NorthMed Trading
MEDITERRANEAN FOOD SOURCING

Document	Product Technical Data Sheet
Reference	NMT-FTP-008
Professional Use	Confidential B2B
Version	V2.0

Date Filling

The natural richness of dates for exceptional pastry creations

Origin Tunisia | **Conventional** | **Organic Available** | **Export Packaging**

☑ **Clean Label** ☑ **Vegan** ☑ **No Added Sugar** ☑ **Private Label**

01 – Product Identification

Commercial Name	Date Filling
Product Reference	NMT-DD-GFD-TN-008
Brands	Supplier Brands and Private Labels
Origin	Tunisia
Raw Materials	Deglet Nour Dates
Botanical Species	*Phoenix dactylifera L.*
Product Family	Fruit Preparations
Presentation	Ready-to-use fruit filling
B2B Target	Importers, wholesalers, food manufacturers, processors, specialised distributors, HORECA and private labels



Non-contractual photo – Packaging illustration.

02 – Product Description

NorthMed Date Filling is a ready-to-use fruit preparation made from selected Deglet Nour dates. Its preparation technology is designed to preserve the integrity of the fruit while providing a consistent texture, an appealing fruit appearance and the characteristic taste of dates.

Designed for bakery, pastry, confectionery, ice cream, dessert and foodservice applications, it can be used as a filling, topping, garnish or decoration, either directly or incorporated into various preparations.

Available in conventional or organic quality depending on the product reference and availability, it is offered in various formats for professional applications and private-label projects.

03 – Product Characteristics

Appearance	Fruit filling with recognisable fruit or fruit pieces depending on the product reference	**Texture**	Consistent and suitable for filling, garnishing and topping applications
Colour	Natural brown characteristic of dates	**Odour**	Characteristic of dates, with no foreign odour
Taste	Sweet, characteristic of dates	**Visual Appearance**	Fruity appearance with characteristic gloss
Fruit Integrity	Good preservation of the structure of the dates or fruit pieces depending on the product reference	**Suitability for Baking**	Suitable for use before or after baking depending on application conditions
GMO	Product not derived from genetically modified organisms	**Major Defects**	No foreign matter, mould, fermentation, visible infestation or abnormal deterioration
Preparation Process	Specific processing of the dates designed to preserve fruit integrity, followed by packaging		

04 – Technological Functions

Filling	Ready-to-use filling for bakery, pastry and confectionery applications	**Fruit Integrity**	Helps maintain the presence and recognisable appearance of the fruit in preparations
Texture	Provides consistency and smoothness to preparations	**Flavour Contribution**	Enhances the characteristic taste of dates
Visual Enhancement	Provides a fruity appearance and an attractive gloss to applications	**Baking Stability**	Suitable for use before or after baking depending on application conditions
Ease of Use	Ready-to-use product that can be used directly or incorporated into a preparation		

Performance depends on the formulation, dosage, cooking conditions, manufacturing process and specifications of the product reference used.

05 – Ingredients

Main Ingredient	100 % pitted Deglet Nour dates	**Added Sugars**	No Added Sugar
Additives	No Added Additives	**Flavourings**	No Added Flavourings
Preservatives	No Added Preservatives	**Colourings**	No Added Colourings

06 – Average Nutritional Values per 100 g

Average nutritional values are available on request or are provided with the certificate of analysis for the batch shipped.

07 – Allergens

Major Allergen	Intentional Presence	Major Allergen	Intentional Presence
Cereals containing gluten	No	**Tree nuts**	No
Crustaceans	No	**Celery**	No
Eggs	No	**Mustard**	No
Fish	No	**Sesame seeds**	No
Peanuts	No	**Sulphites**	Not added
Soy	No	**Lupin**	No
Milk	No	**Molluscs**	No

08 – Available Packaging

Format	Photo (non-contractual)	Applications / Target Markets
Food-Grade Pails **1 L | 5 L | 15 L | 30 L**		Packaging intended for wholesalers, industrial users and processors
Food-Grade Drum **250 L**		Packaging intended for wholesalers, industrial users and processors

Non-contractual photos – Packaging illustration.

Other packaging formats may be considered depending on volumes, customer requirements, requested specifications and supplier capabilities.

