

Code: RC-005

Version: 5

Date: 03.12.15

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Raisins, South African Golden, Medium Choice
FWT CODE:	0582
DATE ISSUED:	25/07/2017
REVISION NUMBER:	3

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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 $\label{problem} \mbox{Please provide a brief description of the PRODUCT including, name of product and pack size.}$ 

South African Dried Golden Raisins, medium choice packed in 12.5kg

2.00 INGREDIENT BREAKDOWN								
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin			
SO2 treated Raisins		99.5%		Thompson's	South African			
Sunflower oil		0.5%			Netherlands/S weden/Denma rk			

3.00 STABIL	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 eac	ch individual	compone	nt of raw m	aterial					
Raisin	Solid	9 month s	<25C	Washed in potable water	N/ A	N/ A	14-16%	Please adivse	GMP
Sunflower oil	Liquid	12 month s	<25C	N/A	N/ A	N/ A	N/A	Please advise	GMP

4.00 PRESERVATIVES AND PROCESSING AIDS								
E. Number	Name	Maximum Limit						
E220	Sulphur dioxide	2000ppm						
If processing a	If processing aid state which process it aids and how.							

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5.	00	<b>SEASO</b>	NAI	VAR	IATIC	N
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There may be a variation in berry count depending on the season.

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?		V	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		<b>V</b>	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		<b>V</b>	
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: Light Golden to golden berries

Flavour and Aroma: Characteristic to golden raisins with no off taints or odours

Texture: Soft and chewy

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

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8.00 NUTRITIONAL INFORMATION	l	
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1272/299	
Fats	0.48	
Of which:	-	
-saturated	0.2	
-monounsaturated	0.2	
-polyunsaturated	0.1	
Carbohydrates	71.3	
Of which:	-	
-sugars	71.2	
-polyols		Analytical
-starch		Analytical
Fibre	2.3	
Protein	2.5	
Minerals		
Salt (g)	0.18	
Calcium (mg)		
Iron (mg)		
Magnesium (mg)		
Phosphorus (mg)		
Potassium (mg)		

9.00 PRODUCT SUITABILI	TY	
Dietary Requirement	Yes/No	Comments
		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
Coeliac	Yes	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.
		There are no animal products within the product recipe; there are no
Vegetarians	Yes	animal products on the production line. We have taken every reasonable
v egetarians	1.03	precaution and proceeded with due diligence, however we cannot
		guarantee cross contamination on vehicles/containers etc.
		There are no animal products within the product recipe; there are no
Vegans	Yes	animal products on the production line. We have taken every reasonable
1 3845	. 55	precaution and proceeded with due diligence, however we cannot
		guarantee cross contamination on vehicles/containers etc.
		There are no dairy products within the product recipe; there are no dairy
Lactose Intolerant	Yes	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

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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	Yes	Yes	Yes	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 16%
Sulphur Dioxide	Max 2000ppm
Ochratoxin	Max 10ppb
Pesticides	As per EU Legislation
Heavy Metals	As per EU Legislation

12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Coliforms	<10 cfu/g
Escherichia Coli	<10 cfu/g
Staph Aureus	<10 cfu/g
Yeasts	<1,000cfu/g
Moulds	<500 cfu/g
Salmonella	Absent in 25gms

13.00 Physical Analysis	
Physical attributes	Specification
Foreign Bodies	
Foreign Matter	1 per 1000kg (stones smaller than 1.5x1.5mm)
Glass, metal	Absent
Insect Infestation (any insect or insects	Absent
excreta found in or amongst the fruit)	
Blemish (any conspicuous external defects	5% per 100 gms
larger than 10% of the berry surface area. A	
black discolouration around the cap stem	
attachment area, exceeding 3mm in	
diameter, will also be deemed a blemish)	
Damaged (damaged berries are those	2% per 100 gms
berries which are torn or broken to such an	
extent that the inner flesh is exposed. The	
expose of flesh by the removal of cap stem	
will not be deemed as damaged)	
Crystallisation (sugarised berries)	10%
Extraneous Vegetable Matter (any matter	Cap stems 30 per kg
of vegetable origin, but excludes objects as	Loose stalks 1 per 15kg
defined under foreign objects and	Embedded stalks 3 per 15kg
dangerous objects)	
Declaration: Although due care and attention has bee contain traces of pits/stalks/shell.	en taken during the processing of this natural product. The product may

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14.00 Count/Size			
Size	Choice per 100gms	Standard Per 100gms	
Jumbo	100-150	100-150	
Jumbo – small/bold large	150-200	n/a	
Bold	180-230	n/a	
Regular	210-310	230-330	

#### 15.00 SHELF-LIFE

#### SHELF-LIFE FROM DATE OF PRODUCTION: 9 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)	1.5mm	
	Non –Ferrous (mm)	1.6mm	
	Stainless Steel (mm)	2.0mm	

#### 17.00 RECOMMENDED STORAGE CRITERIA

All our products are designed for ambient storage, however we choose to keep our products between  $6-10^{\circ}$ C to preserve maximum freshness and prevent infestation.

COOL STORE	6-10C	
Ambient	Max 20C	
AWAY FROM DIRECT SUNLIGHT	Yes	

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Recommended pallet stacking for	or the product, howev	er thi	s may vary depei	nding or	ware	house/	haulier
PALLET			, , ,				
No of units per layer		Max		aximum			
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	Wooden						
CONTACT PACKAGING MATERIA	<b>AL</b>						
Material	Polythene line	Polythene liner		YES		NO	
Colour	Blue						
Dimensions	710x540	710x540					
Weight	15	15					
Method of closure	Folded	Folded		Tape / EEC Tape / Stitching			
<b>OUTER PACKAGING MATERIAL</b>							
Material	Cardboard						
Colour	Brown or white	Brown or white					
Grade	Food	Food					
Weight	450/500	450/500		G			
Dimensions	390X270X150	390X270X150		Mm			
Method of closure	Tape	Tape Tape / EEC Tape / Stitching					

19.00 SOURCE AND POINT OF MANUFACTURE			
State the country of Manufacture South Africa			
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

#### FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	Karen Greenhorn.
DATE:	25/07/2017
Name: (Buyer)	Alex Poole
Signature:	Alex II.

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