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PRODUCT DESCRIPTION:	Quinoa, White 🥰
PRODUCT CODE:	.0237
DATE ISSUED:	1.08.2023
DATE REVIEWED:	1.08.2023
REVISION NUMBER:	7
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	Alex Poole
Email Address	alex@freeworld-trading.co.uk
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1.00 PRODUCT INFORMATION	
Product Description	White Quinoa
Grade/Variety	Chenopodium quinoa Willdenow / White
Pack weight/format	16 or 25kg
Packaging materials	Multiwall paper bag
Shelf-life from production	24 months

2.00 INGREDIENT BREAKDOWN									
Ingredient	% at Recipe	% in Final	1	Varie		rada	1	Country of	Country Of
Ingredient	bowl stage	Product		vane	ty/Gi	aue		Origin	Manufacture
Quinea	S	100			22		0	[∧] UK, India,	
Quinoa		100		E	1	9	U	Spain	UK





3.00 PRESERVATIVES AND PROCESSING AIDS				
E. Number Name Number Name		Maxir	num Limit	
N/A R S				
F	¢			
If processing aid state which process it aids and how.		S	- As-	
the second secon	-		C°.	
4.00 SEASONAL VARIATION		00-		
N/A	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Sec. C	\diamond	
	a late	1000		
5.00 GENETIC MODIFICATION	1.02.02			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH	
 Does the product or any of its ingredients contain any genetically modified material – whether viable or not? 	S. S. S.	2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 -		
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?	15° 5°	1		
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?	Sec. S	1		
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?			4.0°	
	2878	200.0.0.		
6.00 IRRADIATION				
Has the product or any of its components been No irradiated?		age	R. C.	
- provide state				

7.00 ORGANOLEPTIC PROPERTIES		
Provide a full description of the organoleptic properties of the PRODUCT.		
Appearance:	Small, semi flattened round shape creamy beige colour beads	
Flavour and Aroma:	Sweet and bitter with no off smell or taste	
Texture:	Firm when raw, soft and crunchy when cooked (the product shall be cooked before consumption)	

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	1611.35/381.75	
Fats	6.07	ġ.
Of which: 🛇	1990	S.
-saturated	0.706	- C
-monounsaturated	1.613	C.
-polyunsaturated	3.292	USDA (modified by
Carbohydrates (total)	64.46	Regulation (EU) No
Of which:		1169/2011)
-sugars		
-fibre	7.0	A CONTRACTOR
Protein	14.12	
Sodium (mg)	22	
Salt (g)	0.0125	
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9.00 PRODUCT	SUITABILITY	
Dietary Requirement	Yes/No	Comments
Coeliac	Yes/No	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/No	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/No	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/No	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/No	Certified Yes/No
Halal	Yes/No	Certified Yes/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	N	e.N.	N	
Nut / nut derivatives	N	N	N	
Sesame seeds / sesame seed derivatives	N	N	N	
Mustard / mustard products	NJAA	N	N	0.
Milk / milk derivatives	Nago	N	N	0.000
Egg / egg derivatives / albumen	Nors 5	N	N CR	
Gluten	N	Y	NOR	If UK relceaned
Soya / soya derivatives	NE	N	Nopenson	
Lupin / lupin derivatives	N	N° Ch	N N	
Fish / fish derivatives	N Cro	N ST	N	
Crustaceans	N	N	N	
Molluscs	N	Ν	N	
Sulphur Dioxide and sulphites	N	Ν	N	
Celery	N	Ν	N	1

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 A	NALYSIS
Parameter	Specification Limits
Moisture	<9%
Ochratoxin A	As per EU/UK Legislation
Aflatoxin	As per EU/UK Legislation
Pesticides	As per EU/UK Legislation 🗖
Heavy Metals	As per EU/UK Legislation

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12.00 MICROBIOLOGY	
Microbes	Typical Levels
Escherichia Coli	<10 cfu/g
Salmonella	Absent in 25gms
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13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies	Absent
(hair, glass, metal, hard plastic, live insects, etc)	Absent
Purity	99.95%
Impurities	<0.05%
Other seeds	<0.01%
Defected grains:	
Damaged grains	<1.0%
Broken grains	<1.5%
Immature grains (greenish)	<0.5%
Contrasting grains	White <0.02%
	Red or Black quinoa <0.20%
Sprouted grains	<0.15%
	s been taken during the processing of this natural
product. The product may contain traces of pits,	Starks/ Shell.
	100 308 200 m 1 1 2 2 2 1 2 2 2 2 2 2 2 2 2 2 2 2 2
14.00 COUNT/SIZE	%
14.00 COUNT/SIZE Size	%
14.00 COUNT/SIZE Size	%
14.00 COUNT/SIZE Size	%
14.00 COUNT/SIZE Size 1.4mm	%
14.00 COUNT/SIZE Size	%
14.00 COUNT/SIZE Size 1.4mm	%
14.00 COUNT/SIZE Size 1.4mm >85% 15.00 RECOMMENDED STORAGE CRITERIA	
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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

FOR AND ON BEHALF OF FREEWORLD	TRADING			
NAME: (Technical)	Karen Greenhorn			
POSITION HELD:	Quality Control			
TECHNICAL SIGNATURE	Karen Greenhorn.			
DATE:	01.08.2023			
Name: (Buyer)	Alex Poole			
Signature:	des 12.			

