



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Brazil nuts chopped
FWT CODE:	0018
DATE ISSUED:	11.08.21
REVISION NUMBER:	1

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
Email Address	ailsa@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.

Brazil nuts chopped packed in 20kgs foiled bags.

2.00 INGREDIENT BREAKDOWN

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

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. Not uniform pieces of brazil nuts.

Flavour and Aroma: Typical of brazil nuts, 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	3024.61/722.9	USDA (modified by Regulation (EU) No 1169/2011)
Fats	67.1	
Of which:		
-saturated	16.1	
-monounsaturated	23.9	
-polyunsaturated	24.4	
Carbohydrates	11.7	
Of which:		
-sugars	2.33	
-Fibre	7.5	
Protein	14.3	
Minerals		
Salt (g)	0.0075	
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.

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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

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	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)	Yes	Yes	Yes	In segregated area
Sesame seeds / sesame seed derivatives	N	N	N	In segregated area
Mustard / mustard products	N	N	N	
Milk / milk derivatives	N	N	N	
Egg / egg derivatives / albumen	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	
Fish/Fish derivatives	N	N	N	
Crustaceans	N	N	N	
Molluscs	N	N	N	
Sulphur Dioxide and sulphites	N	N	N	In segregated area
Celery	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.

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10.00 CHEMICAL ANALYSIS

Parameter	Specification Limits
Moisture	2-4%
Peroxide value	< 5meqO ₂ /kg
Free Fatty Acids (% Oleic acid)	0.50%
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	< 50,000 cfu/g
Enterobacteriaceae	< 100 cfu/g
Escherichia Coli	Absent in 10g
Staphylococcus aureus	< 500cfu/g
Yeasts	100 cfu/g
Moulds	100 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 (shells, pieces of shell, etc)	Absent
Scorched centre (punto café) Insect damaged Rancid Adhering shells Decay	Absent
Discoloured	0.15%
Discoloured due to ageing	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.	

13.00 COUNT/SIZE

	Sieve Size	Tolerance
Chopped	5-9mm	95%
	<5mm or >9mm	5%
Finely chopped	5-2mm	95%
	<2mm or >5mm	5%

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14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 18 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)	Magnets
	Non –Ferrous (mm)	Magnets
	Stainless Steel (mm)	Magnets

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

Ambient

10-20°C, RH
65%

AWAY FROM DIRECT SUNLIGHT

Yes

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	Foiled liner	Food Grade	YES	✓	NO
Colour	Silver				
Dimensions	590x800mm				
Weight	116	g			
Method of closure	Vacuum packed	Tape / EEC Tape / Stitching			

OUTER PACKAGING MATERIAL

Material	Cardboard Carton	
Colour	Brown	
Grade		
Weight	560	G
Dimensions	360x200x480	Mm
Method of closure	Tape	Tape / EEC Tape / Stitching

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18.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture

Bolivia

Is the Product produced and packaged in the suppliers own premises:

Yes

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)	Marcela Graziano
POSITION HELD:	Quality control
TECHNICAL SIGNATURE	<i>Marcela Graziano</i>
DATE:	10.08.21
Name: (Buyer)	Ailsa Perez Ulecia
Signature:	<i>Ailsa Perez Ulecia</i>