NorthMed Trading
MEDITERRANEAN FOOD SOURCING

Document	Product Technical Data Sheet
Reference	NMT-FTP-019
Professional Use	Confidential B2B
Version	V2.0

Crystallised Date Sugar

A Naturally Derived Crystalline Sweetener for Food Formulations

Origin Tunisia | **Conventional** | **Export Packaging**

☑ **Clean Label** ☑ **Vegan** ☑ **Private Label**

01 – Product Identification

Commercial Name	Crystallised Date Sugar
Product Reference	NMT-DD-ESD-TN-019
Brands	Supplier Brands and Private Labels
Origin	Tunisia
Raw Materials	Liquid Date Sugar
Botanical Species	*Phoenix dactylifera L.*
Product Family	Functional Ingredients
Presentation	Fine and homogeneous crystalline powder
B2B Target	Importers, wholesalers, specialised distributors, delicatessens, HORECA, private labels



Non-contractual photo – Packaging illustration.

02 – Product Description

NorthMed Crystallised Date Sugar is obtained by crystallising liquid date sugar, resulting in a white, fine crystalline powder that can be easily incorporated into food formulations.

Thanks to its high sweetening power, approximately 1.7 times that of sucrose depending on the product reference, it enables the required dosage to be reduced while maintaining the taste qualities, functionality and balance of formulations. Derived exclusively from sugars naturally present in dates, it meets the expectations of manufacturers developing Clean Label products.

Available in conventional quality according to supplier and product reference specifications, it is offered in industrial or retail packaging adapted to the needs of manufacturers, distributors and private labels.

03 – Organoleptic Characteristics

Appearance	Fine and homogeneous crystals	**Colour**	White to off-white depending on specifications
Taste	Neutral	**Odour**	Neutral / no characteristic odour
Texture	Fine and crystalline	**Major Defects**	No foreign matter, significant agglomerates, abnormal odour or visual deterioration

04 – Indicative Physicochemical Characteristics

Moisture	According to the product reference and the batch certificate of analysis	**Solubility**	Excellent; analytical value according to the product reference and the batch certificate of analysis
Colour	White to off-white depending on specifications	**Foreign Matter**	Absent

05 – Technical Composition & Clean Label Benefits

• Derived from sugars naturally present in dates	• No Added Colourings	• No Added Preservatives
• No Artificial Flavours	• Suitable for Plant-Based Formulations	• Vegan

06 – Functional Parameters

Physical State	Solid	**Texture**	Fine and crystalline
Presentation	Crystalline powder	**Taste**	Neutral
Particle Size	According to product reference specifications	**Solubility**	Excellent
Stability	Good storage stability under recommended conditions.	**Incorporation**	Direct
Sweetening Power	Approximately 1.7 times that of sucrose (indicative value depending on product reference)	**Use**	Liquid and dry formulations
Dosing Suitability	Suitable for manual or automated processes depending on equipment	**Flavour Profile**	Neutral

07 – Technological Functions

Sweetener	Provides sweetness suitable for food formulations	**Formulation Agent**	Facilitates incorporation and dissolution in mixtures
Source of Dry Matter	Contributes to the solids content of certain preparations	**Sensory Neutrality**	Preserves the flavour profile of finished products
Light-Coloured Sweetener	Limits the impact on the colour of certain formulations	**Functional Ingredient**	Suitable for artisanal and industrial food processes
Dosage Reduction	Enables the quantities incorporated to be reduced thanks to its high sweetening power		

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

08 – 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.

09 – 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

10 – Available Packaging

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

11 – 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

12 – Indicative Palletisation

Packaging	Pieces per Carton	Cartons per Pallet	Indicative Net Weight per Pallet
DoyPack 250 g	24	96 cartons	576 kg
25 kg Industrial Bag	N/A	40 bags	1000 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.

13 – 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.

14 – Recommended Applications

Segment	Applications
Beverages	Functional beverages, fruit beverages, smoothies, plant-based beverages, instant beverages, energy drinks, syrups, juices, powder preparations
Dairy Products and Plant-Based Alternatives	Yogurts, dairy desserts, plant-based desserts, ice creams, fermented preparations, plant-based beverages, plant-protein-based preparations
Bakery and Pastry	Biscuits, cakes, muffins, cookies, viennoiseries, brioches, fillings, glazes, pastry preparations
Cereals, Bars & Snacks	Breakfast cereals, cereal bars, bars and snacks.
Confectionery and Chocolate	Candies, confectionery, chocolates, fillings, glazes, coatings, sorbets, sweet preparations
Jams & Fruit Preparations	Jams, compotes, marmalades, fruit preparations, fillings
Functional Nutrition	Nutritional preparations, dietetic products, functional blends, instant preparations, sports nutrition products
Food Supplements	Powder preparations, sticks, sachets, nutritional blends (subject to applicable regulations)

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

15 – Quality Criteria

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

• Neutral Taste	• Homogeneous White Colour
• Excellent Solubility	• Uniform Particle Size Compliant with Specifications
• No Foreign Matter	• Storage Stability
• Documentary Traceability	• Export Quality Control

16 – 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

17 – Certifications and Standards

Certification / Standard	Status
IFS Food	Available depending on partner facility/supplier
BRCGS Food Safety	Available depending on partner facility/supplier
Global G.A.P.	Available depending on partner producer
USDA Organic	Available depending on supplier and batch intended for the relevant market
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

18 – 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

19 – 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

20 – 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.

21 – Document Control

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

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23 – Online Resources

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