



FREeworld TRADING LIMITED

PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Cranberries – Intermediate Moisture Sweetened and Dried
FWT CODE:	0483
DATE ISSUED:	21 st July 2015
REVISION NUMBER:	1

SUPPLIER NAME:	Freeworld Trading Limited
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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
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Commodity Buyer	Sarah Roberts
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1.00 Product Description
Please provide a brief description of the PRODUCT including, name of product and pack size.
Cranberries sweetened and dried up to an intermediate moisture packed in 25lb boxes.

2.00 Ingredient Breakdown					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Cranberries	63%	35%		Grade A	USA, Canada
Sugar	37%	64%		Cane, Grade A	USA, Brazil
Sunflower Oil	0%	1%		Grade A	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	2 years	Frozen	Water only	N/A	<3.0	87%	None	Low risk
Sugar	Solid	2 years	Ambient	None	N/A	N/A	<0.05%	Refinery Process	Low risk
Sunflower Oil	Liquid	1 year	Ambient	None	N/A	N/A	0%	Cold pressed	Low risk

4.00 Preservatives and Processing Aids		
E. Number	Name	Maximum Limit
	None	
If processing aid state which process it aids and how.		

5.00 Seasonal Variation
Variety to variety variation may occur. This should not change the finished product.

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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:	Intact individually sliced with typical uniform cranberry red
Flavour and Aroma:	Typical tart cranberry flavour with no off flavour or odour
Texture:	Soft and moist sweetened dried cranberry

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

8.00 Nutritional Information		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1514.52Kj / 361.98Kcal	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.59g	
Of which:		
-saturated	0.05g	
-monounsaturated	0.41g	
-polyunsaturated	0.13g	
Carbohydrates	85.82g	
Of which:		
-sugars	70.18g	
-starch	15.64g	
Fibre	4.78g	
Protein	0.48g	
Minerals		
Salt (g)	0.0086	
Calcium (mg)	14.23	
Iron (mg)	0.65	
Phosphorus (mg)	3.76	
Potassium (mg)	112.07	

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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 cannot 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

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.

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11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	11-14%
Water Activity	0.42-0.52
Aflatoxin	Total: < 4 ppb, B1: < 2 ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

12.00 Microbiology	
Microbes	Typical Levels
Total Viable Count	< 200 cfu/g
Coliforms	<10 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
Salmonella	Neg at 375 grams

13.00 Physical Analysis	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	No
Extraneous Vegetable Matter	< 2 pieces per 25 lb.
Infestation	None
Sugared fruit	None
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.	

14.00 Count/Size		
Size	Upper	Lower
Per pound (454g)	750	1350
Retained on 5/8 Mesh Screen 5% maximum		
Through US #4 Screen 1% maximum		

15.00 SHELF-LIFE
SHELF-LIFE FROM DATE OF PRODUCTION: 24 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.

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16.00 Metal Detection		
Metal detection – In-Line/Box	Ferrous (mm)	In-Line 0.7mm / Box 1.8mm
	Non –Ferrous (mm)	In-Line 0.8mm / Box 2.0mm
	Stainless Steel (mm)	In-Line 1.2mm / Box 2.2mm

17.00 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.		
Store in a cool and dry atmosphere.	Max 18°C	
AWAY FROM DIRECT SUNLIGHT	Yes	

18.00 MATERIALS						
Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier						
PALLET						
No of units per layer		Maximum				
No of units per pallet		Maximum				
No of units per pallet		Minimum				
Method of pallet security		Shrink-wrap / Pallet-wrap / Banding				
Type of pallet used						
CONTACT PACKAGING MATERIAL						
Material	2 mil high density polybag	Food Grade	YES	√	NO	
Colour	Blue					
Dimensions	22" x 14" x 25.5"					
Weight	0.00175 gauge					
Method of closure	Folded					
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	Brown					
Grade	44 ECT					
Weight	2 pounds	G				
Dimensions	6 13/16" x 19 5/16" x 11/9/16"	Mm				
Method of closure	Tape					

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

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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)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	
Name: (Buyer)	
Signature:	

FOR AND BEHALF OF CUSTOMER

NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	

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