

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

SEPCIFICATION

Exporter: DAH food

Product Name **Fresh Mazafati Date**

Product Description High Quality Fresh Date, double sorted date with medium level of moisture

Packing 12 small boxes per 1 big Mother Carton

Physical and Chemical Characteristics	Value	Method
Infestation	Max 1%	Visual
Shell pieces and blanks	Max 1%	Visual
Foreign Material	Max 1%	Visual
Pits	With Seed	Visual
Moisture	Max 24%	ISO 665
Live infestation	0	ISO 3960
Peroxide value mg/Kg fit	Max 1	ISO 660
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 year in refrigerator between 0 and 4 centigrade	
Flavor	Unique date flavor, no rancid or off-flavor, Sweet & mild	
Color	Dark brown	Visual
Texture	Soft & pliable	Visual

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