	Product Specification	Code: RC-005
		Version: 5
		Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Brazil Nuts Broken
FWT CODE:	0105
DATE ISSUED:	09/02/2017
REVISION NUMBER:	6

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	Ailsa Perez Ulecia
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1.00 PRODUCT DESCRIPTION

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

Broken Brazil nuts (*Bertholletia excelsa*), vacuum packed in 44 lbs cartons.

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Brazil Nuts		100		Broken	Bolivia, Peru

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

There is no seasonal variation. However, this product is wild harvested, therefore, the characteristics and the taste profile of the product may vary throughout the year.

5.00 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?		√	

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Beige to white, some areas with brown skin

Flavour and Aroma: Typical, free from off tastes and smells

Texture: Crisp and firm

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


7.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	3043/726	USDA (modified by Regulation (EU) No 1169/2011)
Fats	67.10	
Of which:	-	
-saturated	16.134	
-monounsaturated	23.879	
-polyunsaturated	24.399	
Carbohydrates	11.74	
Of which:	-	
-sugars	2.33	
-Fibre	7.5	
Protein	14.32	
Minerals		
Salt (g)	0.01	
Calcium (mg)	160	
Iron (mg)	2.43	
Magnesium (mg)	376	
Phosphorus (mg)	725	
Potassium (mg)	659	

8.00 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

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		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	No	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)	Yes	Yes	Yes	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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10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	2 – 4.5%
Free Fatty Acids	<1%
Peroxide Values	<15% meq/kg
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	As per EU/UK regulations
Heavy Metals	As per EU/UK regulations

11.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<50,000 cfu/g
Enterobacteriaceae	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<100 cfu/g
Moulds	<100 cfu/g
Salmonella	Absent in 25g

12.00 Physical Analysis	
Physical attributes	Specification
<u>Serious Damages</u> Insect and mould damaged Decay Shrivelling Scorched centre Adhering shells Rancid	< 5 % by weight
<u>Minor Damages:</u> Dirty Discolouration	< 10 % by weight
Shell pieces and foreign matters (pod, pod fibres, stems, etc)	< 25 pieces/1000lbs (1.1 piece per carton)
Fat Diffusion (translucent or watery around the complete circumference of a nut when cut in halves)	Allowed in broken and chipped grades, it is unavoidable once the surface kernel is cut
Foreign Bodies (hair, glass, hard plastic, live insects, etc)	Absent

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Serious Damages:

- **Insect Damaged:** Visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects and/or mites and their debris or excreta.
- **Mould Damaged:** Mould filaments visible to the naked eye, either inside or outside of the kernel.
- **Decay:** Significant decomposition caused by the action of microorganisms or other biological processes.
- **Shrivelling:** rough texture or abnormally wrinkled in more than 25 % of the kernel.
- **Scorched centre:** dark brown centre in the middle of the nut.
- **Adhering shell** attached to the kernel.
- **Rancid:** Pungent smell and flavour caused by oxidation of FFA

Minor Damages:

- **Dirty:** dust and fat adhered to the surface
- **Discolouration:** Significant and widespread change of the typical colour when it penetrates the nut more than 1.5mm

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

Size	Broken brazil nuts are a by-product of whole kernels, the sizing is very variable
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14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 24 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.

15.00 METAL DETECTION


Metal detection	Ferrous (mm)	Depends on supplier
	Non –Ferrous (mm)	Depends on supplier
	Stainless Steel (mm)	Depends on supplier

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.


COOL STORE	6-10C	
Ambient	Max 20C	
AWAY FROM DIRECT SUNLIGHT	Yes	

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17.00 MATERIALS						
Recommended pallet stacking for the product, however this may vary depending on warehouse/hauler						
PALLET						
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	Metallic foil or Multi film bag Polyester, polyethylene and PA	Food Grade	YES	✓	NO	
Colour	Metal foil or blue					
Dimensions						
Weight	~ 120g	g				
Method of closure	Vacuum pack	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Corrugated Cartons					
Colour	Brown or White					
Grade						
Weight	~ 560g	G				
Dimensions		Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

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

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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 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:	09/02/2017
Name: (Buyer)	Ailsa Perez Ulecia
Signature:	<i>Ailsa Perez Ulecia</i>

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