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

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Raisins, Chilean Flame
FWT CODE:	0286
DATE ISSUED:	03.05.2016
REVISION NUMBER:	4

SUPPLIER NAME:	Freeworld Trading Limited
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CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Ailsa Perez Ulecia
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## 1.00 PRODUCT DESCRIPTION

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

Chilean Flame Raisins packed into 10kg cartons

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Raisins		99.3-99.5		Flames	Chile
Oil		0.5-0.7		Sunflower (borges)/Akosun	Spain/Sweden

## 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									
Raisins	Solid	360	5-20	N/A	<0.6	3.5-4.0	16-18%	N/A	GMP
Oil	Liquid	547	10-20	N/A	-	-	-	-	-

## 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

Flame raisins are prone to sugaring towards the end of the season this is naturally occurring from loss of moisture. This is a natural reaction and not a cause for rejection.



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## 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:	Well-developed berries characteristic uniform shape. Dark brown to black in colour, slightly shining with oil treatment. Fruits shall be free flowing, not sticky and clump free.
Flavour and Aroma:	Characteristic fruity and sweet raisin flavour without being sour, fermented, bitter or foreign flavour and odours
Texture:	Firm mouth feel with soft chewy centre.

**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	1105/260.58	USDA release 28 (modified by Regulation (EU) No 1169/2011)
Fats	0.46	
Of which:	-	
-saturated	0.058	
-monounsaturated	0.051	
-polyunsaturated	0.037	
Carbohydrates	79.18	
Of which:	-	
-sugars	59.19	
-polyols		
-starch		
Fibre	3.7	
Protein	3.07	
Minerals		
Salt (g)	0.02	
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	Yes – some origin suppliers have almonds/walnuts in finished product warehouse. Please contact FWT for further details	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	Y (varies by supplier)	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 18%
Ochratoxin A	<10ppb, tested every batch
Aflatoxin	Total <4ppb, <ppb tested annually
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
Escherichia Coli	<10 / <3MPN
Yeasts	<3,000
Moulds	<3,000
Salmonella	Absent in 25gm

## 13.00 Physical Analysis

Physical attributes	Specification
Pieces of stem	1 per 96 oz (6lb/2.72kg = 3.6 per carton)
Capstems > 3 mm	15 per lb (454g)
Sugared Berries	Max 10 %
Development in 100 gr <ul style="list-style-type: none"> <li>- well matured</li> <li>- reasonably well matured</li> <li>- underdeveloped / sub standard</li> </ul>	<ul style="list-style-type: none"> <li>≥ 70 %</li> <li>≥ 30 %</li> <li>&lt; 1.5 %</li> </ul>
Damage or Defects <ul style="list-style-type: none"> <li>- damaged</li> <li>- mould</li> <li>- foreign materials, glass / plastic</li> <li>- insect damage</li> </ul>	<ul style="list-style-type: none"> <li>3 %</li> <li>3 %</li> <li>0</li> <li>0</li> </ul>
Impurities	5 per 1000kg
<b>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.</b>	


## 14.00 Count/Size

Size	Size in mm	Count per 100g	Size Variation
Jumbo	> 12	90-130	10 %
Medium	9 – 12	130-170	10 %

## 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 detection	Ferrous (mm)	2.0-3.0
	Non –Ferrous (mm)	2.5-3.0
	Stainless Steel (mm)	3.0-5.0

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.		
<b>COOL STORE</b>	<b>6-10C</b>	
<b>Ambient</b>	<b>Max 20C</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						
<b>CONTACT PACKAGING MATERIAL</b>						
Material	Polythene liner	Food Grade	<b>YES</b>	✓	<b>NO</b>	
Colour	Blue					
Dimensions	Varies on supplier					
Weight	Varies on supplier		g			
Method of closure	Varies on supplier		Tape / EEC Tape / Stitching			
<b>OUTER PACKAGING MATERIAL</b>						
Material	Cardboard					
Colour	Brown white					
Grade	Food					
Weight	450/500		G			
Dimensions	390x270x150		Mm			
Method of closure	Tape		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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 7 of 8



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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:	03.05.2016
Name: (Buyer)	Ailsa Perez Ulecia
Signature:	<i>Ailsa Perez Ulecia</i>