

MAZAFATI DATE SPECIFICATION

PRODUCT: MAZAFATI DATE

1) General Description:

Iranian Mazafati Dates are a premium variety known for their deep, dark brown color and luscious, moist texture. These dates are highly sought after for their rich, honey-like sweetness and tender, melt-in-your-mouth consistency. Grown in the fertile regions of southern Iran, particularly in Kerman province, Mazafati dates are prized for their natural juiciness and superior flavor. They are often considered one of the best dates in the world and are perfect for snacking, adding to desserts, or using in health-conscious recipes. Carefully handpicked for their perfect size and quality, Mazafati dates are a true delicacy.

2) Appearance:

Type: Fresh, high moisture content around 30%
Color: Rich dark brown with a reddish tint
Length: 2.5 – 4.5 cm

3) Storage Condition:

Cool temperatures between -5 to +5 degrees Celsius

4) Sensorial Requirements:

a) Appearance:

- Clean, free from dirt or external impurities.
- Smooth, glossy skin with a slight wrinkle due to the natural moisture content, but not excessively dry or shriveled.

b) Texture:

- Fresh, soft, and tender texture with a pleasant chewiness.
- Moist and juicy, not too dry or hard, offering a satisfying bite.
- Slightly sticky but not overly moist or mushy, maintaining its natural freshness.

c) Aroma:

- Naturally sweet with a mild, fruity fragrance typical of premium dates.
- Free from any fermented, musty, or sour odors, ensuring a fresh and clean scent.

5) Count of Dates:

65-85 Dates / KG

6) Metal Detection:

All products are metal detected.

Ferrous: 1.6 mm; Non-Ferrous: 2.35 mm; Stainless Steel: 3.25 mm

7) Shelf Life:

When stored properly under refrigeration, shelf life is 12 months or longer.

8) Packaging:

Varies based on customers' request.

9) Nutritional Values of Mazafati Dates

Nutritional Information (per 100g Edible Portion)	
Energy Value	
Energy (kcal)	277
Energy (kJ)	1160
Macronutrients	
Protein (g)	1.8-2.0
Fat (g)	0.2-0.3
Sat Fatty Acids (g)	0
Monounsaturated Fatty Acids (g)	0
Polyunsaturated Fatty Acids (g)	0
Cholesterol (mg)	0
Carbohydrates (g)	75
Mono-/Disaccharides (g)	63-65
Polysaccharides (g)	0
Fiber (g)	8
Water (g)	30-35
Minerals (g)	
Total Minerals	2.5-3.0
Sodium (mg)	1-2
Potassium (mg)	656-700
Calcium (mg)	39-42
Magnesium (mg)	50-55
Phosphate (mg)	50
Iron (mg)	0.9-1.2
Zinc (mg)	0.1
Copper (mg)	0.3
Selenium (µg)	0.6
Vitamins	
Vitamin A (µg)	140-150
Vitamin D (µg)	0
Vitamin E (mg)	0.05-0.1
Vitamin B1 (Thiamine)	0.05-0.1
Vitamin B2 (Riboflavin)	0.05
Vitamin B6 (Pyridoxine)	0.2
Vitamin B-12 (µg)	0
Folic Acid (µg)	15-18
Vitamin C (mg)	0