



FREEWORLD TRADING LIMITED

PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Dates, Dried Diced
FWT CODE:	0507
DATE ISSUED:	12th March 2015
REVISION NUMBER:	2

SUPPLIER NAME:	Freeworld Trading Limited
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CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Adam Johnston
Email Address	Adam@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.

Dried dates diced and packed in 10kg cartons.

2.00 Ingredient Breakdown

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Diced dates		95		Sayer/Zahidi	Pakistan
Rice Flour		5		Osmancık	Turkey

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									
Dried date	Solid				Max. 0,70		< 20		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

It is possible to have a little bit difference on colour, but since dates are covered with rice flour it is not visible.

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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:	Light brown to dark brown coloured free-flowing pieces.
Flavour and Aroma:	Aromatic and typical of dates, without off flavours or odours.
Texture:	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	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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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	N	N	N	N
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	N	N	N	Yes. in segregated area
Sesame seeds / sesame seed derivatives	N	N	N	Yes, in segregated area
Mustard / mustard products	N	N	N	N
Milk / milk derivatives	N	N	N	N
Egg / egg derivatives / albumen	N	N	N	N
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	N	N	N	N
Soya / Soya derivatives	N	N	N	N
Lupin / Lupin derivatives	N	N	N	N
Fish/Fish derivatives	N	N	N	N
Crustaceans	N	N	N	N
Molluscs	N	N	N	N
Sulphur Dioxide and sulphites	N	N	N	Yes, in segregated area
Celery	N	N	N	N

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	1391.72 / 332.63	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.39	
Of which:		
-saturated	0.032	
-monounsaturated	0.036	
-polyunsaturated	0.019	
Carbohydrates	75.03	
Of which:		
-sugars	63.35	
Fibre	8	
Protein	2.45	
Minerals		
SODIUM	5	
Calcium (mg)	39	
Iron (mg)	1.02	
Magnesium (mg)	43	
Phosphorus (mg)	62	
Potassium (mg)	656	

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11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	< 20%
Water Activity	0.70
Ochratoxin A	< 3 ppb
Aflatoxin	Total: 4ppb, B1: 2ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

12.00 Microbiology	
Microbes	Typical Levels
Total Viable Count	< 50000 cfu/g
Coliforms	< 100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	< 10000 cfu/g
Moulds	< 10000 cfu/g
Salmonella	Absent

13.00 Physical Analysis	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	None
Foreign material (stones, evm, stems)	< 0.5 %
Worm eggs, filth and cocoon	< 0.1 %
Pits & Fragments (by count/10kg):	
< 5mm	4 units
> 5mm	2 units
Mouldy	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 Size			
Size			
3x5 mm	5x7 mm		
5x5 mm	6x6 mm		
3x10 mm	6x 8mm		

15.00 SHELF-LIFE
SHELF-LIFE FROM DATE OF PRODUCTION: 12 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	Ferrous (mm)	2.0
	Non –Ferrous (mm)	2.5
	Stainless Steel (mm)	3.0

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 15°C	
Relative Humidity	60 %	
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	Polythene	Food Grade	YES	✓	NO
Colour	BLUE				
Dimensions	50*52				
Weight	25	g			
Method of closure	Folding by hands	Tape / EEC Tape / Stitching			
OUTER PACKAGING MATERIAL					
Material	Carton box				
Colour	Brownish- normal carton colour				
Grade					
Weight	500	G			
Dimensions	270*390*150	Mm			
Method of closure	Tape	Tape / EEC Tape / Stitching			

19.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	Turkey/UK (if reprocessed)
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

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

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