

FREEWORLD TRADING LIMITED PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Figs, diced without rice flour
FWT CODE:	0345
DATE ISSUED:	07/07/2015
REVISION NUMBER:	2

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1.00 Product Description

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

Dried figs diced without rice flour packed in 10kg cartons.

2.00 Ingredient Breakdown						
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin	
Dried Figs		Min 95		Ficus carica domestica L.	Turkey	
Oil		Max 5		Vegetal	Turkey	

3.00 Stab	ility Contro	I For Rav	/ Ingredie	ents					
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 manufacturing areas e.g GMP, High Care, High Risk
Details for	each individ	ual compor	nent of raw	material	•	•			
Figs	Solid	365	Cool and dry	Non- chemical	Max 0.72	5-6	22%	It is changed depending on the moisture of goods	
Oil	Liquid	356	Cool and dry	Non- chemical					

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

Figs sugaring

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6.00 Genetic Modification					
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH INGREDIENT		
 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?					

7.00 ORGANOLEPTIC PROPERTIES				
Provide a full description of	the organoleptic properties of the PRODUCT.			
Appearance:	Typical, brownish, inside: light, bright			
Flavour and Aroma:	Typical sweet, aromatic, free from off-flavour and odd-odours.			
Texture:	Typical, sound, chewy with some lumps.			

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

10.00 Nutritional Information		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1257.58 kj / 300.57 kcal	
Fats	0.93	
Of which:		
-saturated	0.144	
-monounsaturated	0.159	
-polyunsaturated	0.345	
Carbohydrates	63.87	
Of which:		
-sugars	47.92	LISDA (modified by Degulation
-starch	5.07	USDA (modified by Regulation (EU) No 1169/2011)
Fibre	9.80	(E0) NO 1109/2011)
Protein	3.30	
Minerals		
Salt (g)	0.025	
Calcium (mg)	162	
Iron (mg)	2.03	
Magnesium (mg)	68	
Phosphorus (mg)	67	
Potassium (mg)	680	

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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	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 in UK warehouse
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 in UK warehouse
Soya / Soya derivatives	No	No	No	If stored, it is in segregated area in UK warehouse
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	Yes	No	In segregated area in UK warehouse
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.

10.00 Product Suitability	1	
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 No

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11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	< 26%
Water Activity	< 0.72
Aflatoxin	Total: <10ppb, B1: < 6ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

12.00 Microbiology	
Microbes	Typical Levels
Total Viable Count	$< 1_{x}10^{5}$ cfu/g
Coliforms	$< 1_{\rm x} 10^2$ cfu/g
Escherichia Coli	< 10 cfu/g
Yeasts	$< 1_{x}10^{5}$ cfu/g
Moulds	$< 1_{x}10^{5}$ cfu/g
Salmonella	Absent in 25g

13.00 Physical Analysis	
Physical attributes	Specification
Live infestation	None
Dead infestation	5/10 kg (by count)
Insect damaged	5/50 kg (by count)
Black mould	< 5%
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	None
Embedded stones	2/10kg (by count)
Extraneous Vegetable Matter	6/10 kg (by count)
Stems	6/10 kg (by count)
Sugared fruit	The crystallisation of the product is a natural feature
Declaration: Although due care and attention has be contain traces of pits/stalks/shell.	en taken during the processing of this natural product. The product may

14.00 Count/S	Size							
Size (mm)	1-3	3-5	3-8	5-5	5-8	8-8	8-10	10-10
Above specified dimensions		10% max						
Below specified dimensions				10%	max			

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) 3.0 mm					
	Non –Ferrous (mm)	3.5 mm			
	Stainless Steel (mm)	3.5 mm			

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 20°C						
AWAY FROM DIRECT SUNLIGHT						

18.00 MATERIALS							
Recommended pallet stacking for the pr	oduct, however this may	vary depen	ding on warehouse/	/haulier			
PALLET							
No of units per layer		Ma	ximum				
No of units per pallet		Ma	ximum				
No of units per pallet		Mir	nimum				
Method of pallet security		Shi	ink-wrap / Palle	et-wrap	/ Band	ding	
Type of pallet used							
CONTACT PACKAGING MAT	FERIAL						
Material	Plastic		Food Grade	YES		NO	
Colour	Blue						
Dimensions							
Weight	30		g				
Method of closure	Таре		Tape / EEC	Tape / S	Stitchin	ng	
			•	•		Ŭ	
OUTER PACKAGING MATER	RIAL						
Material	Corrugated	Cardboa	ard				
Colour	Brown						
Weight			G				
Dimensions	508		Mm				
Method of closure	Таре		Tape / EEC	Tape / S	Stitchin	a	

19.00 SOURCE AND POINT OF MANUFACTURE			
State the country of Manufacture	Turkey		
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 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:	
POSITION HELD:	
SIGNATURE:	
DATE:	
SUPPLYING COMPANY:	

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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