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

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Sunflower Seeds, Confectionery Grade
FWT CODE:	0017
DATE ISSUED:	05.04.2016
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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1.00 PRODUCT DESCRIPTION

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

Conventional sunflower seed, confectionary grade, packed into 25kg bags

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Sunflower seeds		100%		Confectionery	China

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									
Sunflower seeds	Solid	365	20C	N/A	N/A	N/A	5%		GMP

4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit

If processing aid state which process it aids and how.



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5.00 SEASONAL VARIATION

None

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: Angular, flat seeds, light grey in colour

Flavour and Aroma: Characteristic, free from foreign flavours and odours


Texture: Dry and firm on the outside, soft on the inside

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

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8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2666.08 / 643.46	USDA (modified by Regulation (EU) No 1169/2011)
Fats	51.46	
Of which:	-	
-saturated	4.45	
-monounsaturated	18.53	
-polyunsaturated	23.14	
Carbohydrates	20	
Of which:	-	
-sugars	2.62	
Fibre	8.6	
Protein	20.78	
Minerals		
Salt (g)	0.0225	
Calcium (mg)	78	
Iron (mg)	5.25	
Magnesium (mg)	325	
Phosphorus (mg)	660	
Potassium (mg)	645	

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 No

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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	Yes	No	In segregated area
Sesame seeds / sesame seed derivatives	No	Yes	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.

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11.00 CHEMICAL ANALYSIS

Parameter	Specification Limits
Moisture	7.5% max
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK Legislation

12.00 MICROBIOLOGY

Microbes	Typical Levels
Escherichia Coli	<10 cfu/g
Salmonella	Absent in 25gms

13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Purity	99.95%
Extraneous Vegetable Matter	0.05%
Kernels in shell	0.5% max
Broken Seeds (smaller than ½ kernel)	Max 8%
Insect damage	Max 1%

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 Oz Upper	Tolerance
Standard	450-550	±50

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)	2.5mm

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

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18.00 MATERIALS

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

PALLET		
No of units per layer		Maximum
No of units per pallet	5	Maximum
No of units per pallet	44	Minimum
Method of pallet security		Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

CONTACT PACKAGING MATERIAL

Material	Multiply paper sack	Food Grade	YES	√	NO
Colour	White/brown				
Dimensions					
Weight	~150g				g
Method of closure	Stitching		Tape / EEC Tape / Stitching		

OUTER PACKAGING MATERIAL

Material	N/A				
Colour					
Grade					
Weight					G
Dimensions					Mm
Method of closure			Tape / EEC Tape / Stitching		

19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	China
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:	05.04.2016
Name: (Buyer)	Alex Poole
Signature:	<i>Alex Poole</i>