	<h1>Product Specification</h1>	Code: RC-005
		Version: 4
		Date: 08.09.15

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Almonds, whole
FWT CODE:	0081
DATE ISSUED:	20.06.2018
REVISION NUMBER:	6

SUPPLIER NAME:	Freeworld Trading Limited
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CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Technical Manager
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Michael Stevens
Email Address	michael@freeworld-trading.co.uk



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## 1.00 PRODUCT DESCRIPTION

Please provide a brief description of the PRODUCT including, name of product and pack size.

Whole almonds packed in 50lb cartons.

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Almonds		100		NonPareil, California, Mission, Carmel	USA, Chile, Australia

## 3.00 STABILITY CONTROL FOR RAW INGREDIENTS

Ingredient	'State' eg. Liquid / powder / paste	Max life - days	Storage temp. °C	Washing process. Detail chemical used, concentration and contact time	Aw	pH	% moisture	Heat process time & CORE temperature	Status of manufacturing areas e.g GMP, High Care, High Risk
Details for each individual component of raw material									
Almonds	Solid	730	10	N/A	N/A	N/A	6 %	-	GMP

## 4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
N/A	N/A	

If processing aid state which process it aids and how.



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### 5.00 SEASONAL VARIATION

Stable product throughout the year if stored on recommended conditions.

### 6.00 GENETIC MODIFICATION

GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH INGREDIENT
1. Does the product or any of its ingredients contain any genetically modified material – whether viable or not?		√	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		√	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		√	
4. Have genetically modified organisms been used as processing aids or additives to produce processing aids or additives used in conjunction with the production of the food or any of its ingredients?		√	

### 7.00 ORGANOLEPTIC PROPERTIES

Provide a full description of the organoleptic properties of the PRODUCT.

Appearance: Shelled, whole, mid to golden brown almonds

Flavour and Aroma: Crisp with a nutty and occasional bitter flavour and aroma

Texture: Crisp

**Organoleptic properties are obviously dependent on the crop and harvesting conditions of the current year.**



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8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2673.31 / 645.17	USDA (modified by Regulation (EU) No 1169/2011)
Fats	49.93	
Of which:	-	
-saturated	3.8	
-monounsaturated	31.55	
-polyunsaturated	12.32	
Carbohydrates	21.55	
Of which:	-	
-sugars	4.35	
Fibre	12.5	
Protein	21.15	
Minerals		
Salt (g)	0.0025	
Calcium (mg)	269	
Iron (mg)	3.71	
Magnesium (mg)	270	
Phosphorus (mg)	481	
Potassium (mg)	733	

9.00 PRODUCT SUITABILITY		
Dietary Requirement	Yes/No	Comments
Coeliac	Yes	There is no gluten within the product recipe; there is no gluten on the production line. However we can not guarantee that the raw materials entering the factory are gluten free. We have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.
Vegetarians	Yes	There are no animal products within the product recipe; there are no animal products on the production line. We have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.
Vegans	Yes	There are no animal products within the product recipe; there are no animal products on the production line. We have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.
Lactose Intolerant	Yes	There are no dairy products within the product recipe; there are no dairy products on the production line. We have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.
Kosher	Yes	Certified No
Halal	Yes	Certified No

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## 10.00 ALLERGEN DATA

Product	In the product Y/N	Within the factory Y/N	On the same production line Y/N	Stored in Same Warehouse Y/N
Peanuts and peanut derivatives	N	N	N	If stored, it is in segregated area
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	Y	Y	Y	Y
Sesame seeds / sesame seed derivatives	N	N	N	In segregated area
Mustard / mustard products	N	N	N	N
Milk / milk derivatives	N	N	N	N
Egg / egg derivatives / albumen	N	N	N	N
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	N	N	N	If stored, it is in segregated area
Soya / Soya derivatives	N	N	N	If stored, it is in segregated area
Lupin / Lupin derivatives	N	N	N	N
Fish/Fish derivatives	N	N	N	N
Crustaceans	N	N	N	N
Molluscs	N	N	N	N
Sulphur Dioxide and sulphites	N	N	N	In segregated area
Celery	N	N	N	N

Allergens stored in the warehouse can be subject to change from the above list. However, the warehouses take all necessary precautions and store all allergens in segregated areas. We have taken every reasonable precaution and proceeded with due diligence, however, we cannot control the risk of cross contamination in distribution, since we have limited control over the third party service involved. Therefore, we cannot guarantee absence of any particular allergen. Should you wish to make any allergen statements against your products please contact Freeworld Trading before hand.

