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

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Dried Cranberries Reduced Sugar
FWT CODE:	0008
DATE ISSUED:	16/05/2016
REVISION NUMBER:	1

SUPPLIER NAME:	Freeworld Trading Limited
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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.

Reduced Sugar Sweetened Dried Cranberries packed in 12.5 kg lined cases

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Cranberries	51%	50-55%		N/A	USA/Canada
Soluble Corn Fibre	33%	25-29%		Non-GMO Corn Starch	China
Sugar	16%	15-18%		Cane Sugar	USA
Sunflower Oil	0	1%		High Oleic	USA


## 3.00 STABILITY CONTROL FOR RAW INGREDIENTS

Ingredient	'State' eg. Liquid / powder / paste	Max life - days	Storage temp. °C	Washing process. Detail chemical used, concentration and contact time	Aw	pH	% moisture	Heat process time & CORE temperature	Status of manufacturing areas e.g GMP, High Care, High Risk
Details for each individual component of raw material									
Cranberries	Solid	365	Frozen	Water only	N/A	N/A	.60	N/A	Low Risk & GMA
Soluble Corn Fibre	Liquid	365	Ambient	N/A	.844	4.8	24.5	N/A	Low Risk & GMA
Sugar	Solid	365	Ambient	N/A	N/A	N/A	.035	N/A	Low Risk & GMA
Sunflower Oil	Liquid	365	Ambient	N/A	N/A	N/A	N/A	N/A	Low Risk & GMA

## 4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	

If processing aid state which process it aids and how.

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5.00 SEASONAL VARIATION
There is no seasonal variation.

6.00 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?		√	

7.00 ORGANOLEPTIC PROPERTIES	
Provide a full description of the organoleptic properties of the PRODUCT.	
Appearance:	Uniform cranberry red. Intact individually sliced
Flavour and Aroma:	Typical tart cranberry flavour with no off notes
Texture:	Slightly Chewy

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

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## 8.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1563.4/328	Supplier Analysis (modified by Regulation (EU) No 1169/2011)
Fats	0	
Of which:		
-saturated	0.075	
-monounsaturated	0.480	
-polyunsaturated	0.074	
Carbohydrates	82.0	
Of which:		
-sugars	28.9	
-polyols		
-starch		
Fibre	20.5	
Protein	0.32	
Minerals		
Salt (g)	0	
Calcium (mg)	4.76	
Iron (mg)	<0.249	
Magnesium (mg)	3.50	
Phosphorus (mg)	6.78	
Potassium (mg)	58.6	

## 9.00 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

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10.00 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

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.

11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	12-17%
Sulphur Dioxide	n/a
Water Activity	0.55-0.70
Ochratoxin A	≤ 10 ppb
Aflatoxin	≤ 4 ppb total Aflatoxin, ≤ 2 ppb Aflatoxin B1
Pesticides	As per EU/UK regulations
Heavy Metals	As per EU/UK regulations

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## 12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	≤ 1000 cfu/g
Coliforms	≤10 cfu/g
Escherichia Coli	≤10 cfu/g
Yeasts	≤ 100 cfu/g max
Moulds	≤ 100 cfu/g max
Salmonella	Negative in 25g

## 13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	No more than 2 stems/leaves per 25 lb
Non vegetable matter (any matter > 2 mm)	Absent
Pit fragments in fruit	N/A
Crystallize fruit	No established limits-monitored through our retain system
<b>Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of cranberry stems and leaves to the limit above.</b>	

## 14.00 COUNT/SIZE

Size	Per pound Upper	Per pound Lower
	1200	600

## 15.00 SHELF-LIFE

**SHELF-LIFE FROM DATE OF PRODUCTION: 12 months when properly stored**

Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

## 16.00 METAL DETECTION

Metal detection	Ferrous (mm)	1.5 mm
	Non -Ferrous (mm)	1.5 mm
	Stainless Steel (mm)	2.0 mm

## 17.00 RECOMMENDED STORAGE CRITERIA

All our products are designed for ambient storage, however we choose to keep our products below 18°C to preserve maximum freshness.

COOL STORE	Not to exceed 65° F (18°C)	Dry atmosphere
Ambient	Yes	Yes
AWAY FROM DIRECT SUNLIGHT	Yes	Yes



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## 18.00 MATERIALS

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

### PALLET

No of units per layer	8	Maximum
No of units per pallet	72	Maximum
No of units per pallet	N/A	Minimum
Method of pallet security	Pallet shrink-wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used	wood	

### CONTACT PACKAGING MATERIAL

Material	LLDPE plastic	Food Grade	<b>YES</b>	√	<b>NO</b>
Colour	Blue tint				
Dimensions	20 X 12 X 24 inches				
Weight	30.5	g			
Method of closure	Fold over	Tape / EEC Tape / Stitching			

### OUTER PACKAGING MATERIAL

Material	Corrugated cardboard				
Colour	Brown				
Grade	N/A				
Weight	700	G			
Dimensions	508 X 280 X 179	Mm			
Method of closure	Tape	Tape / EEC Tape / Stitching			

## 19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	USA
Is the Product produced and packaged in the suppliers own premises:-	<b>Yes</b>



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### 20.00 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:	16/05/2016
Name: (Buyer)	Sarah Roberts
Signature:	<i>S Roberts</i>