



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Currants, Greek Corinthian
FWT CODE:	0533
DATE ISSUED/Reviewed	12.04.2022
REVISION NUMBER:	4

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:	quality_control@freeworld-trading.co.uk sales@freeworld-trading.co.uk logistics@freeworld-trading.co.uk

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



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1.00 PRODUCT DESCRIPTION

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

Greek currants packed in 12.5kg cartons

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Currants		99.95		Provincial or Cortinthian	Greece
Sunflower Oil		0.05			Romania/Sweden

3.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	

If processing aid state which process it aids and how.

4.00 SEASONAL VARIATION

The harvest is between the end of August and beginning of September. The product might start sugaring by the end of the shelf-life if storage conditions are not appropriate.

5.00 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?		√	

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Small, round, blue/black berries, free flowing

Flavour and Aroma: Taste and odour shall be typical of dried vine fruit, natural, sweet and fruity. Free from off odours and flavours.

Texture: Soft to firm and fleshy.

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	1393.1/328.67	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.27	
Of which:		
-saturated	0.28	
-monounsaturated	0.04	
-polyunsaturated	0.18	
Carbohydrates	74.08	
Of which:		
-sugars	67.28	
-Fibre	6.8	
Protein	4.08	
Minerals		
Salt (g)	0.02	
Calcium (mg)	86	
Iron (mg)	3.26	
Magnesium (mg)	41	
Phosphorus (mg)	125	
Potassium (mg)	892	

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.
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

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		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 No
Halal	Yes	Certified No

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	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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10.00 CHEMICAL ANALYSIS

Parameter	Specification Limits
Moisture	18% Max
Water Activity	0.65 max
Ochratoxin A	<10ppb
Aflatoxin	As Per EU/UK Legislation
Pesticides	As Per EU/UK Legislation
Heavy Metals	As Per EU/UK Legislation

11.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	<100,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<50,000 cfu/g
Moulds	<50,000 cfu/g
Salmonella	Absent in 25gms

12.00 PHYSICAL ANALYSIS

Physical parameters	Target	Range/Maximum
Damage (per 100g) melted or cut in the middle	2%	4%
Cap stems (per 100g)	1.5%	4%
Pip Count (per 100g)	1.5%	4%
Sugared Berries (per 100g)	1%	4%
Debris Levels per MT	Target	Range/Maximum
Stones (>2mm)	0	1
Stones (<2mm)	0	2
Stalks (>10mm)	2	20
Stalks (<10mm)	5	50
EVM (per 12.5kg)	0	1
Other foreign material	Absent	
Infestation	Absent	
Foreign Seeds	0	1

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

Sieve Size	Per 100g Upper	Per 100g Lower
Small	900-1100	800-850
Medium	550	450

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

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15.00 METAL DETECTION

Metal detection	Ferrous (mm)	3.0
	Non –Ferrous (mm)	3.0
	Stainless Steel (mm)	3.0

16.00 RECOMMENDED STORAGE CRITERIA

COOL STORE	6-10C	
Ambient	Max 20C	
AWAY FROM DIRECT SUNLIGHT	Yes	

17.00 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	83% - FA 506 Polyethylene 15% - Kritilen Filler 5801 2% - Masterbatch Kritilen	Food Grade	YES	√	NO	
Colour	Blue					
Dimensions	74/46x55					
Weight	25	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				

OUTER PACKAGING MATERIAL

Material	Cardboard Carton	
Colour	Brown/white	
Grade	Food	
Weight	480	G
Dimensions	400x268x147	Mm
Method of closure	Cello Tape	Tape / EEC Tape / Stitching

18.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	Greece
Is the Product produced and packaged in the suppliers own premises:-	Yes

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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 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

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn.</i>
DATE:	12.04.2022
Name: (Buyer)	Alex Poole
Signature:	<i>Alex Poole</i>