

Organic Select Chopped Dates

Controlled Document 61012

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	Organic Select Chopped Dates			
LEGAL NAME	Organic Select Chop	ped Dates		
RAW MATERIAL DESCRIPTION	Organic Select Chor	oped Dates		
GRADE	UK freeze treated, o	chopped macerated	Dates.	
GRADE DICE	(NOTE - DICE SIZE VAF	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)	Organic Farmers & Growers GB-ORG-02			
FULL LEGAL INGREDIENT DECLARATION	DATES, RICE FLOUR			
INGREDIENTS IN DESCENDING ORDER	% COMPOSITION COUNTRY OF MANUFACTURE COUNTRY OF ORIGIN			
DATES	95% (+/-2%)	UK	Pakistan / UAE	
RICE FLOUR	5% (+/-2)	UK	Argentina	

3.0 PACKAGING

UNIT SIZE		12.5Kg				
NUMBER PER OUTER		1				
NUMBER PER PALLET		80				
PACKAGING FORMAT		Food Grade blue	liner inn	er with double v	valled, corruga	ated cardboard outer.
PACKAGING MATERIALS		Blue tint polythe	ne, food	grade, medium	density polyth	ene.
PACKAGING DIMENSIONS		Liner	737 x 6	10mm	Outer	390 x 280 x 180mm
TOTAL SUELE LIEF		12 months	SI	HELF LIFE ON DE	LIVERY	9 months
TOTAL SHELF LIFE		12 Months	SH	SHELF LIFE ONCE OPENED		Subject to storage
RECOMMENDED STORAGE CONDIT	IONS	Ambient, Dry en	/ironmer	nt	•	
PACKED IN A PROTECTIVE ATMOSP (GAS FLUSHED)?	HERE	NO		TYPE OF GA	S:	N/A
WHICH OF THE	FOLLO	WING IS CONTAIN	ED ON T	HE END CASE LA	BEL UPON DE	LIVERY
PRODUCT NAME AND SIZE		YES		NET WEIGH	4T	YES
PRODUCT CODE	YES			STORAGE COND	ITIONS	YES
TRACEABILITY		YES		METAL DETEC	CTED	YES
DATE OF PRODUCTION	·	YES		NUT DECLARA	TION	NO

PRODUCTION CODE	LABEL INCLUDES TRACEABILITY PURCHASE REFERENCE AND BEST BEFORE DATE BASED ON	
	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		
Available Carbohydrate g	58.7	Published data		McCance and
Total Sugars g	58.0	Published data		Widdowson's
Added Sugar	0	Published data		Composition of
Fat g	0.6	Published data		Foods Integrated
Of which Saturates	0.3	Published data		Dataset 2019
Of which are Monounsaturated	0.3	Published data		Food Code:14-394
Of which are Polyunsaturated	Trace	Published data		1000 Code.14-334
Fibre (AOAC) g	7.5	Published data		
Sodium mg	11	Published data		

5.0 FINISHED PRODUCT QUALITY ASSURANCE ORGANOLEPTIC ASSESSMENT

APPEARANCE	Dark brown pieces of chopped date, irregular cut, dusted with rice flour to aid free flowing nature of the product.
TASTE	Sweet. Intensity of flavour increases towards the end of the season
TEXTURE	Firm – product is softer when freshly processed but does harden after a while 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 %	10-20%	EACH BATCH	Precisa XM60
Available Water	0.60	<0.68	EACH BATCH	Novasina

6.3 MICROBIOLOGICAL PRODUCT PARAMETERS

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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, 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

0.5 11.13 12.17 11.011	
Has the product been treated with ionizing radiation?	NO

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9.0 LABORATORY TESTING AND PRODUCT RELEASE

9.1 LABORATORY

LABORATORIES USED FOR TESTING	TYPE OF TESTING	STATE ACCREDITATION SCHEME
Various	Micro	UKAS
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 Free from means absolute absence of all nut products, including oils and sources of nut derivatives	YES		Yes	Completely segregated storage and processing
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
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
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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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 Celeriac and their derivatives	YES			
Fruit and Fruit Derivatives Free from means absolute absence of Fruit and Fruit derivatives (including Kiwi)	NO	DATES		
Yeast and Yeast Derivatives Free from means absolute absence of Yeast and Yeast derivatives	YES			
Vegetables and Vegetable Derivatives Free from means absolute absence of Vegetables and Vegetable 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; gelatin; 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 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
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 (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 – Whet	ther viable	NO
or not?	NO	
2. Is the product or any of Its ingredients produced from, but not containing, any Genetically N Material – Whether Viable?	NO	
3. Has the product or any of its ingredients been significantly changed as a consequence of the 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 in	NO	
GM STATUS CONTINUED - DOES THE PRODUCT CONTAIN ANY OF THE FOLLOWING INGREDIEN		
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		
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/ Co	orn Syrup Solids/	
Corn Fibre/ Sweetcorn/ Maltodextrins / Glucose Syrup / Glucose / Dextrin /Dextrose / Fructose /	/ Xanthan Gum /	NO
Monosodium Glutamate / Citric Acid / Sodium Citrate / Ascorbic Acid / Ascorbates / Caramel (Fr	om Glucose	
Syrup)/ Aspartame/ Caramel/ Ethanol/ Hemicellulase/ Isoglucose/ Lactic Acid/ Masa Flour/ Pole	nta/	
Polydextrose/ Polyols/ Sorbitol / Citrates/ Glucono delta lactone/		
IF FROM SOYA / MAIZE IS THE PRODUCT PRODUCED FROM NON-GM / IP CROP?		N/A
O WHO IS THE SUPPLIER AND WHAT IS THE ORIGIN OF THE MATERIAL?		N/A
 HAS THE SUPPLIER/ MANUFACTURER BEEN ASSESSED BY A 3RD PARTY ASSESSOR IN RELATION 	ON TO NON-GM	N/A
/ IP STATUS?		N/A
 HAS THE SUPPLIER/MANUFACTURER OF THE MATERIAL/ INGREDIENT RECEIVED VALID IT (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 NO		
TOMATO NO		
SWEET PEPPER NO		
RICE YES*		VARIOUS – See ingredients
PALM OIL	NO	
Detail any GM testing program for due diligence on this product if the material or any		
8 , , , ,	RICE FLOUR IS INS 50258	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	Melsk	SIGNATURE	
POSITION	Managing Director	POSITION	
DATE	04/01/2023	DATE	

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