

FREEWORLD TRADING LIMITED PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Pecan Nut Junior Mammoth Halves
FWT CODE:	0330
DATE ISSUED:	05/03/2015
REVISION NUMBER:	2

SUPPLIER NAME:	Freeworld Trading Limited
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CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Technical Manager
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Adam Johnston
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1.00 Product Description

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

Shelled pecans (Carya Illinoinensis) halves packaged in 30 lb cartons

2.00 Ingredient Breakdown							
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin		
Pecan Nuts	100%	100%		Carya Illinoinensis	USA and Mexico		

3.00 Stab	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	рН	% moisture	Heat process time & CORE temperature	Status of manufacturing areas e.g GMP, High Care, High Risk
Details for	each individu	ial compon	ent of raw	material					
Pecan Nuts		730			Max 0.70	N/A	Max 4.2%		GMP

4.00 Preservatives and Processing Aids				
E. Number	Name	Maximum Limit		
	N/A			
If processing aid stat	e which process it aids and how.			

5.00 Seasonal Variation

Upon receipt, pecans are kept frozen until ready for processing.

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6.00 Genetic Modification					
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH INGREDIENT		
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?		V			
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?		√			

7.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Characteristic golden and amber

Flavour and Aroma: No musky or rancid odours

Texture: Firm and crisp

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

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.			
Kosher	Yes	Certified Yes			
Halal	Yes	Certified No			

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9.00 Allergen Data	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)	Yes, pecans	Yes, pecans only	Yes, pecans only	Yes. in segregated area			
Sesame seeds / sesame seed derivatives	No	No	No	Yes, 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	No			
Soya / Soya derivatives	No	No	No	No			
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	Yes, in segregated area			
Celery	No	No	No	No			

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 can not guarantee absence of any particular allergens. Should you wish to make any allergen statements against your products please contact Freeworld Trading before hand.

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	3194 / 762	
Fats	71.97	
Of which:		
-saturates	6.180	
-monounsaturates	40.801	
-polyunsatureates	21.614	
Carbohydrates	13.86	
Of which:		
-sugars	3.97	USDA (modified by Regulation
-starch	0.46	(EU) No 1169/2011)
Fibre	9.6	(LO) NO 1109/2011)
Protein	9.17	
Minerals		
Salt (g)	0	
Calcium (mg)	70	
Iron (mg)	2.53	
Magnesium (mg)	121	
Phosphorus (mg)	277	
Potassium (mg)	410	

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11.00 Chemical Analysis				
Parameter	Specification Limits			
Moisture	Max 4.2%			
Water Activity	Max 0.70			
Free Fatty Acids	Max 0.4%			
Peroxide Value	Max 5 meq/kg			
Aflatoxin	Total <4ppb, B1+B2 <2ppb			
Pesticides	As per EU/UK regulations			
Heavy Metals	As per EU/UK regulations			

12.00 Microbiology				
Microbes	Typical Levels			
Total Viable Count	<10,000 cfu/g			
Coliforms	<100 cfu/g			
Escherichia Coli	Not detected in 50g			
Staphylococcus	Not detected in 50g			
Yeasts	<500 cfu/g			
Moulds	<500 cfu/g			
Salmonella	Not detected in 750g			

13.00 Physical Analysis				
Physical attributes	Specification			
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Not Detected			
Non vegetable matter (any matter > 2 mm)	Not Detected			
Brokens (Broken halves)	15%			
Infestation dead or alive	Absent			
Shell (Hard Shell)	3 hard shell per 100 lbs			
Declaration: Although due care and attention has be contain traces of pits/stalks/shell.	en taken during the processing of this natural product. The product may			

14.00 Count/Size			
Count		Per 100g Upper	Per 100g Lower
Junior Mammoth Halves	251-300 ct/lb		

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 24 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.

16.00 Metal Detection				
Metal detection	Ferrous (mm)	1.5 mm		
	Non –Ferrous (mm)	1.8 mm		
	Stainless Steel (mm)	2.4 mm		

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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 6-10°C					
Ambient Max 20°C					
AWAY FROM DIRECT SUNLIGHT Yes					

18.00 MATERIALS							
Recommended pallet stacking for the product	t, however this may vary	depend	ing on warehouse/	haulier			
PALLET		Τ'					
No of units per layer	10	Max	imum				
No of units per pallet	50	Max	imum				
No of units per pallet		Mini	mum				
Method of pallet security		Shrii	nk-wrap / Palle	et-wrap	/ Band	ding	
Type of pallet used	GMA pallet		-	-		_	
CONTACT PACKAGING MATER	IAL						
Material	Vacuum Seale	d	Food Grade	YES		NO	
	bag						
Colour	Blue						
Dimensions							
Weight	86.9		g				
Method of closure	Heat		Tape / EEC 1	Гаре / S	titchin	ıg	
OUTER PACKAGING MATERIAL							
Material	Fibreboared si	ngle-w	all kraft box				
Colour							
Grade							
Weight	749.1		G				
Dimensions	15.62x 11.62x		Inches				
	10.87						
Method of closure	Tape		Tape / EEC 1	Гаре / S	titchin	ıg	

19.00 SOURCE AND POINT OF MANUFACTURE				
State the country of Manufacture USA				
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 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 THE SUPPLIER

NAME:							
POSITION HELD:							
SIGNATURE:							
DATE:							
SUPPLYING COMPANY:							
FOR AND ON BEHALF OF FREEWO	RLD TRADING						
NAME: (Technical)							
POSITION HELD:							
TECHNICAL SIGNATURE							
DATE:							
Name: (Buyer)							
Signature:							
FOR AND BEHALF OF CUSTOMER							
NAME: (Technical)							
POSITION HELD:							
TECHNICAL SIGNATURE							
DATE:							
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