

	Product Specification	Code: RC-005
		Version: 5
		Date: 03.12.15

## FREeworld TRADING LIMITED

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PRODUCT DESCRIPTION:	Macadamia Nuts, Pasteurised. All Styles. South African
FWT CODE:	0535
DATE ISSUED:	22.03.2023
REVISION NUMBER:	6

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### 1.00 PRODUCT DESCRIPTION

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

South African Macadamia nuts, pasteurised, packed in 20kg or 25lb cartons

### 2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Macadamia Nuts		100			South Africa

### 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

Fatty acid profile is not greatly influenced by environmental factors

### 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: Uniform, normal, natural creamy, beige coloured nut

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

Texture: Firm and crunchy

**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	3241.7/786.05	USDA (modified by Regulation (EU) No 1169/2011)
Fats	75.77	
Of which:	-	
-saturated	12.06	
-monounsaturated	58.87	
-polyunsaturated	1.502	
Carbohydrates	13.82	
Of which:	-	
-sugars	4.57	
Fibre	8.6	
Protein	7.91	
Minerals		
Salt (g)	0.01	
Calcium (mg)	85	
Iron (mg)	3.69	
Magnesium (mg)	130	
Phosphorus (mg)	188	
Potassium (mg)	368	

### 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 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)	Yes	Yes	Yes	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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### 10.00 CHEMICAL ANALYSIS

Parameter	Specification Limits
Moisture	<1.9%
Peroxide Value	3 meq/kg
Free Fatty Acid	<0.5%
Aflatoxin	Total <4ppb, B1< 2ppb
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
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<500 cfu/g
Moulds	<500 cfu/g
Salmonella	Absent in 25gms

### 12.0 PHYSICAL ANALYSIS

Blemishes & Deviations (Defects including insect damage & germination)	1%	Maximum	Visual
Blemishes & Deviations Styles 4OT, 5 - 7 (Defects including insect damage & germination)	3%	Maximum	Visual
Blemishes & Deviations (Discolouration (onion ring/dark) & immaturity)	2%	Maximum	Visual
Foreign Material (Metal)	None		Metal Detector
Foreign Material (Other)	None		Visual
Loose Shell Pieces (Natural)	2 pieces no larger than style dimension / 100kg	Maximum	Visual
Loose Shell Pieces (Diced)	1 piece no larger than style dimension / 100kg	Maximum	Visual
Impacted shell	Not more than 1% kernels by weight (1x1x1mm)	Maximum	Visual
Traces of shell or Shell Dust may be present in/on the product		Machine Sort	
<b><i>This is an all-natural, agricultural product, we cannot guarantee that zero naturally occurring foreign matter will be present.</i></b>			
Infestation (Live Insect / Rodent)	None	Maximum	Visual

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13.00. PRODUCT FORMULATION/SIZE			
Physical Requirements	Dimension (mm)	Tolerance (%)	Method
Style 0	≥20	≥95% Wholes	Sieving (Round opening 20mm)
Style 1	16 – 20	≥90% Wholes	Sieving (Round opening 16mm)
Style 1S	13 – 16	≥90% Wholes	Sieving (Round opening 13mm)
Style 2L	15 - 20	≥50% Wholes/50% Halves	Sieving (Round opening 16mm)
Style 2	13 – 16	≥50% Wholes/50% Halves	Sieving (Round opening 13mm)
Style 4L	13 – 16	≥80% Halves	Sieving (Round opening 13mm)
Style 4XL	≥15	≥90% Halves	Sieving (Round opening)
Style 4OT	Natural blend <5 – 18 (10% max < 5mm; 20% max 14 - 18mm; 70% 5 - 14mm)		Sieving (Round opening)
Style 4	10 – 13	Natural blend	Sieving (Round opening 10mm)
Style 5	8 – 10	Natural blend	Sieving (Round opening 8mm)
Style 5L	8 – 13	Natural blend	Sieving (Round opening)
Style 6	6 – 8	Natural blend	Sieving (Round opening 6mm)
Style 7	3 – 6	Natural blend	Sieving (Round opening 3mm)
Style 2C (Darks/Onion ring)	-	≥90% Wholes	Hand sorting
Style 4C (Darks/Onion ring)	-	≥90% Halves	Hand sorting
Style 5D	8 – 13	Diced	Sieving (Square opening 8mm)
Style 6D	6 – 8	Diced	Sieving (Square opening 6mm)
Style 7D	3 – 6	Diced	Sieving (Square opening 3mm)
Style 8D	<3	Diced	Sieving (Round opening)
Note: Total size variance of ±5% allowed per style			

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### 14.00 SHELF-LIFE

**SHELF-LIFE FROM DATE OF PRODUCTION:** Best before on this product is generally considered to be 12 months under ambient storage conditions. Under optimal storage conditions of 15-18 C kept at < 1.8% moisture and the absence of moisture and the absence of oxygen, in a dry cool environment the product may have a best before date of up to 24 months

### 15.00 METAL DETECTION

Metal detection	Ferrous (mm)	1.5mm
	Non –Ferrous (mm)	1.6mm
	Stainless Steel (mm)	2.0mm

### 16.00 RECOMMENDED STORAGE CRITERIA

<b>COOL STORE</b>	<b>5-18C</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

### 17.00 MATERIALS

Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier

<b>PALLET</b>		
No of units per layer	12	Maximum
No of units per pallet	120	Maximum
No of units per pallet	120	Minimum
Method of pallet security	Pallet wrap	Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

### CONTACT PACKAGING MATERIAL

Material	Low oxygen permeable bag	Food Grade	<b>YES</b>	√	<b>NO</b>	
Colour	Metallic					
Dimensions	620*590mm					
Weight	95					
Method of closure	Heat sealed					

### OUTER PACKAGING MATERIAL

Material	Cardboard carton	
Colour	White/brown	
Grade	Food	
Weight	322	G
Dimensions	356*222*223	Mm
Method of closure	Tape	Tape / EEC Tape / Stitching

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### 18.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture South Africa

Is the Product produced and packaged in the suppliers own premises:- YES

### 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:	22.03.2023
Name: (Buyer)	Ishan Das
Signature:	<i>Ishan Das</i>