

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

FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Sultanas, Organic
FWT CODE:	0014
DATE ISSUED:	10/06/2020
REVISION NUMBER:	7

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



Product Specification

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.

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%			Romania

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
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Details for each individual component of raw material

Sultanas	Solid	365	Below 15C	Washed with water	0.7	Not measured	Max 17%	Not heated	GMP
Sunflower Oil	Liquid	365	Below 15C	No washing	-	-	-	-	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



Product Specification

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: Typically amber to dark brown, 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.



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1444.9/340.54	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.46	
Of which:	-	
-saturated	0	
-monounsaturated	0	
-polyunsaturated	0	
Carbohydrates	79	
Of which:	-	
-sugars	59.19	
Fibre	3.7	
Protein	3.07	
Minerals		
Salt (g)	0.027	
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 Yes

Prepared by: Shelby Bodily

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Page 4 of 8



Product Specification

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	N	N	N	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)	N	N	N	In segregated area
Sesame seeds / sesame seed derivatives	N	N	N	In segregated area
Mustard / mustard products	N	N	N	N
Milk / milk derivatives	N	N	N	N
Egg / egg derivatives / albumen	N	N	N	N
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	N	N	N	If stored, it is in segregated area
Soya / Soya derivatives	N	N	N	If stored, it is in segregated area
Lupin / Lupin derivatives	N	N	N	N
Fish/Fish derivatives	N	N	N	N
Crustaceans	N	N	N	N
Molluscs	N	N	N	N
Sulphur Dioxide and sulphites	N	N	N	In segregated area
Celery	N	N	N	N

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%
Water Activity	0.7
Ochratoxin A	Max 10ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

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



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

12.00 MICROBIOLOGY

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

13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Stalks 4-10mm	3 count per carton
Stalks >10mm	2 count per carton
Imbedded stalk	6 count per carton
Stone <5mm	2 count per ton
Stone >5mm	1 count per ton
Damaged	3%
Cap stems	3%
Sugared prior to May	2%
Sugared after May	4%
Mould, Visible	2.5%
Underdeveloped	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.	

14.00 COUNT/SIZE

Size	Per 100g Upper	Per 100g Lower
Standard	220	320
Medium	320	420

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

16.00 METAL DETECTION

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

Prepared by: Shelby Bodily

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Page 6 of 8



Product Specification

Code: RC-005

Version: 5

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17.00 RECOMMENDED STORAGE CRITERIA

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

18.00 MATERIALS

Recommended pallet stacking for the product, however this may vary depending on warehouse/hauler

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	Wood	

CONTACT PACKAGING MATERIAL

Material	Polythene liner	Food Grade	YES	✓	NO	
Colour	Blue					
Dimensions	270x460x520					
Weight	25	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				

OUTER PACKAGING MATERIAL

Material	Cardboard	
Colour	Brown	
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	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
TECHNICAL SIGNATURE	<i>Karen Greenhorn.</i>
DATE:	10.06.2020
Name: (Buyer)	Adam Johnston
Signature:	<i>Adam Johnston</i>