

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:	Blueberries, Apple Juice infused USA
FWT CODE:	0157
DATE ISSUED:	19/02/2020
REVISION NUMBER:	5

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:	<pre>quality control@freeworld-trading.co.uk sales@freeworld-trading.co.uk logistics@freeworld-trading.co.uk</pre>

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

Commodity Buyer	Maria Flanagan
Email Address	maria@freeworld-trading.co.uk

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 1 of 7
		Page 1 of 7



Code: RC-005

Version: 5

Date: 03.12.15

1.00 PRODUCT DESCRIPTION

 $\label{problem} \mbox{Please provide a brief description of the PRODUCT including, name of product and pack size.}$

Fruit juice sweetened dried cultivated blueberries are produced from blueberries of the Highbush type. There are sweetened with apple juice concentrate, dried to a specified percentage of moisture, then packaged. Sunflower oil is used to help prevent sticking.

2.00 Ingredient Bre	akdown				
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Blueberries		60			USA/Cana da
Apple Juice Concentrate		39.5			USA
Sunflower Oil		0.5			USA
calculated value subject to variation due to fruit maturity					

3.00 PRESERVATIVES AND PROCESSING AIDS			
E. Number	Name	Maximum Limit	
	n/a		
If processing aid state which process it aids and how.			

4.00 SEASONAL VARIATION		
None		

5.00 GENETIC MODIFICATION			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH INGREDIENT
 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?		√	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 2 of 7
		Page 2 of 7



Code: RC-005

Version: 5

Date: 03.12.15

6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Intact individual blueberries, dark purple/blue

Flavour and Aroma: Typical of sweetened dried blueberries with sharp apple juice flavour

Texture: Soft and slightly crunchy

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

7.00 NUTRITIONAL INFORMATION	I	
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1526.6/360.4	
Fats	1.16	
Of which:	-	
-saturated	0.2	
-monounsaturated	0.2	
-polyunsaturated	0.8	
Carbohydrates	81.78	
Of which:	-	
-sugars	64.22	Cumplior analysis
-Fibre	7.3	Supplier analysis
Protein	2.06	
Minerals		
Salt (g)	0.035	
Calcium (mg)	27	
Iron (mg)	.43	
Magnesium (mg)		
Phosphorus (mg)		
Potassium (mg)	244	

8.00 PRODUCT SUITABILI	ΙΤΥ	
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	No	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.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 2 of 7
		Page 3 of 7



Code: RC-005 Version: 5

Date: 03.12.15

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 Yes
Halal	Yes	Certified No

9.00 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	In segregated area		
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.

Prepared by: Shelby Bodily Approved by: Marcela Graziano		Dago 4 of 7
		Page 4 of 7



Code: RC-005 Version: 5

Date: 03.12.15

10.00 CHEMICAL ANALYSIS				
Parameter	Specification Limits			
Moisture	8-16%			
Water Activity	<0.62			
Aflatoxin	As per EU/UK Legislation			
Pesticides	As per EU/UK Legislation			
Heavy Metals	As per EU/UK Legislation			

11.00 MICROBIOLOGY			
Microbes	Typical Levels		
Total Viable Count	<1,000 cfu/g		
Coliforms	<10 cfu/g		
Escherichia Coli	<10 cfu/g		
Yeasts	<500 cfu/g		
Moulds	<500 cfu/g		
Salmonella	Absent in 25g		

12.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	Absent
Crystallize/Sugared fruit	Absent
Declaration, Although due core and attention b	as been taken derring the processing of this natural product. The product

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.

13.00 COUNT/SIZE

The count of the fruit will vary from season to season. We purchase field run fruit so the count per lb will vary.

We will not accept any rejection of blueberries due to the count

14.00 SHELF-LIFE SHELF-LIFE FROM DATE OF PRODUCTION: 18 months

15.00 METAL DETECTION				
Metal detection	2.5mm			
Non –Ferrous (mm)		2.5mm		
	Stainless Steel (mm)	2.5mm		

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dage E of 7
		Page 5 of 7



Code: RC-005 Version: 5

Date: 03.12.15

16.00 RECOMMENDED STORAGE CRITERIA				
COOL STORE	6-10C			
Ambient	Max 20C			
AWAY FROM DIRECT SUNLIGHT	Yes			

17.00 MATERIALS								
Recommended pallet stacking for	or the product, howev	er thi	s may vary depe	nding or	ware	house/	haulier	
PALLET								
No of units per layer	8	M	aximum					
No of units per pallet	64	M	aximum					
No of units per pallet		М	inimum					
Method of pallet security	Shrink wrap	Sh	rink-wrap / Palle	et-wrap /	['] Band	ing		
Type of pallet used	Wood							
CONTACT PACKAGING MATERIA	AL							
Material	Polythene Line	er	Food Grade	YES	√	NO		
Colour	Blue	Blue						
Dimensions	270x460x520	270x460x520						
Weight	25	25		g				
Method of closure	Folded	Folded Tape		ape / Stit	tching			
OUTER PACKAGING MATERIAL								
Material	Cardboard car	Cardboard carton						
Colour	Brown or whit	Brown or white						
Grade	Food	Food						
Weight	450/500	450/500						
Dimensions	390x270x150		Mm	•				
Method of closure	Tape	Tape Tape / EEC Tape / Stitching						

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dans Caf 7
		Page 6 of 7



Code: RC-005

Version: 5

Date: 03.12.15

19.00 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 carriege 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	Karen Greenhorn.
DATE:	19.02.2020
Name: (Buyer)	Maria Flanagan
Signature:	M. Flenagon

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