	Product Specification	Code: RC-005
		Version: 5
		Date: 03.12.15

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Raisins, Turkish RTU/Grade A
FWT CODE:	0494
DATE ISSUED:	26/04/2016
REVISION NUMBER:	3

SUPPLIER NAME:	Freeworld Trading Limited
SUPPLIER ADDRESS:	21 Annandale Street Edinburgh EH7 4AW
TELEPHONE NUMBER:	0131 557 5600
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EMAIL ADDRESS:	<a href="mailto:quality_control@freeworld-trading.co.uk">quality_control@freeworld-trading.co.uk</a> <a href="mailto:sales@freeworld-trading.co.uk">sales@freeworld-trading.co.uk</a> <a href="mailto:logistics@freeworld-trading.co.uk">logistics@freeworld-trading.co.uk</a>

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page <b>1</b> of <b>8</b>

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

## 1.00 PRODUCT DESCRIPTION

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

Ready to use 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
Raisins		99.5%		RTU/Grade A	Turkey
Sunflower Oil		0.3-0.5%			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	Max 20	Water only	0.66	3.4-4.5	16%	Sun Dried	GMP
Sunflower oil	Liquid	365		n/a	n/a	n/a	n/a	High Oleic	GMP

## 4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	

If processing aid state which process it aids and how.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 2 of 8

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

## 5.00 SEASONAL VARIATION

The number of sugared berries increases after February this is a natural reaction of the berries and is not a justified reason for rejection. The berries may also become darker in colour after February.

## 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, amber to black, free flowing berries

Flavour and Aroma: Natural sweet flavour with no off odours

Texture: Soft to firm without unduly hard particles

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 3 of 8

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

8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1171/275	McCance & Widdowson
Fats	0.4	
Of which:	-	
-saturated	0	
-monounsaturated	0	
-polyunsaturated	0	
Carbohydrates	69.4	
Of which:	-	
-sugars	69.4	
-polyols		
-starch		
Fibre	2.0	
Protein	2.7	
Minerals		
Salt (g)	0.04	
Calcium (mg)	64	
Iron (mg)	2.2	
Magnesium (mg)	31	
Phosphorus (mg)	86	
Potassium (mg)	1060	

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


Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 4 of 8

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

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.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 5 of 8

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

11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	14-16% max
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
Escherichia Coli	<10 cfu/g - can you provide these results every batch?
Salmonella	Absent in 25gms - can you provide these results every batch?

13.00 Physical Analysis		
Physical attributes	Grade A	RTU
Stalks free, longer than 10mm	1 per 12.5kg	1 per 10 cartons
Stalks free, between 4-10mm	2 per 12.5kg	1 per 12.5kg
Embedded stalks 4-10mm	3 per 12.5kg	2 per 12.5kg
Stone	1 per ton	5 per 20 ton
Grit <3mm	0-5 per ton	0-3 per ton
Cap stems per 100g (attached)	3	2
Cap stems per 100g (loose)	3	2
Mouldy Berries	1.5%	1.0%
Sugared berries	1.5%	1.0%
Immature berries	1.0%	0.5%
Damaged berries	1.5%	0.5%
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 Upper	Per 100g Lower
Count	200	250

15.00 SHELF-LIFE
<b>SHELF-LIFE FROM DATE OF PRODUCTION: 12 months</b>
Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 6 of 8

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

## 16.00 METAL DETECTION

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

## 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 20</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/hauler

<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		

## CONTACT PACKAGING MATERIAL

Material	Polythene liner	Food Grade	YES	✓	NO	
Colour	Blue					
Dimensions						
Weight	35	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				


## OUTER PACKAGING MATERIAL

Material	Cardboard carton	
Colour	Brown/white	
Grade	Food	
Weight	450	G
Dimensions	390*270*150	Mm
Method of closure	Tape	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

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

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

## 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:	16/05/2016
Name: (Buyer)	Alex Poole
Signature:	<i>Alex Poole</i>

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