



## Royal Dates Factory

Finished good specification

<b>Product Name</b>	<b>Date Paste Coventional</b>
<b>Origin</b>	United Arab Emirates

PHYSICAL PARAMETERS				
PARAMETER	NOMINAL VALUE	TOLERANCE	METHODOLOGY	FREQUENCY
Color	Light Brown to Dark Brown	-	*	Each batch
Appearance	Typical	-	*	Each batch
Flavor	Mild and sweet	-	*	Each batch
Odor	Typical	-	*	Each batch
Uniformity	Homogeneous	-	*	Each batch
Organoleptic / textural characteristics	Typical	-	*	Each batch
Alive insectation	Nil	-	*	Each batch
Not dangerous foreign material Acceptable	Nil	-	*	Each batch
Not dangerous foreign material Unacceptable	Nil	-	*	Each batch
Dangerous foreign material	Nil	-	*	Each batch
Coloring agent	Free from any additives / dyes / artificial coloring agent	-	*	Each batch

\* Monitoring parameters

CHEMICAL PARAMETERS				
PARAMETER	NOMINAL VALUE	TOLERANCE	METHODOLOGY	FREQUENCY
Moisture	16% – 20 %	-	DFA	Each batch
Water activity	0.58 - 0.63 aw	-	Chilled dew point	Each batch
pH	4pH - 5pH	-	Glass - electrode	Each batch
Brix	76°Bx - 79°Bx	-	Refractometer	Each batch
Total sugar	55% - 65%	-	AOAC 925.52	Each batch
Ochratoxin	Absent	-	ELISA	1 Analysis / Year
Total aflatoxin (B1,B2,G1,G2)	<2 ppb	-	ELISA	1 Analysis / Year

\* Monitoring parameters

MICROBIOLOGICAL PARAMETERS				
PARAMETER	NOMINAL VALUE	TOLERANCE	METHODOLOGY	FREQUENCY
Yeast	<10 cfu/g	100	US FDA BAM 8th Ed Chapt 18	Each Batch
Molds	<10 cfu/g	100	US FDA BAM 8th Ed Chapt 18	Each Batch
Staphylococcus aureus	Zero cfu/g	Zero	US FDA BAM 8th Ed. Chapt 12	Each Batch
E.coli	Zero cfu/g	Zero	CCFRA 2.4.2	Each Batch
Coliforms	Zero cfu/g	Zero	US FDA BAM 8th Ed Chapt 4	Each Batch
Salmonella	Absent/25gm	Absent	US FDA BAM 8th Ed.Rev A (1998) Ch 5	Each Batch

\* Monitoring parameters

METAL CONTAMINANTS				
PARAMETER	NOMINAL VALUE	TOLERANCE	METHODOLOGY	FREQUENCY
Heavy metal: lead	<0.010 mg/kg	-	ICP-OES	1 Analysis / Year
Heavy metal: cadmium	<0.010 mg/kg	-	ICP-OES	1 Analysis / Year
Heavy metal: mercury	<0.010 mg/kg	-	ICP-OES	1 Analysis / Year
Heavy metal: arsenic	<0.010 mg/kg	-	ICP-OES	1 Analysis / Year

\* Monitoring parameters

AGROCHEMICAL/PESTICIDE RESIDUE				
PARAMETER	NOMINAL VALUE	TOLERANCE	METHODOLOGY	FREQUENCY
Pesticides	0.005 mg / kg	-	GC MS/MS & LC MS/MS	1 Analysis / Year

OTHER INFORMATION				
PARAMETER	NOMINAL VALUE	TOLERANCE	METHODOLOGY	FREQUENCY
GMO	Free from GMP, our Quality Management system and procedures demonstrate compliance with Non-GMO standards and validate through internal audit, and supported by sampling and PCR testing protocols			1 Analysis / Year

PARAMETER	Allergen Risk Assessment			
	Say yes to presence, No to Absence	Present in product	Present in same line	Present in factory
Allergen	Groundnuts - Peanuts	NO	NO	NO
	Tree nuts – Almonds	NO	NO	NO
	Tree nuts – Brazil nuts	NO	NO	NO
	Tree nuts – Cashews	NO	NO	NO
	Tree nuts – Hazelnuts	NO	NO	NO
	Tree nuts – Macadamias	NO	NO	NO
	Tree nuts – Pecans	NO	NO	NO
	Tree nuts – Walnuts	NO	NO	NO
	Other Tree nuts	NO	NO	NO
	Sesame seeds	NO	NO	NO
	Crustaceans	NO	NO	NO
	Fish	NO	NO	NO
	Egg	NO	NO	NO
	Mustard	NO	NO	NO
	Milk : All type	NO	NO	NO
	Soya	NO	NO	NO
	Molluscs	NO	NO	NO
	Celery	NO	NO	NO
	Wheat	NO	NO	NO
	Cereals containing gluten	NO	NO	NO
Lupin	NO	NO	NO	
Sulphites in SO2	NO	NO	NO	

Ion radiation's	Free from Ion radiation's , our Quality Management system and procedures demonstrate compliance with Non-Irradiated product and validate through internal audit, and supported by sampling and test protocols	1 Analysis / Year
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PARAMETER	Other cross contaminate Risks			
	Say yes to presence, No to absence	Present in product	Present in same line	Present in Factory
Other cross contaminate Risks	Non vegetarian	No	No	No
	Non vegan	No	No	No

Reference file : GSO FDS 1016 2014 , CODEX STAN 314R-2013

PACKAGING INFORMATION	
Packaging:	Thermo sealed package for the net weight of 400gm, 454gm, 500gm, 700gm, 900gm, 1kg & Food grade plastic pouch for the net weight of 5kg, 10kg, 15kg. Master carton will be placed on disposable pallets.
Lot number / Batch number	Will be defined at the packaging step
Shelf life	18 months from production date, indicated on the label. This statement is valid only if properly handled and stored in 15-25 degree centigrade and free of contamination. Our quality management system and procedures demonstrate compliance with shelf life validation through internal control, and supported by sampling and laboratory testing protocols.

<b>Labelling:</b>	Product description, Net Weight, Buyer name, Consumption date, Batch number and nutritional facts.
<b>Ingredients:</b>	Natural Dates 100%

	Transportation Conditions	Storage Conditions for delivered products
<b>Ambient Temperature</b>	RH: 60-65% Temp: 15°C - 25°C.	RH: 60-65% Temp: 15°C - 25°C.
<b>Refrigerated</b>	x	x
<b>Freezer</b>	x	x

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