

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Walnuts, Moldova All Sizes
FWT CODE:	0596
DATE ISSUED:	08.04.2021
REVISION NUMBER:	3

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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Please provide a brief description of the PRODUCT including, name of product and pack size.

Developed, dried, unbleached walnut kernels packed in 10kg (2 x 5kg) cartons

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Walnuts		100		Juglans Regia L.	Moldova

E. Number	Name	Maximum Limit
	N/A	

4.00 SEASONAL VARIATION		
N/A		

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?		V	
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?		V	

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Walnut Kernels, golden to yellow brown in colour. Typical of the grade either halves or

broken pieces

Flavour and Aroma: True to type, fresh, nutty, without off odour and flavour, not rancid, not bitter

Texture: Firm with tight bite.

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	2958.4/716.05	
Fats	65.21	
Of which:	-	
-saturated	6.13	
-monounsaturated	8.93	
-polyunsaturated	47.17	
Carbohydrates	13.71	
Of which:	-	
-sugars	2.61	USDA (modified by Regulation
Fibre	6.7	(EU) No 1169/2011)
Protein	15.22	
Minerals		
Salt (g)	0.005	
Calcium (mg)	98	
Iron (mg)	2.91	
Magnesium (mg)	158	
Phosphorus (mg)	346	
Potassium (mg)	441	

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 No
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)	Walnuts	Walnuts	Walnuts	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	N	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	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	<5%	
Free Fatty Acid	<1%	
Peroxide Value	<0.5 meqO2/kg	
Aflatoxin	Total <4ppb, B2 <2ppb	
Pesticides	As per EU/UK Legislation	
Heavy Metals	As per EU/UK Legislation	

11.00 MICROBIOLOGY		
Microbes	Typical Levels	
Total Viable Count	<100,000 cfu/g	
Coliforms	<1,000 cfu/g	
Escherichia Coli	<10 cfu/g	
Yeasts	<1,000 cfu/g	
Moulds	<10,000 cfu/g	
Salmonella	Absent in 125g	

12.00 PHYSICAL ANALYSIS		
Physical attributes	Specification	
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	None	
Extraneous Vegetable Matter	<0.05% by weight of kernel	
Shell pieces	0.1% by weight of kernels	
Mouldy, Rotten Kernels	1% by weight of kernels	
Black Kernels	<5%	
Bags with lost vacuum	<5%	
Declaration: Although due care and attention has been taken during the processing of this natural product. The product		

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	
SIZE	%
Halves Kernels	80%* Half Kernels, 20%* Broken/Quarters - *tolerance +/_ 5%
Quarters/Broken	70%* Quarters 30%* Broken - * tolerance +/_ 3%

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

15.00 METAL DETECTION			
Metal detection	Ferrous (mm)	3.5mm	
	Non –Ferrous (mm)	4.0mm	
	Stainless Steel (mm)	4.0mm	

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16.00 RECOMMENDED STORAGE CRITERIA			
COOL STORE	0-10 °C		
Ambient			
AWAY FROM DIRECT SUNLIGHT	Yes		

17.00 MATERIALS							
Recommended pallet stacking for	or the product, howev	er this	may vary depe	nding or	n ware	house	/haulier
PALLET							
No of units per layer	8	Maximum					
No of units per pallet	64	Maximum					
No of units per pallet		Minimum					
Method of pallet security	banding	Shrink-wrap / Pallet-wrap / Banding					
Type of pallet used	Shrink-wrap	Shrink-wrap					
CONTACT PACKAGING MATERIA	AL			_			
Material	Polythene bag	5	Food Grade	YES		NO	
Colour	Clear						
Dimensions	400x600	400x600 Mm					
Weight	~150	g					
Method of closure	Vacuum or fol	Vacuum or folded		Tape / EEC Tape / Stitching			
OUTER PACKAGING MATERIAL							
Material	Cardboard	Cardboard					
Colour	White	White					
Grade	Food						
Weight	550		G				
Dimensions	390x270x280		Mm				
Method of closure	Tape		Tape / EEC Ta	ape / Sti	tching		

18.00 SOURCE AND POINT OF MANUFACTURE			
State the country of Manufacture	Moldova		
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

FOR AND ON BEHALF OF FREEWORLD TRADING

TOTAL OF THE WORLD THE BING			
NAME: (Technical)	Karen Greenhorn		
POSITION HELD:	Quality Control		
TECHNICAL SIGNATURE	Karen Greenhorn.		
DATE:	08.04.2021		
Name: (Buyer)	Michael Stevens		
Signature:	USE		

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