

# **Deglet Noor Chopped Dates**

Controlled Document 60090

#### **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

RAW MATERIAL NAME	Deglet Noor Chopped Dates				
LEGAL NAME	Deglet Noor Chopp	Deglet Noor Chopped Dates			
RAW MATERIAL DESCRIPTION	Deglet Noor Chopp	ed Dates			
GRADE	UK chopped macera	ated Dates.			
GRADE DICE	NOMINALLY 6-12MM (SINGLE DICED)  (NOTE - DICE SIZE VARY AS FRUIT FALLS RANDOMLY THROUGH BLADES, THEREFORE UP TO 15% OVERSIZE / UNDERSIZE MAY BE EXPECTED)				
VARIETY & SPECIES	Phoenix Dactylifera Variety				
ORGANIC CERTIFICATION BODY AND CERTIFICATION NUMBER (If applicable)	N/A				
FULL LEGAL INGREDIENT DECLARATION	DATES, RICE FLOUR				
INGREDIENTS IN DESCENDING ORDER	COUNTRY OF		COUNTRY OF ORIGIN		
DATES	95% (+/-2%)	UK	Tunisia		
RICE FLOUR	95% (+/-2%)  Cambodia, Egypt, India, Portugal, Burm 5% (+/-2)  FRANCE  Puerto Rico, Spain, South America (Braz Guyana, Paraguay, Uruguay), Thailand				

#### **3.0 PACKAGING**

UNIT SIZE		12.5Kg				
NUMBER PER OUTER		1				
NUMBER PER PALLET		80	80			
PACKAGING FORMAT		Food Grade blue	Food Grade blue liner inner with double walled, corrugated cardboard outer.			
PACKAGING MATERIALS		Blue tint polythe	ne, food	grade, medium	density polyth	nene.
PACKAGING DIMENSIONS		Liner	737 x 6	10mm	Outer	390 x 280 x 180mm
TOTAL CUELF LIFE		12 months	SI	HELF LIFE ON DE	LIVERY	9 months
TOTAL SHELF LIFE		12 Months	SH	ELF LIFE ONCE C	PENED	Subject to storage
RECOMMENDED STORAGE CONDITI	IONS	Ambient, Dry environment				
PACKED IN A PROTECTIVE ATMOSPI (GAS FLUSHED)?	HERE	NO TYPE OF GAS:		N/A		
WHICH OF THE	FOLLO	WING IS CONTAIN	IED ON T	HE END CASE LA	BEL UPON DE	ELIVERY
PRODUCT NAME AND SIZE		YES		NET WEIGH	łT	YES
PRODUCT CODE	YES			STORAGE COND	ITIONS	YES
TRACEABILITY		YES		METAL DETEC	CTED	YES
DATE OF PRODUCTION	•	YES NUT DECLARATION		NO		

DRODUCTION CODE	LABEL INCLUDES TRACEABILITY PURCHASE REFERENCE AND BEST BEFORE DATE BASED ON
PRODUCTION CODE	PRODUCTION DATE.

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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		McCance and
Available Carbohydrate g	58.7	Published data		Widdowson's
Total Sugars g	58.0	Published data		Composition of
Added Sugar	0	Published data		Foods Integrated
Fat g	0.6	Published data		Dataset 2019
Of which Saturates	0.3	Published data		Food Code:14-394
Of which are Monounsaturated	0.3	Published data		F000 Code:14-394
Of which are Polyunsaturated	Trace	Published data		
Fibre (AOAC) g	7.5	Published data		
Sodium mg	11	Published data		

#### 5.0 FINISHED PRODUCT QUALITY ASSURANCE ORGANOLEPTIC ASSESSMENT

APPEARANCE Medium brown pieces of chopped date, irregular cut, dusted with rice flour free flowing nature of the product.	
TASTE Sweet. Intensity of flavour increases towards the end of the season	
Firm – product is softer when freshly processed but does harden after within shelf-life parameters.	
ODOUR Typical of date with no uncharacteristic aromas	

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

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

Туре	TARGET	TOLERANCE	FREQUENCY	METHOD
Pits	0	3	PER TONNE	INSPECTION
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 tolerance of 3 pits per MT of chopped dates as the likelihood is if one pits gets through it will be cut into 3 by our process.				
Size (oversize/undersize pieces)	<10%	<15%	PER TONNE	INSPECTION
Mineral Stones	0	3	PER TONNE	INSPECTION
EVM (Calyx, stalk, leaves etc)	0	2	PER CARTON	INSPECTION

