12 BREX COURT
RESERVOIR VIC 3073
T: 0394622929
MELBOURNENUTCO.COM.AU
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## PRODUCT SPECIFICATION

PRODUCT NAME: Date Pitted Iranian

| Common Name | Date Pitted Iranian |
| :---: | :---: |
| Ingredients | Pitted Sayer/Sair Dates |
| Microbiological Specifications | TVC < 10,000 cfu/g <br> Coliforms < $10 \mathrm{cfu} / \mathrm{g}$ <br> E Coli - Absent in 1 g <br> Salmonella - Absent in 25 grams <br> Yeast \& Moulds <1000 cfu/g |
| Nutritional Panel Information | Nutrition Information  <br> Servings per package: (varies depending on  <br> package weight)  <br>   <br> Serving Size: 100 gm    <br>    <br> Energy Average Quantity per  <br> Protein 100 g  <br> Fat, total 1367.4 kJ  <br> - saturated 2.4 g  <br> Carbohydrate 0.2 g  <br> - sugars 0.0 g  <br> Sodium 73.6 g  |
| Genetically modified foods present | GMO Free |
| Potential Allergens (product or processing) | Product: Nil |
| Physical <br> Appearance | Coloured - Brown to Dark Brown <br> Shape- Mostly uniform, oval <br> Texture - Firm and chewy <br> Flavour - Mild and sweet |
| Weight(s) | 10kg |
| Type of Packaging | Cardboard cartons outer, sealed with tap/food grade poly liner insert |
| Intended Use | To be consumed by the general population without further processing. |

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## PRODUCT SPECIFICATION

| Standard <br> Packaging for <br> Delivery | In sealed packaging |
| :--- | :--- |
| Recommended <br> Storage Conditions | Keep cool and dry. <br> Max relative Humidity $50 \%-60 \%$ <br> Keep away from other food that may harbour insects and strong odours. |
| Shelf Life <br> (packaged <br> product) | $18-24$ months under recommended storage conditions |
| Country of Origin <br> (List \% if >1 <br> country) | Iran |
| Where sold | Retail shops, manufactures, supermarkets, distributors, food service |
| Target Groups | General population |
| Customer <br> Preparation | None required |
| Sensitive <br> Populations | Labelled in accordance with the FSANZ Food Standards Code |
| Labelling <br> Requirements | Nelivery vehicle at ambient temperature stored separately from chemicals <br> or other substances that may present potential for cross contamination. |
| Delivery Methods | Nil <br> Special Distribution <br> Controls (if any) |

