	Product Specification	Code: RC-005
		Version: 5
		Date: 03.12.15

FEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Yellow Split Peas
FWT CODE:	0168
DATE ISSUED:	22/06/2020
REVISION NUMBER:	4

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	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.

Yellow split peas that have been dried, cleaned, graded and sorted.

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Yellow split peas		100%		CGC No2	Canada

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

6.00 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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7.00 ORGANOLEPTIC PROPERTIES

Provide a full description of the organoleptic properties of the PRODUCT.

Appearance: Golden split peas

Flavour and Aroma: Characteristic of yellow peas, free from off flavour or aroma

Texture: Hard

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


8.00 NUTRITIONAL INFORMATION

Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1735.4/411.68	USDA (modified by Regulation (EU) No 1169/2011)
Fats	1.16	
-saturated	0.161	
-monounsaturated	0.242	
-polyunsaturated	0.49	
Carbohydrates	63.74	
-sugars	8	
Fibre	25.5	
Protein	23.82	
Minerals		
Salt (g)	0.03	
Calcium (mg)	37	
Iron (mg)	4.82	
Magnesium (mg)	49	
Phosphorus (mg)	321	
Potassium (mg)	823	

9.00 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.

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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 No
Non-GMO	Yes	Certified Yes

10.00 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)	N	N	N	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	Y	Y	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.

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11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 13%
Pesticides	Comply with EU/UK Legislation
Heavy Metals	Comply with EU/UK Legislation


12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	Not tested
Coliforms	Not tested
Escherichia Coli	Not tested
Yeasts	Not tested
Moulds	Not tested
Salmonella	Not testes

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	Min 99.8% purity
Under 12 RH	Max 5%
Under 11 RH	Max 3%
Bad Edge	Max 20% (any split with more than 25% of its edge mechanically affected)
Other colour	Max 0.5%
Adhering Hulls	Max 0.5%
Damaged/discoloured	Max 0.2%
De-stoning	Max 1 stone/dirt lump per 50kg, not larger than a split pea
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	Per 100g Upper	Per 100g Lower
	N.A	

15.00 SHELF-LIFE
SHELF-LIFE FROM DATE OF PRODUCTION: 24 months

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16.00 METAL DETECTION		
Metal detection	Ferrous (mm)	2.2mm
	Non –Ferrous (mm)	2.2mm
	Stainless Steel (mm)	2.5mm
	Aluminum (mm)	2.2mm

17.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE	6-10C	
Ambient		
AWAY FROM DIRECT SUNLIGHT	Yes	

18.00 MATERIALS						
Recommended pallet stacking for the product, 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 / Pallet-wrap / Banding			
Type of pallet used						
CONTACT PACKAGING MATERIAL						
Material	Polypropylene bags	Food Grade	YES	√	NO	
Colour	White					
Dimensions						
Weight	72		g			
Method of closure	Stitched		Tape / EEC Tape / Stitching			
OUTER PACKAGING MATERIAL						
Material						
Colour						
Grade						
Weight			G			
Dimensions			Mm			
Method of closure			Tape / EEC Tape / Stitching			

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

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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.

FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	QC
TECHNICAL SIGNATURE	<i>Karen Greenhorn.</i>
DATE:	22/06/2020
Name: (Buyer)	Adam Johnston
Signature:	<i>Adam Johnston</i>

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