



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Pecan Pieces
FWT CODE:	0165
DATE ISSUED/Reviewed:	11/06/2021
REVISION NUMBER:	7

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.

Pecan nut pieces packed in 30lb cartons

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Pecan Nut		100		Select	USA, Mexico

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

PV/FFA on pecans can be affected by storage temperature conditions at any stage of its lifecycle, for best results, temperatures need to be kept as low as possible, typically below 35F will yield optimal results. Although sensory analysis can be a good indicator for rancidity, performing PV and FFA lab analysis is the only way to truly know a products rancidity stage.

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?		√	

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7.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Characteristically golden and amber coloured pecan pieces

Flavour and Aroma: No musky or rancid odour, typical to pecan nut

Texture: Firm and crisp

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	3131.2/759.05	USDA (modified by Regulation (EU) No 1169/2011)
Fats	71.97	
-saturated	6.180	
-monounsaturated	40.801	
-polyunsaturated	21.614	
Carbohydrates	13.86	
-sugars	3.97	
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	

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.

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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

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 Third Party 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)	Yes	Yes	Yes	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	Yes (nut butter, specific supplier)	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	4.5%
Free fatty Acids	<0.4%
Peroxide Value	<5.0 meq/kg
Water activity	0.7
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<500 cfu/g
Moulds	<500 cfu/g
Salmonella	Absent in 2 x 375gms

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	Absent
Hard Shell Large to medium pieces	1 hard shell/200b
Hard shell small pieces	1 hard shell/200lbs

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		
Extra large pieces	32/64" – 28/64"	14.3mm screen over 11.1mm
Large pieces	28/64" – 19/64"	11.1mm screen over 7.5mm
Large medium pieces	26/64" – 20/64"	10.3mm screen over 7.5mm
Medium pieces	22/64" – 16/64"	8.7mm screen over 6.4mm
Small medium pieces	19/64" – 16/64"	7.5mm screen over 6.4mm
Small	16/64" – 12/64"	6.4mm screen over 4.8mm
Midget Pieces	12/64" – 8/64"	4.8mm screen over 3.2mm
Round Hole 64 th inch standard screen		
Pieces will pass through large screen and remain over smaller screen		

15.00 SHELF-LIFE
SHELF-LIFE FROM DATE OF PRODUCTION: 24 months



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16.00 METAL DETECTION

Metal detection	Ferrous (mm)	1.8mm
	Non –Ferrous (mm)	2.0mm
	Stainless Steel (mm)	2.4mm

17.00 RECOMMENDED STORAGE CRITERIA

COOL STORE	<2-8C	
Relative Humidity	60-68%	
AWAY FROM DIRECT SUNLIGHT	Yes	

18.00 MATERIALS

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

PALLET		
No of units per layer	6	Maximum
No of units per pallet	60	Maximum
No of units per pallet		Minimum
Method of pallet security	Banding	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used	Wood	

CONTACT PACKAGING MATERIAL

Material	Polythene Liner	Food Grade	YES	√	NO	
Colour	Blue					
Grade	Food					
Dimensions	711.2 x 711.2	mm				
Weight	86.9	g				
Method of closure	Vacuum pack	Heat Seal				

OUTER PACKAGING MATERIAL

Material	Cardboard	
Colour	Brown or white	
Grade	Food	
Weight	450/500	G
Dimensions	390x270x150	Mm
Method of closure	Tape	Blue Tape

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 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:	11/06/2021
Name: (Buyer)	Ishan Das
Signature:	<i>Ishan Das</i>