DATE LADY, INC.

PRODUCT SPECIFICATION SHEET

Code / SOP Reference: NZDP33BULKCASE S 2.3.2-002

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Product Profile

Product Name: Organic Zahidi Date Paste
SKU: NZDP33BULKCASE
Description: This product is produced with organic Zahidi variety dates which have been processed by grinding pitted dates into a paste. The product is free of additives, preservatives, artificial colors or flavors, pH regulators, thickening agents, detergents, or any type of chemicals. Intended uses include but are not limited to baking, healthy sweeteners, and sugar substitutes.
Ingredients: Organic pitted dates (100%)
Country of Origin: UAE (United Arab Emirates)

Packaging, Storage & Logistics

Packaging: 1 poly bag lined cardboard box (33 lbs. net weight)
Storage Conditions: Recommended storage at 65°F – 75°F in a cool, dry place.
Shelf Life: 12 months based on recommended storage method.
Labeling: Company Logo, Ingredient, Shelf Life, Lot Number, Net Weight, Kosher Logo, Organic Logo, Company Address.

Certifications & Claims

Organic: Organic certified by MOSA of Viroqua, WI

Kosher: Kosher certified by Vaad Hakashruth of Kansas City, MO

Allergens: None present. Free of the top 9 allergens.

Non-GMO: Derived from non-GMO agricultural sources.

Nutritional Analysis (Per 100g)

Nutrient	Specification / Value	Method / Reference
Calories	312 kcal	Calculation (Atwater)
Total Fat	0.30 g	AOAC 922.06 / 933.05
Saturated Fat	< 0.05 g	AOAC 996.06
Trans Fat	0 g	AOAC 996.06
Cholesterol	0 mg	AOAC 994.10
Sodium	42 mg	AOAC / ICP
Total Carbohydrates	75.0 g	Calculation by Difference
Dietary Fiber	13.0 g	AOAC 985.29 / 991.43
Total Sugars	60.0 g	HPLC
Added Sugars	0 g	Formulation / 100% Date Fruit
Protein	2.0 g	AOAC 992.15 (Combustion)
Vitamin D	0 mcg	AOAC / LC-MS

Nutrient	Specification / Value	Method / Reference
Calcium	56 mg	AOAC / ICP
Iron	3.0 mg	AOAC / ICP
Potassium	473 mg	AOAC / ICP
Moisture	18.0% – 22.0% (~19.0 g)	Loss on Drying
Ash	2.0 g	AOAC 923.03

Characteristics & Technical Specifications

Physical Characteristics

Parameter	Specification	Method / Notes
Appearance	Light to Dark Brown	Sensory Evaluation
Texture	Homogenous smooth paste	Sensory Evaluation
Taste	Sweet flavor	Sensory Evaluation
Odor	Sweet	Sensory Evaluation
Pits	None Present	Visual inspection

Parameter	Specification	Method / Notes
Moisture	18.0% – 22.0%	Loss on Drying

Microbiological Characteristics

Parameter	Specification	Method / Notes
Salmonella	Absent	FDA BAM
Yeast	< 100 cfu/g max	FDA BAM
Mold	< 1,000 cfu/g max	FDA BAM
E. Coli	0 (Absent)	FDA BAM
Coliforms	0 (Absent)	FDA BAM
Staphylococcus Aureus	Absent	FDA BAM

Chemical Characteristics

Parameter	Specification	Method / Notes
Brix	76 – 78	Refractometer
pH	4.0 – 5.0	Glass-Electrode
Water Activity (aw)	< 0.65	Chilled mirror-Dew point
Total Sugar	55% – 65%	HPLC
Ochratoxin	Absent	ELISA
Total Aflatoxin	< 2 ppb	ELISA

Contaminants & Residues

Parameter	Specification (Maximum Limit)	Method / Notes
Lead (Pb)	0.010 mg/kg	ICP-OES
Cadmium (Cd)	0.010 mg/kg	ICP-OES
Mercury (Hg)	0.010 mg/kg	ICP-OES
Arsenic (As)	0.010 mg/kg	ICP-OES
Pesticides	0.005 mg/kg	GC-MS/MS & LC-MS/MS

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Approved By: Luis Singh

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