	<h2>Product Specification</h2>	Code: RC-005
		Version: 5
		Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Walnut Kernels, USA Light Halves and Pieces
FWT CODE:	0538
DATE ISSUED:	08.04.2021
REVISION NUMBER:	5

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:	quality_control@freeworld-trading.co.uk sales@freeworld-trading.co.uk logistics@freeworld-trading.co.uk

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.

Halves of light walnuts kernels packed in 22 or 25lb.

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Walnut Kernels		100		Jungla Regias	USA

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

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?		√	
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?		√	

6.00 ORGANOLEPTIC PROPERTIES

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


Appearance: Light golden brown walnut halves and pieces

Flavour and Aroma: Typical of walnuts with no off taints or odours

Texture: Firm and crisp, not pliable or leathery


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

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7.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	2958.4/716.05	USDA (modified by Regulation (EU) No 1169/2011)
Fats	65.21	
-saturated	6.13	
-monounsaturated	8.93	
-polyunsaturated	47.17	
Carbohydrates	13.71	
-sugars	2.61	
Fibre	6.7	
Protein	15.23	
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.
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 – depending on the supplier
Halal	Yes	Certified – depending on the supplier

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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.

10.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	<6%
FFA	<1.5%
Peroxide Value	< 5meq O2 /kg
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK Legislation

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11.00 MICROBIOLOGY

Microbes	Typical Levels
TVC	<50,000 cfu/g
Coliforms	<1,000 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<10,000 cfu/g
Moulds	<25,000 cfu/g
Salmonella	Absent in 25g
Listeria	Absent in 25g

12.00 Physical Analysis

Physical attributes	Specification
Total Defects	< 5%
Serious Damaged: Shrivelling Mold Discolouration	< 2% (included in 5% total damage)
Very Serious damaged Shrivelling >50%kernel affected Mould: visible in more than ¼ of the surface of the kernel. Insect Injury Rancidity Shell or any Foreign material	< 1% (included in 2% serious damage)
Shell and Foreign material	0.05 % (included in 1% very serious damage)
Pieces smaller than ¾ halves	< 5%
Pieces smaller than 6.35mm	< 1% (included in the 5% smaller than ¾)
Kernels darker than light	< 15%
Kernels darker than light amber	< 2% (included in 15% darker than light)
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	Pieces
80%	80% Halves (of which 15% can be pieces equal to ¾ of a half)	20% Pieces
60%	60% Halves (of which 15% can be pieces equal to ¾ of a half)	40% Pieces
40%	40% Halves (of which 15% can be pieces equal to ¾ of a half)	60% Pieces
20%	20% Halves (of which 15% can be pieces equal to ¾ of a half)	80% Pieces

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

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

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

17.00 MATERIALS		
Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier		
PALLET		
No of units per layer	5	Maximum
No of units per pallet	50	Maximum
No of units per pallet		Minimum
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

CONTACT PACKAGING MATERIAL					
Material	Transparent vacuum pack	Food Grade	YES	√	NO
Colour	Transparent or Blue				
Dimensions					
Weight					g
Method of closure	Vacuum seal	Tape / EEC Tape / Stitching			

OUTER PACKAGING MATERIAL		
Material	Card board carton	
Colour	White or brown	
Grade	Food	
Weight		G
Dimensions		Mm
Method of closure	Tape	Tape / EEC Tape / Stitching

18.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	USA
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 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.
- 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	<i>Karen Greenhorn.</i>
DATE:	08.04.2021
Name: (Buyer)	Michael Stevens
Signature:	<i>MStevens</i>