



UN RATIONS STANDARD

DATE: 01/04/2024

DATES PITTED DRIED

ED No: 04

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

No optional ingredients added.

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.

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

MAXIMUM LIMITS

Moisture	≤ 30 %
Aflatoxin B1/ Total	≤ 2 µg/kg / 4 µg/kg
Ochratoxin A	≤ 4 µg/kg

QUALITY PARAMETERS

Shall be Intact; sound, produce affected by rotting or deterioration such as to make them unfit for consumption is excluded; ripe, plump, 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 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 4g. Small – more than 110 dates in 500 g; Medium – 90 – 110 in 500 g; Large – less than 90 in 500 g.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Appropriate to product, 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.
Style	Unpressed/ Loose
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

PARAMETER
8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	314 kcal
Protein	2.45 g
Carbohydrates	76 g
Fat	0.2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene recyclable/biodegradable packing that maintains the integrity of the product and protects the sanitary and organoleptic qualities while withstanding the rigor of transport and handling
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 500 g to 2 Kg
Warranty at delivery location	Minimum 1 Month

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CODEX STAN 143-1985 CODEX STANDARD FOR DATES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CAC/RCP 3-1969 "Code of Hygienic Practice for Dried Fruits"