

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Millet, Hulled
FWT CODE:	0082
DATE ISSUED:	19.07.2019
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:	<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	Alex Poole
Email Address	alex@freeworld-trading.co.uk

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1	NΩ	PRODI	ICT	DESCR	IPTION

 $\label{provide} Please\ provide\ a\ brief\ description\ of\ the\ PRODUCT\ including,\ name\ of\ product\ and\ pack\ size.$

Hulled millet seeds packed in bulk totes or 50lb bags. This is a natural, raw product and may contain bacteria unless further processed. This ingredient is not sterilized or pasteurised.

2.00 INGREDIENT	BREAKDOWN				
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Millet seeds		100			Ukraine, Bulgaria, USA

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	
N/A	

5.00 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? 		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 4additives to produce processing aids or additives used in conjunction with the production of the food or any of its ingredients?		√	

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Small round yellow seeds

Flavour and Aroma: Typical of millet seeds, free from foreign taint and odours

Texture: Frim seeds

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

8.00 NUTRITIONAL INFORMATION			
Parameter	Value (per 100grams)	Source	
Energy Kj / kcal	1649.9/390.46		
Fats	4.22		
Of which:	-		
-saturated	0.723		
-monounsaturated	0.773		
-polyunsaturated	2.134		
Carbohydrates	72.85		
Of which:	-		
-sugars		USDA (modified by Regulation	
Fibre	8.5	(EU) No 1169/2011)	
Protein	11.02		
Minerals			
Salt (g)	0.012		
Calcium (mg)	8		
Iron (mg)	3.01		
Magnesium (mg)	114		
Phosphorus (mg)	285		
Potassium (mg)	195		

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.	

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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

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	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.

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11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 15%
Aflatoxin	As per EU/UK Legislation
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

12.00 MICROBIOLOGY		
Microbes	Typical Levels	
E-Coli	<10 cfu/g	
Salmonella	Absent in 25 g	

13.00 PHYSICAL ANALYSIS		
Physical attributes	Specification	
Purity	Min 99.95%	
Millet hulls	0.5%	
Unhulled percentage	3.0%	
Declaration: Although due care and attention has been taken during the processing of this natural product. The product		

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				
Size	Per 100g	Per 100g		
Size	Upper	Lower		
	N/A			

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)	1.5mm	
	Non –Ferrous (mm)	2.0mm	
	Stainless Steel (mm)	2.0mm	

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17.00 RECOMMENDED STORAGE CRITERIA

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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 6-10C			
Ambient			
AWAY FROM DIRECT SUNLIGHT Yes			

18.00 MATERIALS							
Recommended pallet stacking for	or the product, howev	er this	may vary depe	nding or	n ware	house/	/haulier
PALLET							
No of units per layer		Maximum					
No of units per pallet		Ma	Maximum				
No of units per pallet		Mi	Minimum				
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding					
Type of pallet used	Wooden	en					
CONTACT PACKAGING MATERIA	AL FOR 50LB BAGS						
Material	Multiwalled pa	Multiwalled paper		YES	V	NO	
	sacks						
Colour	White						
Dimensions	15x3 5x30						
Weight	400		g				
Method of closure	stitched				tching		
CONTACT PACKAGING MATERIA	AL FOR TOTE BAGS						
Material	Polypropylene	Polypropylene tote bags					
Colour	White	White					
Grade	Food	Food					
Weight	500		G				
Dimensions	370x370x630		cm				
Method of closure	Tied		Tape / EEC Tape / Stitching				

19.00 SOURCE AND POINT OF MANUFACTURE				
State the country of Manufacture Ukraine/Bulgaria/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 FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	Karen Greenhorn.
DATE:	19.07.2019
Name: (Buyer)	Alex Poole
Signature:	Uls II.

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