

<b>GROUPE</b>	<b>FINISHED PRODUCT TECHNICAL SHEET</b>		<b>DIV/FTPF-a/361</b>
<b>FRANCE PRUNE</b>	<b>C : 24/02/2009</b>	<b>MD : 18/12/2013</b>	<b>Page 1/2</b>

References of the technical check list : 3151 Application : 4

▪ ▪ **PRODUCT NAME :** Soft Algerian pitted Deglet Nour date with preservative (3151)

## 1 – RAW MATERIAL

Whole ripe dates stemmed from « **Phoenix Dactylifera L.** ».

After the crop, the dates are pulled off, treated for the desinsectisation, then washed and dried.

The dates are manually pitted.

Then they are sorted out, weighed and packed.

- **Variety :** DEGLET NOUR.

- **Origin :** ALGERIA

## 2 – MANUFACTURING TECHNOLOGY

On receipt, an agreement is done in laboratory and dates are stored in cold warehouse with temperature and hygrometry controlled.

Pitted dates are slightly rehydrated in hot water with preservative.

After, the dates are weighed, metal detected and packed.

## 3 – ORGANOLEPTIC CHARACTERISTICS

Form : oblong, typic of Deglet Nour date with a lengthwise slit (manually pitting).

- **Colour :** brown.

- **Texture :** fleshy.

- **Flavour :** characteristic of date.

- **Odour :** characteristic of date.

## 4 – PHYSICO-CHEMICAL CHARACTERISTICS

- **Size :** Raw material : 145 to 155 fruits / kg.

- **Type :** /

- **Moisture :** 26 % maxi.

- **Ingredients list :** Pitted dates, preservative : sorbate potassium.

- **GMO – Radiation :** GMO and radiation treatment free product.

- **Pesticids :** Raw material conform to EU Directive in force.

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- Defects tolerance :

<b>Total defects</b>

- Others : /

### 5 - PRESERVATION

Assured by low moisture and preservative.

To be stored in a dry and cool place after opening.

### 6 - MICROBIOLOGY

Without legislation – for guidance :

Total account :  $\leq 2.10^4$  germs/g  
 Yeast and mould :  $\leq 5 \cdot 10^3$  germs/g

in a 3 levels check plan.

Aflatoxins : Conform to EU Directive in force.

### 7 - NUTRITIONAL INFORMATIONS

Average value for 100 g of product :

Energy Value :	1209 kJ equivalent to 285 kcal
Fat (g) :	0,3
including saturated (g) :	0
Carbohydrates (g) :	64
including sugar (g) :	57
Dietary fibre (g) :	6,9
Proteins (g) :	2,2
Salt (g) :	0,009

New values will be integrated on printing.

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