	<h1>Product Specification</h1>	Code: RC-005
		Version: 5
		Date: 03.12.15

FREEWORLD TRADING LIMITED

This specification remain the intellectual property of Freeworld Trading and may not be copied or used elsewhere without our written permission.

PRODUCT DESCRIPTION:	Apricots, Whole UNSulphured
FWT CODE:	005
DATE ISSUED:	27/02/2017
REVISION NUMBER:	3

SUPPLIER NAME:	Freeworld Trading Limited
SUPPLIER ADDRESS:	21 Annandale Street Edinburgh EH7 4AW
TELEPHONE NUMBER:	0131 557 5600
FACSIMILE NUMBER:	0131 557 5665
EMAIL ADDRESS:	quality_control@freeworld-trading.co.uk sales@freeworld-trading.co.uk logistics@freeworld-trading.co.uk

CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Adam Johnston
Email Address	adam@freeworld-trading.co.uk



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

1.00 PRODUCT DESCRIPTION

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

Dried un-sulphured Turkish apricots packed in 12.5kg

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Apricots		100		Malatya	Turkey

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									
Apricots	Solid	365	Max 20	Only water	0.75	3.5-5.2	Max 25%	First stage Sun Drying. Drying with hot air of max 50C after washing	GMP

4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	

If processing aid state which process it aids and how



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

5.00 SEASONAL VARIATION

The level of defects and damages may vary due to crop conditions such as speckles, hail damage and sun burn.

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: Characteristic brown to dark brown dried apricots, reasonably uniform in shape

Flavour and Aroma: Typical sweet flavour, free from off flavours, fermentation and taints

Texture: Soft and chewy but firm texture, not tough leathery or sticky.

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 3 of 8



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

8.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1199/283	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.5	
Of which:	-	
-saturated	0	
-monounsaturated	0.1	
-polyunsaturated	0.1	
Carbohydrates	62.6	
Of which:	-	
-sugars	53.4	
-Fibre	7.3	
Protein	3.4	
Minerals		
Salt (g)	0.025	
Calcium (mg)	55	
Iron (mg)	2.66	
Magnesium (mg)	32	
Phosphorus (mg)	71	
Potassium (mg)	1162	

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 Not always, please specify if required
Halal	Yes	Certified Not always, please specify if required



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

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	No	No	No	No
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	No	No	No	In segregated area
Sesame seeds / sesame seed derivatives	No	No	No	In segregated area
Mustard / mustard products	No	No	No	No
Milk / milk derivatives	No	No	No	No
Egg / egg derivatives / albumen	No	No	No	No
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	No	No	No	If stored, it is in segregated area
Soya / Soya derivatives	No	No	No	If stored, it is in segregated area
Lupin / Lupin derivatives	No	No	No	No
Fish/Fish derivatives	No	No	No	No
Crustaceans	No	No	No	No
Molluscs	No	No	No	No
Sulphur Dioxide and sulphites	No	Yes	Yes	In segregated area
Celery	No	No	No	No

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	Max 23%
Water Activity	0.75
pH	3.5-5.2
Aflatoxin	As per EU/UK Legislation
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

Prepared by: Shelby Bodily

Approved by: Marcela Graziano

Page 5 of 8



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<10,000 cfu/g
Moulds	<10,000 cfu/g
Salmonella	Absent in 25g

13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Tolerance for Damage	Sample size = 1000gms
Insect damage	3% (% of damaged fruit)
Mite	None
Mould	None
Decay	0
Imbedded light filth (dirt and grit)	3% (% of damaged fruit)
Heavy filth (dirt and grit)	2% (% of damaged fruit)
Fermentation	None
Pits	1 per carton
Human hair	None
Stones	1 per carton
Maximum for combined damages	5% (% of damaged fruit)
Tolerance for Defects	Sample size = 100gms
Sugared	None
Discoloured	5% (% of defective fruit)
Speckled	3% (% of defective fruit)
Hail Marks	3% (% of defective fruit)
Sunburn	3% (% of defective fruit)
Bruise	2% (% of defective fruit)
Maximum for combined defects	10% (% of defective fruit)
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.	


14.00 COUNT/SIZE

Size	Fruit Per Kilo	Size	Fruit Per Kilo
No1	80-100	No5	161-180
No2	101-120	No6	181-200
No3	121-140	No7	201-220
No4	141-160	No8	200+

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

	<h1>Product Specification</h1>	Code: RC-005
		Version: 5
		Date: 03.12.15

16.00 METAL DETECTION		
Metal detection	Ferrous (mm)	3.0mm
	Non –Ferrous (mm)	3.5mm
	Stainless Steel (mm)	3.5mm

17.00 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.		
COOL STORE		6-10C
Ambient		Max 15C
AWAY FROM DIRECT SUNLIGHT		Yes

18.00 MATERIALS		
Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier		
PALLET		
No of units per layer	10	Maximum
No of units per pallet	80	Maximum
No of units per pallet		Minimum
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		
CONTACT PACKAGING MATERIAL		
Material	Polythene liner	Food Grade YES <input checked="" type="checkbox"/> NO
Colour	Blue	
Dimensions		
Weight	25	g
Method of closure	Folded	Tape / EEC Tape / Stitching
OUTER PACKAGING MATERIAL		
Material	Cardboard	
Colour	Brown or white	
Grade	Food	
Weight	~500	G
Dimensions	396x286x156	Mm
Method of closure	Tape	Tape / EEC Tape / Stitching

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 7 of 8



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

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:	27.02.2017
Name: (Buyer)	Adam Johnston
Signature:	<i>[Signature]</i>