



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Pecan Nut Pieces & Halves,
FWT CODE:	0051
DATE ISSUED:	14.02.2022
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:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Ishan Das
Email Address	ishan@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.

Shelled pecans, vacuum packaged in 15kg cartons. Various sizes Halves and Pieces

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Pecan Nuts		100%			South Africa

3.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	

If processing aid state which process it aids and how.

4.00 SEASONAL VARIATION

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

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?		√	

6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Characteristic golden brown to amber pecan nuts

Flavour and Aroma: Characteristic of pecan nuts. No musky or rancid odours

Texture: Firm and crisp

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

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7.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	3194/762	USDA (modified by Regulation (EU) No 1169/2011)
Fats	71.97	
Of which:	-	
-saturated	6.180	
-monounsaturated	40.801	
-polyunsaturated	21.614	
Carbohydrates	13.86	
Of which:	-	
-sugars	0.46	
Fibre	9.6	
Protein	9.17	
Minerals		
Salt (g)	0	
Calcium (mg)	70	
Iron (mg)	2.53	
Magnesium (mg)	121	
Phosphorus (mg)	277	
Potassium (mg)	410	

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 Yes



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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	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)	Pecan nuts	Pecan nuts	Pecan Nuts	In segregated area
Sesame seeds / sesame seed derivatives	N	N	N	In segregated area
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	If stored, it is in segregated area
Soya / Soya derivatives	N	N	N	If stored, it is in segregated area
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	In segregated area
Celery	N	N	N	N

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.

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 5%
Free Fatty Acids	Max 0.5%
Peroxide Value	5 meq/kg
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

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11.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g
Salmonella	Absent in 25g

12.00 PHYSICAL ANALYSIS	
Defects/tolerance levels	Specification
Foreign Material (no glass)	Absent
Pieces, Particles Dust:	Not more than 15% by weight may consist of pieces, particles, or dust in total Not more than 5% pieces smaller than half of the halve kernel. Not more than 1% particles or dust
Centralwall & related material	0.05% by weight
Non-conforming colour: (darker amber & darker)	Not applicable for pieces
Shell (halves)	3 hard shells/45kg
Shell (pieces)	6 hard shells/45kg
Defects to be considered as “damage”	3%
<ul style="list-style-type: none"> Adhering material from inside shell attached to and covering one fourth half-kernel or piece Conspicuous dust/dirt adhering to kernel Kernel not well dried (see specification for moisture) Dark amber or darker colour kernel More than a single dark spot on kernel, or dark spot of size >3.2mm in diameter Shrivelled surface. Surface of kernel is conspicuously wrinkled Internal flesh discolouration. Medium shade of Gray or brown extending more than one fourth the length of the kernel. Poorly developed kernel 	
Defects to be considered “serious damage”	0.15%
<ul style="list-style-type: none"> Plainly visible mould Rancidity, kernel is distinctly rancid to taste Decay affecting any portion of the kernel Insects, web or frass or any distinct evidence or insect feeding on half-kernel Internal discolouration, Dark grey, dark brown or black extending more than one third the length of the half-kernel Adhering material from inside shell attached to and covering half of half-kernel or piece More than 3 dark spots on kernel, or dark spot covers more than 10% of half kernel or piece surface Dark skin discoloration darker than “dark brown” covering more than one-fourth of surface of half-kernel or piece. Underdeveloped kernel 	
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.	



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13.00 SIZE	
Halves Sizing	Count Halves per Kg
Mammoth Halves	350-550
Jr Mammoth Halves	551-660
Jumbo Halves	661-770
Extra Large Halves	771-990
Pieces Sizing	
Mammoth Pieces	Should go over 15mm diameter perforated screen
Extra Large Pieces	Through 15mm, over 12mm diameter perforated screen
Large pieces	Through 12mm, over 9mm diameter perforated screen
Blend Sizing	
Extra Large pieces blend	Mixture of 60% Extra Large and 40% Large pieces (variance +/- 20%)
Medium Pieces	Through 9mm, over 7mm diameter perforated screen
Sprinkles	Through 7mm, over 4mm diameter perforated screen
Midget pieces	Through 4mm, over 3mm diameter perforated screen
	Not more than 15% by weight may consist of pieces, particles, or dust in total Not more than 5% pieces smaller than half of the halve kernel. Not more than 1% particles or dust

14.00 SHELF-LIFE
SHELF-LIFE FROM DATE OF PRODUCTION: 24 months when kept in cool store

15.00 METAL DETECTION		
Metal detection	Ferrous (mm)	2.0
	Non –Ferrous (mm)	2.0
	Stainless Steel (mm)	2.5

16.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE	0-10C	
AWAY FROM DIRECT SUNLIGHT	Yes	



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17.00 MATERIALS

Recommended pallet stacking for the product, however this may vary depending on warehouse/hauler

PALLET

No of units per layer	10	Maximum
No of units per pallet	50	Maximum
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

CONTACT PACKAGING MATERIAL

Material	Vacuum bags	Food Grade	YES	√	NO
Colour	Blue				
Dimensions	85x31x0.5	Cm			
Weight		g			
Method of closure	Folded bags	Tape / EEC Tape / Stitching			

OUTER PACKAGING MATERIAL

Material	Cardboard carton	
Colour	Brown or white	
Grade	Food	
Weight	~750	G
Dimensions	49x32x21	cm
Method of closure	Tape	Tape / EEC Tape / Stitching

18.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	South Africa
Is the Product produced and packaged in the suppliers own premises:-	Yes



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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:	14.02.2022
Name: (Buyer)	Ishan Das
Signature:	<i>Ishan Das</i>