09 – Custom Options

Option	Description
Private Label	Labelling, design and commercial information adapted to customer specifications
Labelling Languages	French, English, German, Arabic, Italian, Spanish or another language depending on the market
Barcode	EAN or customer-specific coding
Palettisation	Euro pallet, industrial pallet or export configuration
Organic Packaging	Available for certified organic batches

10 – Indicative Palletisation

Packaging	Pieces per Carton	Cartons/Pails/Drums per Pallet	Indicative Net Weight per Pallet
1-Litre Pail	12	60	972 kg
5-Litre Pail	-	144	972 kg
15-Litre Pail	-	48	972 kg
30-Litre Pail	-	24	972 kg
250-Litre Drum	-	4	1 350 kg

Indicative palletisation. For packaging expressed in litres, the net weight is estimated on the basis of an indicative density of 1.35 kg/L. Quantities may vary depending on packaging dimensions, palletisation plan and supplier specifications.

11 – Storage and Shelf-Life Conditions

Item	Recommendation
Storage Conditions	Store in a cool, dry and clean place, at a controlled temperature, protected from heat and direct light.
Protection	Keep packaging closed, protected from strong odours, heat sources and direct sunlight.
Shelf Life	Depending on the packaging and specifications of the product reference; supplier best-before date applies.
After Opening	Carefully reseal the container after each use. Keep refrigerated after opening and consume within a reasonable period in accordance with good hygiene practices and supplier recommendations.

12 – Recommended Applications

Segment	Applications
Dairy Products and Plant-Based Alternatives	Yogurts, dairy desserts, plant-based desserts, plant-based preparations, fruit bases for fermented products
Confectionery	Filled chocolates, fruit confectionery, coated products, fillings for sweet specialities
Bakery and Pastry	Cakes, pies, viennoiseries, muffins, doughnuts, biscuits, brioches, filled products
Foodservice and HORECA	Desserts, fillings, culinary preparations, pastry applications
Ice Cream and Frozen Desserts	Swirls, toppings, inclusions, fillings, frozen desserts
Snacking & On-the-Go Products	Cereal bars, filled snacks, take-away products
Nutrition	Compotes, nutritional preparations, infant applications subject to regulatory, nutritional and technical validation

13 – Quality Criteria

NorthMed Trading applies an export-oriented selection based on the following criteria:

- Made from Deglet Nour dates
- Texture and consistency in accordance with specifications
- No fermentation
- Viscosity compliant with specifications
- No added sugar
- Quality control before shipment
- Characteristic date colour
- No foreign matter
- No mould
- No added additives
- Traceability ensured
- Compliant with customer specifications

14 – Available Documentation

Document	Availability	Document	Availability
Product Technical Data Sheet	Available	**Non-Ionisation Declaration**	Available
Certificate of Origin	Available depending on the shipment	**Contaminants Declaration**	Available according to applicable regulations
Phytosanitary Certificate	Available according to country requirements	**Certificate of Analysis**	Available depending on batch
Packing List	Available	**Batch Traceability Sheet**	Available
GMO Declaration	Available	**Allergen Declaration**	Available
Export Documents	Available	**Food Fraud Statement**	Available

15 – Certifications and Standards

IFS Food / BRCGS Food Safety	Available depending on partner facility/supplier
GLOBALG.A.P.	Available depending on partner producer
EU Organic Certification	Available for certified organic batches
USDA Organic	Available depending on supplier and batch intended for the relevant market
Bio Suisse Organic	Available depending on supplier and certified batch
Demeter / Fairtrade	Available depending on supplier and certified batch
Kosher / Halal	Available depending on supplier, batch and certification body
Other Supplier Standards	Available depending on supplier, site and certification scope

16 – Labelling

Labelling information may include:

• Product name	• Storage conditions
• Origin: Tunisia	• Nutrition declaration according to applicable regulations
• Variety: Deglet Nour	• Organic statement for certified batches
• Net weight	• Barcode according to commercial configuration
• Batch number	• Labelling language adapted to the destination market
• Production or packaging date	• Details of the person responsible for placing the product on the market
• Best-before date	• Regulatory information according to the destination market

17 – Commercial Specifications

Incoterms	EXW, FOB, CFR, CIF or DAP according to commercial agreement
Shipping Location	Tunisia, depending on logistical availability
MOQ	Depending on format, season and availability
Preparation Lead Time	Depending on volume, packaging and required documentation
Samples	Available according to the commercial programme
Private Label	Development possible depending on minimum volume and specifications
Target Markets	Europe, Middle East, Africa, North America and international specialised distribution
Payment	According to commercial agreement

18 – Disclaimer

The information in this data sheet is provided for guidance only and reflects the knowledge available at the time of issue. Specifications may change depending on harvests, suppliers, regulatory requirements or customer requests. Only contractually validated specifications shall prevail.

19 – Document Control

Document	Product Technical Data Sheet	**Reference**	NMT-FTP-008
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NorthMed Trading Quality Department	service-qualite@northmedtrading.com		
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20 – Commercial Contact Details

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21 – Online Resources

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