

## Product Specifications and Information

# Organic Chopped Dates

CGT

### **Description:**

Produced from domestic organic Medjool variety dates that are thermally treated, macerated, dried, processed through a 3/8" dicer machine setting and coated with gluten free oat flour at several points in the process. The date pieces possess a sweet odor and flavor, free from musty, moldy, earthy, and other undesirable off-flavors. No anti-oxidants, sulfating agents or artificial flavors are used.

### **Ingredients:**

Dates, Gluten Free Oat Flour

\*This product is processed in a facility and on equipment that also processes coconut products. Pits and remnants from processing may be present.

### **Country of Origin:**

USA

### **Specifications and Analyses:**

| <b><u>Physical</u></b>              | <b><u>Specification</u></b>  | <b><u>Method</u></b>                                 |
|-------------------------------------|--|--|
| Sensory Evaluation                  | Appearance: Light to dark brown<br>Texture: Paste consistency<br>Taste: Sweet Flavor<br>Odor: Sweet, free of undesirable must, earthy, moldy | Organoleptic   |
| Extraneous Vegetable Matter         | Target Zero  | QA Inspection  |
| Pits, by inspection                 | 1 per 2,000 lbs. maximum<br>on a 5/16" screen (8 mm) $\geq$ 75%  | QA Inspection<br>Gilson Sieves                       |
| Size Grade (unidimension)           | on a 1/4" screen (6.3 mm) $\leq$ 25%<br>thru a #6 screen (3.4 mm) $<$ 2%   | Gilson Sieves<br>Gilson Sieves (2 min. manual shake) |
| Gluten Free Oat Flour Coating Loose | 6 to 10% by weight   | QA Inspection  |
| Coating                             | $<$ 2%   | QA Inspection  |

| <b><u>Chemical</u></b>        | <b><u>Specifications</u></b>                 | <b><u>Method</u></b> |
|-------------------------------|--|----------------------|
| Moisture                      | 10 - 15%                                     | DFA Meter            |
| Water Activity                | $<$ 0.68 aW                                  | AquaLab/Rotronics    |
| Pesticide MRLs & Heavy Metals | Meets US FDA, US EPA and CA State Regulatory | GC/MS/MS ICP/MS      |

| <b><u>Microbiological</u></b> | <b><u>Specification</u></b> | <b><u>Method</u></b>              |
|-------------------------------|-----------------------------|-----------------------------------|
| APC                           | $<$ 50,000 /g               | AOAC 966.23                       |
| Coliforms                     | $<$ 100 MPN/g               | FDA-BAM online, Ch. 4             |
| E. Coli                       | $<$ 3 /g                    | FDA-BAM 8 <sup>th</sup> Ed.       |
| Yeast                         | $<$ 5,000 cfu/g             | CMMEF 17.332, 4 <sup>th</sup> ed. |
| Mold                          | $<$ 5,000 cfu/g             | CMMEF 17.332, 4 <sup>th</sup> ed. |
| Listeria                      | Negative 25/g               | AOAC 2004.06 AOAC                 |
| Salmonella                    | Negative 375/g              | 2013.01 AOAC                      |
| Staphylococci                 | $<$ 10 /g                   | 2003.07                           |

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**Metal Detection**

2.0 mm Ferrous  
3.0 mm Non-Ferrous  
3.5 mm Stainless  
Steel

**Certifications**

Kosher Certified  
Organic Certified

**Shipping, Storage and Shelf Life:**

Shipping: Bulk: Shipped in poly-bag lined cardboard cartons containing 35 lbs net wt.

Storage: Frozen or refrigerated storage (-18°F - 40°F)

Shelf Life: 18 months

\*This product does not deteriorate at the end of its shelf life but can become dried out and/or form white specs on the surface. White specs may be sugar crystal formation due to moisture migration. Pit fragments and calyx may be present in date products.

**Nutrition Facts**

| <i>Nutrition information per</i> |  | 100g     |                       |                  |
|----------------------------------|--|----------|-----------------------|------------------|
| Calories                         |  | 318 kcal | Vitamin C (c)         | 0 mg             |
| Total Calories from fat          |  | 5 kcal   | Vitamin D2            | < 0.6 mcg        |
| Total Carbohydrates              |  | 81.3 g   | Vitamin D3            | < 0.6 mcg        |
| Protein                          |  | 2.6 g    | Vitamin E (c)         | Less than 0.1 IU |
| Total Fat (c)                    |  | 0.55 g   | Vitamin K (c)         | 2.7 ug           |
| Saturated Fat                    |  | 0.13 g   | Calcium               | 60.6 mg          |
| Monounsaturated Fat              |  | 0.17 g   | Copper (c)            | 0.4 mg           |
| Polyunsaturated Fat              |  | 0.22 g   | Folate (c)            | 14.9 ug          |
| Trans Fat                        |  | 0.0 g    | Iron                  | 1.5 mg           |
| Total Cholesterol                |  | 0.0 mg   | Magnesium (c)         | 53.6 mg          |
| Sodium                           |  | 0.1 g    | Manganese (c)         | 0.3 mg           |
| Total Sugars                     |  | 68.8 g   | Niacin (c)            | 1.6 mg           |
| Added Sugars                     |  | 0.1 g    | Panthothenic Acid (c) | 0.8 mg           |
| Moisture                         |  | 13.6 g   | Phosphorus (c)        | 61.5 mg          |
| Ash                              |  | 1.85 g   | Potassium             | 766 mg           |
| Total Fiber                      |  | 7.5 g    | Riboflavin (c)        | 0.1 mg           |
| Vitamin A (c)                    |  | 148 IU   | Thiamin (c)           | 0.0 mg           |
| Beta Carotene (c)                |  | 88.3 ug  | Zinc (c)              | 0.4 mg           |
| Vitamin B6 (c)                   |  | 0.2 mg   |                       |                  |