	<h1>Product Specification</h1>	Code: RC-005
		Version: 4
		Date: 08.09.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Cherries, Dried Red Tart Sweetened
FWT CODE:	0061
DATE ISSUED:	05/02/2020
REVISION NUMBER:	7

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	Maria Flanagan
Email Address	maria@freeworld-trading.co.uk

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

	<h1>Product Specification</h1>	Code: RC-005
		Version: 4
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1.00 PRODUCT DESCRIPTION
Please provide a brief description of the PRODUCT including, name of product and pack size.
Dried sweetened pitted red tart cherries packed in 25lb cartons.

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Dried red tart cherries		74.5 (± 4%)		Montmorency	USA
Sugar		25 (± 3%)		Cane	USA, Mexico, Nicaragua & Paraguay
Oil	Applied after drying	< 0.5%		Sunflower	USA, Argentina

3.00 PRESERVATIVES AND PROCESSING AIDS		
E. Number	Name	Maximum Limit
If processing aid state which process it aids and how.		

4.00 SEASONAL VARIATION
Size and colour may vary slightly batch to batch.

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?		√	



Product Specification

Code: RC-005

Version: 4

Date: 08.09.15

6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Typical red of sweetened dried ret tart cherries

Flavour and Aroma: Typical of sweetened dried tart cherries

Texture: Soft and chewy

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	1435.91 / 338.37	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.73	
Of which:	-	
-saturated	0.146	
-monounsaturated	0.177	
-polyunsaturated	0.194	
Carbohydrates	80.45	
Of which:	-	
-sugars	67.15	
Fibre	2.5	
Protein	1.25	
Minerals		
Salt (g)	0.0325	
Calcium (mg)	38	
Iron (mg)	0.68	
Magnesium (mg)	22	
Phosphorus (mg)	36	
Potassium (mg)	376	


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

Prepared by: Shelby Bodily

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Page 3 of 7

	<h1>Product Specification</h1>	Code: RC-005
		Version: 4
		Date: 08.09.15

		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 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	N	N	N	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)	N	N	N	In segregated area
Sesame seeds / sesame seed derivatives	N	N	N	In segregated area
Mustard / mustard products	N	N	N	N
Milk / milk derivatives	N	N	N	Y (in segregated at supplier's warehouse)
Egg / egg derivatives / albumen	N	N	N	N
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	N	N	N	If stored, it is in segregated area
Soya / Soya derivatives	N	N	N	If stored, it is in segregated area
Lupin / Lupin derivatives	N	N	N	N
Fish/Fish derivatives	N	N	N	N
Crustaceans	N	N	N	N
Molluscs	N	N	N	N
Sulphur Dioxide and sulphites	N	N	N	In segregated area
Celery	N	N	N	N

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.

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



Product Specification

Code: RC-005

Version: 4

Date: 08.09.15

10.00 CHEMICAL ANALYSIS

Parameter	Specification Limits
Moisture	8 – 16 %
PH	3.3 – 3.8
Water Activity	< 0.62
Aflatoxin	Total: <4 ppb, B1: < 2ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

11.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	< 1000 cfu/g
Coliforms	< 10 cfu/g
Escherichia Coli	< 3 cfu/g
Yeasts	< 500 cfu/g
Moulds	< 500 cfu/g
Salmonella	Negative per 375g

12.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	None
Extraneous Vegetable Matter	Max. 1 per 60 oz. of dried fruit
Flat fruit	Max 5% (by count)
Pit fragments in fruit	1 in 400 oz. (25lb) of dried fruit.
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		
Count/Size varies every season		


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)	1.5
	Non –Ferrous (mm)	1.5
	Stainless Steel (mm)	2.0

	<h1>Product Specification</h1>	Code: RC-005
		Version: 4
		Date: 08.09.15

16.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE	< 10 °C	
Ambient	Max. 20 °C	
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	7	Maximum				
No of units per pallet	70	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	Polythene Liner	Food Grade	YES	√	NO	
Colour	Blue					
Dimensions	508x330x635	Mm				
Weight	50	g				
Method of closure	Folding					
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	White					
Grade	Food					
Weight	750	G				
Dimensions	485x295x380	Mm				
Method of closure	Adhesive	Tape / EEC Tape / Stitching				

18.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	USA
Is the Product produced and packaged in the suppliers own premises:-	Yes

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



Product Specification

Code: RC-005

Version: 4

Date: 08.09.15

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 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:	05.02.2020
Name: (Buyer)	Maria Flanagan
Signature:	<i>Maria Flanagan</i>