



## Product specification

Pited Aseel dates

Version: 01

Date: 06.01.2026

page 1 of 4

### Product details

<b>Article number</b>	<b>00760K</b>
<b>Supplier</b> (Specification only valid for goods from this supplier)	Covitar s.r.o. Rybná 716/24, Praha 110 00, CZ
<b>Product name</b>	Pited dates Aseel - GAQ
<b>Legal name</b>	Pited dates Aseel - GAQ
<b>Country of processing</b>	Pakistan
<b>Country of origin</b> (for this article all possible origins are shown)	Pakistan
<b>Agricultural origin</b>	non-EU-agriculture
<b>Product description</b>	Pited dates Aseel 100%
<b>Botanical name</b>	Phoenix dactylifera
<b>Variety</b>	-
<b>Production</b>	non-EU-agriculture
<b>Customs tariff number</b>	-
<b>List of ingredients</b>	100% Dates

### Product picture

(Example photo, not batch-related, deviations possible)

### Preparation

-

### Usage

Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.

### Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)

### Potential advice for customers

Absolute absence of natural foreign material cannot be guaranteed despite the utmost care in sorting.

**Further product characteristics**

<b>Vegan</b>	Yes
<b>Raw food*</b>	No
<b>Gluten free (&lt; 20 ppm) according to analysis</b>	-
<b>Superfood</b>	No

\*\*"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

**Average nutritional information per 100g**

<b>Energy (kJ / kcal)</b>	1180 / 282
<b>Fat (g)</b>	0,5
<b>of which saturates (g)</b>	0,1
<b>Carbohydrate (g)</b>	75
<b>of which sugars (g)</b>	64
<b>Fibre (g)</b>	8,7
<b>Protein (g)</b>	2
<b>Salt (g)</b>	0,05

Nutritional values may vary in natural products

Source: USDA database

**Sensorial parameters**

<b>Appearance/Colour</b>	Light brown to dark brown
<b>Flavour/Taste</b>	Sweet, no bitter flavors except natural fruits odours
<b>Consistency</b>	Firm and soft

**Chemical and physical parameters**

This is an automatically generated specification, not all parameters are applicable to every product.

<b>Moisture</b>	12% – 16%
<b>Size / degree of grinding</b>	80 – 90 Pcs/lb
<b>Pits</b>	Maximum 01 Pit fragment per 02 carton ( Leverage)
<b>Natural foreign material</b>	Mineral stones – occasionally in dates penetrated deep inside not visible by eye or metal detector, however the incidents are rare. Product is passed by metal detector at the time of final packing Capable to detect: No more than Ferous 1,5 mm, Stainless steel 2,5 mm Non ferous 2,0 mm
<b>Fumigation</b>	Josephine gas releasing tablets and Methyl bromide gas ( optional If required by the buyer). On special request, Methyl bromide with required Dosage can be inflated in the raw material and in container until it is permitted To be used in Pakistan.
<b>Vanillin content</b>	-

**Microbiological parameters** according to the DGHM guideline and warning values for herbs and spices, 2018

<b>E. Coli</b>	Less than 10 CFU/g
<b>Mould</b>	Preferably less than 1000 but up to 10 000 allowed
<b>Presumptive bacillus cereus</b>	Nil
<b>Clostridium perfringens</b>	Nil
<b>Salmonella</b>	Nil

The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.

**Storage and shelf life**

<b>Best before date</b>	18 months from harvest under Storage condition.
<b>Storage advice</b>	Originally packed, dry, keep away from light storage at 15-20°C, max. 55% - 70% atmospheric humidity
<b>Other storage advices</b>	

**Packaging**

<b>Net weight per unit in kg</b>	10 kg
<b>Packaging material</b> (All possible packaging materials are shown for this article)	Strong paper box, with high density poly-bag of blue colour.

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.

**GMO Status**

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

**Ionizing radiation**

The product is not treated with ionizing radiation. Regulation 2016/52.

**Pesticides**

The product is in accordance to regulation (EU) No. 2018/848., Under limit ( as per customer Demand)

**Mycotoxines/Heavy metals**

The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.

**Lead as Pb less than 0,1, Cadmium as Cd less than 0,01, method AOAC**

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of. See natural foreign material.

**Pests**

The product is free of living pests in all states of development.

### List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
<b>Gluten-containing cereals</b>	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
<b>Crustaceans and crustacean products</b>	-	n/a	
<b>Eggs and egg products</b>	-	n/a	
<b>Fish and fish products</b>	-	n/a	
<b>Peanuts and peanut products</b>	-	n/a	
<b>Soybeans and soya products</b>	-	n/a	
<b>Milk and dairy products</b>	-	n/a	
<b>Nuts and nut products</b>	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
<b>Celery and celery products</b>	-	n/a	
<b>Mustard and mustard products</b>	-	n/a	
<b>Sesame and sesame products</b>	-	n/a	
<b>Sulphur dioxide and sulphites &gt; 10 mg/litre expressed as SO<sub>2</sub></b>	-	n/a	
<b>Lupin and lupin products</b>	-	n/a	
<b>Molluscs and mollusc products</b>	-	n/a	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			