



FREEWORLD TRADING LIMITED

PRODUCT SPECIFICATION

This specification remain the intellectual property of Freeworld Trading and may not be copied or used elsewhere without our written permission.

PRODUCT DESCRIPTION:	Sultanas, Organic
FWT CODE:	0014
DATE ISSUED:	19/11/2014
REVISION NUMBER:	5

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:	Technical Manager
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Adam Johnston
Email Address	adam@freeworld-trading.co.uk

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	1 of 7

1.00 Product Description

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

Organic Sultanas 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
Organic Sultanas		99.5%		Vitis vinifera	Turkey
Organic sunflower oil		0.5%			Switzerland

3.00 Preservatives and Processing Aids

E. Number	Name	Maximum Limit

If processing aid state which process it aids and how.

4.00 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.

5.00 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?		√	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	2 of 7

6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Typically amber to dark brown, free flowing berries

Flavour and Aroma: Natural sweet flavour with no off odours

Texture: Soft to firm with out unduly hard particles

7.00 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

8.00 Nutritional Information

Parameter	Value (per 100grams)	Source
Energy Kj	1252	USDA Nutrient Database
Energy Kcal	299	
Protein (g)	3.07	
Carbohydrate (g)	79	
Of which sugar (g)	59.19	
Of which starch (g)		
Fats Total (g)	0.46	
Of which saturated (g)	0	
Of which monosaturated (g)	0	
Of which polyunsaturated (g)	0	
Dietary Fibre (g)	3.7	
Minerals		
Calcium (mg)	50	
Iron (mg)	1.88	
Magnesium (mg)	32	
Phosphorus (mg)	101	
Potassium (mg)	749	
Sodium (mg)	11	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	3 of 7

9.00 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	No
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	No	No	No	Yes
Sesame seeds / sesame seed derivatives	No	No	No	Yes
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	No
Soya / Soya derivatives	No	No	No	No
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	No
Celery	No	No	No	No

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 can not guarantee absence of any particular allergens. Should you wish to make any allergen statements against your products please contact Freeworld Trading before hand.

10.00 Chemical Analysis

Parameter	Specification Limits
Moisture	13-17% AOAC, 1975 tested every batch
Water Activity	0.7
Ochratoxin	<10ppb tested every batch
Pesticides	As per EU legislation
Heavy Metals	As per EU legislation

11.00 Microbiology

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

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	4 of 7

12.00 Physical Analysis	
Physical attributes	Specification
Stalks 4-10mm	4 per 25kg
Stalks >10mm	2 per 25kg
Stone <5mm	2 per tonne
Stone > 5mm	2 per tonne
Damaged	4%
Cap stems	3%
Sugared prior to May	2%
Sugared after May	4%
Mould, visible	2%
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.	

13.00 Count/Size				
Size	Per 100g Upper	Per 100g Lower		
Standard	241	360		
Medium	361	500		

14.00 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.

15.00 Metal Detection		
Metal detection	Ferrous (mm)	2.0mm
	Non -Ferrous (mm)	2.5mm
	Stainless Steel (mm)	3.0mm

16.00 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	6-10°C	
Ambient	Max 20°C	
AWAY FROM DIRECT SUNLIGHT	Yes	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	5 of 7

17.00 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				
CONTACT PACKAGING MATERIAL				
Material	Polythene Liner	Food Grade	YES	<input checked="" type="checkbox"/> NO
Colour	Blue			
Grade	Food			
Dimensions	270x460x520	mm		
Weight	~25	g		
Method of closure	Folded	Tape / EEC Tape / Stitching		
OUTER PACKAGING MATERIAL				
Material	Cardboard			
Colour	Brown or white			
Grade	Food			
Weight	450/500	G		
Dimensions	390x270x150	Mm		
Method of closure	Tape	Tape / EEC Tape / Stitching		

18.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	Turkey
Is the Product produced and packaged in the suppliers own premises:	Yes

19.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER & TRADING TERMS OF FREEWORLD TRADING.
<p>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.</p> <p>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.</p> <p>Freeworld Trading Limited</p> <ol style="list-style-type: none"> 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

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	6 of 7

FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	
Name: (Buyer)	
Signature:	

FOR AND BEHALF OF CUSTOMER

NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	

DOCUMENT NAME	REVISION NUMBER	PREPARED BY	REVISION DATE	PAGE OF PAGES
Product Specification	1	Karen Greenhorn	11/09/2011	7 of 7