

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Goji Berries, Organic
FWT CODE:	0552
DATE ISSUED:	03.02.2020
REVISION NUMBER:	7

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:	<pre>quality control@freeworld-trading.co.uk sales@freeworld-trading.co.uk logistics@freeworld-trading.co.uk</pre>

CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk

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

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1	00	PROL	HICT	DESCE	RIPTION
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Please provide a brief description of the PRODUCT including, name of product and pack size.

Organic Goji Berries packed in 10kg carton

2.00 INGREDIENT	BREAKDOWN				
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Goji Berries		100%		Mixed size, about280counts /50g	China

3.00 PRESERVATIVES AND PROCESSING AIDS				
E. Number	Name	Maximum Limit		
	N/A			
If processing aid state which process it aids and how.				

4.00 SEASONAL VARIATION

The Goji Berries may darken slightly towards the end of the crop from February/March onwards. Also Goji berries are very hydroscopic therefore if they are exposed to the air they will likely absorb the moisture from the atmosphere

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?		V	
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?		V	
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?		V	

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6.00 ORGANOLEPTIC PROPERTIES

Provide a full description of the organoleptic properties of the PRODUCT.

Appearance: Ellipsoid shaped berries. Bright pink to light red, reasonably uniform in colour

Flavour and Aroma: Slightly sweet taste typical of goji berries. Free from all taints and odours

Texture: Fresh and firm

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	1449.9/342.79		
Fats	0.39		
-saturated	0.00		
-monounsaturated	0.00		
-polyunsaturated	0.00	LICEA Balance 20 / mandified by	
Carbohydrates	64.06	USDA Release 28 (modified by Regulation (EU) No 1169/2011)	
-sugars	45.61	Regulation (EO) NO 1109/2011)	
Fibre	13.0		
Protein	14.26	1	
Minerals			
Salt (g)	0.74		

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.

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Kosher	Yes	Certified No
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	NO	NO	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.

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 14%
Water Activity	<0.5
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

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may contain traces of pits/stalks/shell.

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11.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	≤100,000 cfu/g.
Entero/ Coliforms	<1,000 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	≤5000 cfu/g
Moulds	≤5000cfu/g
Salmonella	Absent in 25g

12.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Purity	99.95%
Extraneous Vegetable Matter (foreign	<0.05%
matter)	<0.03%
Imperfect Berries (discolouration,	2%
damaged)	270
Mouldy Berries	0.3%
Declaration: Although due care and attention h	as been taken during the processing of this natural product. The product

13.00 COUNT/SIZE		
Size	Mixed size	
Count	About 280 counts per 50 g	

14.00 SHELF-LIFE SHELF-LIFE FROM DATE OF PRODUCTION: 18 months

15.00 METAL DETECTION		
Metal detection	Ferrous (mm)	1.5 mm
	Non –Ferrous (mm)	2.0 mm
	Stainless Steel (mm)	2.5 mm

16.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE	6-18C	
Ambient	Max 18C	
AWAY FROM DIRECT SUNLIGHT	Yes	

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17.00 MATERIALS	and the second set the second			1•			/1 11
Recommended pallet stacking for	or the product, howeve	er this	may vary deper	nding or	ı ware	house/	haulier
PALLET							
No of units per layer		Ma	ıximum				
No of units per pallet		Ma	ximum				
No of units per pallet		Mi	nimum				
Method of pallet security	Shrink Wrap	Shi	rink-wrap / Palle	t-wrap /	['] Band	ing	
Type of pallet used	Wooden						
	<u>.</u>						
CONTACT PACKAGING MATERIA	AL						
Material	Polythene Line	r	Food Grade	YES	1	NO	
Colour	Blue		•	-			
Dimensions	680M x 600mn	680M x 600mm					
Weight	40	40					
Method of closure	Hot seal		Tape / EEC Tape / Stitching				
	·						
OUTER PACKAGING MATERIAL							
Material	Cardboard						
Colour	Brown or white	Brown or white					
Grade	Food						
Weight	700		G				
Dimensions	380X300X200		Mm				
Method of closure	Tape		Tape / EEC Ta	ne / Stit	ching		

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 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 FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	Karen Greenhorn.
DATE:	03.02.2020
Name: (Buyer)	Adam Johnston
Signature:	Juni

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