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RU	S				
PRODUCT DESCRIPTION:	Cashew Nuts, Whole, Various Origin				
PRODUCT CODE:	0474				
DATE ISSUED:	04.07.2023				
DATE REVIEWED:	04.07.2023				
REVISION NUMBER:	11				
SUPPLIER NAME:	Freeworld Trading Limited				
	21 Annandale Street				
SUPPLIER ADDRESS:	Edinburgh				
	EH7 4AW				
TELEPHONE NUMBER:	0131 557 5600				
	quality control@freeworld-trading.co.uk				
EMAIL ADDRESS:	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				
· protostation a					
1.00 PRODUCT INFORMATION					
Product Description	Whole Cashew nuts. This product is not ready to eat and				
To Dad Ch Da	requires additional cleaning steps.				
Grade/Variety	Whole				
Pack weight/format	25lb, 50lb cartons or in 750kg or 1300kg bulk				
Packaging materials	PE Liner & Cardboard Box or FIBC: PP, Inside-liner				
Shelf-life from production	24 months				
SINCE 1991					
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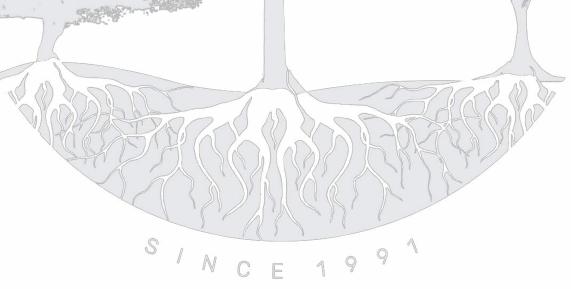
2.00 INGREDIEN		N				
2.00 MOREDIEN	% at	1 T				
In gradiant		% in Final	Variaty/Crada	Constructor) wi mi m	Country Of
Ingredient	Recipe	Product	Variety/Grade	Country of C	ngin	Manufacture
	bowl stage			Ŷ		
5	\bigcirc	Contraction of		Vietnam, Cam	ibodia,	~
6	6	10000 B	and a service of the	Brazil, India,	Benin, 🤞	
			3	Burkina Fa	so,	<pre></pre>
Cashew Nut		2.016 2. 80	E CAR	Tanzania, Keny	a lvorv	Vietnam,
Kernels		Constant of		Coast, Nigeria	22 . 22	India, Brazil,
Kernels		8	Real Property and the second	all a company and a start	2 Q 4	Africa
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12.6				Guinea-Bis	Patrice M. A.	0
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605		2	Var Bing	and and all	222000	
3.00 PRESERVAT	IVES AND PRC	CESSING AID	DS			
E. Number N	lame		\setminus (Maxim	um Limit 💦
P	J/A	ć.		14333		
		e.		on for the	0	000
If processing aid	state which p	rocess it aids	and how.		6 %	1
	The start	S. Le.		. 4 Series	200,00	
4.00 SEASONAL	VARIATION	11.52.52 × 42		A.	0,2,045, 15(1), 10	20 - 2727 - C725 - C
During May/June/July shipments there is a higher percentage risk of infestation of Karpa beetles. If						
infestation is found we would recommend freezing the product before packaging.						
5.00 GENETIC MODIFICATION						
						IF YES WHICH
GENETICALLY MO	ODIFIED ORGA	NISMS	1	YES	NO	INGREDIENT
1 Does the produ	ict or any of its	ingredients c	ontain any genetic		604	
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?						
C E 1 7						
6.00 IRRADIATION						
Has the product or any of its components been No						
irradiated?						



7.00 ORGANOLEPTIC PROPERTIES			
Provide a full description of the organoleptic properties of the PRODUCT.			
Appearance:	Typical of the cashew nut, creamy/ivory/greyish in colour		
Characteristic, free from rancidity, taints, unwholesome flavours and			
Flavour and Aroma: odours			
Texture: 📎	xture: 🛇 Firm, free from oily rubbery or soft nuts		

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

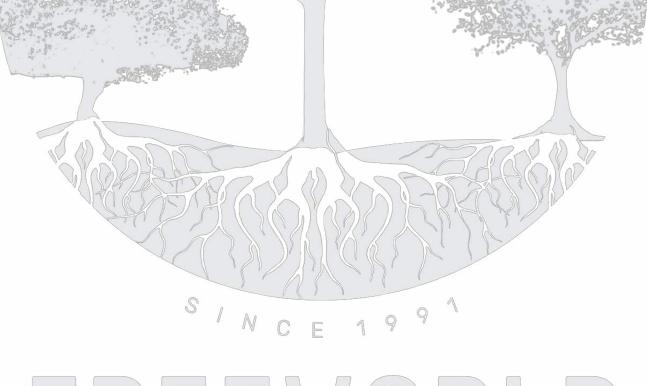
Value (per 100grams)	Source
2498/596	
43.85	R
7.783	
23.797	
7.845	USDA (modified by
30.19	Regulation (EU) No
-	1169/2011)
5.91	
3.3	
18.22	
12	And the second
0.03	and the second s
	2498/596 43.85 - 7.783 23.797 7.845 30.19 - 5.91 3.3 18.22 12



