NorthMed Trading
MEDITERRANEAN FOOD SOURCING

Document	Product Technical Data Sheet
Reference	NMT-FTP-012
Professional Use	Confidential B2B
Version	V2.0

Date & Hazelnut Spread

The natural sweetness of dates and the rich flavour of roasted hazelnuts

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

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

01 – Product Identification

Commercial Name	Date & Hazelnut Spread
Product Reference	NMT-DD-PAT-TN-012
Brands	Supplier Brands and Private Labels
Origin	Tunisia
Raw Materials	Date Syrup and Hazelnut Paste
Botanical Species	*Phoenix dactylifera L.*
Product Family	Spreads
Presentation	Creamy and spreadable preparation
B2B Target	Importers, wholesalers, food manufacturers, processors, specialised distributors, HORECA, delicatessens and private labels



Non-contractual photo – Packaging illustration.

02 – Product Description

NorthMed Date & Hazelnut Spread is a preparation made from Deglet Nour date syrup and carefully selected hazelnut paste. It offers a creamy and smooth texture together with a harmonious balance between the naturally caramelised notes of dates and the roasted aromas of hazelnuts.

Designed for retail, specialised distribution, foodservice and bakery-pastry markets, it provides a differentiated alternative to traditional spreads thanks to a formulation favouring ingredients of natural origin.

Available in conventional or organic quality depending on the product reference, supplier and availability.

03 – Product Characteristics

Appearance	Homogeneous preparation	**Texture**	Creamy and smooth
Colour	Brown, characteristic of the formulation	**Odour**	Characteristic of dates and hazelnuts
Taste	Natural sweetness of dates combined with roasted hazelnut aromas	**Consistency**	Spreadable, soft and creamy
Homogeneity	Homogeneous preparation facilitating even distribution in applications	**Use**	Ready to use
Suitability for Cooking	Suitable for certain applications requiring cooking, depending on the product reference	**Natural Separation**	Possible depending on the formulation
Preparation Before Use	Stir if natural separation occurs	**Spreadability**	Suitable for direct use
Allergens	**Contains hazelnuts**	**Major Defects**	No foreign matter, mould, fermentation, visible infestation or abnormal deterioration
GMO	Product not derived from genetically modified organisms	**Preparation Process**	Sorting, washing, pitting, processing of the dates, preparation of the syrup phase, incorporation of hazelnut paste according to the formulation, controlled homogenisation and packaging

04 – Technical Composition & Clean Label Benefits

60 % Date Syrup	30 % Hazelnut Paste	10 % Additional Ingredients according to the formulation (including date sugar and sunflower oil depending on the product reference)
No Added Sugar	No Artificial Additives	Vegan

05 – Technological Functions

Spreadable	Direct use on bread, toast and breakfast products	**Filling**	Suitable for certain bakery and pastry applications
Topping	Adds a creamy texture to desserts and preparations	**Flavour Contribution**	Combines the sweetness of dates with the characteristic notes of hazelnuts
Texture	Contributes to a homogeneous and smooth consistency	**Gourmet Preparation**	Suitable for sweet recipes, desserts and snacking products
Nutritional Contribution	Contributes to the nutritional profile of the formulation through components naturally present in dates and hazelnuts.		

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

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**	**Yes (Hazelnuts)**
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
Polypropylene / Glass Jar 220 g		Retail, delicatessens, organic shops, gourmet boutiques, gift sets, premium brands and e-commerce. Suitable for household consumption.
Food-Grade Pails 1 L | 2 L | 5 L		Intended for food industry professionals: bakeries, pastry shops, ice cream makers, dessert manufacturers, dairy products, foodservice and industrial processing. Available according to production requirements.

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 per Pallet	Indicative Net Weight per Pallet
220 g Polypropylene Jar	12	300	792 kg
1-Litre Pail	-	600	810 kg
2-Litre Pail	-	300	810 kg
5-Litre Pail	-	120	810 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
Breakfast & Spreads	Bread, toast, brioches, pancakes, waffles, crêpes, viennoiseries
Bakery and Pastry	Fillings, croissants, biscuits, viennoiseries, brioches, cakes, pastry preparations
Desserts	Cheesecakes, verrines, crêpes, waffles, garnishes, toppings, plated desserts
Dairy Products and Plant-Based Alternatives	Yoghurts, dairy desserts, plant-based desserts, fermented preparations, gourmet bases
Snacking	Energy balls, premium snacks, gourmet bars, fruit- and seed-based preparations
Confectionery	Pralines, truffles, filled chocolates, chocolate bars and other gourmet preparations

13 – Quality Criteria

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

• Made from Deglet Nour dates and hazelnut paste	• 60 % date syrup / 30 % hazelnut paste
• No added sugar	• Vegan
• Homogeneity of the preparation	• Creamy texture
• Export traceability	• Brown colour characteristic of the formulation
• Quality control before shipment	• Compliant with customer specifications
• No artificial additives	

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-012
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NorthMed Trading Quality Department	service-qualite@northmedtrading.com		
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20 – Commercial Contact Details

- **Website:** www.northmedtrading.com
- **Email:** contact@northmedtrading.com
- **WhatsApp:** +44 7418 377969
- **Address:** NorthMed Trading, 254 rue Vendôme, 69003 Lyon - France

21 – Online Resources

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