

QC Accredited Laboratory & Quality Control Department of Dideh Aray Hesam Co.

### SEPCIFICATION

Exporter: DAH food

Product Name **Zahedi Date**

Product Description Semi Dried date (moisture Max. 14 %)

Packing 10 kg Carton

Physical and Chemical Characteristics	Value	Method
Color	Yellowish Light Brown	Visual
Size (Length)	3 - 5 cm	Visual
Live Infestation	ND	ISO 660
Dead Infestation	Max 1%	ISO 660
Skin pieces and blanks	Max. 2%	Visual
Foreign Material	Max. 0.5%	Visual
Moisture	Max. 14%	ISO 665
Peroxide value mg/Kg fit	Max 1	ISO 3960
Microbiological Characteristics	Value	Method
Total viable count/g	<10000/g	ISO 4833
Yeast & mould	<1000/g	Sampling EC directive validated HPLC method
E.coli	Negative per 100 g	ISO 7251
Salmonella/25 g	Negative per 25 g	ISO 6579-TS 3446s
Pb	<0.1 mg/Kg	ISO 16140 : 2003
Cd	<0.03 mg/Kg	ISO 16140 : 2003
Hg	<0.02 mg/Kg	ISO 16140 : 2003
Cu	<5.0 mg/Kg	ISO 16140 : 2003
Natural Characteristics	Description	
Shelf Life and Storage Condition	One (1) year at dry, ambient and clean condition. Away from direct heat and sunlight. No storage under temperature below 5°C	
Flavor	Unique date flavor, no rancid or off-flavor, Sweet & mild	

DAH Co. Quality Control Department  
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