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9.00 PRODUCT SUITABILITY				
Dietary Requirement	Yes/No	Comments NUTS		
Coeliac 🎸	Yes	There is no gluten within the product recipe; there is no gluten on the production line. However we cannot 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 No		
Halal	Yes	Certified No		



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10.00 ALLERGENS				
Product F R U I	In the product (Y/N)	Within the facility (Y/N)	On the same production line (Y/N)	Comments
Peanuts / peanut derivatives	No	no	no	K.
Nut / nut derivatives	Cashew Nuts	Cashew nuts	Cashew nuts	
Sesame seeds / sesame seed derivatives	no	no	no	S.
Mustard / mustard products	no	no	no	Daring C.
Milk / milk derivatives	no	no	no	
Egg / egg derivatives / albumen	no	no	nos	
Gluten	no	no	no	
Soya / soya derivatives	no	no	no	
Lupin / lupin derivatives	no	no	no	
Fish / fish derivatives	no	no	no	
Crustaceans	no	no	no	6
Molluscs	no	no	no	408 6
Sulphur Dioxide and sulphites	no	no	no	P
Celery	no	no	no	

Nut and nut derivatives includes: almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts and macadamia nut.

Gluten includes: wheat, rye, barley, oats, spelt, kamut, or their hybrid strains.

Our 3rd party warehouses store allergens, however, they 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.

11.00 CHEMICAL AN	NALYSIS
Parameter	Specification Limits
Moisture	3-5%
Aflatoxin	Total <4ppb, B1<2ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation
PV	10 meq/kg
FFA D	Max 1.5%
	KEEWUKLU



12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	Max 100,000 cfu/g
Coliforms	Max 1,000 cfu/g 🧳
Escherichia Coli 🛇 🛛 💦 👘	10 cfu/g
Yeasts	Max 1,000 cfu/g
Moulds	Max 10,000 cfu/g
Salmonella	Absent in 25gms
	L'es contration of the second s

13.00 PHYSICAL ANALYSIS

	First Quality	Second Quality Scorched/ Colour Variation	Third Quality Special Scorched/ Colour Variation	Dessert
Serious Damage	1. 20 - 22 4			1975 · 197
Insect Damage	0.5%	1.0%	1.0%	1.0%
Mould rancidity, decay, adhering matter	0.5%	1.0%	1.0%	1.0%
Foreign matter (shell, mesocarp, stones, dirt, glass, metal, straw, plastic, hair, paper, threads)	0.01%	0.01	0,01%	0.01%
Maximum Serious Damage	1.0%	2.0%	2.0%	2.0%
Defects	No.			Bar Star
Second Quality scorched/colour variation	5.0%	-	Source States	a constant
Third Quality Special scorched/colour variation	1.5%	5.0%	-	-
Lightly Blemished Pieces	1.5%	5.0%	*20% light brown speckled	*20% light brown speckled
Lightly Blemished Wholes	1.5%	5.0%	*40% light brown speckled	*40% ligh ⁻ brown speckled
Blemished Wholes	0.5%	2.5%	*60% brown speckled	
Dessert	0.5%	2.5%	7.5%	-
Superficial Damage (scrapes)	1.0%	2.0%	5.0%	-
Adhering Testa	1.5%	1.5% 9 9	1.5%	1.5%
Maximum Defect Level	8.0%	L 11.0%	14.0%	-
Declaration: Although due care an			ing the processing of	this natural
product. The product may contain			RL	



14.00 COUNT/SIZE				
Size	T, Per Kilo P	Per Pound		
180 (or SLW) 🧖	266-395	140-180		
210 (or SLW)	395-465	180-210		
240	485-530	220-240 🔌		
320	660-706	300-320		
450	880-990	400-450		
Whole kernels of a lower size grade shall not exceed 10% by weight				
Broken kernels or pieces shall not exceed 10% by weight				

15.00 RECOMMENDED STORAGE CRITERIA

Storage In clean, dry, cool place, away from heat and direct sunlight. Conditions:

In order to preserve maximum freshness and prevent infestation FWT recommend storing our products in cool store at <10C

16.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER & TRADING TERMS OF FREEWORLD TRADING.

Suppliers:

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.

Customers:

- 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



