b> Free from means absolute absence of alcohol	YES			
<b>Hydrolysed Vegetable Protein</b> State if derived from acid hydrolysis and a source of vegetable protein	YES			
<b>Meat and Meat Derivatives</b> 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			
<b>Sulphur dioxide and sulphites</b> State NO if the concentration is greater than 10mg/kg or 10 mg/l expressed as SO <sub>2</sub> . This includes any 'naturally' occurring levels present.	YES		YES	Completely segregated storage and processing area.
<b>Lupin (Lupin Flour)</b> 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	

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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 (State nut types implicated)
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

### 120 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	
<b>IS THE INGREDIENT SOURCED FROM SOYA?</b> Soya Flour/ Soya Milk / Tofu/ Bean Curds/ Soya Curds/ Soya extracts/ Tempeh/ Soya Grits/ Soya Fibre/ Soya Protein Isolate / Concentrates Soya Lecithin / Soya Oil/ Soya Sauce/ Black Bean Sauce Textured Vegetable Protein / Hydrolysed Vegetable Protein/ Miso	NO	
<b>IS THE INGREDIENT SOURCED FROM MAIZE?</b> 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/	NO	
<b>IF FROM SOYA / MAIZE IS THE PRODUCT PRODUCED FROM NON GM / IP CROP?</b>		
<b>WHO IS THE SUPPLIER AND WHAT IS THE ORIGIN OF THE MATERIAL?</b>	N/A	
<b>HAS THE SUPPLIER/ MANUFACTURER BEEN ASSESSED BY A 3<sup>RD</sup> PARTY ASSESSOR IN RELATION TO NON GM / IP STATUS?</b>	N/A	
<b>HAS THE SUPPLIER/MANUFACTURER OF THE MATERIAL/ INGREDIENT RECEIVED VALID IT (VALIDIT.COM) APPROVAL?</b>	N/A	
<b>DOES THE PRODUCT CONTAIN ANY INGREDIENTS/ COMPOUNDS/ PROCESSING AIDS ORIGINATING FROM ANY OF THE SOURCES LISTED BELOW: (IF YES, PLEASE CONFIRM COUNTRY OF ORIGIN)</b>	<b>YES / NO</b>	<b>IF YES STATE COUNTRY OF ORIGIN</b>
CANOLA	NO	
COTTON	NO	
POTATO	NO	
SQUASH	NO	
SUGAR BEET	NO	
TOMATO	NO	
SWEET PEPPER	NO	
RICE	NO	
PALM OIL	NO	

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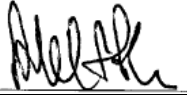
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**13.0 WARRANTY STATEMENT AND SPECIFICATION AGREEMENT:**

Suitability for intended use must 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.

<b>SUPPLIER NAME</b>	WESTERN COMMODITIES LTD	<b>CLIENT NAME</b>	
<b>NAME</b>	Richard Stoker	<b>NAME</b>	
<b>SIGNATURE</b>		<b>SIGNATURE</b>	
<b>POSITION</b>	Managing Director	<b>POSITION</b>	
<b>DATE</b>	03/11/2021	<b>DATE</b>	

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