

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Cranberries, Large Soft & Moist,
PRODUCT DESCRIPTION:	sweetened dried 0041
FWT CODE:	0041
DATE ISSUED:	03.08.2018
REVISION NUMBER:	9

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:	<u>quality_control@freeworld-trading.co.uk</u> <u>sales@freeworld-trading.co.uk</u> <u>logistics@freeworld-trading.co.uk</u>

CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Morag Ainslie
Email Address	morag@freeworld-trading.co.uk

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dage 1 of 9
		Page 1 of 8



Date: 03.12.15

1.00 PRODUCT DESCRIPTION

Please provide a brief description of the PRODUCT including, name of product and pack size.

Large soft and moist, sweetened dried cranberries packed in 25lb poly lined cartons

2.00 INGREDIENT BREAKDOWN					
Ingredient	lient % at Recipe % in Final % Compound Ingredient bowl stage Product Breakdown			Variety/Grade	Country Of Origin
Cranberries	65 32-37			Vaccinium Macrocarpon	USA
Sugar	35	62-70		Non-GMO Sugar	USA
Sunflower Oil		1		Non-GMO RBD	USA

3.00 STABII									
Ingredient	'State' eg. Liquid / powder / paste	Max life - days	Storage temp. °C	Washing process. Detail chemical used, concentration and contact time	Aw	рН	% moisture	Heat process time & CORE temperature	Status of manufacturin g areas e.g GMP, High Care, High Risk
Details for each individual component of raw material									
Cranberries	Solid	n/a	<-17C	n/a	<0. 6	<3. 0	87%	42 min, 260F	GMP
Sugar	Solid	n/a	Ambient	n/a	n/ a	n/a	005	n/a	GMP
Sunflower Oil	Liquid	n/a	Ambient	n/a	n/ a	n/a	0.10	n/a	GMP

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 3 of 9
		Page 2 of 8



Date: 03.12.15

5.00 SEASONAL VARIATION

Harvest season is September to November

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?		\checkmark	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		\checkmark	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		\checkmark	
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?		\checkmark	

7.00 ORGANOLEPTIC PROPERTIES				
Provide a full descript	tion of the organoleptic properties of the PRODUCT.			
Appearance:	Intact individually slices cranberry red pieces			
Flavour and Aroma:	Typical tart cranberry flavour with no off taints or odours			
Texture:	Typical sweetened dried cranberries, soft and chewy			

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 2 of 9
		Page 3 of 8



Date: 03.12.15

8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	338.0	
Fats	0.22	
Of which:	-	
-saturated	<0.10	
-monounsaturated		
-polyunsaturated		
Carbohydrates	83.34	
Of which:	-	
-sugars	70.84	USDA (modified by Regulation
Fibre	5.83	(EU) No 1169/2011)
Protein	0.21	
Minerals		
Salt (g)	0.00	
Calcium (mg)	13.50	
Iron (mg)	0.26	
Magnesium (mg)	0.00	
Phosphorus (mg)	3.76	
Potassium (mg)	51.6	<u> </u>

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dage 4 of 9
		Page 4 of 8



Date: 03.12.15

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

11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	13-18%
Water Activity	0.45-0.65
Aflatoxin	As per EU/UK Legislation
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago E of 9
		Page 5 of 8



Date: 03.12.15

12.00 MICROBIOLOGY		
Microbes	Typical Levels	
Total Viable Count	<500 cfu/g	
Yeasts	<100 cfu/g	
Moulds	<100 cfu/g	

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	2 per 25lb carton
Sugared fruit	Absent
Declaration: Although due care and attention h may contain traces of pits/stalks/shell.	nas been taken during the processing of this natural product. The product

14.00 COUNT/SIZE		
Size	Per lb	
Piece count	1050 ± 300	

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.

16.00 METAL DETECTION			
Metal detection Ferrous (mm) 1.8			
	Non –Ferrous (mm)	2.0	
Stainless Steel (mm) 2.2			

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.			
COOL STORE 6-10C			
Ambient	Max 18		
AWAY FROM DIRECT SUNLIGHT Yes			

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dage C of 9
		Page 6 of 8



Date: 03.12.15

18.00 MATERIALS						
Recommended pallet stacking for	or the product, however	this may vary depe	nding or	n ware	house/	'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 MATERIA	AL					
Material	Polythene Liner	Food Grade	YES		NO	
Colour	Blue					
Dimensions	270x460x520	Mm	Mm			
Weight		g				
Method of closure	Folded	Folded Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard carto	Cardboard carton				
Colour	Brown/white	Brown/white				
Grade	Food					
Weight	450/500	G				
Dimensions	390x270x150	390x270x150 Mm				
Method of closure	Tape	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:-		Yes	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 7 of 9
		Page 7 of 8



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

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 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

NAME:	Amanda Reid
POSITION HELD:	QA Manager
SIGNATURE:	Amanda Reid
DATE:	8/3/2018
SUPPLYING COMPANY:	Decas Cranberry Products, Inc.

FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	Karen Greenhorn.
DATE:	3.8.2018
Name: (Buyer)	Morag Ainslie
Signature:	Morag Ainstie

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Daga 9 of 9
		Page 8 of 8