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

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Prunes, Organic, French Pitted
FWT CODE:	0023
DATE ISSUED:	14/09/2016
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	Adam Johnston
Email Address	adam@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.
Organic French pitted prunes packed in 10kg cartons with blue propylene food grade liner

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Prunes		100		Ente prunes	France

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	180	4-10°C	Rehydration	0.65	3.70	20-24%	Dried at 95°C for 1h	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

Skin thickness, acidity level can change from one season to another

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: Brown and shiny skin with amber flesh

Flavour and Aroma: Characteristic of prunes with no off taints and odours

Texture: Soft and fondant

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	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	
-polyols		
-starch		
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.
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

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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	N	N	N
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	No	N	N	N
Sesame seeds / sesame seed derivatives	No	N	N	N
Mustard / mustard products	No	N	N	N
Milk / milk derivatives	No	N	N	N
Egg / egg derivatives / albumen	No	N	N	N
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	No	N	N	N
Soya / Soya derivatives	No	N	N	N
Lupin / Lupin derivatives	No	N	N	N
Fish/Fish derivatives	No	N	N	N
Crustaceans	No	N	N	N
Molluscs	No	N	N	N
Sulphur Dioxide and sulphites	No	N	N	N
Celery	No	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.

11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	20-24%
Water Activity	0.65
Aflatoxin	Every raw material batch
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	<30,000cfu/g
Coliforms	<10 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<5,000cfu/g
Moulds	<5,000cfu/g
Salmonella	Absent in 25gms

13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	<0.5%
Non vegetable matter (any matter > 2 mm)	<0.5%
Pit fragments in fruit	Prunes with pits: <1% (w/w) Prunes with pit pieces (>5mm): <0.5% (w/w)
Crystallize/sugared fruit	<1%
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 500gms	
Before pitting	44-55	

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 18 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)	3mm
	Non –Ferrous (mm)	3mm
	Stainless Steel (mm)	3mm

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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.		
COOL STORE	6-10C	
Ambient	<20C	
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	12	Maximum				
No of units per pallet	60	Maximum				
No of units per pallet	60	Minimum				
Method of pallet security	Shrink-wrap	Shrink-wrap / Pallet-wrap / Banding				
Type of pallet used	EUR pallet					
CONTACT PACKAGING MATERIAL						
Material	LDPE 25µm	Food Grade	YES	√	NO	
Colour	Blue					
Dimensions	1m ²					
Weight	92.5	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	White					
Grade	Ondulated carboard EB					
Weight	250	G				
Dimensions	384x177x231	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

19.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	France
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:	14/09/2016
Name: (Buyer)	Adam Johnston
Signature:	<i>Adam Johnston</i>