

	Product Specification	Code: RC-005
		Version: 5
		Date: 03.12.15

FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Pine Nuts (<i>Pinus Sibirica</i>)
FWT CODE:	0569
DATE ISSUED:	12.04.2022
REVISION NUMBER:	12

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	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.

Pine Nut Kernels Grade A (hulled) packed in 25kg cartons (2x12.5kg) or 10kg (2 x 5kg)

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Pine Nut Kernels		100		<i>Pinus sibirica</i> / A	China

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

Natural products are subject to usual fluctuation in their parameters due to regional and/or weather influences. Once collected during September/October the pine nuts progressively become less white in colour. This variation in colour is not a reason for rejection.

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?		√	

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Light beige/ivory kernels

Flavour and Aroma: Typical, strong to pleasant flavour and nutty smell, with no off-taste

Texture: Firm

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

7.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	3014.4/729.81	USDA release 28 (modified by Regulation (EU) No 1169/2011)
Fats	68.37	
Of which:	-	
-saturated	4.89	
-monounsaturated	18.76	
-polyunsaturated	34.01	
Carbohydrates	13.08	
Of which:	-	
-sugars	3.59	
-polyols		
-starch		
Fibre	3.7	
Protein	13.69	
Minerals		
Salt (g)	0.005	
Calcium (mg)	16	
Iron (mg)	5.53	
Magnesium (mg)	251	
Phosphorus (mg)	575	
Potassium (mg)	597	

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

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		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 No
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 in UK Y/N
Peanuts and peanut derivatives	No	No	No	No
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	No	No	No	Yes
Sesame seeds / sesame seed derivatives	No	No	No	Yes
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	No
Soya / Soya derivatives	No	No	No	No
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	Yes (only specific packers)	No	Yes
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 5% vacuum oven method
Free Fatty Acids	<2%
Aflatoxin	Total 4ppb, B1 2ppb
Pesticides	Tested at least annually as per EU regulations

12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	Max 500,000 cfu/g
Enteros	Max 50,000 cfu/g
Escherichia Coli	Max 100 cfu/g
Yeasts	Max 50,000 cfu/g
Moulds	Max 50,000 cfu/g
Salmonella	Absent in 25gms

13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Purity	99.9%
Extraneous Vegetable Matter	0.1%
Infestation	Free from
Shell debris or in-shell	0.025%

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 Upper	Per 100g Lower
950	900	1000
1400	1260	1540
1200	1080	1320
1300	1170	1430

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 15 months or 18 months dependant on origin supplier

16.00 METAL DETECTION

Metal detection	Ferrous (mm)	0.7-4.0 mm
	Non –Ferrous (mm)	0.7-8.0 mm
	Stainless Steel (mm)	0.7-2.0 mm

17.00 RECOMMENDED STORAGE CRITERIA

COOL STORE	6-10C	
Ambient	Max 16C	
AWAY FROM DIRECT SUNLIGHT AND/OR OTHER HEAT SOURCES	Yes	

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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	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used	Wood	

CONTACT PACKAGING MATERIAL FOR 2 X 5kg

Material	PE/PP foil bags	Food Grade	YES	√	NO
Colour	Transparent				
Dimensions	240x150x200	mm			
Weight	~ 48	g			
Method of closure	vacuum packed	Tape / EEC Tape			

OUTER PACKAGING MATERIAL FOR 10KG

Material	Cardboard				
Colour	Brown or white				
Grade	Food				
Weight	~510	G			
Dimensions	330x260x260	Mm			
Method of closure	Tape	Tape / EEC Tape			

CONTACT PACKAGING MATERIAL FOR 25KG/2x12.5kg

Material	PE/PP foil bags	Food Grade	YES	√	NO
Colour	Transparent or Blue (sometimes vacuum packed)				
Dimensions	725x480 mm				
Weight	85	g			
Method of closure	Hot Sealed/vacuum packed	Tape / EEC Tape			

OUTER PACKAGING MATERIAL FOR 25KG/ 2x12.5kg

Material	Cardboard				
Colour	Brown or white				
Grade	Food				
Weight	~800	G			
Dimensions	~ 475x245x380	Mm			
Method of closure	Tape	Tape / EEC Tape			

19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	China				
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:	12.04.2022
Name: (Buyer)	Alex Poole
Signature:	<i>Alex Poole</i>