## 11.00 CHEMICAL ANALYSIS

Parameter	Specification Limits
Moisture	< 6 %
Free Fatty Acids	< 1.5 %
Peroxide Value	< 5 meqO <sub>2</sub> /kg
Aflatoxins	Total < 10 ppm, B1: < 8 ppm
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

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## 12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	< 50,000 cfu/g
Coliforms	< 1,000 cfu/g
Escherichia Coli	< 10 cfu/g
Yeasts	< 5,000 cfu/g
Moulds	< 5,000 cfu/g
Salmonella	Absent in 25 g

## 13.00 Physical Analysis USDA Grades

USDA Grades	Dissimilar	Doubles	Chipped & Scratched	Foreign Materials	Particles & Dust	Split & Broken	Other Defects	Serious Defects
US Extra No1	5%	5%	5%	0.05%	0.1%	1%	4%	1.5%
US No1 Supreme	5%	15%	10%	0.05%	0.1%	1%	5%	1.5%
US Select Sheller Run	5%	15%	20%	0.1%	0.1%	5%	3%	2%
US Standard Sheller Run	5%	25%	35%	0.2%	0.1%	15%	3%	2%

### Understanding USDA Grades

**US Extra No1** – Ideal for food applications where the appearance of the almond is very important.

**US No1 (Supreme)** – Typically used for whole almond application or for further processing such as blanching and roasting

**US Select Sheller Run** – Mid-quality grade, good choice for applications where the almonds with minimal sorting/processing can be incorporated with other ingredients

**US Standard Sheller Run** - Good grade for further processing such as blanching, dicing, grinding, or paste, particularly where a higher level of split and broken kernels are not a concern

### USDA Grading Parameters

**Dissimilar** – typically used for whole almond applications or for further processing such as blanching and roasting.

**Doubles** – two kernels developing in one shell. One side of a double kernel is flat or concave.

**Chip & Scratch** – Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, it is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.

**Foreign Material** – pieces of shell, hulls or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.


**Particles & Dust** – fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.

**Split & Broken** – seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.

**Other Defects** – any defect that materially detracts from the appearance of the individual kernel or the edible shipping quality of the almonds. The defects include gum, shrivel, brown spot, discoloured, and chipped and scratched kernels greater than 1/4" (6.4mm) in diameter.

**Serious Defects** – Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mould).

**Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of pits/stalks/shell.**

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14.00 COUNT/SIZE		
Count of whole almonds	Per oz	
	18/20	27/30
	20/22	30/32
	23/25	32/34
	25/27	34/40

15.00 SHELF-LIFE
<b>SHELF-LIFE FROM DATE OF PRODUCTION: 24 months</b>
Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

16.00 RECOMMENDED STORAGE CRITERIA		
All our products are designed for ambient storage, however we choose to keep our products between 6-10°C to preserve maximum freshness and prevent infestation.		
<b>COOL STORE</b>	<b>6-10 °C</b>	
<b>Relative Humidity</b>	<b>&lt; 65%</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

18.00 MATERIALS						
Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier						
<b>PALLET</b>						
No of units per layer	10	Maximum				
No of units per pallet	50	Maximum				
No of units per pallet		Minimum				
Method of pallet security	Shrink-wrap	Shrink-wrap / Pallet-wrap / Banding				
Type of pallet used	Wooden					
<b>CONTACT PACKAGING MATERIAL</b>						
Material	Cardboard Carton	Food Grade	<b>YES</b>	√	<b>NO</b>	
Colour	Brown / White					
Dimensions	330x250x460	Mm				
Weight	~ 842	g				
Method of closure	Taped	Tape / EEC Tape / Stitching				

19.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	USA
Is the Product produced and packaged in the suppliers own premises:-	Yes

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### 20.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER & TRADING TERMS OF FREEWORLD TRADING.

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Freeworld Trading Standard Conditions of Supply.

The supplier is responsible for informing Freeworld Trading in writing and a minimum of one calendar month in advance of any proposed change of formulation, manufacturing process or packaging materials and changes in the origin places of process of any materials used to produce the product to be supplied to Freeworld Trading. No change is to be made without the prior knowledge and prior written agreement of Freeworld Trading.

#### Freeworld Trading Limited

- 1) No claims entertained after 7 days from delivery.
- 2) Any overdue amounts are liable to interest charged at 3% over base rate per month.
- 3) Title and goods remain with Freeworld Trading Ltd. until the purchase price is paid in full'
- 4) The risk in the goods shall pass to the buyer at the time of delivery where carriage is made by independent carrier, then at the time of collection by this carrier. or where the goods are sold ex-warehouse at the time the buyer is notified that the goods are released for collection.
- 5) If the goods or any part of thereof supplied under the contract are processed or altered in any way by the buyer or any other agent, the quality of the goods shall be deemed acceptable by the buyer. In addition all customers quality control checks are to be completed on the entire load prior to use in application

#### FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn</i>
DATE:	20.06.2018
Name: (Buyer)	Michael Stevens
Signature:	<i>MSE</i>