

Code: RC-005

Version: 5

Date: 03.12.15

FREEWORLD TRADING LIMITED

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PRODUCT DESCRIPTION:	Apricots, Whole Sulphured
FWT CODE:	0021
DATE ISSUED:	31.01.2023
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	Alex Poole
Email Address	alex@freeworld-trading.co.uk

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1	N	PROF	HICT	DESCR	IPTION

 $\label{problem} \mbox{Please provide a brief description of the PRODUCT including, name of product and pack size.}$

Turkish dried apricots packed in 12.5kg

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Apricots		100		Malatya	Turkey
Sulphur Dioxide		Max 2000ppm			Turkey

3.00 PRESERVATIVES AND PROCESSING AIDS				
E. Number	Name	Maximum Limit		
E220	Sulphur Dioxide	Max 2000ppm		
If processing a	id state which process it aids and how.			

4.00 SEASONAL VARIATION

The level of defects and damages may vary due to crop conditions such as speckles, hail damage and sun burn.

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?		√	

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6.00 ORGANOLEPTIC PROPERTIES

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

Appearance: Light to dark orange coloured dried apricots, reasonably uniform in shape

Flavour and Aroma: Typical sweet flavour, free from off flavours, fermentation and taints

Texture: Soft and chewy but firm texture, not tough leathery or sticky.

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	1199/283	
Fats	0.5	
Of which:	-	
-saturated	0	
-monounsaturated	0.1	
-polyunsaturated	0.1	
Carbohydrates	62.6	
Of which:	-	
-sugars	53.4	USDA (modified by Regulation
-Fibre	7.3	(EU) No 1169/2011)
Protein	3.4	
Minerals		
Salt (g)	0.025	
Calcium (mg)	55	
Iron (mg)	2.66	
Magnesium (mg)	32	
Phosphorus (mg)	71	
Potassium (mg)	1162	

8.00 PRODUCT SUITABILI	TY	
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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There are no animal products within the product recipe; there are no animal products on the production line. We have taken every reasonable Vegans Yes precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc. There are no dairy products within the product recipe; there are no dairy products on the production line. We have taken every reasonable Lactose Intolerant Yes precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc. **Certified Yes** Kosher Yes Halal Yes **Certified Yes**

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	Yes	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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10.00 CHEMICAL ANALYSIS				
Parameter	Specification Limits			
Moisture	Max 24%			
Sulphur Dioxide	Max 2000ppm			
Water Activity	0.75			
рН	3.5-5.2			
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 cfu/g	
Yeasts	<1,000 cfu/g	
Moulds	<1,000 cfu/g	
Salmonella	Absent in 25g	

12.00 PHYSICAL ANALYSIS					
Physical attributes	Specification Class 1				
Foreign Matter & Pit Fragments	<1%				
Sunburn	<5%				
Hail Damage	<4%				
Parts & Pieces	<4%				
Spotted Fruits	<4%				
Embedded dirt	<6%				
Knife cuts	<3%				
Insect Damage	<1%				
Total	<20%				

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/SI	ZE				
Size	Fruit per Kg	Size	Fruit per Kg	Size	Fruit per Kg
No1	80-100	No4	141-160	No7	201-220
No2	101-120	No5	161-180	No8	220+
No3	121-140	No6	181-200		

14.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

15.00 METAL DETECTION				
Metal detection	2.5mm			
Non –Ferrous (mm)		3.0mm		
	Stainless Steel (mm)	4.5mm		

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16.00 RECOMMENDED STORAGE CRITERIA				
COOL STORE 6-10C				
AWAY FROM DIRECT SUNLIGHT Yes				

17.00 MATERIALS							
Recommended pallet stacking for	or the product, howev	er this	may vary depe	nding on	ware	house/	haulier'
PALLET							
No of units per layer	10	Ma	ıximum				
No of units per pallet	80	Ma	ıximum				
No of units per pallet		Mi	nimum				
Method of pallet security	Shrink wrap	Shr	ink-wrap / Palle	et-wrap /	Band	ing	
Type of pallet used							
	•						
CONTACT PACKAGING MATERIA	AL						
Material	Polythene Line	er	Food Grade	YES		NO	
Colour	Blue	Blue					
Dimensions							
Weight	25	25 g					
Method of closure	Folded						
OUTER PACKAGING MATERIAL							
Material	Cardboard Car	ton					
Colour	Brown or whit	Brown or white					
Grade	Food	Food					
Weight	500	500 G					
Dimensions	396x286x156		Mm				
Method of closure	Tape		Tape / EEC Ta	ape / Stit	ching	-	

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

TOR AND ON BEHALF OF TREEWORLD TRADING			
NAME: (Technical)	Karen Greenhorn		
POSITION HELD:	Quality Control		
TECHNICAL SIGNATURE	Karen Greenhorn.		
DATE:	31.01.2023		
Name: (Buyer)	Alex Poole		
Signature:	der 1.		

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