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

CHEMICAL FINISHED PRODUCT TESTS CRITICAL TO PRODUCT	TARGET	TOLERANCE	FREQUENCY	METHOD
Moisture	15 %	12-18%	EACH BATCH	Precisa XM60
Available Water	0.60	<0.68	EACH BATCH	Novasina

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#### **6.3 MICROBIOLOGICAL PRODUCT PARAMETERS**

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 CHECKWEIGHING

METHOD OF WEIGHING	Minimum Weight, Calibrate	Minimum Weight, Calibrated Scales		
CHECKWEIGHING LIMITS	MINIMUM WEIGHT	TARGET WEIGHT	UPPER WEIGHT LIMIT	
	12.5 kg	12.5Kg	12.8Kg	

#### 7.2 METAL DETECTION

DETECTABLE TOLERANCES	FERROUS	0.8 мм	NON-FERROUS	0.8 мм	STAINLESS STEEL	1.2 мм
FREQUENCY TESTED DURING PRODUCTION	AT START UP, HOUR	LY DURING PRODUCTION	ON AND AT END OF PRO	DDUCTION		

#### **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
Cadmium (Cd)	<0.01 mg/kg	Annually

#### 8.3 IRRADIATION

Has the product been treated with ionizing radiation?	NO

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### ${\bf 9.0~LABORATORY~TESTING~AND~PRODUCT~RELEASE}$

#### 9.1 LABORATORY

LABORATORIES USED FOR TESTING	TYPE OF TESTING	STATE ACCREDITATION SCHEME
Various	Micro	UKAS
Q 2 DOCITIVE DELEACE		

#### 9.2 POSITIVE RELEASE

Product Positively released prior to delivery	YES	Physical assessment of each pallet conducted before release.
Certificate of Conformance provided by supplier	YES	With each batch when 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, 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				Completely segregated
Free from means absolute absence of all nut	YES		Yes	storage and processing
products, including oils and sources of nut				storage and processing
derivatives				
Sesame seeds and derivatives – due to possible				
cross contamination from use on site	YES			
Free from means absolute absence of seeds, oils	1 123			
and derivatives (including Sesame seeds)				
Milk and Milk Derivatives				
Free from means absolute absence from Milk				
(Cow, Goat, Sheep or other animal); Milk solids	YES			
and non-fat solids; Whey, Hydrolysed Whey				
protein and caesinates.				
Egg and Egg Derivatives				
Free from means absolute absence of fresh /	YES			
dried egg; egg albumen; egg lecithin and egg yolk.				
Wheat and Wheat Derivatives				
Free from means absolute absence of Wheat				
flour; Wheat germ; Wheat germ oil; Wheat bran;				Completely segregated
Wheat gluten; Wheat thickener, Semolina, Whole	YES		Yes	storage and processing
wheat, Wheat starch; Hydrolysed Wheat protein;				storage and processing
Rusk and all derivatives (including Dextrose,				
Starch and Malt dextrose).				
Gluten				!
Free from means absolute absence of protein				Completely segregated
derived from Wheat; Wheat derivatives; Rye; Rye	YES		Yes	storage and processing
derivatives; Barley Protein; Barley derivatives; Oat				storage and processing
Protein; Oat derivatives				
Glutamates	YES			
Free from E620, E621, E622, E623	TES			
Soya and Soya Derivatives				
Free from means absolute absence of Soya; Soya				
beans; Soya protein products (Flour, Milk and	YES			
Tofu); Soya derives Lecithin E322; Hydrolysed	IES			
Soya Protein; Soya based flavours, emulsifiers and				
stabilizers.				
Mustard				
Free from means absolute absence of Mustard	YES			
and Mustard seed derivatives				

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#### FREE FROM INFORMATION - Cont.

