

PRODUCT SPECIFICATION

Issuance/ Rev Date/ Rev:02-update Jan 2014

Approving Authority QA

DATES-PITTED - PAKISTANI

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Appearance/ Color

Taste

Dark Reddish Brown

Sweet typical of dates, free from off or objectionable taste

Texture

Firm, smooth texture of dates. Easy to chew. Easy broken up.

PHYSICAL PROPERTIES

Moisture
Water activity
Foreign matter
Pits
Spot
Infestation
Metal detection

Imperfection

18 % Max.
< 0.6
0.5 % Max.
1.0% max target Nil
2.0% max.
Nil
Ferrous 3.00 mm
Nonferrous 3.5 mm
Stainless steel: 5.5 mm
Max 1 % Dates with Seeds
Max 4 % Dates not closed

MICROBIOLOGICAL CRITERIA

GENERAL PROFILE

Aerobic Plate Count
Coli form
E.Coli
Yeast
Mold
Salmonella

Product Description

Storage

Product Origine Self life

Production Code/ lot traceability

Allergen Program In Placed
QA/ Food Safety System

Regulatory Compliance

<20,000 cfu/g
<10 cfu/g
Negative
< 500 cfu/g
<500 cfu/g
Negative in 25 g.

Whole dates (pitted) originated from the sound fruit of date tree.-phoenix dactylifera L.Verietal type:) aseel, which are harvested at the appropriate stage of maturity, stored, cleaned pitted, capped and then dried to the appropriate moisture content.

Clean, dry, cool area, free from infestation, recommended temperature 0-15° Celsius.

Pakistan

24 month from production if in correct condition

4 045 1 - 4 # Year of Production 2014 / 045 # Julian Day of The Year / 1 # Shift of production

OR Best before : Year-Month-Day

Max 2 % Dates with calyx

Yes

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SQF Edition 7.2, Lev.02

Compliance to all applicable local/National regulatory requirements (Product Quality, Food Safety & Nutrition)

Shah Trading Co.

Material Specification



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ALLERGEN INFORMATION					
COMPONENT/	McNicoll			DESCRIPTION	
COMPONENT/ ALLERGENS DESCRIPTION	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILTIY examples	
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	No	No	Yes	All type of peanuts (RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)	
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	No	No	Yes	All types	
Sesame or its derivatives, e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini	
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder	
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-	
Fish or its derivatives, e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can	
Shellfish (including crab, crayfish, lobster, prawn and shrimp) & Mollusks (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	No	No	No	-	
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends	
Wheat or its derivatives, e.g., flour, starches and brans etc.	No	No	Yes	Wheat flour, bulgur, wheat semolina,	
Sulphites, e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion	
Mustard and Its derivatives	No	No	Yes	Seeds, ground,	
Gluten (Specify Source - Rye, Oats, Barley, Triticale)	No	No	Yes	Barley, wheat	
Tartrazine – Yellow 5	No	No	No	-	
Other Artificial Food Colors / Flavors	No	No	Yes	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin	
Coconut and its derivatives/ its products	No	No	Yes	Coconut water, coconut shreds, pieces	
Mono-Sodium Glutamate (MSG)	No	No	Yes	We use in spices blends	
Hydrolyzed Vegetable Protein HVP (Source)	No	No	Yes	Soya, corn for spices blends	

Note: All line equipment's are clean and verify for its cleanliness by Q.A./Q.C. We have stringent allergen program which monitors allergen production, storage and cleaning.



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Nutrition Facts	
Serving Size 42g	
Amount Per Serving	
Calories 140	
	% Daily Value *
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 5mg	2%
Potassium 670mg	2%
Total Carbohydrate 34 mg	11%
Dietary Fiber 4g	15%
Sugars 29g	%
Protein 1g	%
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	1%