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

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Brazil Nuts Whole Organic FLO
FWT CODE:	0265
DATE ISSUED:	10/01/2018
REVISION NUMBER:	3

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.

Organic FLO Shelled Brazil nuts (*Bertholletia excelsa*) vacuum packed with or without presence of CO₂ 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 nut		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 therefor the characteristics and the taste profile of the product might 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:	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, not pliable or leathery

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	2858.2/693.14	USDA (modified by Regulation (EU) No 1169/2011)
Fats	67.10	
Of which:	-	
-saturated	16.134	
-monounsaturated	23.879	
-polyunsaturated	24.399	
Carbohydrates	4.24	
Of which:	-	
-sugars	2.33	
Fibre	7.5	
Protein	14.32	
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 depending on origin supplier
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	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)	Brazil nut	Brazil nut	Brazil nut	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

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guarantee absence of any particular allergen. Should you wish to make any allergen statements against your products please contact Freeworld Trading before hand.

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 4.5%
Peroxide Value	Max 10 meq O2/kg
Free Fatty Acid (oleic acid)	Max 1%
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	No pesticides are applied on brazil nuts
Heavy Metals	As per EU/UK Legislation

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



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12.00 Physical Analysis	
Physical attributes	Specification
Serious Damages Insect and mould damaged Decay Shrivelling Scorched centre Adhering shells Rancid	< 5 % by weight
Minor Damages: 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)
Serious Damages: <ul style="list-style-type: none"> - 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: <ul style="list-style-type: none"> - Fat Diffusion: translucent or watery around the complete circumference of a nut when cut in halves - 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 - Chipped: or scarred kernel with less than ¼ of the whole kernel missing, or more than ¼ of the diameter affected. - Broken: kernel with more than ¼ of the kernel missing. - Pieces: kernel fragment that represent ¼ of the kernel or less 	
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	Per lb Upper	Per lb Lower
Large	110	90
Medium	130	110
Midget	180	160
Tiny	220	180

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.


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15.00 METAL DETECTION		
Metal detection	Ferrous (mm)	2.0mm
	Non –Ferrous (mm)	2.2mm
	Stainless Steel (mm)	2.5mm

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

17.00 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	Wooden					
CONTACT PACKAGING MATERIAL						
Material	Metallic foil or multi film bag. Polyester, polythene and PA	Food Grade	YES	√	NO	
Colour	Metallic or Blue					
Dimensions						
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		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.
<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>Freeworld Trading Limited</p> <ol style="list-style-type: none"> 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:	10/01/2018
Name: (Buyer)	Ailsa Perez Ulecia
Signature:	<i>Ailsa Perez Ulecia</i>

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