	Product Specification	Code: RC-005
		Version: 5
		Date: 03.12.15

FREeworld TRADING LIMITED


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

PRODUCT DESCRIPTION:	Hazel Nuts, Whole Roasted
FWT CODE:	0429
DATE ISSUED:	22.04.2020
REVISION NUMBER:	4

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

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

1.00 PRODUCT DESCRIPTION

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

Blanched roasted Whole Hazel Nuts packed in 25kg cartons

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Hazel nuts		100%			Turkish

3.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit

If processing aid state which process it aids and how.


4.00 SEASONAL VARIATION

Material will be Fair Average Quality of the season

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?		√	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 2 of 7

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

6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Typical of white to cream nuts with some skin still attached

Flavour and Aroma: Characteristic of hazelnuts, aromatic and free from off odours

Texture: Firm crisp bite, free from oily, rubbery or soft nuts

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	2938.7/710.92	USDA (modified by Regulation (EU) No 1169/2011)
Fats	62.40	
Of which:	-	
-saturated	4.5	
-monounsaturated	46.08	
-polyunsaturated	8.46	
Carbohydrates	17.60	
Of which:	-	
-sugars	4.89	
-Fibre	9.4	
Protein	15.03	
Minerals		
Salt (g)	0	
Calcium (mg)	123	
Iron (mg)	4.38	
Magnesium (mg)	173	
Phosphorus (mg)	310	
Potassium (mg)	755	

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.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 3 of 7


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

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 Yes

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)	Hazel Nuts	Hazel Nuts	Hazel Nuts	In segregated area
Sesame seeds / sesame seed derivatives	No	No	No	No
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 No
Soya / Soya derivatives	No	No	No	If stored, it is in segregated area
Lupin / Lupin derivatives	No	No	No	Please advise
Fish/Fish derivatives	No	No	No	Please advise
Crustaceans	No	No	No	No
Molluscs	No	No	No	No
Sulphur Dioxide and sulphites	No	No	No	No
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.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 4 of 7

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

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 3%
Free Fatty Acids	Max 1%
Peroxide Value	Max 2 meq/kg
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation


11.00 MICROBIOLOGY	
Microbes	Typical Levels
TVC	<10,000 cfu/g
Entero	<10 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<500 cfu/g
Moulds	<500 cfu/g
Salmonella	Absent in 25gms

12.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Mouldy, (cut test 100 nuts)	1.5%
Rotten nuts (cut test 100 nuts)	1.5%
Rancid, lemony	Max 0.5%
Mechanical damage (visual inspection)	Max 8%
Broken Nuts (visual inspection)	Max 2%
Twins (visual inspection)	Max 2%
Shrivelled (visual inspection)	Max 2%
Insect damage	Max 3%
Skin	Max 10%
Shell, shell fragments	4 pieces/ton
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		
Size	Mm	
11/13	11-13	
13/15	13-15	

14.00 SHELF-LIFE
SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 5 of 7

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


15.00 METAL DETECTION		
Metal detection	Ferrous (mm)	1.0mm
	Non –Ferrous (mm)	1.0mm
	Stainless Steel (mm)	1.5mm

16.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE	6-10C	
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		Maximum				
No of units per pallet		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	Poly vac pack	Food Grade	YES	√	NO	
Colour	Clear					
Dimensions	590*870	mm				
Weight	160	g				
Method of closure	Heat sealed	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	Brown					
Grade	Food					
Weight	200	G				
Dimensions	240x400x540	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 6 of 7

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

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:	22.04.2020
Name: (Buyer)	Adam Johnston
Signature:	<i>[Signature]</i>