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

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Arborio Organic
FWT CODE:	0049
DATE ISSUED:	19.03.2019
REVISION NUMBER:	3

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

Commodity Buyer	Jonathan Dorrian
Email Address	jonathan@freeworld-trading.co.uk

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page <b>1</b> of <b>8</b>



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## 1.00 PRODUCT DESCRIPTION

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

Organic Arborio, packed in 25kg

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Arborio Rice		100		White	Italy

## 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									
Rice	Solid	365	15C	N/A	-	-	15%	-	GMP

## 4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	

If processing aid state which process it aids and how.



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## 5.00 SEASONAL VARIATION

Product to be stored with temperature lower than 15C, relative moisture of 60% and in preference away from light and warm sources especially in warm season.

## 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: White, long A

Flavour and Aroma: Characteristic of rice with no off taints or odours

Texture: Uniform

**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	1510/361	Supplier analysis
Fats	0.6	
Of which:	-	
-saturated	0.1	
-monounsaturated	0.2	
-polyunsaturated	0.2	
Carbohydrates	78	
Of which:	-	
-sugars	0.3	
-polyols		
-starch	77	
Fibre	1.4	
Protein	7.4	
Minerals		
Salt (g)	0.01	
Calcium (mg)		
Iron (mg)	0.8	
Magnesium (mg)	32	
Phosphorus (mg)	115	
Potassium (mg)	110	

## 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	No	No	No	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)	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	No	No	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.

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## 11.00 CHEMICAL ANALYSIS

Parameter	Specification Limits
Moisture	Max 15%
Ochratoxin A	Max 5.0ppb
Aflatoxin	Total 4ppb, B1 2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

## 12.00 MICROBIOLOGY

Microbes	Typical Levels
Escherichia Coli	<10 cfu/g
Salmonella	Absent in 25gms

## 13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	absent
Brokens	< 5%
Paddy	6/1000g
Green Kernels/Variety impurities	10%
Chalky Kernels	3%
Mineral or vegetable matters not toxic	0.01%
Foreign kernels part of them edible	0.1%
Red Kernels	3%
Damaged Kernels	1.5%
Yellow Kernels	0.05%

**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	Per 100g Upper	Per 100g Lower
	N/A	

## 15.00 SHELF-LIFE

**SHELF-LIFE FROM DATE OF PRODUCTION: 12 months**

## 16.00 METAL DETECTION

Metal detection	Ferrous (mm)	Magnets
	Non -Ferrous (mm)	Magnets
	Stainless Steel (mm)	Magnets



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### 17.00 RECOMMENDED STORAGE CRITERIA

<b>COOL STORE</b>	<b>6-8C</b>	
<b>Ambient</b>	<b>&lt;15C</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		Maximum
No of units per pallet		Maximum
No of units per pallet		Minimum
Method of pallet security		Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

### CONTACT PACKAGING MATERIAL


Material	Polythene bags	Food Grade	<b>YES</b>	<input checked="" type="checkbox"/>	<b>NO</b>	
Colour	White					
Dimensions	45 x 75 cm					
Weight	52					g
Method of closure	Stitching					Tape / EEC Tape / Stitching

### OUTER PACKAGING MATERIAL

Material	N/A					
Colour						
Grade						
Weight						G
Dimensions						Mm
Method of closure						Tape / EEC Tape / Stitching

### 19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	Italy					
Is the Product produced and packaged in the suppliers own premises:-	Yes					

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<b>20.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER &amp; TRADING TERMS OF FREEWORLD TRADING.</b>
<p>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.</p> <p>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.</p> <p><b>Freeworld Trading Limited</b></p> <ol style="list-style-type: none"> <li>1) No claims entertained after 7 days from delivery.</li> <li>2) Any overdue amounts are liable to interest charged at 3% over base rate per month.</li> <li>3) Title and goods remain with Freeworld Trading Ltd. until the purchase price is paid in full'</li> <li>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.</li> <li>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</li> </ol>

**FOR AND ON BEHALF OF FREEWORLD TRADING**

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn.</i>
DATE:	19.03.2019
Name: (Buyer)	Jonathan Dorrian
Signature:	<i>Jonathan Dorrian</i>