FRUTOS SECOS 3G NUTS

WAREHOUSE	FACTORY
Alcácer 46 Bajo 46014 VALENCIA	P.I. La Lloma Sierra Perenchiza, 26 46960 – Aldaya (Valencia)
☎ + 34 963503899 🖷 + 34 963503966	☎ + 34 961503200 🖷 + 34 961503168

e-mail: calidad@frutos3g.com

TECHNICAL SHEET	
VERSION: 5.00	REVISION: 0
DATE: 26/01/2017	

PRODUCT DESCRIPTION



PRODUCT:	DATES ON THE VINE
FAMILY:	ARECACEAE
GENRE:	Phoenix
BOTANICAL NAME:	Phoenix dactylifera
TYPE:	Deglet Nour
INGREDIENTS:	Date Deglet Nour

PHYSICAL CHARACTERISTICS

CALIBRE (g/unit):	115 -138
DANGEROUS FOREIGH MATTERS (%):	Absence
FOREIGN MATTERS (g/kg):	< 1
INSECTS (ALIVE) (%):	Absence
DAÑADOS (rotten, stained, inmatures) (%):	Ausencia

CHEMICAL CHARACTERISTICS

MOISTURE (%):	< 28
SOLUBLE SOLIDS (ºBx):	70 - 75
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb):	< 4 (Reg. (CE) Nº 1881/2006 & subsequent amendments).
AFLATOXIN B1 (ppb):	< 2 (Reg. (CE) Nº 1881/2006 & subsequent amendments).
PESTICIDE RESIDUES:	According with European regulations (CE) Nº 396/2005 & subsequent amendments.
HEAVY METALS:	According with European regulations (CE) Nº 1881/2006 & subsequent amendments.
GMOs:	The product is free of GMOs (Genetically Modified Organisms) (< 0,9% in case of accidental contamination). According with European regulations (CE) Nº 1829/2003, Nº1830/2003 & subsequent amendments.
IONIZING RADIATIONS:	The product does not contain any ingredients treated with ionizing radiations. (Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

MICROBIOLOGICAL CHARACTERISTICS *(Regulation (CE) Nº 2073/2005 & subsequent amendments)*

TOTAL RECOUNT (ufc/g):	≤ 10.000	**MOULDS (ufc/g):**	≤ 1.000
YEASTS (ufc/g):	≤ 1.000	**SALMONELLA (ufc/25g):**	Absence

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE:	1.178,76 kJ/ 282 kcal
FAT:	0,3 g
- of which saturated:	0,1 g
CARBOHYDRATES:	75 g
- of which sugars:	63 g
DIETARY FIBRE:	8 g
PROTEINS:	2,45 g
SALT:	0 g

PACKING

Plastic material from 20g to 1200kg, suitable for foodstuff use.

SHELF LIFE AND STORAGE CONDITIONS

From 6 months to 1 year, conserved in fresh and dry place (T: 8-12ºC and RH ≤ 65%).
Keep out of direct light, rainwater, strong odours, protected from rodents and insects.

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DECLARATION OF ALLERGENS

PRODUCT: DATES ON THE VINE

THE LIST OF ALLERGENIC SUBSTANCES: (according to the Regulation (UE) Nº 1169/2011)	**Contains**	**Possibility of cross-contamination**		
Lot number starts with ⇨		**01**	**02**	**99**
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.				
Crustaceans and products thereof.				
Eggs and products thereof.				
Fish and products thereof.				
Peanuts and products thereof.				
Soybeans and products thereof.				
Milk and products thereof (including lactose).				
Nuts, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoiesis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.				
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.				
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO_2.				
Lupin and products thereof.				
Molluscs and products thereof.				

PRODUCT'S DESTINATION:

The whole population in general,
With the exception of persons allergic to declared substances in the table.
The product is not recommended as a food for children under age of 3.

ELABORATED BY:	REVIEWED BY:	APPROVED BY:
Administration Department Date: 27/01/2017	Quality Control Department Date: 30/01/2017	Management Date: 31/01/2017

** The information contained in these technical characteristics does not suppose contractual document.
The information may change slightly according to climatic conditions, altitude and varieties.