	<h1>Product Specification</h1>	Code: RC-005
		Version: 5
		Date: 03.12.15

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Prunes, Chilean, A Pitted
FWT CODE:	0073
DATE ISSUED:	24.09.2019
REVISION NUMBER:	7

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CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Adam Johnston
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## 1.00 PRODUCT DESCRIPTION

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

Chilean pitted prunes packed in 10kg cartons

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country of Origin
Prunes		100%			Chile
Potassium sorbate		1000ppm			China/Germany

## 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									
Prunes	Solid	365	5-18C	Water		3.5-4.1	30-40%	35-37 mins @ 80-96C	GMP

## 4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
E202	Potassium sorbate	1000ppm

If processing aid state which process it aids and how.

## 5.00 SEASONAL VARIATION

Over a period of time the natural sugars within the fruit will crystallise and form on the skin of the fruit. This is a natural process.

## 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: Brownish to black, oval to round shaped prunes

Flavour and Aroma: Sweet and fruity, free from any off taints and odours

Texture: Firm shape, soft and chewy. Not mushy

**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	1137/267	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.38	
Of which:	-	
-saturated	0.088	
-monounsaturated	0.053	
-polyunsaturated	0.062	
Carbohydrates	63.88	
Of which:	-	
-sugars	38.13	
Fibre	7.1	
Protein	2.18	
Minerals		
Salt (g)	0.005	
Calcium (mg)	43	
Iron (mg)	0.93	
Magnesium (mg)	41	
Phosphorus (mg)	69	
Potassium (mg)	732	


## 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 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 33%
Potassium sorbate	Max 1000ppm
Ochratoxin A	<10ppb
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

## 12.00 MICROBIOLOGY

Microbes	Typical Levels
Escherichia Coli	<10 cfu/g
Yeasts	<100 cfu/g
Moulds	<100 cfu/g
Salmonella	Absent in 25 gm

## 13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Off color, End cracks, Skin or flesh damaged, Fermentation, Scars, Heat damaged Insect damaged	Not more than a total of 10 % by weight
Mould, adhered dust, Insect infestation, foreign matter	Not more than 3% by weight
Decay	Not more than 1 % by weight
Pits/pit fragments	0.5% by weight

**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	Size post pitting per lb
30-40	37-48
35/45	42-55
41/50	48-61
45/55	55-67
51/60	61-74
61/70	74-88
71/80	88-101
81/90	101 +

## 15.00 SHELF-LIFE

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

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### 16.00 METAL DETECTION

Metal detection	Ferrous (mm)	2-2.5
	Non -Ferrous (mm)	2-3.5
	Stainless Steel (mm)	2-4

### 17.00 RECOMMENDED STORAGE CRITERIA

<b>COOL STORE</b>	<b>6-10C</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

### 18.00 MATERIALS

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

<b>PALLET</b>		
No of units per layer		Maximum
No of units per pallet		Maximum
No of units per pallet		Minimum
Method of pallet security		Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

### CONTACT PACKAGING MATERIAL

Material	Polythene liner	Food Grade	<b>YES</b>	✓	<b>NO</b>	
Colour	Blue					
Dimensions	700*500					
Weight	30	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				

### OUTER PACKAGING MATERIAL

Material	Cardboard					
Colour	White or brown					
Grade	Food					
Weight	500	G				
Dimensions	371X242X135	Mm				
Method of closure	Please advise	Tape / EEC Tape / Stitching				

### 19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	Chile	
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:	24.09.2019
Name: (Buyer)	Adam Johnston
Signature:	<i>Adam Johnston</i>