

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Hazel Nuts, Whole Raw
FWT CODE:	0087
DATE ISSUED:	02/02/2021
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:	<pre>quality_control@freeworld-trading.co.uk sales@freeworld-trading.co.uk logistics@freeworld-trading.co.uk</pre>

CONTACT TECHNICAL:	Karen Greenhorn	
POSITION HELD:	Quality Control	
EMAIL ADDRESS	karen@freeworld-trading.co.uk	

Commodity Buyer	Ishan Das	
Email Address	ishan@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

1.00 PRODUCT DESCRIPTION
Please provide a brief description of the PRODUCT including, name of product and pack size.
Raw natural Hazel Nuts packed in 25kg cartons

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Hazel nuts		100%			Turkish

E. Number	Name	Maximum Limit

4.00 SEASONAL VARIATION
Material will be Fair Average Quality of the season

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? 		V	
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	Dago 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: Whole de-shelled hazelnuts, with brown skin on

Flavour and Aroma: Fresh hazel nut taste without stale or foreign odours or tastes

Texture: Firm crisp bite, not soft or rubbery

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	2863.4/692.75	
Fats	60.75	
Of which:	-	
-saturated	4.46	
-monounsaturated	45.65	
-polyunsaturated	7.92	
Carbohydrates	16.70	
Of which:	-	
-sugars	4.34	USDA (modified by Regulation
-Fibre	9.7	(EU) No 1169/2011)
Protein	14.95	
Minerals		
Salt (g)	0	
Calcium (mg)	114	
Iron (mg)	4.70	
Magnesium (mg)	163	
Phosphorus (mg)	290	
Potassium (mg)	680	

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	Dago 2 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 Yes
Halal	Yes	Certified Yes

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)	Hazel Nuts	Hazel Nuts	Hazel Nuts	In segregated area
Sesame seeds / sesame seed derivatives	No	No	No	No
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 No
Soya / Soya derivatives	No	No	No	If stored, it is in segregated area
Lupin / Lupin derivatives	No	No	No	Please advise
Fish/Fish derivatives	No	No	No	Please advise
Crustaceans	No	No	No	No
Molluscs	No	No	No	No
Sulphur Dioxide and sulphites	No	No	No	No
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.

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dago 4 of 7
		Page 4 of 7



may contain traces of pits/stalks/shell.

Pesticides

Heavy Metals

Product Specification

Code: RC-005 Version: 5

Date: 03.12.15

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	Max 6%
Free Fatty Acids	Max 1%
Peroxide Value	Max 5 meq/kg
Aflatoxin	Total <10ppb, B1 <5ppb

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

As per EU/UK Legislation

As per EU/UK Legislation

12.00 PHYSICAL ANALYSIS		
Physical attributes	Specification	
Foreign bodies (hair, glass, metal, hard	Absent	
plastic, live insects, etc)	Absent	
Mouldy, (cut test 100 nuts)	1.5%	
Rotten nuts (cut test 100 nuts)	2.0%	
Rancid, lemony	Max 0.5%	
Mechanical damage (visual inspection)	Max 8%	
Broken Nuts (visual inspection)	Max 2%	
Twins (visual inspection)	Max 2%	
Shrivelled (visual inspection)	Max 4%	
Insect damage	Max 4%	
Unshelled nuts	0	
Shell, shell fragments	50-80 pieces per tonne	
Declaration: Although due care and attention has been taken during the processing of this natural product. The product		

13.00 COUNT/SIZE		
Size	Mm	
11/13	11-13	
13/15	13-15	

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

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



Code: RC-005

Version: 5

Date: 03.12.15

15.00 METAL DETECTION		
Metal detection	Ferrous (mm)	1.2mm
	Non –Ferrous (mm)	1.2mm
	Stainless Steel (mm)	1.5mm

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

17.00 MATERIALS						
Recommended pallet stacking for	or the product, however	r this may vary depe	ending or	ware	nouse/	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 MATERIA	AL					
Material	Poly vac pack	Food Grade	YES		NO	
Colour	Clear					
Dimensions						
Weight		g				
Method of closure	Heat sealed	Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	Brown					
Grade	Food	·				
Weight	200	G	•			
Dimensions		Mm				
Method of closure	Tape	Tape / EEC T	ape / Sti	tching		

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

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



Code: RC-005

Version: 5

Date: 03.12.15

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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

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	Karen Greenhorn.
DATE:	02.02.2021
Name: (Buyer)	Ishan Das
Signature:	

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