NorthMed Trading
MEDITERRANEAN FOOD SOURCING

Document	Product Technical Data Sheet
Reference	NMT-FTP-021
Professional Use	Confidential B2B
Version	V2.0

Date Fibre

A Plant-Based Functional Ingredient Naturally Rich in Dietary Fibre

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

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

01 – Product Identification

Commercial Name	Date Fibre
Product Reference	NMT-DD-FID-TN-021
Brands	Supplier Brands and Private Labels
Origin	Tunisia
Raw Materials	Fibrous fractions derived from Deglet Nour dates
Botanical Species	*Phoenix dactylifera L.*
Product Family	Functional Ingredients
Presentation	Fine Homogeneous Powder
B2B Target	Importers, wholesalers, specialised distributors, delicatessens, HORECA, private labels



Non-contractual photo – Packaging illustration.

02 – Product Description

NorthMed Date Fibre is a plant-based functional ingredient obtained from fibrous fractions derived from Tunisian Deglet Nour dates. Naturally rich in dietary fibre (more than 35%), it contains soluble and insoluble fibre fractions. It naturally contains minerals such as calcium, magnesium, iron and potassium, as well as vitamin E.

Thanks to its neutral taste, fine texture and ease of incorporation, it enriches food formulations with fibre while preserving the flavour profile of finished products.

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

03 – Organoleptic Characteristics

Appearance	Fine and uniform powder	**Colour**	Beige to light brown
Taste	Neutral to slightly fruity	**Odour**	Mildly characteristic of dates
Texture	Fine and homogeneous	**Major Defects**	No foreign matter, abnormal odour, mould or significant agglomerates

04 – Indicative Physicochemical Characteristics

Moisture	According to supplier specifications	**Solubility**	Variable depending on grind fineness and preparation method
Colour	Beige to light brown	**Foreign Matter**	Absent

05 – Technical Composition & Clean Label Benefits

• 100% Dates	• More than 35% Dietary Fibre, Including Soluble and Insoluble Fibre	• Clean Label
• Low-Temperature Process	• Naturally Rich in Minerals	• Organic Available

06 – Functional Parameters

Main Function	Natural fibre enrichment	**Texture**	Fine and homogeneous
Taste	Neutral to slightly fruity	**Incorporation**	Very easy
Solubility	Slightly soluble – homogeneous dispersion after stirring	**Fibre**	>35%
Fibre Type	Soluble and insoluble fibre fractions	**Water-Holding Capacity**	Good depending on formulation

07 – Technological Functions

Fibre Enrichment	Increases the dietary fibre content of formulations	**Nutritional Enrichment**	Helps improve the nutritional profile through its natural fibre content
Texture Improvement	Provides consistency, body and a more homogeneous texture depending on the formulation	**Water Retention**	Contributes to moisture management and the stability of preparations
Support for Clean Label Formulations	Enables the development of natural recipes with a simplified ingredient list	**Contribution to Reducing Energy Density**	Fibre enrichment may help reduce the energy density of certain formulations

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

08 – Average Nutritional Values per 100 g

Naturally rich in dietary fibre (>35%) and a source of essential minerals depending on the product reference.

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

09 – 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

10 – Available Packaging

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

12 – Indicative Palletisation

Packaging	Pieces per Carton	Cartons per Pallet	Indicative Net Weight per Pallet
250 g Pouch	24	96	576 kg
10 kg Carton	1	80	800 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
Bakery and Pastry	Fibre-enriched breads, speciality breads, biscuits, cookies, cakes, muffins, brioches, pastry preparations
Cereals and Breakfast	Granolas, mueslis, cereal bars, porridges, breakfast cereals, cereal blends, instant preparations
Health Products	Prebiotics, wellness products, senior nutrition
Functional Nutrition	Protein bars, nutrition bars, meal replacements, functional preparations, protein blends, sports nutrition products, powdered nutritional preparations
Beverages and Plant-Based Preparations	Smoothies, plant-based beverages, fibre-enriched preparations, nutritional shakes, functional beverages, plant-protein-based preparations
Food Supplements	Capsules, fibre-rich blends, digestive formulations

Due to its partial solubility, Date Fibre may contribute suspended matter, increase viscosity or produce slight sedimentation in certain beverages. Formulation trials are recommended.

15 – Quality Criteria

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

• Homogeneous Powder	• Uniform Beige Colour
• No Foreign Matter	• Controlled Moisture
• Controlled Particle Size	• Compliant Fibre Content
• Documentary Traceability	• Export Quality Control

16 – 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

17 – 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

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

Document	Product Technical Data Sheet	**Reference**	NMT-FTP-021
Version	V2.0	**Revision**	02/08/2026
Product Reference	NMT-DD-FID-TN-021		
NorthMed Trading Quality Department	service-qualite@northmedtrading.com		
Professional Use – Confidential B2B Document			

22 – Commercial Contact Details

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23 – Online Resources

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