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

FREEWORLD TRADING LIMITED

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| | |
|----------------------|---|
| PRODUCT DESCRIPTION: | Sunflower Seeds, Organic, Confectionery Grade |
| FWT CODE: | 0068 |
| DATE ISSUED: | 22.11.2017 |
| REVISION NUMBER: | 1 |

| | |
|-------------------|--|
| 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 |

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|--------------------|-------------------------------|
| 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.

Organic sunflower seed, confectionery 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 |
|-----------|------|---------------|
| | | |
| | | |
| | | |
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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? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 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? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

| 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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Approved by: Marcela Graziano

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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.

11.00 CHEMICAL ANALYSIS

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

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12.00 MICROBIOLOGY

| Microbes | Typical Levels |
|--------------------|------------------|
| Total Viable Count | <1,000,000 cfu/g |
| Coliforms | <10,000 cfu/g |
| Escherichia Coli | <30 cfu/g |
| Yeasts | <10,000 cfu/g |
| Moulds | <10,000 cfu/g |
| Salmonella | Absent in 25g |

13.00 PHYSICAL ANALYSIS

| Physical attributes | Specification |
|--------------------------------------|---------------|
| Purity | 99.95% |
| Extraneous Vegetable Matter | 0.05% |
| Kernels in shell | 0.5% |
| 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 |

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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 | 6-10C | |
| Ambient | Max 20 | |
| 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 | | 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 | ~150 | 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: | 22.11.2017 |
| Name: (Buyer) | Alex Poole |
| Signature: | <i>Alex Poole</i> |