

	<h1>Product Specification</h1>	Code: RC-005
		Version: 4
		Date: 08.09.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Organic Sunflower kernels Bakery Grade
FWT CODE:	0003
DATE ISSUED:	22 nd October 2015
REVISION NUMBER:	1

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:	Technical Manager
EMAIL ADDRESS	Quality_control@freeworld-trading.co.uk

Commodity Buyer	Alex Poole
Email Address	Alex@freeworld-trading.co.uk



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1.00 PRODUCT DESCRIPTION

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

Hulled dried and cleaned sunflower kernels (*Helianthus annuus*) packed in 25kg bags

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Organic Sunflower kernels	-	100		Oil kernel / Bakery	EU/Non EU


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									
Organic Sunflower Kernels	Solid	365	< 30	N/A	N/A	N/A	< 7.5	N/A	GMP

4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
N/A		

If processing aid state which process it aids and how.


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5.00 SEASONAL VARIATION
N/A

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:	Off-white, grey colour, long-circle seeds
Flavour and Aroma:	Inherent, good, typical. No rancid flavour or odour.
Texture:	Firm, not brittle or soggy seeds.

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


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8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2666.08 / 643.46	USDA (modified by Regulation (EU) No 1169/2011)
Fats	51.46	
Of which:	-	
-saturated	4.45	
-monounsaturated	18.53	
-polyunsaturated	23.14	
Carbohydrates	20	
Of which:	-	
-sugars	2.62	
Fibre	8.6	
Protein	20.78	
Minerals		
Salt (g)	0.0225	
Calcium (mg)	78	
Iron (mg)	5.25	
Magnesium (mg)	325	
Phosphorus (mg)	660	
Potassium (mg)	645	

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.
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

*Considering the farming practices in Bulgaria, where sunflower is grown next to wheat and corn, it is possible for materials containing gluten to be present in the raw material. However, all necessary precautions are taken at the factories to avoid cross contamination.

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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.

***Considering the farming practices in Bulgaria, where sunflower is grown next to wheat and corn, it is possible for materials containing gluten to be present in the raw material. However, all necessary precautions are taken at the factories to avoid cross contamination.**

11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	< 8 %
Aflatoxin	Total: < 4 ppm , B1: < 2 ppm
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

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12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	< 5x10 ⁵ cfu/g
Coliforms	< 5x10 ³ cfu/g
Escherichia Coli	< 100 cfu/g
Yeasts	< 5x10 ³ cfu/g
Moulds	< 5x10 ³ cfu/g
Salmonella	Negative in 25g

13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Purity	>99.95 %
Foreign bodies (glass, metal, hard plastic, stones)	None
Extraneous Vegetable Matter	0.05 %
Live or dead Infestation or traces	None
Brokens (< ½ broken)	< 10 %
Stick on and unhulled	< 0.5 %
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 Oz Upper	Per Oz Lower
650	750	550

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 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)	N/A
	Non –Ferrous (mm)	N/A
	Stainless Steel (mm)	1.0

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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.		
Ambient	0 - 25 °C	
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	3	Maximum				
No of units per pallet	30	Maximum				
No of units per pallet	30	Minimum				
Method of pallet security	Shrink-wrap / Pallet-wrap / Banding					
Type of pallet used						
CONTACT PACKAGING MATERIAL						
Material	Multi layered paper bag	Food Grade	YES	√	NO	
Colour	White					
Dimensions	84 x 48 x 17					
Weight	160 g					
Method of closure	Stitching Tape / EEC Tape / Stitching					
OUTER PACKAGING MATERIAL						
Material	N/A					
Colour						
Grade						
Weight	G					
Dimensions	Mm					
Method of closure	Tape / EEC Tape / Stitching					

19.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	Bulgaria
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 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:	