NorthMed Trading
MEDITERRANEAN FOOD SOURCING

Document	Product Technical Data Sheet
Reference	NMT-FTP-016
Professional Use	Confidential B2B
Version	V2.0

Date Powder

A naturally sweetening ingredient made from whole fruit

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

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

01 – Product Identification

Commercial Name	Date Powder
Product Reference	NMT-DD-PDD-TN-016
Brands	Supplier Brands and Private Labels
Origin	Tunisia
Raw Materials	Deglet Nour Dates
Botanical Species	*Phoenix dactylifera L.*
Product Family	Functional Ingredients
Presentation	Homogeneous powder, available in different particle sizes
B2B Target	Importers, wholesalers, specialised distributors, delicatessens, HORECA, private labels



Non-contractual photo – Packaging illustration.

02 – Product Description

NorthMed Date Powder is obtained from Deglet Nour dates dehydrated using a controlled process, then finely ground and sieved to obtain a homogeneous powder suitable for professional food applications.

Naturally sweet, it is a fruit-based ingredient that provides formulations with sweetness, subtle caramel notes, natural colour and fruit content.

It is particularly well suited to dry formulations and may be used as an alternative to refined sugars depending on the application.

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

03 – Organoleptic Characteristics

Appearance	Regular and homogeneous powder	**Colour**	Beige to light brown
Taste	Natural sweetness with subtle caramel notes	**Odour**	Characteristic of dates
Texture	Standard, fine or extra-fine depending on specifications	**Major Defects**	No mould, fermentation, visible infestation or abnormal deterioration

04 – Indicative Physicochemical Characteristics

Moisture	According to supplier specifications	**Water Activity (Aw)**	According to supplier specifications
Colour	Beige to light brown	**Particle Size**	Depending on product reference
Bulk Density	Depending on particle size	**Foreign Matter**	Absent

05 – Available Particle Sizes

Particle Size	Indicative Use
Standard	Dry mixes, cereals, granolas and bakery applications
Fine	Pastry, biscuits, chocolate products and food preparations
Extra-fine	Formulations requiring more homogeneous dispersion
Specific Particle Size	According to specifications and supplier capabilities

06 – Technical Composition & Clean Label Benefits

• 100% Deglet Nour Dates	• No Added Refined Sugar	• No Added Preservatives
• No Added Colourings	• No Artificial Flavours	• Vegan
• Clean Label	• Naturally Contains Fruit Fibre	• Naturally Contains Minerals Present in Dates

07 – Functional Parameters

Texture	Standard, fine or extra-fine	**Particle Size**	According to specifications
Sweetening Power	Natural, from the sugars present in dates	**Solubility**	Partial, depending on the application
Dispersion	Depending on particle size and formulation	**Ease of Incorporation**	Very good in dry mixes
Use	Direct incorporation	**Mixing Suitability**	Suitable for dry formulations

08 – Technological Functions

Naturally Sweetening Ingredient	Provides sweetness from naturally occurring date sugars	**Texturising Agent**	Contributes to texture and dry matter
Colour Contribution	Provides a natural beige to caramelised colour	**Flavour Contribution**	Provides natural date flavour and caramel notes
Functional Ingredient	Suitable for clean-label food formulations	**Fruit Content Contribution**	Provides constituents naturally present in whole dates
Nutritional Enrichment	Contributes natural fibre and fruit content		

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

09 – 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.

10 – Allergens

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

11 – Available Packaging

Format	Photo (non-contractual)	Applications / Target Markets
Doypack (Pouch) **250 g**		Retail, delicatessens, organic shops, gourmet boutiques, gift sets, premium brands and e-commerce. Suitable for household consumption.
Industrial Carton **10 kg**		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.

12 – 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

13 – Indicative Palletisation

Packaging	Pieces per Carton	Cartons per Pallet	Indicative Net Weight per Pallet
250 g Pouch	24	120	720 kg
10 kg Industrial Carton	1	100	1 000 kg

Indicative palletisation. Quantities per carton, the number of cartons per pallet and the net weight per pallet may vary depending on packaging dimensions, the palletisation plan and supplier specifications.

14 – Storage and Shelf-Life Conditions

Item	Recommendation
Storage Conditions	Store in a clean, cool place, protected from frost, heat and direct light
Relative Humidity	Keep in its original closed packaging, protected from excessive humidity.
Protection	Keep packaging closed, away from strong odours, heat sources and direct sunlight.
Shelf Life	12–18 months from the production date, in its original closed packaging and under the recommended conditions.
After Opening	Carefully reseal the original packaging or transfer to an airtight food-grade container. Store in a cool, dry place, protected from humidity. Preferably consume within 2 to 3 months after opening to preserve its technological properties.

15 – Recommended Applications

Segment	Applications
Bakery and Pastry	Breads, cakes, muffins, biscuits, cookies, viennoiseries, brioches, pastry preparations
Chocolate and Confectionery	Chocolates, fillings, confectionery, coatings, truffles, pralines, chocolate preparations
Breakfast and Cereals	Granolas, mueslis, breakfast cereals, porridges, cereal mixes, instant preparations
Snacking	Cereal bars, energy bars, energy balls, fruit mixes, functional snacks, fruit- and seed-based products
Nutrition and Functional Formulations	Protein mixes, nutritional preparations, sports nutrition products, functional mixes, enriched food preparations
Instant Preparations	Powdered beverages, smoothies, baking mixes, instant desserts

Any use in food supplements must be assessed according to the formulation, applicable regulations and product specifications.

16 – Quality Criteria

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

• Made from Deglet Nour dates	• 100% fruit-based
• No added refined sugar and no added preservatives	• No Artificial Colours or Flavours
• Vegan	• Controlled Particle Size
• Homogeneous Beige to Light-Brown Colour	• Good Storage Stability
• Quality Control Before Shipment	• Export Traceability

17 – Available Documentation

Product Technical Data Sheet	Available	**Non-Ionisation Declaration**	Available
Certificate of Origin	Available depending on shipment	**Contaminants Declaration**	Available according to applicable regulations
Phytosanitary Certificate	Available according to country requirements	**Organic Certificate**	Available for certified batches
Certificate of Analysis	Available depending on batch	**Packing List**	Available
Batch Traceability Sheet	Available	**GMO Declaration**	Available
Allergen Declaration	Available	**Export Documents**	Available

18 – Certifications and Standards

IFS Food	Available depending on partner facility/supplier
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	Available depending on supplier and certified batch
Fairtrade	Available depending on supplier and certified scope
Kosher	Available depending on supplier, batch and certification body
Halal	Available depending on supplier, batch and certification body
Other Supplier Standards	Available depending on supplier, site and certification scope

19 – 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

20 – Commercial Specifications

Incoterms	EXW, FOB, CFR, CIF or DAP according to commercial agreement
Main Port of Shipment	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

21 – 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.

22 – Document Control

Document	Product Technical Data Sheet	**Reference**	NMT-FTP-016
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NorthMed Trading Quality Department	service-qualite@northmedtrading.com		
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23 – Commercial Contact Details

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

24 – Online Resources

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