



UN RATIONS STANDARD

DATE: 30/10/2011

DATES PITTED DRIED

ED No: 01

CODE: UNSTD-COM 4116

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1. PRODUCT NAME

DATES PITTED DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Whole pitted dates dried from varieties (cultivars) grown from sound fruit of the date tree *Phoenix dactylifera L.* to be supplied dried to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dates

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 143-1985 CODEX STANDARD FOR DATES

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS


Agrochemicals/Pesticides residues

CODEx MRL

QUALITY PARAMETERS

MAXIMUM LIMITS

Intact; sound, produce affected by rotting or deterioration such as to make them unfit for consumption is excluded; ripe, plump and plastic where applicable; clean, practically free of any visible foreign matter; free from living insects or any living parasites; free from visible damage by insects, mites or other parasites; free from mould; free from foreign smell and/or taste; free from fermentation; to withstand transportation and handling; must be amber-coloured to brown and the flesh must be abundant, fat or

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semi-fat, and greasy. The epicarp must be translucent and, according to the variety, adhere to the flesh;
Size: “Extra” Class-Superior Quality. Irrespective of the variety, the minimum weight of dates shall be 4.75 g. Small – more than 110 dates in 500 g; Medium – 90 – 110 in 500 g; Large – less than 90 in 500 g.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Foreign matter	Shall have no foreign matter.

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).	

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	330 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene that maintains the integrity of the product to protect and maintain sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 2 kg
Warranty at delivery location	1 Month

11. LABELLING

- UNSTD-GEN-02 “UN Product Labelling”

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”