

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Walnuts, Broken (pieces), Indian. Pasteurised
FWT CODE:	0560
DATE ISSUED:	08.04.2021
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	Michael Stevens
Email Address	michael@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.

Light & Light Amber Indian walnuts broken (pieces) packed in 2x5kg vacuum packs.

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Walnuts		100		Broken (pieces)/Nibbed	Indian

3.00 STABILITY CONTROL FOR RAW INGREDIENTS									
Ingredient	'State' eg. Liquid / powder / paste	Max life - days	Storage temp. °C	Washing process. Detail chemical used, concentration and contact time	Aw	рН	% moisture	Heat process time & CORE temperature	Status of manufacturin g areas e.g GMP, High Care, High Risk
Details for each individual component of raw material									
Walnuts	Solid	365	5C	N/A	N/A	N/A	5%	122C for 5 mins	GMP

4.00 PRESERVATIVES AND PROCESSING AIDS				
E. Number Name Maximum Limit				
n/a				
If processing aid state which process it aids and how.				

5.00 SEASONAL VARIATION

See paragraph 11.00 Chemical Analysis

6.00 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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7.00 ORGANOLEPTIC PROPERTIES

Provide a full description of the organoleptic properties of the PRODUCT.

Appearance: Light Brokens: Light creamy or Golden Kernels.

Note: Colour gets a little dull or dim for shipments during shipments April-August

because of the following factors:

a) age of kernels is over 7 months

b) after march, summer sets in India with the temperature ranging between 35C-

45C

Light Amber Brokens: Lightly Amber or Tanned kernels

Flavour and Aroma: Fresh flavour, typical of walnut kernels.

Fresh, non-rancid odour typical of Indian walnut kernels. Free from any irrelevant taste or

odours

Texture: Crunchy, typical of fully formed walnut kernels, non-oily

Organoleptic properties are obviously dependent on the crop and harvesting conditions of the current year.

8.00 NUTRITIONAL INFORMATION			
Parameter	Value (per 100grams)	Source	
Energy Kj / kcal	2878/688		
Fats	68.5		
Of which:	-		
-saturated	5.6		
-monounsaturated	12.4		
-polyunsaturated	47.5		
Carbohydrates	3.3		
Of which:	-		
-sugars	2.6	McCanaa & Widdaysaa	
Fibre	3.5	McCance & Widdowson	
Protein	14.7		
Minerals			
Salt (g)	0.01		
Calcium (mg)	94		
Iron (mg)	2.9		
Magnesium (mg)	3.4		
Phosphorus (mg)	380		
Potassium (mg)	450	7	

9.00 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

10.00 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)	Walnuts	Walnuts	Walnuts	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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11.00 Chemical Analysis				
Parameter	Specification Li	Specification Limits		
	Norms shipment October-March	Tolerance shipment October- march	Norms shipments April-august	Tolerance shipment April-August
Moisture	<4.5%	5%	<4.5%	5%
Free Fatty Acids				
Light & Light Amber brokens	<0.7%	<1%	<1.5%	<2%
Peroxide value (pv) meq/kg				
Light & Light Amber	<2	<3	<3	4
Light broken				
Aflatoxin	Total 4ppb, B1 2	Total 4ppb, B1 2ppb, tested every batch		
Pesticides & Heavy Metals	As per EU/UK le	As per EU/UK legislation tested once per crop		

12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<50,000 cfu/g
Coliforms	<1,000 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<5,000 cfu/g
Moulds	<10, 000 cfu/g
Salmonella	Absent in 25gms

Dharain at attaileast a	Broken	Broken
Physical attributes	Norms	Tolerance
Purity	100%	99.99%
Shell Pieces per 100kg	5	10
Septa (shells and centre walls attached to kernels-membrane) per 100kg	5	40
Stones per 1000kg	Absent	1 per 1000kg
Glass/metal/wood	Absent	Absent
Darker kernels by weight	4%	7%
Defects	Broken	Broken
Defects	Norms	Tolerance
Walnut kernels with black spots (sun burnt)	<0.10%	0.25%
Walnut kernels with moth webs/eaten by insects	Absent	<0.10%
Shrivel fragments	<0.10%	0.25%
Serious defects/visible moulds	<0.10%	0.25%
Infestation	Absent	Absent
Total of above defective walnut kernels	<0.25%	<0.50%

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.

