



# **FREeworld TRADING LIMITED**

## **PRODUCT SPECIFICATION**

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<b>PRODUCT DESCRIPTION:</b>	<b>Walnuts, Light Halves – Moldova</b>
<b>FWT CODE:</b>	<b>0596</b>
<b>DATE ISSUED:</b>	<b>15<sup>th</sup> January 2015</b>
<b>REVISION NUMBER:</b>	<b>1</b>

<b>SUPPLIER NAME:</b>	<b>Freeworld Trading Limited</b>
<b>SUPPLIER ADDRESS:</b>	<b>21 Annandale Street Edinburgh EH7 4AW</b>
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1.00 Product Description
Please provide a brief description of the PRODUCT including, name of product and pack size.
Developed, dried, unbleached half walnut kernels with skin of germ of <i>Juglans regia</i> packed in 10kg cartons.

2.00 Ingredient Breakdown					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Organic Walnuts	100	100		<i>Juglans regia L.</i>	Moldova

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:	Half walnut kernels and broken pieces with different forms and colour, with impact signs, colour of the shell of germ gold-yellow-brown
Flavour and Aroma:	True to type, fresh, nutty, without off odour and off flavour, not rancid, not bitter
Texture:	Firm, with tight bite

**Organoleptic properties are obviously depending 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 No
Halal	Yes	Certified No

## 8.00 Nutritional Information

Parameter	Value (per 100grams)	Source
Energy Kcal	718.73	USDA (modified by Regulation (EU) No 1169/2011)
Energy Kj	3007.16	
Fats Total (g)	65.21	
Of which saturated (g)	6.12	
Of which monosaturated (g)	8.93	
Of which polyunsaturated (g)	47.17	
Carbohydrate (g)	13.71	
Of which sugar (g)	2.61	
Of which starch (g)	0.06	
Protein (g)	15.23	
Dietary Fibre (g)	6.7	
<b>Minerals</b>		
Salt (mg)	5	
Calcium (mg)	98	
Iron (mg)	2.91	
Magnesium (mg)	158	
Phosphorus (mg)	346	
Potassium (mg)	441	

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<b>9.00 Allergen Data</b>				
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	Y
Sesame seeds / sesame seed derivatives	N	N	N	Y
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	Y
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.**

<b>10.00 Chemical Analysis</b>	
Parameter	Specification Limits
Moisture	< 5%
Chlorinate hydrocarbon	Not detected
Free Fatty Acids	< 1 %
Peroxide Value	< 0.5 meqO <sub>2</sub> /kg
Aflatoxins	Total: < 4ppb, B1: <2ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

<b>11.00 Microbiology</b>	
Microbes	Typical Levels
Total Viable Count	< 10.000 cfu/g
Coliforms	< 1000 cfu/g
Escherichia Coli	< 10 cfu/g
Yeasts	< 1000 cfu/g
Moulds	< 1000 cfu/g
Salmonella	Absent in 25g

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<b>12.00 Physical Analysis</b>	
<b>Physical attributes</b>	<b>Specification</b>
Extraneous Vegetable Matter	< 0.05 % by weight of kernels
Foreign Bodies (hair, glass, metal, plastic)	None
Infestation Live or dead	None
Shell pieces	0.1 % by weight of kernels
Mouldy, Rotten kernels	1% by weight of kernels
Black kernels	< 5%
Bags with lost vacuum	< 6%
<b>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.</b>	

<b>13.00 Count/Size</b>		
<b>Size</b>	<b>%</b>	
Halves kernels	80	
Quarters/Brokens	20	

<b>14.00 SHELF-LIFE</b>
<b>SHELF-LIFE FROM DATE OF PRODUCTION: 18 months</b>
Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

<b>15.00 Metal Detection</b>		
Metal detection	Ferrous (mm)	3.5
	Non –Ferrous (mm)	4.0
	Stainless Steel (mm)	4.0

<b>16.00 Recommended Storage Criteria</b>		
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>6-10°C</b>	
<b>Ambient</b>	<b>Max 15°C</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

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<b>17.00 MATERIALS</b>			
Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier			
<b>PALLET</b>			
No of units per layer	10	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			
<b>CONTACT PACKAGING MATERIAL</b>			
Material	Polyethen bag	Food Grade	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
Colour	Clear		
Dimensions	400x600mm		
Weight	~ 154	g	
Method of closure	Vacuum or Folded	Tape / EEC Tape / Stitching	
<b>OUTER PACKAGING MATERIAL</b>			
Material	Cardboard		
Colour	White		
Weight	550	G	
Dimensions	390x270x280	Mm	
Method of closure	Tape	Tape / EEC Tape / Stitching	

<b>18.00 SOURCE AND POINT OF MANUFACTURE</b>	
State the country of Manufacture	Moldova
Is the Product produced and packaged in the suppliers own premises:-	Yes

### **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

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**FOR AND ON BEHALF OF THE SUPPLIER**

<b>NAME:</b>
<b>POSITION HELD:</b>
<b>SIGNATURE:</b>
<b>DATE:</b>
<b>SUPPLYING COMPANY:</b>

**FOR AND ON BEHALF OF FREEWORLD TRADING**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	
<b>Name: (Buyer)</b>	
<b>Signature:</b>	

**FOR AND BEHALF OF CUSTOMER**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	

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