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## Deri Dates Specification

**All the process, Growing, Packaging, and Marketing is under the inspection of PPIS – Plant Protection and Inspection Service – Agriculture ministry of Israel**

### 1. Origin - Israel

**2. Maturity:** The fruit must be picked at the correct maturity as defined by standard practices. The fruit must be fully developed, semi - firm with a moist (soft) texture and sweet flavor typical of the variety and free from any taints or odors.

Moisture content 13 – 18%

### 3. Quality Parameters:

BRC (HACCP) and GlobalGAP

Pesticide residue - According to EC Standard and Codex Alimentarius

Chemical additives - 0%

Chemical preservative - 0%

**\*\* Critical Defect** -No tolerance

Presence of live insects, Presence of decayed or moldy or fermented fruit

### **\*\* Major Defect's** Tolerance % by count

Damage by insect or mites or the physical remains of their feeding (frass) 4%

Immature or unpalliated fruit 2%

Dry rubbery or hard fruit 4%

### **\*\* Minor Defects**

Blemish, crushed fruit, mechanical damage 3%

Sugar crystallization 3%

### 5. Temperature Control

Optimal for long storage at –18°C.

### 6. size and packing

7-9 gram, 5kg carton

### 7. Average Nutritional Values (per 100g)

Energy: 277Kcal

Protein: 1.8g

Carbohydrate: 75g

Of which sugars: 66g

Dietary fiber: 7g

Fat: 0.2g

Iron: 0.9mg

Calcium: 64mg

Magnesium: 54mg

Sodium: 0mg

Potassium: 696mg

### 8. Microbiological Standards:

Test	Target	Action	Reject
Yeasts	<10 <sup>3</sup>	10 <sup>3</sup> -10 <sup>5</sup>	10 <sup>5</sup>
Moulds	<10 <sup>3</sup>	10 <sup>3</sup> -10 <sup>4</sup>	10 <sup>4</sup>
Coli forms	<10 <sup>2</sup>	10 <sup>2</sup> -10 <sup>3</sup>	10 <sup>3</sup>
Salmonella	Absent 25g		Present 25g
TVC	<10 <sup>5</sup>		>10 <sup>5</sup>

