



FREEWORLD TRADING LIMITED

PRODUCT SPECIFICATION

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| | |
|-----------------------------|---|
| PRODUCT DESCRIPTION: | Walnut kernels Light Halves, 80% USA |
| FWT CODE: | 0538 |
| DATE ISSUED: | 28th January 2015 |
| REVISION NUMBER: | 2 |

| | |
|--------------------------|--|
| 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 | Michael Stevens |
| Email Address | michael@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.

Halves of light walnuts kernels packed in 22lb.

2.00 Ingredient Breakdown

| Ingredient | % at Recipe bowl stage | % in Final Product | % Compound Ingredient Breakdown | Variety/Grade | Country Of Origin |
|----------------|------------------------|--------------------|---------------------------------|---------------|-------------------|
| Walnut kernels | | 100 | | Jungla regias | USA |
| | | | | | |

3.00 Preservatives and Processing Aids

| E. Number | Name | Maximum Limit |
|-----------|------|---------------|
| N/A | | |
| | | |
| | | |
| | | |

If processing aid state which process it aids and how.

4.00 Seasonal Variation

N/A

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? | | √ | |

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Light golden brown halves walnut kernels.

Flavour and Aroma: Typical of walnuts with no off taints or odours.

Texture: Firm and crisp, not pliable or leathery.

Organoleptic properties are obviously dependent on the crop and harvesting conditions of the current year.**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 depends on supplier |
| Halal | Yes | Certified depends on supplier |

8.00 Nutritional Information

| Parameter | Value (per 100grams) | Source |
|------------------|----------------------|---|
| Energy Kj / kcal | 718.73 | USDA (modified by Regulation (EU) No 1169/2011) |
| Fats | 65.21 | |
| Of which: | | |
| -saturates | 6.13 | |
| -monounsaturates | 8.93 | |
| -polyunsaturates | 47.17 | |
| Carbohydrates | 13.71 | |
| Of which: | | |
| -sugars | 2.61 | |
| Fibre | 6.7 | |
| Protein | 15.23 | |
| Minerals | | |
| Salt (g) | 0.005 | |
| Calcium (mg) | 98 | |
| Iron (mg) | 2.91 | |
| Magnesium (mg) | 158 | |
| Phosphorus (mg) | 346 | |
| Potassium (mg) | 441 | |

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| 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 | N | N | N | N |
| Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut) | Y | Y | Y | Yes, in segregated area |
| Sesame seeds / sesame seed derivatives | N | N | N | Yes, 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 | N |
| Soya / Soya derivatives | N | N | N | N |
| 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 | Yes, in segregated area |
| Celery | N | N | N | N |

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 | < 6% |
| FFA | < 1.5% |
| Peroxide Value | < 5meqO2/kg |
| Aflatoxin | Total: < 4ppb, B1: < 2 ppb |
| Pesticides | As per EU/UK legislation |
| Heavy Metals | As per EU/UK legislation |

| 11.00 Microbiology | |
|--------------------|-----------------|
| Microbes | Typical Levels |
| Total viable count | < 100,000 cfu/g |
| Escherichia Coli | < 3MPN/g |
| Yeasts | < 5000 cfu/g |
| Moulds | < 20000 cfu/g |
| Salmonella | Absent in 25g |

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| 12.00 Physical Analysis | |
|--|---|
| Physical attributes | Specification |
| Total Defects | < 5% |
| Serious Damaged: Shriveling Mold Discolouration | < 2% (included in 5% total damage) |
| Very Serious damaged Shriveling >50%kernel affected Mould: visible in more than ¼ of the surface of the kernel. Insect Injury Rancidity Shell or any Foreign material | < 1% (included in 2% serious damage) |
| Shell and Foreign material | 0.05 % (included in 1% very serious damage) |
| Pieces smaller than ¾ halves | < 5% |
| Pieces smaller than 6.35mm | < 1% (included in the 5% smaller than ¾) |
| Kernels darker than light | < 15% |
| Kernels darker than light  | < 2% (included in 15% darker than light) |
| 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 | | | |
| Halves | 85 % | +/- 5% | |
| Pieces bigger than ¾ of halves | 15 % | +/- 5% | |

| 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) | Depends on supplier |
| | Non –Ferrous (mm) | Depends on supplier |
| | Stainless Steel (mm) | Depends on supplier |

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| 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 | 0 - 10°C | |
| Ambient | Max 10°C | |
| Relative Humidity | 65% | |
| AWAY FROM DIRECT SUNLIGHT | Yes | |
| | | |

| 17.00 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 | | Maximum | | | |
| No of units per pallet | | Minimum | | | |
| Method of pallet security | | Shrink-wrap / Pallet-wrap / Banding | | | |
| Type of pallet used | | | | | |
| | | | | | |
| CONTACT PACKAGING MATERIAL | | | | | |
| Material | | Food Grade | YES | √ | NO |
| Colour | | | | | |
| Dimensions | | | | | |
| Weight | | g | | | |
| Method of closure | | Tape / EEC Tape / Stitching | | | |
| | | | | | |
| OUTER PACKAGING MATERIAL | | | | | |
| Material | | | | | |
| Colour | | | | | |
| Grade | | | | | |
| Weight | | G | | | |
| Dimensions | | Mm | | | |
| Method of closure | | Tape / EEC Tape / Stitching | | | |
| | | | | | |

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

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19.00 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 THE SUPPLIER**NAME:****POSITION HELD:****SIGNATURE:****DATE:****SUPPLYING COMPANY:****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: | |

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