	<h1>Product Specification</h1>	Code: RC-005
		Version: 5
		Date: 03.12.15

FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Ginger, Organic
FWT CODE:	0531
DATE ISSUED:	19/05/2020
REVISION NUMBER:	3

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	Maria Flanagan
Email Address	maria@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.

Organic crystallised/candied ginger packed in 4x5kg polythene bags inside a corrugated cardboard carton.

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Candied Ginger		95%	Ginger 55%, raw cane sugar 45% Note: the % ginger in is calculated on the in-going weight of ingredients and does not take into account any moisture loss.	Organic raw ginger root	China
Sugar or Icing sugar		5%		Organic sugar	Argentina

3.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
E330	Citric Acid	0.02%
	Salt (NaCl)	15%

If processing aid state which process it aids and how - citric acid is added at the beginning of sugar processing to protect the product at low brix and help the sugar inverting.


Salt (NaCl) is used for preserving the raw ginger

4.00 SEASONAL VARIATION

None

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:	Brown uniform sticks or cubes of ginger with crystallised/icing sugar coating
Flavour and Aroma:	Characteristic, sweet spicy flavour, free from objectionable flavours.
Texture:	Initial firm bite and chewy

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	1420/334	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.2	
Of which:	-	
-saturated	0.1	
-monounsaturated	0	
-polyunsaturated	0	
Carbohydrates	82	
Of which:	-	
-sugars	63	
Fibre	2	
Protein	0.2	
Minerals		
Salt (g)	0.04	

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.

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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

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	Yes	Yes	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	12-18%
Water Activity	<0.70
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

11.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	<1,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<100 cfu/g
Moulds	<100 cfu/g
Salmonella	Absent in 25g

12.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Fibrous pieces	Max 10%
Extraneous Vegetable Matter	None
Foreign matter	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.

13.00 COUNT/SIZE

Candied	10x12 mm diced	Crystallised	Chunks 12x20mm Sliced – 5x2.5x2mm natural cut Sticks – 8x8x30mm
Other sizes available on request.			

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 24 months

15.00 METAL DETECTION

Metal detection	Ferrous (mm)	1.5
	Non –Ferrous (mm)	2.0
	Stainless Steel (mm)	3.0

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16.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE		
Ambient		
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	9	Maximum				
No of units per pallet	50	Maximum				
No of units per pallet		Minimum				
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding				
Type of pallet used	Wooden					
CONTACT PACKAGING MATERIAL						
Material	Polythene liner	Food Grade	YES	√	NO	
Colour	Blue/transparent					
Dimensions	300x400mm					
Weight	50	g				
Method of closure	Heat seal	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard carton					
Colour	Brown					
Grade	Food					
Weight	800	G				
Dimensions	390x320x245	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

18.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	China
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 FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn.</i>
DATE:	19.05.2020
Name: (Buyer)	Maria Flanagan
Signature:	<i>Maria Flanagan</i>