



# **FREeworld TRADING LIMITED**

## **PRODUCT SPECIFICATION**

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<b>PRODUCT DESCRIPTION:</b>	<b>Brazil Nuts, Whole, FLO</b>
<b>FWT CODE:</b>	<b>0265</b>
<b>DATE ISSUED:</b>	<b>11<sup>th</sup> December 2014</b>
<b>REVISION NUMBER:</b>	<b>2</b>

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**1.00 Product Description**

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

Shelled Brazil nuts (*Bertholletia excelsa*) vacuum packed with or without presence of CO<sub>2</sub> in 44lb cartons.

**2.00 Ingredient Breakdown**

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

**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.									
Brazil Nuts	Solid	760	Max 20	n/a	0.399	6.43	6%	80°C for 2 hours minimum	GMP

**4.00 Preservatives and Processing Aids**

E. Number	Name	Maximum Limit
	N/A	
If processing aid state which process it aids and how.		

**5.00 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.

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<b>6.00 Genetic Modification</b>			
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?		√	

<b>7.00 ORGANOLEPTIC PROPERTIES</b>	
Provide a full description of the organoleptic properties of the PRODUCT.	
Appearance:	Typically light brown colour, partially covered by brown skin with creamy coloured nut inside.
Flavour and Aroma:	Odour and flavour typical to the brazil nut with no off taints and odours
Texture:	Crisp and firm

<b>8.00 Product Suitability</b>		
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: Available from specific supplier
Halal	Yes	Certified No

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<b>9.00 Allergen Data</b>				
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	N
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	Y	Y	Y	Y
Sesame seeds / sesame seed derivatives	N	N	N	Y
Mustard / mustard products	N	N	N	N
Milk / milk derivatives	N	N	N	N
Egg / egg derivatives / albumen	N	N	N	N
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	N	N	N	N
Soya / Soya derivatives	N	N	N	N
Lupin / Lupin derivatives	N	N	N	N
Fish/Fish derivatives	N	N	N	N
Crustaceans	N	N	N	N
Molluscs	N	N	N	N
Sulphur Dioxide and sulphites	N	N	N	Y
Celery	N	N	N	N

**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 can not guarantee absence of any particular allergens. Should you wish to make any allergen statements against your products please contact Freeworld Trading before hand.**

<b>10.00 Nutritional Information</b>		
Parameter	Value (per 100grams)	Source
Energy Kcal	726.14	USDA (modified by Regulation (EU) No 1169/2011)
Energy Kj	3038.17	
Fats Total (g)	67.10	
Of which saturated (g)	15.13	
Of which monosaturated (g)	24.54	
Of which polyunsaturated (g)	20.57	
Carbohydrate (g)	11.74	
Of which sugar (g)	2.33	
Of which starch (g)	0.25	
Protein (g)	14.32	
Dietary Fibre (g)	7.5	
Minerals		
Salt (mg)	7.5	
Selenium (µg)	1917	
Calcium (mg)	160	
Iron (mg)	2.43	
Magnesium (mg)	376	
Phosphorus (mg)	725	

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11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	2 – 4.5 %
Peroxide Value	Max. 10 meq O <sub>2</sub> /Kg
Free Fatty Acids (Oleic Acid)	Max. 1 %
Aflatoxin	As per EU/UK legislation: B1: < 5 ppb Total: < 10 ppb
Pesticides	No pesticides are applied on brazil nuts
Heavy Metals	As per EU/UK legislation

12.00 Physical Analysis	
Physical attributes	Specification
<b> Serious Damages </b> Insect and mould damaged Decay Shrivelling Scorched centre Adhering shells Rancid	< 5 % by weight
<b> Minor Damages: </b> Fat Diffusion (higher than 20% to transversal cut) Dirty Discolouration Chipped, Broken, Pieces	< 10 % by weight
Shell pieces and foreign matters (pod, pod fibres, stems, etc)	< 25 pieces/1000lbs (1.1 piece per carton)
<b>Serious Damages:</b> <ul style="list-style-type: none"> <li>- <b>Insect Damaged:</b> 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.</li> <li>- <b>Mould Damaged:</b> Mould filaments visible to the naked eye, either inside or outside of the kernel.</li> <li>- <b>Decay:</b> Significant decomposition caused by the action of microorganisms or other biological processes.</li> <li>- <b>Shrivelling:</b> rough texture or abnormally wrinkled in more than 25 % of the kernel.</li> <li>- <b>Scorched centre:</b> dark brown centre in the middle of the nut.</li> <li>- <b>Adhering shell attached to the kernel.</b></li> <li>- <b>Rancid:</b> Pungent smell and flavour caused by oxidation of FFA</li> </ul>	
<b>Minor Damages:</b> <ul style="list-style-type: none"> <li>- <b>Fat Diffusion:</b> translucent or watery around the complete circumference of a nut when cut in halves</li> <li>- <b>Dirty:</b> dust and fat adhered to the surface</li> <li>- <b>Discolouration:</b> Significant and widespread change of the typical colour when it penetrates the nut more than 1.5mm</li> <li>- <b>Chipped:</b> or scarred kernel with less than ¼ of the whole kernel missing, or more than ¼ of the diameter affected.</li> <li>- <b>Broken:</b> kernel with more than ¼ of the kernel missing.</li> <li>- <b>Pieces:</b> kernel fragment that represent ¼ of the kernel or less</li> </ul>	
<b>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.</b>	

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<b>13.00 Microbiology</b>	
<b>Microbes</b>	<b>Typical Levels</b>
Total Viable Count	<10,000 cfu/g
Enteroc's/Coliforms	<10 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<10 cfu/g
Moulds	<10cfu/g
Salmonella	Absent in 25gms

<b>14.00 Count/Size</b>				
<b>Size</b>	<b>Per Lb Upper</b>	<b>Per Lb Lower</b>	<b>Per 100g Upper</b>	<b>Per 100g Lower</b>
Large	110	90		
Medium	130	110		
Midget	180	160		
Tiny	220	180		

<b>15.00 SHELF-LIFE</b>
<b>SHELF-LIFE FROM DATE OF PRODUCTION: 24 months</b>
Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

<b>16.00 Metal Detection</b>		
Metal detection	Ferrous (mm)	Depending on supplier. All suppliers have magnets installed.
	Non -Ferrous (mm)	Depending on supplier. All suppliers have magnets installed.
	Stainless Steel (mm)	Depending on supplier. All suppliers have magnets installed.

<b>17.00 Recommended Storage Criteria</b>		
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.		
<b>COOL STORE</b>	<b>6-10°C</b>	
<b>Ambient</b>	<b>Max 20°C</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

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**18.00 MATERIALS**

Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier

**PALLET**

No of units per layer	8	Maximum
No of units per pallet	48	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	Metallic foil or Multi film bag Polyester, polyethylene and PA	Food Grade	YES	√	NO
Colour	Metallic or Blue				
Grade	Food				
Dimensions	~ 545x925	mm			
Weight	~ 120	g			
Method of closure	Vacuum pack	Tape / EEC Tape / Stitching			

**OUTER PACKAGING MATERIAL**

Material	Cardboard				
Colour	Brown or white				
Grade	Food				
Weight	~ 560	G			
Dimensions	~ 378x450x195	Mm			
Method of closure	Tape	Tape / EEC Tape / Stitching			

**19.00 SOURCE AND POINT OF MANUFACTURE**

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

**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

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**FOR AND ON BEHALF OF FREEWORLD TRADING**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	
<b>Name: (Buyer)</b>	
<b>Signature:</b>	

**FOR AND BEHALF OF CUSTOMER**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	

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