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

## FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Pecan Nut Junior Mammoth Halves
FWT CODE:	0330
DATE ISSUED:	03.12.2021
REVISION NUMBER:	7

SUPPLIER NAME:	Freeworld Trading Limited
SUPPLIER ADDRESS:	21 Annandale Street Edinburgh EH7 4AW
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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.

Shelled pecans (*Carya Illinoensis*) halves packaged in 30 lb cartons

## 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Pecan Nuts		100%		<i>Carya Illinoensis</i>	USA/Mexico

## 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

Upon receipt, pecans are kept frozen until ready for processing.

## 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: Characteristic golden and amber

Flavour and Aroma: No musky or rancid odours

Texture: Firm and crisp


**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	3194/762	USDA (modified by Regulation (EU) No 1169/2011)
Fats	71.97	
-saturated	6.180	
-monounsaturated	40.801	
-polyunsaturated	21.614	
Carbohydrates	13.86	
-sugars	3.97	
Fibre	9.6	
Protein	9.17	
Minerals		
Salt (g)	0	
Calcium (mg)	70	
Iron (mg)	2.53	
Magnesium (mg)	121	
Phosphorus (mg)	277	
Potassium (mg)	410	

## 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 precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.

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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 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	N	N	N	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)	Pecan nuts	Pecan nuts	Pecan Nuts	In segregated area
Sesame seeds / sesame seed derivatives	N	N	N	In segregated area
Mustard / mustard products	N	N	N	N
Milk / milk derivatives	N	Y (nut butter – specific supplier)	N	N
Egg / egg derivatives / albumen	N	N	N	N
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	N	N	N	If stored, it is in segregated area
Soya / Soya derivatives	N	N	N	If stored, it is in segregated area
Lupin / Lupin derivatives	N	N	N	N
Fish/Fish derivatives	N	N	N	N
Crustaceans	N	N	N	N
Molluscs	N	N	N	
Sulphur Dioxide and sulphites	N	N	N	In segregated area
Celery	N	N	N	N

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 4.5%
Water Activity	0.70
Free Fatty Acids	Max 0.4%
Peroxide Value	Max 5 meq/kg
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

## 11.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	Absent in 50g
Yeasts	<500 cfu/g
Moulds	<500 cfu/g
Salmonella	Absent in 750g

## 12.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Piece/particle/dust variance	15%
Non vegetable matter (any matter > 2 mm)	Absent
Infestation	Absent
Shell (hard shell)	1 hard shells per 100lbs
<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>	


## 13.00 COUNT/SIZE

Size	Count per lb
Mammoth	250 or less
Junior Mammoth Halves	251-300 ct/lb
Jumbo	301-350
Extra Large	351-450
Large	451-550
Medium	551-650
Topper	651 or more

## 14.00 SHELF-LIFE

### SHELF-LIFE FROM DATE OF PRODUCTION:

Temperature storage: <0°C Shelf life 18 months  
 Temperature storage: 0-8°C Shelf life 12 months  
 Temperature storage: 9-21°C Shelf life 6 months

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15.00 METAL DETECTION		
Metal detection	Ferrous (mm)	1.5mm / 2.0mm
	Non –Ferrous (mm)	1.8mm / 2.5mm
	Stainless Steel (mm)	2.4mm / 3.0mm

16.00 RECOMMENDED STORAGE CRITERIA		
<b>COOL STORE</b>	<b>6-10C</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

17.00 MATERIALS		
Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier		
<b>PALLET</b>		
No of units per layer	10	Maximum
No of units per pallet	50	Maximum
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

CONTACT PACKAGING MATERIAL					
Material	Vacuum sealed bag or Heat Sealed bags	Food Grade	<b>YES</b>	√	<b>NO</b>
Colour	Blue				
Dimensions	71 x 71				
Weight	~100	g			
Method of closure	Heat sealed	Tape / EEC Tape / Stitching			

OUTER PACKAGING MATERIAL		
Material	Cardboard carton	
Colour	Brown or white	
Grade	Food	
Weight	~750	G
Dimensions	39.67 x 29.51 x 27.61	Mm
Method of closure	Tape	Tape / EEC Tape / Stitching

18.00 SOURCE AND POINT OF MANUFACTURE		
State the country of Manufacture	USA/Mexico	
Is the Product produced and packaged in the suppliers own premises:-	Yes	

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<b>19.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER &amp; TRADING TERMS OF FREEWORLD TRADING.</b>
<p>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.</p> <p>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.</p> <p><b>Freeworld Trading Limited</b></p> <ol style="list-style-type: none"> <li>1) No claims entertained after 7 days from delivery.</li> <li>2) Any overdue amounts are liable to interest charged at 3% over base rate per month.</li> <li>3) Title and goods remain with Freeworld Trading Ltd. until the purchase price is paid in full'</li> <li>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.</li> <li>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</li> </ol>

FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	<i>Karen Greenhorn.</i>
DATE:	03.12..2021
Name: (Buyer)	Ishan Das
Signature:	