Is the product free from?	Yes / No	State ingredient	If not in product, used within same factory?	If used in factory, is there adequate segregation?
Celery, Celeriac Free from means absolute absence of Celery and	YES			
Celeriac and their derivatives				
Fruit and Fruit Derivatives		D.4.750		
Free from means absolute absence of Fruit and	NO	DATES		
Fruit derivatives (including Kiwi)  Yeast and Yeast Derivatives				
Free from means absolute absence of Yeast and	YES			
Yeast derivatives	YES			
Vegetables and Vegetable Derivatives				
Free from means absolute absence of Vegetables	YES			
and Vegetable derivatives	ILS			
Fish Excluding Shellfish				
Free from means absolute absence of fish, fish	YES			
derivatives (including oils)	123			
Crustaceans, Molluscs and their Derivatives				
Free from means absolute absence of seafood,	YES			
seafood derivatives (including oils)				
Alcohol	VEC			
Free from means absolute absence of alcohol	YES			
Hydrolysed Vegetable Protein				
State if derived from acid hydrolysis and a source	YES			
of vegetable protein				
Meat and Meat Derivatives				
Free from means absolute absence of all meat				
and meat derivatives including stocks; meat	YES			
extract; gelatin; fat; blood; meat extract derived	1123			
additives and meat extract used as a processing				
aid e.g. food machine lubricants.				
Sulphur dioxide and sulphites				
State if the concentration is greater than	YES		YES	YES
10mg/kg or 10 mg/l expressed as SO <sub>2</sub> . This	-			
includes any 'naturally' occurring levels present.				
Lupin (Lupin Flour)	VEC			
Free from means absolute absence of lupin and	YES			
its derivatives.				

#### 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 (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

#### 12.0 GENETICALLY MODIFIED ORGANISMS

1. Does the product or any of its ingredients contain any Genetically Modified Material – Wh or not?	NO	
Is the product or any of Its ingredients produced from, but not containing, any Genetically Material – Whether Viable?	NO	
Has the product or any of its ingredients been significantly changed as a consequence of t Genetic Modification?	NO	
4. Have Genetically Modified Organisms been used as processing aids or additives to produc		NO
processing aids or additives used in conjunction with the production of the food or any of its  GM STATUS CONTINUED - DOES THE PRODUCT CONTAIN ANY OF THE FOLLOWING INGREDII		
	ENIS	
5. 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 Lecithin / Soya Oil/ Soy Sauce/ Black Bean Sauce		NO
Textured Vegetable Protein / Hydrolysed Vegetable Protein/ Miso		NO NO
6. 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 / Fructos	, , ,	NO
Monosodium Glutamate / Citric Acid / Sodium Citrate / Ascorbic Acid / Ascorbates / Caramel (	•	
Syrup)/ Aspartame/ Caramel/ Ethanol/ Hemicellulase/ Isoglucose/ Lactic Acid/ Masa Flour/ Pc	•	
Polydextrose/ Polyols/ Sorbitol / Citrates/ Glucono delta lactone/	,	
IF FROM SOYA / MAIZE IS THE PRODUCT PRODUCED FROM NON GM / IP CROP?		N/A
WHO IS THE SUPPLIER AND WHAT IS THE ORIGIN OF THE MATERIAL?		N/A
O HAS THE SUPPLIER/ MANUFACTURER BEEN ASSESSED BY A 3RD PARTY ASSESSOR IN RELA	TION TO NON GM	N/A
/ IP STATUS?		N/A
o HAS THE SUPPLIER/MANUFACTURER OF THE MATERIAL/ INGREDIENT RECEIVED VALID IT	T (VALIDIT.COM)	
APPROVAL?		
DOES THE PRODUCT CONTAIN ANY INGREDIENTS/ COMPOUNDS/ PROCESSING AIDS	YES/NO	COUNTRY OF ORIGIN
ORIGIONATING FROM ANY OF THE SOURCES LISTED BELOW:	TES/NO	COUNTRY OF ORIGIN
CANOLA	NO	
	COTTON NO	
POTATO	NO	
SQUASH	NO	
SUGAR BEET		
TOMATO		
SWEET PEPPER	VARIOUS S	
RICE	VARIOUS – See ingredients	
PALM OIL	NO	
Detail any GM testing program for due diligence on this product if the material or any ingredient / compounds/ processing aids originate from any of the sources listed above:	* RICE FLOUR IS IN 650258	SYTE APPROVED – REF. NO.

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#### 13.0 WARRANTY STATEMENT AND SPECIFICATION AGREEMENT:

Suitability for intended use <u>must</u> be checked by the buyer prior to use. Western Commodities Ltd cannot be held liable for any specific use.

The product, the manufacturing premises and distribution facilities will comply with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all Regulations, Statutory Instruments, Directives, orders, decisions or any other requirements made there under, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.

Specifications may be altered due to crop variations. Goods concessions may be allowed 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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