14.0 Size			
Light & Light Amber Broken	7- 15mm	Broken kernels that shall not pass through sieve of 7 mm. Average size 7 mm – 15 mm. Laser sorted, graded and hand sorted and graded on 7 mm round sieve prior to packing.	Pieces below 7 mm: Norm <1% Tolerance <2%
Light & Light Amber Nibbed	<7mm		

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15.00 SHELF-LIFE	
SHELF-LIFE FROM DATE OF PRODUCTION: 18 months	

16.00 METAL DETECTION			
Metal detection Ferrous (mm) 1.5mm			
Non –Ferrous (mm)		2.0mm	
Stainless Steel (mm) 2.5mm			

17.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE	5C	RH 65%
Ambient		
AWAY FROM DIRECT SUNLIGHT	Yes	

18.00 MATERIALS						
product; however	this r	nay vary depen	iding on	warel	house/	'haulier
5	Maximum					
50	Maximum					
	Minimum					
Shrink wrap	Shrink-wrap / Pallet-wrap / Banding					
Wooden pallet	ooden pallet					
Vacuum bags			YES		NO	
Silver/white						
Aluminium Metalized Polyester Poly Film						
Length 650mm x width 335 mm for broken						
60 grams per vacuum bag containing 5kg broken						
	ed Tolerance for bags that have lost vacuum : <4%					
vacuum pack						
1						
Cardboard						
Brown or White						
Food						
560 grams for 10 kg cartons of brokens						
Broken 450 mm x 227 mm x 210 mm						
Таре	Tape / EEC Tape / Stitching					
	5 50 Shrink wrap Wooden pallet Vacuum bags Silver/white Aluminium Meta Length 650mm x 60 grams per vac Nitrogen flushed vacuum pack Cardboard Brown or White Food 560 grams for 10 Broken 450 mm	5 Max 50 Max 50 Max Shrink wrap Shrin Wooden pallet Vacuum bags Silver/white Aluminium Metalized Length 650mm x width 60 grams per vacuum Nitrogen flushed vacuum pack Cardboard Brown or White Food 560 grams for 10 kg ca Broken 450 mm x 227	5 Maximum 50 Maximum Minimum Shrink wrap Shrink-wrap / Pallet Wooden pallet Vacuum bags Silver/white Aluminium Metalized Polyester Poly Length 650mm x width 335 mm for b 60 grams per vacuum bag containing Nitrogen flushed vacuum pack Cardboard Brown or White Food 560 grams for 10 kg cartons of broke Broken 450 mm x 227 mm x 210 mm	5 Maximum 50 Maximum Minimum Shrink wrap Shrink-wrap / Pallet-wrap / Wooden pallet Vacuum bags YES Silver/white Aluminium Metalized Polyester Poly Film Length 650mm x width 335 mm for broken 60 grams per vacuum bag containing 5kg broken Nitrogen flushed vacuum pack Cardboard Brown or White Food 560 grams for 10 kg cartons of brokens Broken 450 mm x 227 mm x 210 mm	5 Maximum 50 Maximum Minimum Shrink wrap Shrink-wrap / Pallet-wrap / Bandi Wooden pallet Vacuum bags YES √ Silver/white Aluminium Metalized Polyester Poly Film Length 650mm x width 335 mm for broken 60 grams per vacuum bag containing 5kg broken Nitrogen flushed vacuum pack Tolerance for bags that havacuum pack Cardboard Brown or White Food 560 grams for 10 kg cartons of brokens Broken 450 mm x 227 mm x 210 mm	Shrink wrap Shrink-wrap / Pallet-wrap / Banding Wooden pallet Vacuum bags YES √ NO Silver/white Aluminium Metalized Polyester Poly Film Length 650mm x width 335 mm for broken 60 grams per vacuum bag containing 5kg broken Nitrogen flushed vacuum pack Tolerance for bags that have lost vacuum pack Cardboard Brown or White Food 560 grams for 10 kg cartons of brokens Broken 450 mm x 227 mm x 210 mm

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

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20.00 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:	08.04.2021			
Name: (Buyer)	Michael Stevens			
Signature:	Motor			

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