



Product Specification

Code: RC-005

Version: 4

Date: 08.09.15

FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Walnuts, Chilean USDA Sizing
FWT CODE:	0066
DATE ISSUED:	17.05.2022
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:	Technical Manager
EMAIL ADDRESS	karen@freeworld-trading.co.uk

Commodity Buyer	Jonathan Dorrian
Email Address	jonathan@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.

Chilean walnuts packed in 10kg cartons

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Walnuts		100		Juglans Regia L	Chilean

3.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit

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: Extra light, light, light amber, amber and yellow kernels

Flavour and Aroma: Characteristic taste and smell of walnuts with no off smells, tastes or taint

Texture: Firm and crisp

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

7.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2958.4/716.05	USDA (modified by Regulation (EU) No 1169/2011)
Fats	65.21	
Of which:	-	
-saturated	6.12	
-monounsaturated	8.93	
-polyunsaturated	47.17	
Carbohydrates	13.71	
Of which:	-	
-sugars	2.61	
-polyols		
-starch	0.06	
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	

8.00 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.

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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

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	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)	100% walnuts	Walnuts	No	In segregated area
Sesame seeds / sesame seed derivatives	No	No	No	In segregated area of UK Warehouse
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	No
Soya / Soya derivatives	No	No	No	In segregated area of UK Warehouse
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 of UK Warehouse
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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10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	<5%
Free Fatty Acids	≤1%
Peroxide Value	<1.5 meq/kg
Aflatoxin	B1 <2ppb, total <4ppb
Pesticides	As per EU/UK regulations
Heavy Metals	As per EU/UK regulations

11.00 MICROBIOLOGY	
Microbes	Typical Levels
Escherichia Coli	<10 cfu/g
Yeasts and moulds	<1000 cfu/g
Salmonella	Absent in 25gms

12.00 PHYSICAL ANALYSIS			
Defects			
Stains and shrivelled	<8%	Hard shell	5 per 10kg carton
Serious Shrivelling	<5%	Septum	10 per 10kg
Insect damage	<3%		
Mould visible	4%		
Total defects	<8%		
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 Tolerance for size (USDA)					
<p>* Halves: Lot consists of 80% or more, by weight, half kernels, and the remainder three-fourths half kernels.</p> <p>* Pieces and halves: Lot consist of 20% or more, by weight, half kernels, and the remainder portions of kernels that cannot pass through a sieve with 24/64 inch round openings. When a lot exceeds this minimum requirement, the actual percentage of halves may be specified.</p> <p>* Pieces: Lot consists of portions of kernels that cannot pass through a sieve with 24/64 inch round openings</p> <p>* Small Pieces: Lot consists of portions of kernels that pass through a sieve with 24/64 inch round openings, but cannot pass through a sieve with 8/64 inch round openings. When desired, the actual size range within such sizes ranges may be specified.</p>					
Size Classification	Smaller than three-fourths halves	Will not pass through 24/64 inch round hole	Pass through 24/64 inch round hole	Pass through 16/24 inch round hole	Pass through 8/64 inch round hole
Halves	5%			1% (included in the 5%)	
Pieces and halves			18%	3% (included in the 18%)	



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Pieces			25%	5% (included in the 18%)	1% (included in the 3%)
Small pieces		10%			2%

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 or 18 months depending on supplier

15.00 METAL DETECTION

Metal detection	Ferrous (mm)	3.5 mm
	Non –Ferrous (mm)	3.0 mm
	Stainless Steel (mm)	3.5 mm

16.00 RECOMMENDED STORAGE CRITERIA

COOL STORE	6-10C	
AWAY FROM DIRECT SUNLIGHT	Yes	

17.00 MATERIALS

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

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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	Polythene Liner	Food Grade	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
Colour	Blue /Clear		
Dimensions	850X640X75 mm	mm	
Weight of packaging	48gm	gms	
Method of closure	Vacuum pack	Vacuum pack	
OUTER PACKAGING MATERIAL			
Material	Cardboard		
Colour	Brown		
Grade	Food		
Weight of packaging	~500	g	
Dimensions	388x283x146	mm	
Method of closure	Tape	Tape/Glue	

18.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	Chile
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 FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn</i>
DATE:	17.05.2022
Name: (Buyer)	Jonathan Dorrian
Signature:	<i>Jonathan Dorrian</i>