

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

FREEWORLD TRADING LIMITED


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PRODUCT DESCRIPTION:	Brown Linseed
FWT CODE:	0040
DATE ISSUED:	17/03/2017
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	Alex Poole
Email Address	alex@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.
Brown linseed packed in 25kg or 50lb paper sacks, must be heated before direct consumption

2.00 INGREDIENT BREAKDOWN				
Ingredient	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Linseed	100		Linum Usitatissimum	UK/Germany/ Kazakhstan/Canada/USA/ Russia /South America/Holland/ Poland/Indian/Uzbekistan/Francem Moldova

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
None

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: Flat, oblong, glossy seeds, uniform in colour and size, brown colour

Flavour and Aroma: Fresh, typical without off-tastes or off-odours

Texture: Firm, not brittle

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	2655/634	USDA (modified by Regulation (EU) No 1169/2011)
Fats	42.16	
Of which:	-	
-saturated	3.663	
-monounsaturated	7.527	
-polyunsaturated	28.730	
Carbohydrates	28.88	
Of which:	-	
-sugars	1.55	
-polyols		
-starch		
Fibre	27.3	
Protein	18.29	
Minerals		
Salt (g)	0.08	
Calcium (mg)	255	
Iron (mg)	5.73	
Magnesium (mg)	392	
Phosphorus (mg)	642	
Potassium (mg)	813	

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 in the field or 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	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)	No	No	No	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

***Considering the farming practices in Eastern Europe, where Linseed is grown next to cereals containing gluten or soy and mustard, we cannot guarantee the product having no remains from possible cultivation or transport contaminations, such as cereals containing gluten or soy. Minor traces of these cross-contamination are not likely to be found in the max. 0.1% impurities. We feel further testing should take place before 'free from' guarantee can be made.**

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

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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 10%
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK legislation

11.00 MICROBIOLOGY	
Microbes	Typical Levels
Escherichia Coli	<100cfu/g
Salmonella	Absent in 25gms

12.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Purity	99.9%
Foreign Materials (EVM, Foreign seeds)	0.1%
Infestation	Free from
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 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.

14.00 METAL DETECTION		
Metal detection	Ferrous (mm)	Depends on origin supplier
	Non –Ferrous (mm)	Depends on origin supplier
	Stainless Steel (mm)	Depends on origin supplier

15.00 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	



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16.00 MATERIALS

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

PALLET		
No of units per layer	5	Maximum
No of units per pallet	40	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	Multiply paper sacks	Food Grade	YES	<input checked="" type="checkbox"/>	NO	
Colour	White					
Dimensions	525x720x200mm					
Weight	100-150	g				
Method of closure	Stitching	Tape / EEC Tape / Stitching				

OUTER PACKAGING MATERIAL

Material						
Colour						
Grade						
Weight		G				
Dimensions		Mm				
Method of closure		Tape / EEC Tape / Stitching				

17.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	Belgium/Poland	
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:	17/03/2017
Name: (Buyer)	Alex Poole
Signature:	<i>Alex Poole</i>