

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Cashew Nuts, Organic
FWT CODE:	0245
DATE ISSUED/Reviewed	31.03.2022
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:	<u>quality_control@freeworld-trading.co.uk</u> <u>sales@freeworld-trading.co.uk</u> <u>logistics@freeworld-trading.co.uk</u>

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.

Organic Cashew nuts packed in 2x25lbs or 1x50lb carton

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe	% in Final	% Compound Ingredient	Variety/Grade	Country Of
ingreatent	bowl stage	Product	Breakdown	valiety/ drade	Origin
					Indian/Ivory
Cashew nut	100%		Whole/Broken	Coast,	
Cashew hut		10070		Wholey broken	Vietnam,
					Brazil

3.00 PRESERV	ATIVES AND PROCESSING AIDS		
E. Number	Name	Ν	/laximum Limit
	N/A		
If processing a	id 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 packing.

5.00 GENETIC MODIFICATION			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH
	1LJ	NO	INGREDIENT
 Does the product or any of its ingredients contain any genetically modified material – whether viable or not? 		\checkmark	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		\checkmark	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		\checkmark	
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?		\checkmark	

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6.00 ORGANOLEPTIC PROPERTIES

Provide a full description of the organoleptic properties of the PRODUCT.		
Appearance:	White, light yellow, pale ivory, or light ash grey cashew nuts	
Flavour and Aroma:	Typical of blanched cashew nuts with no off taints or odours	
Texture:	Crisp and firm, free from rancid or oily nuts.	

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

7.00 NUTRITIONAL INFORMATION	1	
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2471.8/594.89	
Fats	43.85	
Of which:	-	
-saturated	7.78	
-monounsaturated	23.79	
-polyunsaturated	7.84	
Carbohydrates	30.19	
Of which:	-	
-sugars	5.91	USDA (modified by Regulation
-Fibre	3.3	(EU) No 1169/2011)
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.
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

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		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)	Cashew Nuts	Cashew Nuts	Cashew Nuts	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%			
Free Fatty Acids	1% (in the fat, expressed as oleic acid)			
Peroxide Value	lue 5 meq peroxide/kg fat			
Aflatoxin	Total <4ppb, B1 <2ppb			
Heavy Metals As per EU/UK Legislation				
Pesticides	As per EU/UK Legislation			

11.00 MICROBIOLOGY				
Microbes	Typical Levels			
Escherichia Coli	<10 cfu/g			
Salmonella	Absent in 25gms			

12.00 Physical Analysis Physical attribute					
Serious Damage	3	Specification			
Insect damage		0.5%			
Visible mould/rancidity/decay/ matter	adhering	0.5%			
Foreign matter (shell, mesocarp glass, metal, straw, plastic, hair, pa		0.05%			
Maximum serious damage		1.0%			
Defects					
2 nd quality scorched		Cashew kernels may be yellow, light brown, light ivory, light ash grey or deep ivory			
3 rd quality colour variation	Cashew ke and light te immature, discoloure	1.5%			
4 th quality	Cashew ke quality, ex	0.5%			
Dessert	Cashew k	0.5%			
Superficial damage					
Adhering testa	3%				

contain traces of pits/stalks/shell.

13.00 Count/Size					
Size	Per Lb		Sieve Size	Mm	
W240	220-240		P1 Large Pieces	4.75mm-8.0mm	
W320	300-320				
W450	400-450				
Large Pieces	Visually graded				

14.0	14.00 SHELF-LIFE					
SHE	LF-LIFE FROM DATE OF PRODUCTI	ON: 18/24 months depending on origin supplier				
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15.00 RECOMMENDED STORAGE CRITERIA					
COOL STORE 6-10C					
Ambient	Max 20C				
AWAY FROM DIRECT SUNLIGHT	Yes				

16.00 MATERIALS							
Recommended pallet stacking for	or the product, howeve	er this	may vary depe	nding or	ware	house/	'haulier
PALLET							
No of units per layer		Ma	ximum				
No of units per pallet	44	Ma	ximum				
No of units per pallet		Mir	iimum				
Method of pallet security	Shrink Wrap	Shr	ink-wrap / Palle	et-wrap /	' Bandi	ing	
Type of pallet used	Wood						
CONTACT PACKAGING MATERIA	AL						
Material	Foil Carton		Food Grade	YES		NO	
Colour	Silver						
Dimensions							
Weight			g				
Method of closure	Vacuum sealed	1	Tape / EEC Ta	ape / Stit	ching		
			·				
OUTER PACKAGING MATERIAL							
Material	Cardboard						
Colour	Brown or Whit	Brown or White					
Grade	Food	Food					
Weight	450/500		G				
Dimensions	335x225x470		Mm				
Method of closure	Таре		Tape / EEC Ta	ape / Stit	ching		

17.00 SOURCE AND POINT OF MANUFACTURE					
State the country of Manufacture India, Ivory Coast, Vietnam, 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 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

NAME: (Technical)	Karen Greenhorn	
POSITION HELD:	Quality Control	
TECHNICAL SIGNATURE	Karen Greenhorn.	
DATE:	31.03.2022	
Name: (Buyer)	Michael Stevens	
Signature:	USE	

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