

Date: 03.12.15

# FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Hazel Nuts, Raw, Organic
FWT CODE:	0045
DATE ISSUED:	16.05.2022
REVISION NUMBER:	5

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	Ishan Das
Email Address	Ishan@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 Raw Hazelnut Kernels packed in 25kg (2x12.5kg vac pack) cartons or 25kg kraft paper bags

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Organic hazelnuts		100		Corylus avellana L & Corylus maxima Mill Species	Turkey

3.00 PRESERVATIVES AND PROCESSING AIDS		
E. Number Name Maximum Limit		Maximum Limit
	N/A	
If processing aid state which process it aids and how.		

#### 4.00 SEASONAL VARIATION

Insect damage, sour, undeveloped ratios change according to season

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?		$\checkmark$	
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?			

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6.00 ORGANOLEPTIC PROPERTIES		
Provide a full description of the organoleptic properties of the PRODUCT.		
Appearance:	Typical of hazel nuts with brown	
Flavour and Aroma:	Aromatic, without off flavour, possible to get rancid due to fat content if storage conditions are not suitable	
Texture:	Crisp and firm	

## 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	2785/673	
Fats	60.75	
Of which:	-	
-saturated	4.46	
-monounsaturated	45.65	
-polyunsaturated	7.9	
Carbohydrates	16.7	
Of which:	-	
-sugars	4.34	
-polyols		USDA (modified by Regulation
-starch		(EU) No 1169/2011)
Fibre	9.7	
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.	

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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 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	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)	Hazel Nuts	Hazel Nuts	Hazel 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	Max 6%
Water Activity	0.7
Peroxide value	Max 5.0 meq O2/kg
FFA	1.0% max
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

11.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<50,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<10,000 cfu/g
Moulds	<10,000 cfu/g
Salmonella	Absent in 25gms

12.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Mouldy (inner)	1% max by count
Sour, rancid	2% max by count
Machine damages, crushed	10% max by count
Insect damages	5% max by count
Broken and halves	2% max by count
Discoloration	3% max by weight
Rotten	1% max by weight
Twins	5% max by weight
	5% max by weight for 9/11 size
Shrunken, shrivelled	3% max by weight for 11/13 size
Sillulken, sillveneu	2% max by weight for 13/15 size
	1% max by weight for 15+ size
Foreign Material EVM	0.05% max by weight
Shell and skin pieces, unshelled hazelnuts, dust	0.1% max by weight
Almond shaped hazelnut	2% max by count
Declaration: Although due care and attention ha	as been taken during the processing of this natural product. The product
may contain traces of pits/stalks/shell.	

13.00 COUNT/SIZE		
Size	Mm	
	9-11mm	
	11-13mm	
	13-15mm	
	15mm +	

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## 14.00 SHELF-LIFE

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

15.00 METAL DETECTION		
Metal detection	Ferrous (mm)	1.8mm
	Non –Ferrous (mm)	2.3mm
	Stainless Steel (mm)	2.5mm

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

17.00 MATERIALS							
Recommended pallet stacking for	or the product, however	r this	may vary depe	nding oi	n ware	house	/haulier
PALLET							
No of units per layer		Ma	ximum				
No of units per pallet		Ma	ximum				
No of units per pallet		Mir	iimum				
Method of pallet security		Shri	ink-wrap / Palle	et-wrap	/ Band	ing	
Type of pallet used							
CONTACT PACKAGING MATERIA	AL						
Material	Kraft paper bag	or	Food Grade	YES		NO	
	vacuum pack						
Colour	Brown or clear						
Dimensions							
Weight			g				
Method of closure	Stitching or vacu	Stitching or vacuum		Tape / EEC Tape / Stitching			
	seal						
OUTER PACKAGING MATERIAL	1						
Material	Cardboard carto	Cardboard carton – only for vacuum packed product					
Colour	Brown						
Grade	Food		1				
Weight	~500		G				
Dimensions	370x595x220		Mm				
Method of closure	Таре		Tape / EEC Ta	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		

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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

NAME: (Technical)	Karen Greenhorn	
POSITION HELD:	Quality Control	
TECHNICAL SIGNATURE	Karen Greenhorn.	
DATE:	16.05.2022	
Name: (Buyer)	Ishan Das	
Signature:	Chilo Chilo	

### FOR AND ON BEHALF OF FREEWORLD TRADING

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