



UN RATIONS STANDARD

DATE: 30/10/2011

DATES UNPITTED FRESH

ED No: 01

CODE: UNSTD-COM 4117

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1. PRODUCT NAME

DATES UNPITTED FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Whole unpitted dates in their natural state or processed from varieties (cultivars) grown from *Phoenix dactylifera* L. It does not apply to dates for processing, pressed dates, or frozen dates.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dates unpitted fresh

3.2. OTHER PERMITTED INGREDIENTS

N/A

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

- 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

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

Intact; sound, produce affected by rotting or deterioration such as to make them unfit for consumption is excluded; ripe, 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; to arrive in satisfactory condition at the place of destination. Must be amber-coloured to brown and the flesh must be abundant, fat or semi-fat, and greasy. The epicarp must be translucent and, according to the variety, adhere to the flesh; superior quality. Irrespective of the variety, the minimum weight of dates shall be 3.75 g.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Dates unpitted shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at +4°C - +8 °C during storage and delivery

8. CONTAMINANTS

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	275 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.
Pack Size	Up to 3 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"