

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Sliced Roasted Hazelnuts
FWT CODE:	0028
DATE ISSUED:	07.06.22
REVISION NUMBER:	01

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.

Sliced roasted hazelnuts packed in 12.5kg vacuumed bags and cartons.

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Hazelnuts	100	100		Sliced, roasted	Turkey

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	
None	

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? 		\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: Golden yellow-light brown hazelnut slices

Flavour and Aroma: Typical hazelnut taste and smell, free from foreign odours and taste.

Texture: Crispy

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	2778.4/673.2	
Fats	62.4	
Of which:		
-saturated	4.5	
-monounsaturated	46.08	
-polyunsaturated	8.46	
Carbohydrates	8.2	
Of which:		
-sugars	4.89	USDA (modified by Regulation
-Fibre	9.4	(EU) No 1169/2011)
Protein	15	
Minerals		
Salt (g)	0	
Calcium (mg)	123	
Iron (mg)	4.38	
Magnesium (mg)	173	
Phosphorus (mg)	310	
Potassium (mg)	755	

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)	Only hazelnuts	Only hazelnuts	Only hazelnuts	In segregated area
Sesame seeds / sesame seed derivatives	No	No	No	In segregated area
Mustard / mustard products	No	No	No	
Milk / milk derivatives	No	No	No	
Egg / egg derivatives / albumen	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	
Fish/Fish derivatives	No	No	No	
Crustaceans	No	No	No	
Molluscs	No	No	No	
Sulphur Dioxide and sulphites	No	No	No	In segregated area
Celery	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	5% maximum			
Aflatoxin	As Per EU/UK Legislation			
Pesticides	As Per EU/UK Legislation			
Heavy Metals	As Per EU/UK Legislation			
FFA	< 1%			
PV	< 1 mEq O2/kg			

11.00 MICROBIOLOGY				
Microbes	Typical Levels			
Total Viable Count	< 5000 cfu/g			
Escherichia Coli	< 10 cfu/g			
Yeasts	< 100 cfu/g			
Moulds	< 100 cfu/g			
Salmonella	Not detected in 25g			
Enterobacteriaceae	< 10 cfu/g			

12.00 PHYSICAL ANALYSIS				
Physical attributes Specification				
Foreign bodies (hair, glass, metal, hard	None			
plastic, live insects, etc)	None			
Extraneous Vegetable Matter	< 0.005%			
Rotten, Moulded, Rancid	< 2%			
Shrivelled – Tumorous < 4%				
Skin parts – Dust < 0.5%				
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.

13.00 COUNT/SIZE		
Sieve Size		
Under 4mm	10%	
Thickness 1-1.5mm	90%	

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

15.00 METAL DETECTION

13:00 METAL DETECTION					
Metal detection	Ferrous (mm)	1.75			
	Non –Ferrous (mm)	2.0			
	Stainless Steel (mm)	2.5			

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16.00 RECOMMENDED STORAGE CRITERIA					
All our products are designed for ambient storage, however we choose to keep our products between 6-10°C to preserve maximum freshness and prevent infestation.					
COOL STORE 10-15°C					
Ambient <15°C RH: <65%					
AWAY FROM DIRECT SUNLIGHT Yes					

17.00 MATERIALS	ar the product howeve	r thic	mayyarydana	nding or		houso	boulier
Recommended pallet stacking for	or the product, howeve	r this	may vary deper	naing or	i ware	nouse/	naulier
PALLET							
No of units per layer		Ma	ximum				
No of units per pallet		Ma	ximum				
No of units per pallet		Mir	nimum				
Method of pallet security		Shr	ink-wrap / Palle	et-wrap /	/ Band	ing	
Type of pallet used							
CONTACT PACKAGING MATERIA	AL .						
Material	Polythene Liner		Food Grade	YES		NO	
Colour	Blue or Transpa	rent					
Dimensions	500×700	500×700					
Weight	110±10%		g				
Method of closure	Lamination	Lamination		Tape / EEC Tape / Stitching			
			•				
OUTER PACKAGING MATERIAL							
Material	Cardboard Cart	on					
Colour	White	White					
Grade							
Weight	650±10%		G				
Dimensions	285×455×205		Mm				
Method of closure	Таре		Tape / EEC Ta	ane / Stit	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)	Marcela Graziano	
POSITION HELD:	Quality Control	
TECHNICAL SIGNATURE	Marcela Graziano	
DATE:	20 th June 2022	
Name: (Buyer)	Ishan Das	
Signature:	Jehan Das	

FOR AND ON BEHALF OF FREEWORLD TRADING

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