	<h1>Product Specification</h1>	Code: RC-005
		Version: 4
		Date: 08.09.15

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Ginger Powder, Nigerian
FWT CODE:	0097
DATE ISSUED:	24.01.2019
REVISION NUMBER:	3

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	Alex Poole
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## 1.00 PRODUCT DESCRIPTION

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

Ground ginger powder packed in 25kg poly sacks

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Ginger		100%			Nigeria

## 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									
Ginger Powder	Powder	730	Ambient	N/A			12%	220C for 18 mins	GMP

## 4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit

If processing aid state which process it aids and how.



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## 5.00 SEASONAL VARIATION

No seasonal variation

## 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 yellowish brown powder

Flavour and Aroma: Pungent taste. Pleasant flavour with a refreshing sharpness. Aromatic & lemony aroma. No off odours, flavours or taints.

Texture: Powdery

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



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## 8.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1639.9/388.76	USDA (modified by Regulation (EU) No 1169/2011)
Fats	4.24	
Of which:	-	
-saturated	2.59	
-monounsaturated	0.479	
-polyunsaturated	0.929	
Carbohydrates	71.62	
Of which:	-	
-sugars	3.39	
-polyols		
-starch		
Fibre	14.1	
Protein	8.98	
Minerals		
Salt (g)	0.0675g	
Calcium (mg)	114	
Iron (mg)	19.80	
Magnesium (mg)	214	
Phosphorus (mg)	168	
Potassium (mg)	1320	


## 9.00 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 No
Halal	Yes	Certified No

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Approved by: Marcela Graziano


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10.00 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	Yes	No	In segregated area
Mustard / mustard products	No	Yes	No	No
Milk / milk derivatives	No	Yes	No	No
Egg / egg derivatives / albumen	No	No	No	No
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	No	Yes	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	Yes	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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11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture (% w/w)	12% max ISO1442:1997
Acid insoluble ash (% w/w)	2.5% ASTA 4.0
Ash content (5 w/w)	8% ISO 936:1998
Mycotoxins: Aflatoxin B1 Aflatoxin Total	Target <1ppb, Maximum <5ppb ASTA 24.1 Target<5ppb, Maximum <10ppb ASTA 24.1
Pesticides	Products are supplied in accordance with the current EU Pesticide Legislation.
Heavy Metals	Lead max 10ppm Copper max 50ppm Zinc max 100ppm

12.00 MICROBIOLOGY			
Microbes	Minimum (m)/g	Maximum (M)/g	Method
Total Viable Count	<100,000	100,000	ISO 4833:2003
Coliforms	<100.00	100.00	ISO 21528-2:2004
B. Cereus	<1000	1000	ISO 7932:2005
Escherichia Coli	Absent	100	ISO 16649-1: 2000
Yeasts	<1000	1000	BS 4285-3.6:1986
Moulds	<1000	1000	BS 4285-3.6:1986
Salmonella	Absent in 25/g	Absent in 25/g	ISO 6579:2002

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	<1% ASTA cleanliness
Particle Size	95% minimum passes through a 300 micron screen.
<b>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.</b>	

14.00 COUNT/SIZE		
Particle Size	95% minimum passes through a 300 micron screen	

15.00 SHELF-LIFE
<b>SHELF-LIFE FROM DATE OF PRODUCTION: 24 months</b>
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)	4.0mm
	Non –Ferrous (mm)	5.0mm
	Stainless Steel (mm)	5.0mm

## 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.

<b>COOL STORE</b>	<b>Yes</b>	
<b>Ambient</b>		
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

## 18.00 MATERIALS

Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier

<b>PALLET</b>		
No of units per layer		Maximum
No of units per pallet	40	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	Blue Food Grade Poly Sac	Food Grade	<b>YES</b>	√	<b>NO</b>	
Colour	Blue					
Dimensions	460 x 560 x 990					
Weight	150-200g	g				
Method of closure	sealed	Tape / EEC Tape / Stitching				

## OUTER PACKAGING MATERIAL

Material	N/A					
Colour						
Grade						
Weight						G
Dimensions						Mm
Method of closure						Tape / EEC Tape / Stitching

## 19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	UK
Is the Product produced and packaged in the suppliers own premises:-	<b>Yes</b>



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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 FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn</i>
DATE:	24.01.2019
Name: (Buyer)	Alex Poole
Signature:	<i>Alex Poole</i>