

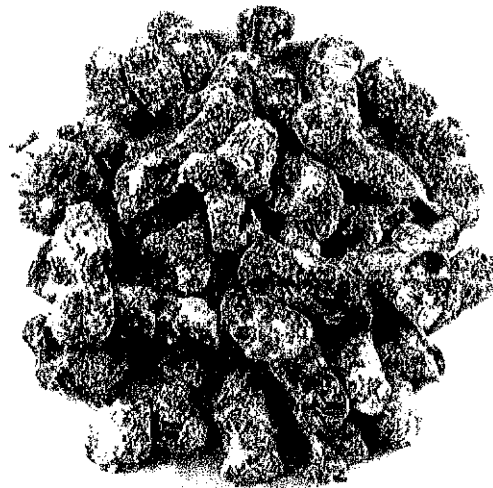


## CHOPPED DATES

### Description

Chopped Date pieces also known as Extruded dates from Desert Valley Date conform to all U.S.D.A. standards and meet the requirements of the Food, Drug and Cosmetic Act as interpreted by the F.D.A. They are processed using stainless steel equipment under strict sanitary conditions.

They are made from dates that are first washed with water, hydrated or heated with controlled heat to reach the proper processing moisture content, then mechanically pitted (macerated) and extruded to a varying size, coated with oat flour (flowing agent) and sized using a mechanical sifting machine. Typical sizes vary from 5/16" Diameter and 1/2" to 1" in length.



*Chopped Dates (Extruded)*

### Characteristics

- Raw dates are inspected by U.S.D.A. prior to processing.
- Ingredients:
  - Dates:
    - Fibrous Dates: Deglet Noor
    - Invert Sugar Dates: Aseel, Carba, Sayer, Zahidi
  - Coatings (Flowing Agent):
    - Oat Flour
- Color: Brown with a White Coating
- Odor: Sweet Candy, free of any fermented or sour smell.
- Flavor: Typical of dates, free from off or objectionable flavors, should **not** have an after taste or artificial taste.
- No chemicals or preservatives are added.
- Kosher Certified

### Applications

Used as an ingredient in many dry bakery mixes and other confections which require the fruit to remain firm and provide visual identity :

- Breads
- Muffins
- Cakes
- Cookies
- Power Bars
- Date Shakes

### PRODUCT CHARACTERISTICS

Property	Minimum	Maximum
Moisture	12%	15%
Pit Fragments per 2,000 lbs	Not Guaranteed	
Whole Calyx per 500g	Not Guaranteed	
Flowing Agent Coating %	5%	20%
5/8" Screen (SHS)	100%	--
Typical Diameter	--	5/16"
Typical Length	1/2"	1"



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## CHOPPED DATES

### NUTRITIONAL INFORMATION

Nutritional information per 100g sample

Proximate Nutrients	Chopped Dates IMP with Oat Flour	Chopped Dates DN with Oat Flour
Calories	340 Cal/100g	311 Cal/100g
Calories from fat	10 Cal/100g	7 Cal/100g
Total Fat	1 %	0 %
Saturated Fat	0 %	0 %
Mono Saturated Fat	0 %	0 %
Poly Saturated Fat	0 %	0 %
Trans Fat	0 %	0 %
Sodium	10 mg	5 mg
Potassium	620 mg	770 mg
Total Carbohydrate	81 %	80 %
Total Dietary Fiber	10 %	8 %
Total Sugars	58 %	60 %
Fructose	29 %	21 %
Glucose	29 %	22 %
Sucrose	0 %	17 %
Maltose	0 %	0 %
Lactose	0 %	0 %
Protein	3 %	3 %
Total Beta Carotene	104 IU/100g	29 IU/100g
Total Carotenes	104 IU/100g	29 IU/100g
Alpha-Carotene	Not Detected	Not Detected
All-trans Beta Carotene	104 IU/100g	21 IU/100g
cis-Beta-Carotenes	Not Detected	8 IU/100g
Vitamin C	<1 mg/100g	<1 mg/100g
Calcium	57 mg/100g	51 mg/100g
Iron	4 mg/100g	2 mg/100g
Cholesterol	<1 mg	<1 mg

\*Percent Daily Values are based on a 2,000 calorie diet

\*\* Carotenes Analyzed by Enzymatic Method



## CHOPPED DATES

### PRODUCT MATRIX

Item#	Description	G.M.O (Source)	Allergens (Source)	Ingredients	Net (lbs)	Ship (lbs)	Tie x High
I80302800	30# Chop DN with OF	No	Gluten (Oat Flour)	Deglet Noor, Dextrose	30	31.5	10x7
I80302810	30# Chop IMP with OF	No	Gluten (Oat Flour)	Aseel, Oat Flour	30	31.5	10x7
I82302800	30#100% Organic Chop DN with OF	No	Gluten (Oat Flour)	Aseel, Oat Flour	30	31.5	10x7

A. Wood Pallets : 40" x 48"

B. All Case Markings Include Product Description and Julian Date Production Lot Code, and Country of Origin

C. Production Lot Coding: DV1234XX

- DV= Desert Valley Date (Prefix)
- 123 = Julian Date Code
- 4 = Year
- XX = Desert Valley Date Internal Suffix

D. Carton Size: 15.25" x 11.75" x 7.5", tested at 275 lb. BMC

E. 1 mil Polybag Liner

### STORAGE AND SHIPPING

Property	Minimum	Maximum
Recommended Shipping Temperature	32°F	80°F
Recommended storage temperature (Refrigeration)	37°F	48°F
Humidity	--	30%
Shelf Life (under above conditions)	--	1 year

### REGULATORY COMPLIANCE INFORMATION

1. This Product is not irradiated.
2. This product contains no components from an animal source.
3. Product is produced under the jurisdiction of the FDA and are listed in the CFR-Title21 Subchapter B as "Food For Human Consumption" and are, therefore, classified as non-hazardous materials. As a result, these products are exempt from the 29 CFR 1910.1200 OSHA Hazardous Communication Standard; Material Safety Data Sheets (MSDS) are not required.
4. Registered with the U.S. Food and Drug Administration for the Bioterrorism Act of 2002.
5. All products are either USDA or FDA inspected.
6. **CAUTION MAY CONTAIN PITS:** Pitted Dates may contain Pits.