

# FREEWORLD TRADING LIMITED PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION:	Walnut kernels, Moldovan, Organic, Light Quarters and Brokens.
FWT CODE:	0476
DATE ISSUED:	29 <sup>th</sup> July 2015
REVISION NUMBER:	3

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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 brokens (LQ&B) organic 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
Organic walnut kernels (LQ & B)	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
<ol> <li>Does the product or any of its ingredients contain any genetically modified material – whether viable or not?</li> </ol>		√	
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?		V	

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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 Kj / Kcal	3007.16 / 718.73			
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	USDA (modified by Regulation (EU) No 1169/2011)		
Dietary Fibre (g)	6.7	100 1103/2011)		
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	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)	Υ	Y	Y	Y
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	Ν	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.

11.00 Chemical Analysis			
Parameter	Specification Limits		
Moisture	< 5 %		
Free Fatty Acids	< 1 %		
Peroxide value	< 1 meqO <sub>2</sub> /Kg		
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	

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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 be	een taken during the processing of this natural product. The product may			

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	75			
Brokens	25			

#### 15.00 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.

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 pro-	oduct, 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	Shrink-wrap / Pallet-wrap / Banding	
Type of pallet used		·	
	<u>.</u>		
<b>CONTACT PACKAGING MAT</b>	ERIAL		
Material	Polyethen bag	Food Grade YES √ NO	
Colour	Clear	Clear	
Dimensions	400 x 600	mm	
Weight	~154	g	
Method of closure	Vacuum or fold	ded Tape / EEC Tape / Stitching	
<b>OUTER PACKAGING MATER</b>	IAL		
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 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

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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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