

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, Organic, Light Halves
FWT CODE: 0475	
DATE ISSUED:	26.10.2021
REVISION NUMBER:	6

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:	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	Dago 1 of 7
		Page 1 of 7



Code: RC-005

Version: 5

Date: 03.12.15

1	NN	PRODI	JCT DESCRIPT	ION

 $Please\ provide\ a\ brief\ description\ of\ the\ PRODUCT\ including,\ name\ of\ product\ and\ pack\ size.$

Developed, dried, unbleached half walnut kernels with skin of germ of Juglans Regia packed in (2x5kg) 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		Juglans Regia L	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
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?		√	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 2 of 7
		Page 2 Of 7



Code: RC-005

Version: 5

Date: 03.12.15

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-amber

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 dependent on the crop and harvesting conditions of the current year.

7.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	3007.16/718.73	
Fats	65.21	
Of which:	-	
-saturated	6.12	
-monounsaturated	8.93	
-polyunsaturated	47.17	
Carbohydrates	13.71	
Of which:	-	
-sugars	2.61	USDA (modified by Regulation
Fibre	6.7	(EU) No 1169/2011)
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.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Daga 3 of 7
		Page 3 of 7



Code: RC-005 Version: 5

Date: 03.12.15

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

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	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	N	N	N	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	If stored, it is in segregated area
Soya / Soya derivatives	N	N	N	If stored, it is in segregated area
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	In segregated area
Celery	N	N	N	N

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	Dago 4 of 7
		Page 4 of 7



Code: RC-005

Version: 5

Date: 03.12.15

10.00 CHEMICAL ANALYSIS		
Parameter	Specification Limits	
Moisture	<5%	
Free Fatty Acids	1.3%	
Peroxide Value	<3 meqO2/kg	
Aflatoxin	Total <4ppb, B1 <2ppb	
Pesticides	As per EU/UK regulations	
Heavy Metals	As per EU/UK regulations	

11.00 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	<10,000 cfu/g	
Salmonella	Absent in 25g	

12.00 PHYSICAL ANALYSIS Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	None
Extraneous Vegetable Matter	<0.05% by weight
Shell pieces	Max 4 per 10kg
Mouldy, rotten kernels	1% be weight of kernels
Black kernels	<5%
Bags with lost vacuum	<5%
Declaration: Although due care and attention may contain traces of pits/stalks/shell.	has been taken during the processing of this natural product. The product

13.00 COUNT/SIZE			
Size	%		
Half Kernels	80 – 60		
Quarter/Brokens	20 – 40		

14.00 SHELF-LIFE	
SHELF-LIFE FROM DATE OF PRODUCTION: 12 months	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago E of 7
		Page 5 of 7



Code: RC-005

Version: 5

Date: 03.12.15

15.00 METAL DETECTION			
Metal detection	Ferrous (mm)	1.5 & 2.0	
Non –Ferrous (mm)		1.8 & 2.5	
	Stainless Steel (mm)	2.0 & 3.5	

16.00 RECOMMENDED STORAGE CRITERIA			
COOL STORE	6-10°C		
Ambient	Max 20°C		
AWAY FROM DIRECT SUNLIGHT	Yes		

17.00 MATERIALS				1.		. ,	
Recommended pallet stacking for	or the product, howev	er this	may vary depe	nding or	ware	nouse/	naulier
PALLET							
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							
	•						
CONTACT PACKAGING MATERIA	AL						
Material	Polythene bag		Food Grade	YES	1	NO	
Colour	Clear					•	
Dimensions	400x600	400x600		Mm			
Weight	~154g	g					
Method of closure	Vacuum or fol	Vacuum or folded		ape / Stit	ching		
OUTER PACKAGING MATERIAL							
Material	Cardboard	Cardboard					
Colour	White/Brown	White/Brown					
Grade	Food	Food					
Weight	550		G				
Dimensions	390x270x280		Mm				
Method of closure	Tane	Tape / Tape / EEC Tape / Stitching					

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Daga C of 7
		Page 6 of 7



Code: RC-005 Version: 5

Date: 03.12.15

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 carriege 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

TORYAND ON BETTALL OF THEEWORLD THADANG				
NAME: (Technical)	Karen Greenhorn			
POSITION HELD:	Quality Control			
TECHNICAL SIGNATURE	Karen Greenhorn.			
DATE:	26.10.2021			
Name: (Buyer)	Michael Stevens			
Signature:	USE			

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Daga 7 of 7	
		Page 7 of 7	