



FREEWORLD TRADING LIMITED

PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Maca Powder, Organic
FWT CODE:	0536
DATE ISSUED:	1st December 2014
REVISION NUMBER:	2

SUPPLIER NAME:	Freeworld Trading Limited
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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:	Technical Manager
EMAIL ADDRESS	karen@freeworld-trading.co.uk

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

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	2	Marcela Graziano	22/05/2013	1 of 7

1.00 Product Description

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

Maca powder packed in 2x10kg bags.

2.00 Ingredient Breakdown

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Maca root	100	100	N/A	Lepidium meyenii, Walp.	Peru

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									
Maca root	Powder	740	15-18	-	-	-	6-8%	6-7 hours / 45°C	Low risk

4.00 Preservatives and Processing Aids

E. Number	Name	Maximum Limit
N/A		
If processing aid state which process it aids and how.		

5.00 Seasonal Variation

N/A

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	2	Marcela Graziano	22/05/2013	2 of 7

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 Brown powder
Flavour and Aroma:	Characteristic of the product
Texture:	Fine powder

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

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	2	Marcela Graziano	22/05/2013	3 of 7

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	N	N	N	N
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	N	N	N	Y
Sesame seeds / sesame seed derivatives	N	N	N	Y
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	N
Soya / Soya derivatives	N	N	N	N
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	N	N	N	Y
Celery	N	N	N	N

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.

10.00 Nutritional Information		
Parameter	Value (per 100grams)	Source
Energy Kj	1500.88	Supplier Analysis
Energy Kcal	358.48	
Protein (g)	10.01	
Carbohydrate (g)	77.90	
Of which sugar (g)	30.00	
Fats Total (g)	0.75	
Of which saturated (g)	0.25	
Of which monosaturated (g)	0.05	
Of which polyunsaturated (g)	0.45	
Dietary Fibre (g)	21.16	
Minerals		
Sodium (mg)	152.31	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	2	Marcela Graziano	22/05/2013	4 of 7

11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	6 – 8 %
Pesticides	According to EU/UK legislation
Heavy Metals	According to EU/UK legislation

12.00 Microbiology	
Microbes	Typical Levels
Total Viable Count	1x10 ⁵ cfu/g
Escherichia Coli	Absent
Yeasts	< 1000 cfu/g
Moulds	< 1000 cfu/g
Salmonella	Absent in 25g

13.00 Physical Analysis	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	Absent
Non vegetable matter (any matter > 2 mm)	Absent
Infestation (dead, alive or signs of)	Absent
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.	

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)	2.8
	Non –Ferrous (mm)	N/A
	Stainless Steel (mm)	4.5

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	2	Marcela Graziano	22/05/2013	5 of 7

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	8 - 12	
Ambient	15 - 20	
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	Polythene bags	Food Grade	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
Colour	Clear		
Dimensions			
Weight		g	
Method of closure	Heat closure	Tape / EEC Tape / Stitching	
OUTER PACKAGING MATERIAL			
Material	Bolsa de papel		
Colour	Grey		
Grade			
Weight		G	
Dimensions		Mm	
Method of closure	Stitching	Tape / EEC Tape / Stitching	

19.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	Peru
Is the Product produced and packaged in the suppliers own premises:-	Yes

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	2	Marcela Graziano	22/05/2013	6 of 7

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 THE SUPPLIER

NAME:
POSITION HELD:
SIGNATURE:
DATE:
SUPPLYING COMPANY:

FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	
Name: (Buyer)	
Signature:	

FOR AND BEHALF OF CUSTOMER

NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	2	Marcela Graziano	22/05/2013	7 of 7