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| Code          | OFGRDF-01  |
| Issue Date    | 25-05-2022 |
| Rev./Issue    | 03         |
| Revision Date | 9/02/2024  |

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|              |                           |
|--------------|---------------------------|
| Product Name | <b>Date Paste Organic</b> |
| Origin       | United Arab Emirates      |
| Variety      | Saudi Dates               |

| 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                      | 18% – 22 %     | -         | DFA               | Each batch        |
| Water activity                | 0.58 - 0.60 aw | -         | Chilled dew point | Each batch        |
| pH                            | 4pH - 5pH      | -         | Glass - electrode | Each batch        |
| Brix                          | 76°Bx - 78°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  |
| Total Viable Count         | <10 cfu/g     | 1000      | ISO 4833- 1                        | Each Batch |
| Yeast                      | <10 cfu/g     | 100       | US FDA BAM 8th Ed Chapt 18         | Each Batch |
| Molds                      | <10 cfu/g     | 1000      | US FDA BAM 8th Ed Chapt 18         | Each Batch |
| Staphylococcus aureus      | Absent/25gm   | Absent    | US FDA BAM 8th Ed. Chapt 12        | Each Batch |
| E.coli 0157:H7             | Absent/25gm   | Absent    | CCFRA 2.4.2                        | Each Batch |
| Coliforms                  | <10 cfu/g     | <10       | US FDA BAM 8th Ed Chapt 4          | Each Batch |
| Salmonella                 | Absent/375gm  | Absent    | US FDA BAM 8th Ed.Rev A (1998)Ch 5 | Each Batch |
| Listeria Monocytogenes     | Absent/25gm   | Absent    | ISO11290 - 1:2017                  | 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 demonstrat compliance with Non-GMO standards and validate through internal audit, and supported by sampling and PCR testing protocols |           |             | 1 Analysis / Year |

| Allergen | Allergen Risk Assessment           |                    |                      |                    |
|----------|------------------------------------|--------------------|----------------------|--------------------|
|          | Say yes to Presence, No to Absence | Present in Product | Present in same line | Present in Factory |
|          | 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 – walnut                 | 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                 |

| Nutrition | Nutritional information |               |
|-----------|-------------------------|---------------|
|           | Description             | Result        |
|           | Total Fat               | <0.1 g/100g   |
|           | Energy                  | 304kcal/100g  |
|           | Protein                 | 2.46 g/100g   |
|           | Total carbohydrate      | 72.83 g/100g  |
|           | Saturated Fat           | <0.1 g g/100g |
|           | Dietary Fiber           | 7.78 g/100g   |
|           | Total sugar             | 64.92 g/100g  |
|           | Cholesterol             | 0 mg/100g     |
|           | Sodium                  | 7.80 mg/100g  |
|           | Potassium               | 638 mg/100g   |
|           | Phosphorus              | 32.1 mg/100g  |
|           | Magnesium               | 21.5 mg/100g  |
|           | Calcium                 | 47.8 mg/100g  |

|                 |                                                                                                                                                                                                              |                   |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Ion radiation's | Free from Ion radiation's , our Quality Management system and procedures demonstrat compliance with Non-Irradiated product and validate through internal audit, and supported by sampling and test protocols | 1 Analysis / Year |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|

| Other cross contaminate Risks | Other cross contaminate Risks      |                    |                      |                    |
|-------------------------------|------------------------------------|--------------------|----------------------|--------------------|
|                               | Say yes to Presence, No to Absence | Present in Product | Present in same line | Present in Factory |
|                               | Non Vegetarian                     | No                 | No                   | No                 |
|                               | Non Vegan                          | No                 | No                   | No                 |

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

#### PACKAGING INFORMATION

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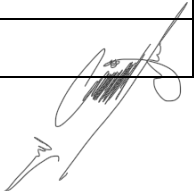
|                                  |                                                                                                                                                                                                                                                                                                                                                                |
|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Packaging:</b>                | 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.                                                                                                                                                       |
| <b>Lot number / Batch number</b> | Will be defined at the packaging step                                                                                                                                                                                                                                                                                                                          |
| <b>Shelf life</b>                | 24 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>              | Organic Dates 100%                                                                                                                                                                                                                                                                                                                                             |

|                            | Transportation Conditions | Storage Conditions for delivered products |
|----------------------------|---------------------------|-------------------------------------------|
| <b>Ambient Temperature</b> | 15°C - 25°C               | 15°C - 25°C                               |
| <b>Refrigerated</b>        | Not Required              | Not Required                              |
| <b>Freezer</b>             | Not Required              | Not Required                              |

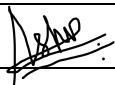
Prepared by

|                            |                                                                                     |
|----------------------------|-------------------------------------------------------------------------------------|
| <b>Quality Responsible</b> | Muhammed Raziq                                                                      |
| <b>Date</b>                | 9/2/2024                                                                            |
| <b>Signature</b>           |  |

Approved by

|                          |                                                                                       |
|--------------------------|---------------------------------------------------------------------------------------|
| <b>Managing Director</b> | Khattab Abu Murri                                                                     |
| <b>Date</b>              | 9/2/2024                                                                              |
| <b>Signature</b>         |  |

Verified by

|                    |                                                                                     |
|--------------------|-------------------------------------------------------------------------------------|
| <b>Verified by</b> | Muhammad Ashir                                                                      |
| <b>Date</b>        | 9/2/2024                                                                            |
| <b>Signature</b>   |  |