

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

### SEPCIFICATION

<b>Exporter: DAH food</b>		
<b>Product Name</b>	<b>Chopped Sayer (Stamara) Date</b>	
<b>Product Description</b>	Semi Dried date	
<b>Chopped Size</b>	8 - 12 mm	
<b>Physical and Chemical Characteristics</b>	Value	Method
Live Infestation	ND	ISO 660
Dead Infestation	Max 1%	ISO 660
Skin pieces and blanks	Max 2%	Visual
Foreign Material	Max 0.5%	Visual
Pits	Max 0.75%	Visual
Moisture	Max. 15-17 %	ISO 665
Peroxide value mg/Kg fit	Max 1	ISO 3960
<b>Microbiological Characteristics</b>	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
<b>Natural Characteristics</b>	Description	
<b>Shelf Life and Storage Condition</b>	One (1) year at dry, ambient and clean condition. Away from direct heat and sunlight. No storage under temperature below 5°C	
<b>Flavor</b>	Unique date flavor, no rancid or off-flavor, Sweet & mild	

DAH Co. Quality Control Department  
Prepared by: Maryam Karimi (Technical Expert)

*Maryam Karimi*



**DIDEH  
ARAY  
HESAM**  
Trading Company  
14005877274