

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Raisin, Turkish, Thompson Grade A
FWT CODE:	0042
DATE ISSUED:	16/11/2017
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:	<u>quality_control@freeworld-trading.co.uk</u> <u>sales@freeworld-trading.co.uk</u> <u>logistics@freeworld-trading.co.uk</u>

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.

Turkish Thompson Raisins, Grade A packed in 12.5kg polythene lined cartons

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Raisins		99.5%		Vitis Vinifera	Turkey
sunflower Oil		0.5%			Turkey

3.00 STABI	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	рН	% moisture	Heat process time & CORE temperature	Status of manufacturin g areas e.g GMP, High Care, High Risk
Details for ea	Details for each individual component of raw material								
Raisins	Solid	365	4-17C	Water only	0.7 6	3.8- 4.0	Max 16	Please advise	Please advise
sunflower oil	Liquid	-	-	-	-	-	-	-	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

Sugarised Berries content increase February-August

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?		\checkmark			
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		\checkmark			
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		\checkmark			
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?		\checkmark			

7.00 ORGANOLEPTIC PROPERTIES

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

 Appearance:
 Clean, uniform in size. A mix of light yellow to brown

 Flavour and Aroma:
 Characteristic of raisins free from foreign taste and odour

 Texture:
 Firm, not sticky, free flowing

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

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8.00 NUTRITIONAL INFORMATION	I	
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1444.9/340.54	
Fats	0.46	
Of which:	-	
-saturated	0.058	
-monounsaturated	0.051	
-polyunsaturated	0.037	
Carbohydrates	79.18	
Of which:	-	
-sugars	59.19	
-polyols		USDA (modified by Regulation
-starch		(EU) No 1169/2011)
Fibre	3.7	
Protein	3.07	
Minerals		
Salt (g)	0.027	
Calcium (mg)	50	
Iron (mg)	1.88	
Magnesium (mg)	32	
Phosphorus (mg)	101	
Potassium (mg)	749	

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	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	13-16%
p.H	3.8-4.0
Water Activity	0.76
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			
Total Viable Count	<50,000 cfu/g			
Coliforms	<100 cfu/g			
Escherichia Coli	<10 cfu/g			
Yeasts	<10,000 cfu/g			
Moulds	<50,000 cfu/g			
Salmonella	Absent in 25g			

13.00 PHYSICAL ANALYSIS				
Physical attributes Specification Grade A (Max)				
Stalks (>10mm) piece/12.5kg cartons	1			
Stalks (4-10mm) piece/12.5kg cartons	2			
Attached capstems (piece/100g)	3			
Loose capstems (piece/100g)	2			
Foreign Materials (stones >2mm) piece/ton	1			
Damaged berries (%g)	1.4			
Undeveloped berries (%g)	1.5			
Sugared berries before February (%g)	0.8			
Sugared berries after February (%g)	1			
Mouldy Berries (%g) 1.5				
Declaration: Although due care and attention ha may contain traces of pits/stalks/shell.	s been taken during the processing of this natural product. The product			

14.00 COUNT/SIZE		
Size	Berry Count (in 100gr)	
Jumbo	<240	
Standard	241-280	
Medium	381-380	
Small	381-600	

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 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.

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16.00 METAL DETECTION					
Metal detectionFerrous (mm)1.0mm					
	1.2mm				
Stainless Steel (mm) 1.5mm					

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 4-10C						
Ambient Max 17C						
AWAY FROM DIRECT SUNLIGHT Yes						

18.00 MATERIALS							
Recommended pallet stacking for	or the product, howev	er this	s may vary depei	nding or	n ware	house	/haulier
PALLET							
No of units per layer	8	Ma	aximum				
No of units per pallet	72	Ma	aximum				
No of units per pallet		Mi	nimum				
Method of pallet security	Shrink wrap	Sh	rink-wrap / Palle	et-wrap,	/ Banc	ling	
Type of pallet used	Standard						
CONTACT PACKAGING MATERIA	AL						
Material	Polythene Line	er	Food Grade	YES		NO	
Colour	Blue						-
Dimensions	520x570	520x570		Mm			
Weight	28	28		g			
Method of closure	Таре	Таре		Tape / EEC Tape / Stitching			
OUTER PACKAGING MATERIAL							
Material	Cardboard						
Colour	Brown or white	Brown or white					
Grade	Food						
Weight	450		G				
Dimensions	270x390x155		Mm				
Method of closure	Please advise		Tape / EEC Ta	ape / Sti	tching		

19.00 SOURCE AND POINT OF MANUFACTURE					
State the country of Manufacture Turkey					
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 carriege 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

NAME: (Technical)Karen GreenhornPOSITION HELD:Quality ControlTECHNICAL SIGNATUREKaren Greenhorn,DATE:16/11/2017Name: (Buyer)Alex PooleSignature:W. M.,

FOR AND ON BEHALF OF FREEWORLD TRADING

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