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

## FREEWORLD TRADING LIMITED

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

PRODUCT DESCRIPTION:	Walnuts Halves, Indian
FWT CODE:	0554
DATE ISSUED:	28.1.2019
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:	<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	Michael Stevens
Email Address	michael@freeworld-trading.co.uk

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page <b>1</b> of <b>9</b>



# 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.

Indian walnut halves packed in 2x5kg vacuum packs  
Light halves and Light Amber Halves

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Walnuts		100		Light Halves/ Light Amber Halves	Indian

## 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									
Walnuts	Solid	365	8C	N/A	N/A	N/A	5%	N/A	GMP


## 4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	n/a	

If processing aid state which process it aids and how.

## 5.00 SEASONAL VARIATION

See paragraph 11.00 Chemical Analysis

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

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:	<p><b>Light Halves:</b> Light creamy or Golden Kernels.            Note: Colour gets a little dull or dim for shipments during shipments April-August because of the following factors:</p> <ul style="list-style-type: none"> <li>a) age of kernels is over 7 months</li> <li>b) after march, summer sets in India with the temperature ranging between 35C-45C.</li> </ul> <hr/> <p><b>Light Amber Halves:</b> Lightly Amber or Tanned kernels</p>
Flavour and Aroma:	<p>Fresh flavour, typical of walnut kernels.            Fresh, non-rancid odour typical of Indian walnut kernels. Free from any irrelevant taste or odours</p>
Texture:	Crunchy, typical of fully formed walnut kernels, non-oily

**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 9



# Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

## 8.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2878/688	McCance & Widdowson
Fats	68.5	
Of which:	-	
-saturated	5.6	
-monounsaturated	12.4	
-polyunsaturated	47.5	
Carbohydrates	3.3	
Of which:	-	
-sugars	2.6	
-starch	0.7	
Fibre	3.5	
Protein	14.7	
Minerals		
Salt (g)	0.01	
Calcium (mg)	94	
Iron (mg)	2.9	
Magnesium (mg)	3.4	
Phosphorus (mg)	380	
Potassium (mg)	450	

## 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 9

	<h1>Product Specification</h1>	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)	Walnuts	Walnuts	Walnuts	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 9



# Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

## 11.00 Chemical Analysis

Parameter	Specification Limits			
	Norms shipment October-March	Tolerance shipment October- march	Norms shipments April-august	Tolerance shipment April-August
Moisture – Light halves	<4.5%	5%	<4.5%	5%
Moisture – Light Amber Halves	<4.5%	5%	<4.5%	5%
Free Fatty Acids				
Light Halves	<0.5%	<1%	<1%	<2%
Light Amber Halves	<0.7%	<1%	<1.25%	<2%
Peroxide value (pv) meq/kg				
Light Halves	<2	<3	<2	4
Light Amber Halves	<2	<3	<3	4
Aflatoxin	Total 4ppb, B1 2ppb, tested every batch			
Pesticides & Heavy Metals	As per EU/UK legislation tested once per crop			


## 12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	<50,000 cfu/g
Coliforms	<1,000 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<5,000 cfu/g
Moulds	<10, 000 cfu/g
Salmonella	Absent in 25gms

## 13.00 Physical Analysis

Physical attributes	Light Halves	Light Halves	Light Amber Halves	Light Amber Halves
	Norms	Tolerance	Norms	Tolerance
Purity	100%	99.99%	100%	99.99%
Shell Pieces per 100kg	5	10	5	10
Septa (shells and centre walls attached to kernels-membrane) per 100kg	10	20	10	20
Stones per 1000kg	Absent	1 per 1000kg	Absent	1 per 1000kg
Glass/metal/wood	Absent	Absent	Absent	Absent
Darker kernels by weight	4%	7%	4%	7%
Defects	Light Halves	Light Halves	Light Amber Halves	Light Amber Halves
	Norms	Tolerance	Norms	Tolerances
Walnut kernels with black spots (sun burnt)	<0.10%	0.25%	<0.10%	<0.50%
Walnut kernels with moth webs/eaten by insects	Absent	<0.10%	Absent	<0.10%
Shrivel fragments	<0.10%	0.25%	<0.10%	0.25%
Serious defects/visible moulds	<0.10%	0.25%	<0.10%	0.25%
Infestation	Absent	Absent	Absent	Absent
Total of above defective walnut kernels	<0.25%	<0.50%	<0.30%	<0.75%

**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.**

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

### 14.00 Size

<b>Size</b>	Complete halves not chipped Laser sorted, graded and hand sorted and graded on 16mm round sieve prior to packing			
	Light Halves Norms	Light Halves Tolerance	Light amber halves Norms	Light amber halves Tolerance
Acornees (three quarters of complete halves i.e One end chipped) by weight	7%	10%	7%	10%
Broken By weight	8%	10%	8%	10%

### 15.00 SHELF-LIFE

**SHELF-LIFE FROM DATE OF PRODUCTION: 18 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)	1.5mm
	Non –Ferrous (mm)	2.0mm
	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.

<b>COOL STORE</b>	<b>6-10C</b>	<b>RH55-56%</b>
<b>Ambient</b>	<b>Max 20</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	



## Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

### 18.00 MATERIALS

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

PALLET		
No of units per layer	5	Maximum
No of units per pallet	50	Maximum
No of units per pallet		Minimum
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used	Wooden pallet	

### CONTACT PACKAGING MATERIAL

Material	Vacuum bags	YES	<input checked="" type="checkbox"/>	NO
Colour	Silver/white			
Dimensions	Aluminium Metalized Polyester Poly Film Length 715 mm X width 335 mm for halves			
Weight	70 grams per vacuum bag containing 5 kg halves			
Method of closure	Nitrogen flushed vacuum pack	Tolerance for bags that have lost vacuum : <4%		

### OUTER PACKAGING MATERIAL

Material	Cardboard	
Colour	Brown or White	
Grade	Food	
Weight	725 grams for 10 kg carton of Halves	
Dimensions	HALVES 525 mm x 230 mm x 210 mm	
Method of closure	Tape	Tape / EEC Tape / Stitching

### 19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	India
Is the Product produced and packaged in the suppliers own premises:-	Yes





## Product Specification

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:	28.01.2019
Name: (Buyer)	Michael Stevens
Signature:	<i>Michael Stevens</i>