



FEWORLD TRADING LIMITED

PRODUCT SPECIFICATION

This specification remain the intellectual property of Freeworld Trading and may not be copied or used elsewhere without our written permission.

PRODUCT DESCRIPTION:	Figs, Organic Diced UK Diced
FWT CODE:	0493
DATE ISSUED:	01/07/2014
REVISION NUMBER:	2

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:	Technical Manager
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Adam Johnston
Email Address	Adam@freeworld-trading.co.uk

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	1 of 7

1.00 Product Description
Please provide a brief description of the PRODUCT including, name of product and pack size.
Organic Turkish Lerida Figs, diced in the UK packed in 10kg cartons

2.00 Ingredient Breakdown					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Figs		100%		Various	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									
Figs	Solid	365	ideal	N/A	0.65-0.70	4.6-4.8	26%	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.		

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	2 of 7

5.00 Seasonal Variation
<p>Figs are prone to sugaring; this is a natural process and not considered a reason for rejection.</p> <p>Typical levels of sugaring expected is:</p> <p>Prior to December 3%</p> <p>After December 6%</p> <p>After March 50%</p>

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.
<p>Appearance: Typical, uniform, sound ripe brownish figs</p> <p>Flavour and Aroma: Typical sweet, aromatic, free from any off flavours and taints</p> <p>Texture: Sound, ripe, lumps, thin skin</p>

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 No

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	3 of 7

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
Sesame seeds / sesame seed derivatives	No	No	No	Yes
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	Yes
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	Yes	No	Yes
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.

10.00 Nutritional Information

Parameter	Value (per 100grams)	Source
Energy Kj	1051	USDA
Energy Kcal	249	
Protein (g)	3.3	
Carbohydrate (g)	63.87	
Of which sugar (g)	48.4	
Of which starch (g)	-	
Fats Total (g)	0.93	
Of which saturated (g)	0	
Of which monosaturated (g)	0	
Of which polyunsaturated (g)	0	
Dietary Fibre (g)	9.8	
Minerals		
Calcium (mg)	162	
Iron (mg)	2.03	
Magnesium (mg)	68	
Phosphorus (mg)	67	
Potassium (mg)	680	
Sodium (mg)	10	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	4 of 7

11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	Max 26% Vacuum oven
Water Activity	0.65-0.70
p.H	4.6-4.8
Aflatoxin	Total <4ppb, Total <2ppb tested every batch
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

12.00 Microbiology	
Microbes	Typical Levels
Escherichia Coli	<10 cfu/g
Yeasts	100,000 cfu/g
Moulds	100,000 cfu/g
Salmonella	Absent in 25gm

13.00 Physical Analysis		
Physical attributes	Extra Class	Method
Damage by Insects	9%	Physical examination
Skin blemishes, split or torn, over dried and other similar defects	8%	Physical examination
Mouldy or Rancid	3%	Physical examination
Foreign Matter	0.5%	Physical examination
Total tolerance	10%	
Tolerance allowed (percentage of defective fruit, by weight in a minimum sample unit of 1000g)		
Sugaring – prior to December	3%	
Sugaring - December- March	6%	
Sugaring – after March	50%	
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	mm			
Single chop irregular	8-10mm			
Double chop irregular	3-5mm			

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.

16.00 Metal Detection		
Metal detection	Ferrous (mm)	2.0mm
	Non –Ferrous (mm)	2.0mm
	Stainless Steel (mm)	2.5mm

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	5 of 7

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	Yes	

18.00 MATERIALS					
Recommended pallet stacking for the product, however this may vary depending on warehouse/hauler					
PALLET					
No of units per layer	10x8	Maximum			
No of units per pallet	80	Maximum			
No of units per pallet		Minimum			
Method of pallet security	Shrink Wrap	Shrink-wrap / Pallet-wrap / Banding			
Type of pallet used					
CONTACT PACKAGING MATERIAL					
Material	Polythene Liner	Food Grade	YES	✓	NO
Colour	Blue				
Grade	Food				
Dimensions		mm			
Weight		g			
Method of closure		Tape / EEC Tape / Stitching			
OUTER PACKAGING MATERIAL					
Material	Cardboard				
Colour	Brown or white				
Grade	Food				
Weight	450/500	G			
Dimensions	390x270x150	Mm			
Method of closure	Tape	Tape / EEC Tape / Stitching			

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

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	6 of 7

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.

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 FREEWORLD TRADING

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

FOR AND BEHALF OF CUSTOMER

NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	7 of 7