



# **FREEWORLD TRADING LIMITED**

## **PRODUCT SPECIFICATION**

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<b>PRODUCT DESCRIPTION:</b>	<b>Sweetened Dried Cranberries (Chile)</b>
<b>FWT CODE:</b>	<b>0504</b>
<b>DATE ISSUED:</b>	<b>18-02-15</b>
<b>REVISION NUMBER:</b>	<b>3</b>

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### 1.00 Product Description

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

Cranberries previously selected and cut, are produced by infusing in a sucrose syrup. The product is then dried to the moisture specification and sprayed with sunflower oil. Packed in 25lb cartons

### 2.00 Ingredient Breakdown

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Cranberries	56 - 66	26 - 44		Vaccinium macrocarpon	Chile
Sugar	34 - 44	56 - 74		Cane – non GMO	Guatemala
Sunflower Oil	0.3 - 1.0	0.1 - 1.0		Sunflower Seeds	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	730	Ambient	Potable Water	N/A	~2.2	N/A	N/A	GMP
Sugar	Granules	N/A	Ambient	Cane	N/A	N/A	N/A	N/A	GMP
Sunflower Oil	Liquid	730	Ambient	Hexane extracted	N/A	N/A	N/A	N/A	GMP

### 4.00 Preservatives and Processing Aids

E. Number	Name	Maximum Limit
	N/A	
If processing aid state which process it aids and how.		

### 5.00 Seasonal Variation

Product harvested around March each year and frozen to use in production throughout the year.

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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:	Typical red appearance
Flavour and Aroma:	Typical cranberry flavour with no off flavours or odours
Texture:	Firm and chewy

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

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	Cane sugar used has been whitened using bone char. We have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.
Vegans	No	Cane sugar used has been whitened using bone char. 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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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	No	No	No	No
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	No	No	No	Yes, in segregated area of UK warehouse
Sesame seeds / sesame seed derivatives	No	No	No	Yes, in segregated area of UK warehouse
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	No
Soya / Soya derivatives	No	No	No	No
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	Yes, in segregated area of UK warehouse
Celery	No	No	No	No

**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 can not guarantee absence of any particular allergens. Should you wish to make any allergen statements against your products please contact Freeworld Trading before hand.**

10.00 Nutritional Information		
Parameter	Value (per 100grams)	Source
Energy Kj / Kcal	1491 / 356	USDA (modified by Regulation (EU) No 1169/2011)
Fat	1.37	
Of which:		
-saturates	0.103	
-mono-unsaturates	0.198	
-polyunsaturates	0.658	
Carbohydrates	82.36	
Of which:		
-sugars	65.00	
-polyols		
-starch		
Fibre	5.7	
Protein	0.07	
<b>Minerals</b>		
Salt (g)	0.01	
Calcium (mg)	10	
Iron (mg)	0.53	
Magnesium (mg)	5	
Phosphorus (mg)	8	
Potassium (mg)	40	

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11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	13-18%
Aflatoxin	As per EU/UK regulations
Pesticides	As per EU/UK regulations
Heavy Metals	As per EU/UK regulations

12.00 Microbiology	
Microbes	Typical Levels
Total Viable Count	<500cfu/g
Coliforms	<3MPN/g
Escherichia Coli	<3MPN/g
Yeasts	<100cfu/g
Moulds	<100cfu/g
Salmonella	Negative in 25 g

13.00 Physical Analysis	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	None
Extraneous Vegetable Matter	2 max/ 25 lbs (11.34 kg)
Non vegetable matter (any matter > 2 mm)	None
Crystallize 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		Per 100g Upper	Per 100g Lower
Per pound <700 pieces			
	Specification states that a maximum of 1% pass through a US #4 screen using the ro-tap test for 1 minute		
Maximum # of pieces per 100g		154	

15.00 SHELF-LIFE
<b>SHELF-LIFE FROM DATE OF PRODUCTION: 18 months</b>
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)	3.0mm
	Non –Ferrous (mm)	3.0mm
	Stainless Steel (mm)	3.5mm

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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	6-10°C	
Ambient	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	Shrink-wrap / Pallet-wrap / Banding				
Type of pallet used	Wood					
CONTACT PACKAGING MATERIAL						
Material	Polybag	Food Grade	YES	√	NO	
Colour	Blue					
Dimensions	680x700	mm				
Weight	44	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Corrugated box/ Cardboard					
Colour	Brown or White					
Grade	Food					
Weight	630	G				
Dimensions	350x320x173	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

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

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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 THE SUPPLIER****NAME:****POSITION HELD:****SIGNATURE:****DATE:****SUPPLYING COMPANY:****FOR AND ON BEHALF OF FREEWORLD TRADING**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	
<b>Name: (Buyer)</b>	
<b>Signature:</b>	

**FOR AND BEHALF OF CUSTOMER**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	

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