

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

This specification remain the intellectual property of Freeworld Trading and may not be copied or used elsewhere without our written permission.

PRODUCT DESCRIPTION:	Brazil Nuts, Flaked (UK Processed)
FWT CODE:	0309
DATE ISSUED:	16.05.2019
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:	<pre>quality control@freeworld-trading.co.uk sales@freeworld-trading.co.uk logistics@freeworld-trading.co.uk</pre>

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 1 of 7
		Page 1 of 7



Code: RC-005

Version: 5

Date: 03.12.15

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 12.5 kg 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
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.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 3 of 7
		Page 2 of 7



Code: RC-005

Version: 5

Date: 03.12.15

7.00 NUTRITIONAL INFORMATION	J	
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2858.2/693.14	
Fats	67.10	
Of which:	-	
-saturated	16.134	
-monounsaturated	23.879	
-polyunsaturated	24.399	
Carbohydrates	11.74	
Of which:	-	
-sugars	2.33	
-polyols		USDA (modified by Regulation
-starch		(EU) No 1169/2011)
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	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 2 of 7
		Page 3 of 7



Code: RC-005

Version: 5

Date: 03.12.15

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	yes	Yes	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		Brazil nut Yes Yes I		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 4.5%			
Peroxide Value	Max 15 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			

Prepared by: Shelby Bodily Approved by: Marcela Graziano		Dago 4 of 7
		Page 4 of 7



Code: RC-005

Version: 5

Date: 03.12.15

11.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<50,000 cfu/g
Coliforms	<1,000 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g
Salmonella	Absent in 25 g

12.00 Physical Analysis				
Physical attributes	Specification			
Shell	1 per 12.5kg			
Husk, soft attached to the nut (edible)	1 per 12.5kg			
Extraneous matter	Absent			
Dark slices	10 per 100gms			
Declaration: Although due care and attention has been taken of traces of pits/stalks/shell.	during the processing of this natural product. The product may contain			

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: 6 months	

15.00 METAL DETECTION				
Metal detection Ferrous (mm) 3.0				
Non –Ferrous (mm)		3.5		
	Stainless Steel (mm)	4.0		

16.00 RECOMMENDED STORAGE CRITERIA				
COOL STORE	6-10C			
Ambient	Max 20C			
AWAY FROM DIRECT SUNLIGHT	Yes			

Prepared by: Shelby Bodily Approved by: Marcela Graziano		Dago F of 7
		Page 5 of 7



Code: RC-005 Version: 5

Date: 03.12.15

Recommended pallet stacking for	or the product, howeve	er this	may vary depe	nding or	n ware	house/	hauliei
PALLET			, , , .	<u> </u>		•	
No of units per layer	8	Ma	aximum				
No of units per pallet	48	Ma	aximum				
No of units per pallet		Mi	nimum				
Method of pallet security	Shrink wrap	Shi	rink-wrap / Palle	t-wrap ,	/ Band	ling	
Type of pallet used	Wooden			•			
	•						
CONTACT PACKAGING MATERIA	AL						
Material	Polythene line	r	Food Grade	YES	√	NO	
Colour	Blue					•	•
Dimensions	400*685*685	400*685*685					
Weight	25	25					
Method of closure	Folded	Folded		pe / Sti	tching		
OUTER PACKAGING MATERIAL							
Material	Cardboard						
Colour	Brown or Whit	Brown or White					
Grade	Food	Food					
Weight	410	410					
Dimensions	270*270*270		Mm				
Method of closure	Tape	Tape Tape / EEC Tape / Stitching					

18.00 SOURCE AND POINT OF MANUFACTURE				
State the country of Manufacture Flaked in the UK (HBS)				
Is the Product produced and packaged in the suppliers own premises:- Yes				

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 6 of 7	
		Page 6 of 7	



Code: RC-005 Version: 5

Date: 03.12.15

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 carriege 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

TOWARD ON BEHALF OF THEE WORLD THAD INC		
NAME: (Technical)	Karen Greenhorn	
POSITION HELD:	Quality Control	
TECHNICAL SIGNATURE	Karen Greenhorn.	
DATE:	16.05.2019	
Name: (Buyer)	Ailsa Perez Ulecia	
Signature:	Alsa Povez Vlecia	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 7 of 7
		Page 7 of 7