

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Ginger in syrup
FWT CODE:	0461
DATE ISSUED/Reviewed:	03.01.2023
REVISION NUMBER:	9

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	Alex Poole	
Email Address	alex@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.

Ginger in syrup packed in 20kg cartons

2.00 Ingredients: Ginger 60%, Cane sugar 30%, Water 10%

Note: the % ginger in is calculated on the in-going weight of ingredients and does not take into account any

moisture loss.

Product Composition: Solid ginger 80%, Liquid cane Syrup: 20%

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 ea	Details for each individual component of raw material								
Ginger	Solid	3 years	10-35C	Citric acid as preservative	n/ a	3.5- 3.8	n/a	90 mins at 100C	GMP
Cane sugar	Powder	2 years	Ambien t	n/a	n/ a	n/a	n/a	n/a	GMP

4.00 PRESERVATIVES AND PROCESSING AIDS			
E. Number	Name	Maximum Limit	
E223	sodium metabisulphite	<10 mg/kg	
E330	Citric acid	<1 mg/kg	
	Salt (Nacl)	<14%	

If processing aid state which process it aids and how.

Sodium Metabisulphite and salt are added to brine for preserving raw ginger before sugar processing. They will be washed out before the sugar processing starts. Citric acid is used when the brix of the ginger is low. It will be deliquesce by sugar syrup

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Due to seasonal variation the colour could vary between light golden yellow to dark honey.

6.00 GENETIC MODIFICATION				
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH INGREDIENT	
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?		√		

7.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Colour will range from light golden yellow to dark honey colour

Flavour and Aroma: Characteristic, sweet spicy flavour, free from off taints or odours

Texture: Soft and sticky.

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

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8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1298/311	
Fats	0	
Of which:	-	
-saturated	0	
-monounsaturated	0	
-polyunsaturated	0	
Carbohydrates	75	
Of which:	-	
-sugars	68	
-polyols		USDA (modified by Regulation
-starch		(EU) No 1169/2011)
Fibre	1.5	
Protein	<0.2	
Minerals		
Salt (g)	0.04	
Calcium (mg)		
Iron (mg)		
Magnesium (mg)		
Phosphorus (mg)		
Potassium (mg)		

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.
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 No

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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)	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	Yes <10ppm	Yes	Yes	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 Limits
Moisture	Max 26%
Brix	68-72°
Water Activity	<0.75
p.H	3.9-4.3
Sulphur Dioxide	<10ppm
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<1000 cfu/g
Moulds	<1000 cfu/g
Salmonella	Absent in 25gms

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.			
Extraneous Vegetable Matter	Absent		
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent		
Physical attributes	Specification		
13.00 PHYSICAL ANALYSIS			

14.00 COUNT/SIZE			
Size	Mm		
Dices	1-5mm		
Shavings standard	6-30mm		
Shavings small	6-20mm		

15.00 SHELF-LIFE
SHELF-LIFE FROM DATE OF PRODUCTION: 24 months

16.00 METAL DETECTION		
Metal detection Ferrous (mm) 2.5mm		
	Non –Ferrous (mm)	4.0mm
	Stainless Steel (mm)	3.0mm

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17.00 RECOMMENDED STORAGE CRITERIA		
COOL STORE	6-10C	
Ambient	Max 20C	
AWAY FROM DIRECT SUNLIGHT	Yes	

18.00 MATERIALS							
Recommended pallet stacking for	or the product, howev	er this may v	ary depe	ending or	n ware	house,	/haulier
PALLET							
No of units per layer	9	Maximum					
No of units per pallet	45	Maximum					
No of units per pallet	36	Minimum					
Method of pallet security	Shrink wrap	Shrink-wrap / Pallet-wrap / Banding					
Type of pallet used	wooden	wooden					
CONTACT PACKAGING MATERIA						1	
Material	Polythene line	r Food	Grade	YES	1	NO	
Colour	Blue						
Dimensions	300x400						
Weight	50	g					
Method of closure	Heat sealed	Tape / EEC Tape / Stitching					
OUTER PACKAGING MATERIAL							
Material	Cardboard						
Colour	Brown						
Grade	Food	Food					
Weight	800	G					
Dimensions	390x320x245	Mm	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching					

19.00 SOURCE AND POINT OF MANUFACTURE				
State the country of Manufacture	China			
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:	04.01.2023			
Name: (Buyer)	Alex Poole			
Signature:	Ole II.			

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