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

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Goji Berry Ningxia Variety
FWT CODE:	0176
DATE ISSUED:	28/04/2017
REVISION NUMBER:	11

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	Yu Cai
Email Address	caiyu@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 Goji berries packed in 9kg or 20kg cartons. (9kg super select & 20kg Grade A)

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Goji Berries		100		Ningxia	China

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									
Goji Berries	Solid	365	3-8	Sun dried	N/A	N/A	≤ 13%	72hrs, 20-30C	Low Risk
Goji berries	Solid	365	3-8	Machine dried	n/a	n/a	≤ 13%	30-30hs, 40-65C	Low Risk

4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
E500	Sodium carbonate	3:100l water

If processing aid state which process it aids and how.



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5.00 SEASONAL VARIATION

Goji berry crop is from June – September.

The Goji Berries may darken slightly towards the end of the crop from February/March onwards. Also Goji

Berries are very hygroscopic therefore if they are exposed to the air they will likely absorb the moisture from the atmosphere.

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: Deep-red & oval shape goji berries varying from red light to dark red colour. Whole dried berries free flowing.

Flavour and Aroma: Typical sweet of Goji berries with no off – odour and taste. Goji berries have a mild tangy taste that is slightly sweet and sour.

Texture: Similar texture to raisins, slightly flat and rough.

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	1449.9/342.79	USDA Release 28 (modified by Regulation (EU) No 1169/2011)
Fats	0.39	
Of which:		
-saturated	0.00	
-monounsaturated	0.0	
-polyunsaturated	0.0	
Carbohydrates	64.06	
Of which:		
-sugars	45.61	
Fibre	13.0	
Protein	14.26	
Minerals		
Salt (g)	0.74g	


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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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	N	N	N	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)	N	N	N	In segregated area
Sesame seeds / sesame seed derivatives	N	N	N	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	If stored, it is in segregated area
Soya / Soya derivatives	N	N	N	If stored, it is in segregated area
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	Y(by-product of a crop treatment process)	N	N	In segregated area
Celery	N	N	N	N

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.

11.00 CHEMICAL ANALYSIS		
Parameter	Super Select	Grade A
Moisture	<13%	<15%
Sulphur Dioxide	<10ppm	<30ppm
Aflatoxin	Total: < 4 ppb, B1: < 2 ppb	
Pesticides	As per EU/UK legislation	
Heavy Metals	As per EU/UK legislation	

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12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	≤ 100,000 cfu/g
Entero/Coliforms	≤ 1000 cfu/g
Escherichia Coli	≤ 10 cfu/g
Yeasts	≤ 3000 cfu/g
Moulds	≤ 3000 cfu/g
Salmonella	Absent in 100g

13.00 PHYSICAL ANALYSIS

Physical attributes	Super Select <10ppm SO2	Grade A <30ppm SO2
Foreign bodies (small stones/grit <5mm, hair, plastic)	≤0.01	≤0.05
Extraneous Vegetable Matter (eg stalks, cap stems etc)	≤0.01	≤0.05
Imperfect berries: <ul style="list-style-type: none"> - Brokens - Immature - Over mature - Adhering leaves - Black spots 	<2%	<5%

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

Count	Per 50 g	Variability +/- %
250	250	3
350	350	3
380	380	3
480	480	3
550	550	3

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: **Super Select: 18 months, Grade A: 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)	1.5 mm
	Non –Ferrous (mm)	2.5mm
	Stainless Steel (mm)	2.0 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	4-8 °C
Relative Humidity	40 %
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	PET/ CPP	Food Grade	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
Colour	Blue		
Dimensions	64 (height) x 42 (length) x 33 (width) cm		
Weight	40	g	
Method of closure	Hot Seal		
OUTER PACKAGING MATERIAL			
Material	Cardboard		
Colour	Brown		
Weight	0.5kg for 9kg carton 1.5 kg for 20kg carton		
Dimensions	400*320*140 for 9kg carton 500*370*290 for 20kg carton	Mm	
Method of closure	Tape		

19.00 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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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:	28/04/2017
Name: (Buyer)	Cai Yu
Signature:	<i>Cai Yu</i>