

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

### SEPCIFICATION

Exporter: DAH food

Product Name                      Sayer (Stamaran) Date

Product Description              Semi Dried date

Packing                                10 kg Cartons

Grades                                Select (max 75pcs/pound)\_ Grade (max 95 pcs/pound)\_ GAQ (max 115pcs/pound)

Physical and Chemical Characteristics	Value	Method
Infestation	Max 2%	Visual
Shell pieces and blanks	Max 1%	Visual
Foreign Material	Max 1%	Visual
Pits	Max 0.5%	Visual
Moisture	Max. 17 %	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 (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	
Color	Dark brown	Visual
Texture	Soft & pliable	Visual

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