PRODUCT SPECIFICATION FREEWORLD TRADING LIMITED



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PRODUCT DESCRIPTION:	Hazelnuts, Natural Pasteurised 🛛 🍕
PRODUCT CODE:	0606
DATE ISSUED:	25.10.2023
DATE REVIEWED:	
REVISION NUMBER:	1
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	Ishan Das
Email Address	ishan@freeworld-trading.co.uk
1.00 PRODUCT INFORMATION	
Product Description	Natural USA Hazelnuts
Grade/Variety	Oregon No 1
Pack weight/format	25lb vacuum packed
Packaging materials	Nitrogen flushed foil-lined corrugated cases
Shelf-life from production	24 months

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe	% in Final	Variety/Grade	Country of	Country Of
Ingredient	bowl stage	Product	vaniety/Grade	Origin	Manufacture
Hazelnuts	S	100	Oregon No1	USA	USA

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3.00 PRESERV	ATIVES AND PROCESSING AIDS			
E. Number	Name T, NUT		Maxir	num Limit
	N/A R	S 。		
	F	¢		
If processing	aid state which process it aids and how.		S	<i>.</i>
	land of the second s			C.
4.00 SEASON	AL VARIATION			
none 冬			A CAR	\bigcirc
\bigcirc		100		
5.00 GENETIC	MODIFICATION			
GENETICALLY	MODIFIED ORGANISMS	YES	NO	IF YES WHICH
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?				
additives to	ically modified organisms been used as processing aids or produce processing aids or additives used in conjunction oduction of the food or any of its ingredients?		and and	400 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
		Ser and	20000	
6.00 IRRADIA	TION			
Has the produ irradiated?	uct or any of its components been No	-90-	- 90°	and the second of the
	Frithas			
7.00 ORGANO	DLEPTIC PROPERTIES			

Provide a full description of the organoleptic properties of the PRODUCT.		
Appearance:	Cream to tan meats, with red-brown to dark brown skins	
Flavour and Aroma:	Clean, fresh characteristic of hazelnuts. Absent of musty, rancid, bitter and	
	otherflavours	
Texture:	Firm and moist	

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





8.00 NUTRITIONAL INFORMATION				
Parameter	Value (per 100grams)	Source		
Energy Kj / kcal	2701.2/654.6			
Fats	60.8	ġ¢.		
Of which: 🛇		S		
-saturated	4.46	- C		
-monounsaturated	45.7	A A A A A A A A A A A A A A A A A A A		
-polyunsaturated	7.92	USDA (modified by		
Carbohydrates (total)	16.70	Regulation (EU) No		
Of which:		1169/2011)		
-sugars	4.34			
-fibre	9.7	3D		
Protein	14.95			
Sodium (mg)	0			
Salt (g)				
	C. Z. M. B.Z.S.	and the second		

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 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 Yes
Halal	Yes	Certified Yes

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10.00 ALLERGENS				
Product F R U I	In the product (Y/N)	Within the facility (Y/N)	On the S same production line (Y/N)	Comments
Peanuts / peanut derivatives	no	no	no	K
Nut / nut derivatives	hazeInuts	hazeInuts	Hazelnuts	
Sesame seeds / sesame seed derivatives	no	no	no	
Mustard / mustard products	no	no	no	0.
Milk / milk derivatives	no	no	no	Dasse
Egg / egg derivatives / albumen	no	no	no	
Gluten	no	no	no	
Soya / soya derivatives	no	no	no	
Lupin / lupin derivatives	no	no	no	
Fish / fish derivatives	no cre ze	no	no	
Crustaceans	no	no	no	
Molluscs	no	no	no	
Sulphur Dioxide and sulphites	no	no	no	
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.

La la	
11.00 CHEMICAL A	NALYSIS
Parameter	Specification Limits
Moisture	6% max
Aflatoxin	Total <10ppb, B1< 5ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation
PV	<15
FFA	<1%
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12.00 MICROBIO	LUGY	T	Tulical Ulavata		
Microbes		Typical Levels			
Total Viable Count		120,000 01 0/ 8	Ŕ		
Coliforms		<500 cfu/g	.0		
Escherichia Coli		2000	<10 cuf/g		
Yeasts 📎	A	A	<1,000 cfu/g		
Moulds	The second second	4. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2.	<1,000 cfu/g		
Salmonella		Je so	Absent in 25g		
13.00 PHYSICAL A				0	
Physical attribute		Singh	Specification		
Foreign material	The Poll of the Po	2003	1 shell per 500lbs		
Foreign material			<0.02%		
Defects (chafing	or scraping, shrivelling al flesh discoloration	R. C.	<10%		
111 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	caused by serious shriv	velling	<5%		
Mouldy, rancidity	, decay or insect injur	y 🔪	<1%		
BR. S. S. CARLONSA TED	a of a state		s been taken during	the processing of this natural	
	duct may contain trace		-		
6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	NO and Black		697		
14.00 COUNT/SIZ	E			m - V. Shariber 7, 20, 20, 10, 10, 20, 10, 20, 10, 20, 10, 20, 20, 20, 20, 20, 20, 20, 20, 20, 2	
3.0		Maxim	um size. Will pass	Minimum size. Will not pass	
La company and	Size	throug	h a round opening	through a round opening of	
- Strate	a second day	of the following size		the following size	
S	mall	13mm		11mm	
	arge	15mm		13mm	
	SINT	1	AC17	2765 DY	
N (P	HARRA K		100000		
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					
FREEWORLD					



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:	QC
TECHNICAL SIGNATURE	Karen Greenhorn.
DATE:	26.10.2023
Name: (Buyer)	Ishan Das
Signature:	CHAO AAO



