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

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Raisins, Organic Turkish
FWT CODE:	0119
DATE ISSUED:	03.12.2015
REVISION NUMBER:	6

SUPPLIER NAME:	Freeworld Trading Limited
SUPPLIER ADDRESS:	21 Annandale Street Edinburgh EH7 4AW
ELEPHONE 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 Turkish Raisins packed in 12.5kg cartons

2.00 INGREDIENT BREAKDOWN

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

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	365	8-10	Water	0.7		17%	Sun dried	GMP

4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit

If processing aid state which process it aids and how.

5.00 SEASONAL VARIATION

Organic Raisins will begin to sugar, this is a natural process. Weather conditions are important for the raisins. Growth, harvesting, drying conditions are affected by seasonal variation. Berry count, physical and mycotoxin characteristics are affected.



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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: Typical of raisins, brown to dark brown-black coloured berries

Flavour and Aroma: Typical flavour and aroma of raisins with no off taints or odours

Texture: Free flowing, gets sticky during long storage

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	1444.87/340.54	USDA (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	
Fibre	3.7	
Protein		
Minerals		
Salt (g)	0.027g	
Calcium (mg)	50	

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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 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

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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.

11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	17% Max, AOAC, 1975
Water Activity	0.7, Thermo-hygrometer
Ochratoxin A	Max 10ppb
Pesticides	Product in accordance with the requirements for Pesticide Residue Levels of the German Association for Organic Production and Trade, BNN Herstellung und Handel
Heavy Metals	Lead: max 0.2ppm Cadmium: max 0.05ppm

12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	50,000 cfu/g max
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts & Moulds	50,000 cfu/g max
Salmonella	Negative in 25g



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13.00 PHYSICAL ANALYSIS

Physical attributes	SSC	SC
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent	Absent
Cap stem ratio, max %	2	3
Stones (max. by count/ton) <5mm >5mm	2	2
	1	2
Free Stalk/Cartons 4-10mm >10mm	2	4
	1	2
Imbedded Stalk, count/carton	6	7
Sugarized Berries (max %) until May After May	2	2
	4	4
Damaged (max %)	2	4
Mould, visible (max %)	2.0	2.5
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 100g	Undeveloped
Extra Small	501 +	
Small	401-500	4 % max
Medium	301-400	3% max
Standard	201-300	2% max
Jumbo	200	1% max

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.


16.00 METAL DETECTION

Metal detection	Ferrous (mm)	2.0mm
	Non –Ferrous (mm)	2.5mm
	Stainless Steel (mm)	3.0mm

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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	Best stored 8C 60% RH	
Ambient		
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	8	Maximum			
No of units per pallet	80	Maximum			
No of units per pallet		Minimum			
Method of pallet security	Shrink Wrap	Shrink-wrap / Pallet-wrap / Banding			
Type of pallet used	UK Standard pallets				
CONTACT PACKAGING MATERIAL					
Material	Polythene Liner		YES	√	NO
Colour	Blue				
Dimensions	15x15x50x50mm				
Weight	50gm	g			
Method of closure	Folded	Tape / EEC Tape / Stitching			
OUTER PACKAGING MATERIAL					
Material	Cardboard Box				
Colour	Brown/white				
Grade	Food				
Weight	400/450g	G			
Dimensions	390x270x150	Mm			
Method of closure	Fold	Tape / EEC Tape / Stitching			

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 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
Quality Control Signature	<i>Karen Greenhorn.</i>
DATE:	03/12/2015
Name: (Buyer)	Adam Johnston
Signature:	<i>Adam Johnston</i>