

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Chia Seeds
FWT CODE:	0007
DATE ISSUED:	28.10.2019
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:	<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	Alex Poole
Email Address	alex@freeworld-trading.co.uk

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



Code: RC-005

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 $\label{problem} \mbox{Please provide a brief description of the PRODUCT including, name of product and pack size.}$

Chia seed packed in 25kg paper bags

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Chia seed		100			Paraguay/UK

3.00 PRESERVATIVES AND PROCESSING AIDS			
E. Number	Name	Maximum Limit	
	N/A		
If processing a	id 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	
 Does the product or any of its ingredients contain any genetically modified material – whether viable or not? 		V		
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		V		
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?		V		

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



Code: RC-005

Version: 5

Date: 03.12.15

6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Mix of grey, brown, black and white small grains

Flavour and Aroma: Characteristic, mild without foreign odours or flavours

Texture: Firm

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	2409.8/580.01			
Fats	30.74			
Of which:				
-saturated	3.33			
-monounsaturated	2.31			
-polyunsaturated	23.66			
Carbohydrates	42.12			
Of which:				
-sugars		USDA (modified by Regulation		
Fibre	34.40	(EU) No 1169/2011)		
Protein	16.54			
Minerals				
Salt (g)	0.04			
Calcium (mg)	631			
Iron (mg)	7.72			
Magnesium (mg)	335			
Phosphorus (mg)	860			
Potassium (mg)	407			

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.

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



Code: RC-005 Version: 5

Date: 03.12.15

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 – dependant on supplier
Halal	Yes	Certified No

9.00 ALLERGEN DATA	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	Υ	N	In segregated area	
Mustard / mustard products	N	N	N	N	
Milk / milk derivatives	N	N	N	N	
Egg / egg derivatives / albumen	N	N	N	N	
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	N	Υ	N	If stored, it is in segregated area	
Soya / Soya derivatives	N	Y	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	Dago 4 of 7
		Page 4 of 7



Code: RC-005 Version: 5

Date: 03.12.15

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	<13%
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As Per EU/UK Legislation
Heavy Metals	As Per EU/UK Legislation

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

12.00 PHYSICAL ANALYSIS		
Physical attributes	Specification	
Purity	99.99%	
Extraneous Vegetable Matter	0.1%	
Foreign bodies (hair, glass, metal, hard	Absent	
plastic, live insects, etc)		
Declaration: Although due care and attention has been taken during the processing of this natural product. The product		

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		
Seed size	~0.5-1mm per seed	

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)	2.5	
	Non –Ferrous (mm)	3.5	
	Stainless Steel (mm)	3.5	

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

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	<18C	
Relative Humidity	<70%	
AWAY FROM DIRECT SUNLIGHT	Yes	

17.00 MATERIALS							,
Recommended pallet stacking for	or the product, howev	er thi	s may vary depe	nding on	ware	house/	'haulie
PALLET							
No of units per layer	8	М	Maximum				
No of units per pallet	40	Maximum					
No of units per pallet	30	Minimum					
Method of pallet security	Shrink-wrap	Shrink-wrap / Pallet-wrap / Banding					
Type of pallet used							
CONTACT PACKAGING MATERIA	AL						
Material	Polythene Line	er	Food Grade	YES		NO	
Colour	White						
Dimensions	50x80	50x80					
Weight	200		g				
Method of closure	Stitching		Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL							
Material	N/A						
Colour							
Grade							
Weight			G				
Dimensions				Mm			
Method of closure		Tape / EEC Tape / Stitching					

18.00 SOURCE AND POINT OF MANUFACTURE				
State the country of Manufacture	The Netherlands/UK			
Is the Product produced and packaged in the suppliers own premises:-		Yes or agreed UK cleaning plant		

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Daga C 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

TOR AND ON BEHALFOT TREEWORLD TRADING			
NAME: (Technical)	Karen Greenhorn		
POSITION HELD:	Quality Control		
TECHNICAL SIGNATURE	Karen Greenhorn.		
DATE:	28.10.2019		
Name: (Buyer)	Alex Poole		
Signature:	Alex II.		

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