	<h1>Product Specification</h1>	Code: RC-005
		Version: 5
		Date: 03.12.15

## FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Cashew Nuts, Whole, Various Origin
FWT CODE:	0474
DATE ISSUED:	19.08.2020
REVISION NUMBER:	10

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:	<a href="mailto:quality_control@freeworld-trading.co.uk">quality_control@freeworld-trading.co.uk</a> <a href="mailto:sales@freeworld-trading.co.uk">sales@freeworld-trading.co.uk</a> <a href="mailto:logistics@freeworld-trading.co.uk">logistics@freeworld-trading.co.uk</a>

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

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1.00 PRODUCT DESCRIPTION
Please provide a brief description of the PRODUCT including, name of product and pack size.
Whole cashew nuts packed in 25lb, 50lb cartons or bulk in 750kg or 1300kg.

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Cashew Nuts		100		Whole	Vietnam, India, Brazil, Cambodia, Africa

3.00 PRESERVATIVES AND PROCESSING AIDS		
E. Number	Name	Maximum Limit

If processing aid state which process it aids and how.

4.00 SEASONAL VARIATION
During May/June/July shipments there is a higher percentage risk of infestation of Karpa beetles. If infestation is found we would recommend freezing the product before packaging.

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: Typical of the cashew nut, creamy/ivory/greyish in colour

Flavour and Aroma: Characteristic, free from rancidity, taints, unwholesome flavours and odours

Texture: Firm, free from oily rubbery or soft nuts

**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	2498/596	USDA (modified by Regulation (EU) No 1169/2011)
Fats	43.85	
Of which:	-	
-saturated	7.783	
-monounsaturated	23.797	
-polyunsaturated	7.845	
Carbohydrates	30.19	
Of which:	-	
-sugars	5.91	
-Fibre	3.3	
Protein	18.22	
Minerals		
Salt (g)	0.03	
Calcium (mg)	37	
Iron (mg)	6.68	
Magnesium (mg)	292	
Phosphorus (mg)	593	
Potassium (mg)	660	

## 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.

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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	No	No	No	No
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	Yes	Yes	Yes	In segregated area
Sesame seeds / sesame seed derivatives	No	No	No	In segregated area
Mustard / mustard products	No	No	No	No
Milk / milk derivatives	No	No	No	No
Egg / egg derivatives / albumen	No	No	No	No
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	No	No	No	If stored, it is in segregated area
Soya / Soya derivatives	No	No	No	If stored, it is in segregated area
Lupin / Lupin derivatives	No	No	No	No
Fish/Fish derivatives	No	No	No	No
Crustaceans	No	No	No	No
Molluscs	No	No	No	No
Sulphur Dioxide and sulphites	No	No	No	In segregated area
Celery	No	No	No	No

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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10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	3-5%
Aflatoxin	Total <4ppb, B1< 2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

11.00 MICROBIOLOGY	
Microbes	Typical Levels
TVC	Max 100,000 cfu/g
Enterococci	Max 1,000 cfu/g
Escherichia Coli	<10 cfu/g
Yeast	Max 1,000 cfu/g
Moulds	Max 10,000 cfu/g
Salmonella	Absent in 25gm

12.00 Physical Analysis				
	First Quality	Second Quality Scorched/ Colour Variation	Third Quality Special Scorched/ Colour Variation	Dessert
<b>Serious Damage</b>				
Insect Damage	0.5%	1.0%	1.0%	1.0%
Mould rancidity, decay, adhering matter	0.5%	1.0%	1.0%	1.0%
Foreign matter (shell, mesocarp, stones, dirt, glass, metal, straw, plastic, hair, paper, threads)	0.01%	0.01	0.01%	0.01%
<b>Maximum Serious Damage</b>	1.0%	2.0%	2.0%	2.0%
<b>Defects</b>				
Second Quality scorched/colour variation	5.0%	-	-	-
Third Quality Special scorched/colour variation	1.5%	5.0%	-	-
Lightly Blemished Pieces	1.5%	5.0%	*20% light brown speckled	*20% light brown speckled
Lightly Blemished Wholes	1.5%	5.0%	*40% light brown speckled	*40% light brown speckled
Blemished Wholes	0.5%	2.5%	*60% brown speckled	
Dessert	0.5%	2.5%	7.5%	-
Superficial Damage (scrapes)	1.0%	2.0%	5.0%	-
Adhering Testa	1.5%	1.5%	1.5%	1.5%
<b>Maximum Defect Level</b>	8.0%	11.0%	14.0%	-
<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>				



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### 13.00 Size / Count

Size	Per Kilo	Per Pound	
180 (or SLW)	266-395	140-180	- Whole kernels of a lower size grade shall not exceed 10% by weight. - Broken kernels or pieces shall not exceed 10% by weight.
210 (or SLW)	395-465	180-210	
240	485-530	220-240	
320	660-706	300-320	
450	880-990	400-450	

### 14.00 SHELF-LIFE

**SHELF-LIFE FROM DATE OF PRODUCTION: 12, 18 or 24 months dependant on supplier**

### 15.00 RECOMMENDED STORAGE CRITERIA

<b>COOL STORE</b>	<b>6-10C</b>	
<b>Ambient</b>	<b>Max 20C</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	



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## 16.00 MATERIALS

Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier

PALLET		
No of units per layer	8	Maximum
No of units per pallet	5	Maximum
No of units per pallet		Minimum
Method of pallet security	Shrink Wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used	Wooden	

## CONTACT PACKAGING MATERIAL FOR 50LB CARTONS

Material	Vacuum pack	Food Grade	YES	<input checked="" type="checkbox"/>	NO	
Colour	Silver/transparent					
Dimensions						
Weight	g					
Method of closure	Vacuum seal	Tape / EEC Tape / Stitching				

## OUTER PACKAGING MATERIAL FOR 50LB CARTONS

Material	Cardboard carton					
Colour	Brown/white					
Grade	Food					
Weight	~400	G				
Dimensions	470x360x240	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

## CONTACT PACKING MATERIAL FOR 750KG TOTES

Material	FIBC: PP, Inside-liner: PE/HV/PA/EVOH/PA/HV/PE	Food Grade	YES	<input checked="" type="checkbox"/>	NO	
Colour	FIBC: White, Inside-liner:Blue					
Dimensions	1100mm x 1100mm x 1050m					
Weight	4200	g				
Method of closure	Heat sealed	Tape / EEC Tape / Stitching				

## CONTACT PACKING MATERIAL FOR 1300KG TOTES

Material	FIBC: PP, Inside-liner: PE/HV/PA/EVOH/PA/HV/PE	Food Grade	YES	<input checked="" type="checkbox"/>	NO	
Colour	FIBC: White, Inside-liner:Blue					
Dimensions	1100mm x 1100mm x 1850m					
Weight	8000	g				
Method of closure	Heat sealed	Tape / EEC Tape / Stitching				

## 17.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	Vietnam, India, Brazil					
Is the Product produced and packaged in the suppliers own premises:-	YES					

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**18.00 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:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn.</i>
DATE:	19.08.2020
Name: (Buyer)	Michael Stevens
Signature:	<i>MSE</i>