

FREEWORLD TRADING LIMITED PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Cacao Nibs, Organic, Raw, Criollo
FWT CODE:	0575
DATE ISSUED:	04/08/2015
REVISION NUMBER:	1

SUPPLIER NAME:	Freeworld Trading Limited
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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:	Technical Manager
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Sarah Roberts
Email Address	sarah@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 Peruvian cacao nibs packed in 10kg polythene bags.

2.00 Ingredient Breakdown						
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin	
Cacao beans	100		68-70% Cacao Nibs 30-32% Cacao husk	Theobroma cacao L., criollo variety	Peru	

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

4.00 Seasonal Variation

Although you may find cacao in almost any season, the cacao tree bears two main harvests of cacao pods per year. The first begins in April until August and the second is from October to December. Weather fluctuation has a strong influence in every year's harvest.

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?		1			
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?		V			

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Small broken dark brown cacao bean pieces

Flavour and Aroma: Characteristic of the product with no off taints or odours

Texture: Medium hardness level

Organoleptic properties are obviously dependent on the crop and harvesting conditions of the current year.

7.00 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 Yes
Halal	Yes	Certified Yes

8.00 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	In segregated area
Soya / Soya derivatives	No	No	No	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

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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.

9.00 Nutritional Information		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2767.54 / 661.46	
Fats	56.86	
Of which:		
-saturated	21.0	
-monounsaturated	26.5	
-polyunsaturated	9.86	
Carbohydrates	23.56	
Of which:		
-sugars	0.6	
-polyols		Cumplior Analysis
-starch		Supplier Analysis
Fibre	11.2	
Protein	13.5	
Minerals		
Salt (g)	0.29	
Calcium (mg)		
Iron (mg)		
Magnesium (mg)		
Phosphorus (mg)		
Potassium (mg)		

10.00 Chemical Analysis		
Parameter	Specification Limits	
Moisture	<5%	
Pesticides	As per EU/UK regulations	
Heavy Metals	As per EU/UK regulations	

11.00 Microbiology	
Microbes	Typical Levels
Total Viable Count	<100,000 cfu/g
Escherichia Coli	Absent
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g
Salmonella	Absent in 25g

12.00 Physical Analysis		
Physical attributes	Specification	
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent	
Extraneous Vegetable Matter	Absent	
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.		

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13.00 Count/Size		
Size	Per 100g Upper	Per 100g Lower
N/A		

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 18 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)	-
	Non –Ferrous (mm)	-
	Stainless Steel (mm)	-

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	6-10°C	
Ambient	Max 20°C	
AWAY FROM DIRECT SUNLIGHT	Yes	

17.00 MATERIALS Recommended pallet stacking for the pro-	aduct however this may vary dene	nding on warehouse/haulier	
PALLET	badet, nowever this may vary deper	nuing on wateriouse/naulier	
No of units per layer	Ma	aximum	
No of units per pallet	Ma	aximum	
No of units per pallet	Mi	nimum	
Method of pallet security	Sh	rink-wrap / Pallet-wrap / Banding	
Type of pallet used			
CONTACT PACKAGING MAT	ERIAL		
Material	Polythene bags	Food Grade YES √ NO	
Colour	Colourless (transpa	Colourless (transparent)	
Dimensions	16 x 24		
Weight	12 - 15	g	
Method of closure	Sealed	Tape / EEC Tape / Stitching	
OUTER PACKAGING MATER	IAL		
Material	Craft paper bags	Craft paper bags	
Colour	Beige	Beige	
Grade	Food Grade	Food Grade	
Weight	50	G	
Dimensions	40 x 58 x 10	Mm	
Method of closure	Stitching and tape	Tape / EEC Tape / Stitching	

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18.00 SOURCE AND POINT OF MANUFACTURE		
State the country of Manufacture Conception- Junin, Peru		
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.

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

NAME:

POSITION HELD:

Name: (Buyer)

Signature:

- 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 THE SUPPLIER

SIGNATURE:	
DATE:	
SUPPLYING COMPANY:	
FOR AND ON BEHALF OF FREEWORLD	TRADING
NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	

FOR AND BEHALF OF CUSTOMER

NAME: (Technical)	

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POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	

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