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

FREEWORLD TRADING LIMITED


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PRODUCT DESCRIPTION:	Brazil Nuts, Flaked
FWT CODE:	0063
DATE ISSUED:	02/05/2018
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.

Shelled whole brazil nuts, flaked and packed into 18kg cartons

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
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?		√	

6.000 ORGANOLEPTIC PROPERTIES

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

Appearance: Creamy white flakes of brazil nuts with some visible skin

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.

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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	
-polyols		
-starch		
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.
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

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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	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.

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 4.0%
Peroxide Value	<5 meq O ₂ /kg
Free Fatty Acid (oleic acid)	Max 0.50%
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	No pesticides are applied on brazil nuts
Heavy Metals	As per EU/UK Legislation

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11.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	<20,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<100 cfu/g
Moulds	<100 cfu/g
Salmonella	Absent in 25 g

12.00 Physical Analysis

Physical attributes	Specification
Insect damage Coffee spots Extraneous matter Adhering shell Rancidity Fungal damage Wilted	Total serious damage <2% by weight.
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	Thickness	Sieve size
Standard	1.5-2.5mm	Retained on 5.6mm - target >60% Pass through a 2mm - target <10%
Thick	2.0-3.5mm	Retained on a 5.6mm - target >65% Pass through a 2mm - target <5%
Un-sieved	1.5-2.5mm	Retained on a 5.6mm - target >30% Pass through a 1mm - target 1%

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 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)	2.0
	Non -Ferrous (mm)	2.2
	Stainless Steel (mm)	2.5

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.

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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	Multifilm Bag	Food Grade	YES	<input checked="" type="checkbox"/>	NO	
Colour	Blue					
Dimensions	400*685*685					
Weight	25	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	Brown with red					
Grade	Food					
Weight	410	G				
Dimensions	381x115x557		Mm			
Method of closure	Tape	Tape / EEC Tape / Stitching				

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	



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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:	02.05.2018
Name: (Buyer)	Ishan Das
Signature:	