

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

This specification remain the intellectual property of Freeworld Trading and may not be copied or used elsewhere without our written permission.

PRODUCT DESCRIPTION:	Raisins, Chilean Flame
FWT CODE:	0286
DATE ISSUED:	07.12.2022
REVISION NUMBER:	8

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

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dage 1 of 7
		Page 1 of 7



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.

Chilean Flame Raisins packed into 10kg cartons

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Raisins		99.3-99.5		Flames	Chile
Sunflower Oil		0.5-0.7		Sunflower (borges)/Akosu n	Spain/Sweden

3.00 PRESERVATIVES AND PROCESSING AIDS			
E. Number	Name	Maximum Limit	
	N/A		
If processing a	id state which process it aids and how	<i>I</i> .	

4.00 SEASONAL VARIATION

Flame raisins are prone to sugaring towards the end of the season this is naturally occurring from loss of moisture. This is a natural reaction and not a cause for rejection.

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?			

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Dage 2 of 7
		Page 2 of 7



Version: 5

Date: 03.12.15

6.00 ORGANOLEPTIC PROPERTIES		
Provide a full description of the organoleptic properties of the PRODUCT.		
Appearance:	Well-developed berries characteristic uniform shape. Dark brown to black in colour, slightly shinning with oil treatment. Fruits shall be free flowing, not sticky and clump free.	
Flavour and Aroma:	Characteristic fruity and sweet raisin flavour without being sour, fermented, bitter or foreign flavour and odours	
Texture:	Firm mouth feel with soft chewy centre.	

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	1105/260.58	
Fats	0.46	
-saturated	0.058	
-monounsaturated	0.051	
-polyunsaturated	0.037	
Carbohydrates	79.18	
-sugars	59.19	
Fibre	3.7	USDA release 28 (modified by
Protein	3.07	Regulation (EU) No 1169/2011)
Minerals		
Salt (g)	0.02	
Calcium (mg)	50	
Iron (mg)	1.88	
Magnesium (mg)	32	
Phosphorus (mg)	101	
Potassium (mg)	749	

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.	

Prepared by: Shelby Bodily	pared by: Shelby Bodily Approved by: Marcela Graziano	
		Page 3 of 7



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

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 – dependant on supplier	

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)	No	No	No	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	Y (varies by supplier)	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.

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



Version: 5

Date: 03.12.15

10.00 CHEMICAL ANALYSIS			
Parameter	Specification Limits		
Moisture	Max 18%		
Ochratoxin A	<8ppb, tested every batch		
Aflatoxin	Total <4ppb, <ppb annually<="" td="" tested=""></ppb>		
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
Escherichia Coli	<10
Yeasts	<3,000
Moulds	<3,000
Salmonella	Absent in 25gm

12.00 Physical Analysis			
Physical attributes	Specification		
Pieces of stem	1 per 96 oz (6lb/2.72kg = 3.6 per carton)		
Capstems > 3 mm	15 per lb (454g)		
Sugared Berries	Max 10 %		
Development in 100 gr			
- well matured	\geq 70 %		
- reasonably well matured	\geq 30 %		
- underdeveloped / sub standard	< 2 %		
Damage or Defects			
- damaged	3 %		
- mould	3 %		
- foreign materials, glass / plastic	0		
- insect damage	0		
Impurities	5 per 1000kg		
Stones	1 per ton		
Declaration: Although due care and attention has be contain traces of pits/stalks/shell.	en taken during the processing of this natural product. The product may		

 Size
 Size in mm
 Count per 100g
 Size Variation

 Jumbo
 > 12
 80-130
 10 %

 Medium
 9 – 12
 130-200
 10 %

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

15.00 METAL DETECTION

Metal detection	Ferrous (mm)	2.0-3.0
	Non –Ferrous (mm)	2.5-3.0
	Stainless Steel (mm)	3.0-5.0

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



Version: 5

Date: 03.12.15

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	this may vary depe	nding or	n ware	house/	'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 / Palle	et-wrap	/ Band	ing	
Type of pallet used						
CONTACT PACKAGING MATERIA	AL					
Material	Polythene liner	Food Grade	YES		NO	
Colour	Blue					
Dimensions	640x500	640x500 Mm				
Weight	10	10 Gr				
Method of closure	Folded over	Folded over Tape / EEC Tape / Stitching				
OUTER PACKAGING MATERIAL						
Material	Cardboard					
Colour	Brown white	Brown white				
Grade	Food	Food				
Weight	450/500	450/500 G				
Dimensions	390x270x150	Mm				
Method of closure	Wax closed at	Tape / EEC Ta	ape / Sti	tching		
	bottom. Tape on					
	top					

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

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



Product Specification

Code: RC-005

Version: 5

Date: 03.12.15

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:	7.12.2022	
Name: (Buyer)	Ishan Das	
Signature:	Chilo	

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