



FREEWORLD TRADING LIMITED

PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Moldovan Walnut kernels, Light Quarters and Broken.
FWT CODE:	0595
DATE ISSUED:	15th January 2015
REVISION NUMBER:	2

SUPPLIER NAME:	Freeworld Trading Limited
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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	Adam Johnston
Email Address	adam@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.
Developed, dried and unblanched light quarters and broken (LQ&B) walnut kernels packed in 10kg cartons.

2.00 Ingredient Breakdown					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Walnut kernels (LQ & B)	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: Light brown, quarters and broken pieces of walnut kernels

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	
Minerals		
Salt (mg)	5	
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	Y
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.

11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	< 5 %
Free Fatty Acids	< 1 %
Peroxide Value	< 1%
Aflatoxin	Total: < 4 ppb B1: < 2 ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation

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

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13.00 Physical Analysis	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, etc)	None
Infestation Live or dead	None
Extraneous Vegetable Matter	< 0.05% by weight of kernels
Shell pieces	0.1 % by weight of kernels
Mouldy, Rotten kernels	1 % by weight of kernels
Black kernels	< 5%
Bags with lost vacuum	< 3 %
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	%		
Quarters	70		
Brokens	30		

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)	3.5
	Non –Ferrous (mm)	4.0
	Stainless Steel (mm)	4.0

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	0-10 °C	
Ambient	Max 15 °C	
AWAY FROM DIRECT SUNLIGHT	Yes	

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18.00 MATERIALS						
Recommended pallet stacking for the product, however this may vary depending on warehouse/hauler						
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	Shrink-wrap / Pallet-wrap / Banding				
Type of pallet used						
CONTACT PACKAGING MATERIAL						
Material	Polyethen bag	Food Grade	YES	√	NO	
Colour	Clear					
Dimensions	400 x 600	mm				
Weight	~154	g				
Method of closure	Vacuum or folded	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	White					
Weight	550	G				
Dimensions	390x270x280	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

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

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

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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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