

PRODUCT SPECIFICATION

FREEWORLD TRADING LIMITED



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PRODUCT DESCRIPTION:	Walnuts, USA Pasteurized, Bakers Medium Pieces
PRODUCT CODE:	0605
DATE ISSUED:	24.01.2024
DATE REVIEWED:	
REVISION NUMBER:	1

SUPPLIER NAME:	Freeworld Trading Limited
SUPPLIER ADDRESS:	21 Annandale Street Edinburgh EH7 4AW
TELEPHONE NUMBER:	0131 557 5600
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	Jonathan Dorrian
Email Address	jonathan@freeworld-trading.co.uk

1.00 PRODUCT INFORMATION	
Product Description	USA Bakers Medium Walnut Pieces
Grade/Variety	US No1
Pack weight/format	22lb or 30lb
Packaging materials	Poly lined fiber, (cardboard) cartons, taped,
Shelf-life from production	18 months

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	Variety/Grade	Country of Origin	Country Of Manufacture
Walnuts		100	Light / Light Amber/Amber	USA	USA

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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
None

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?		✓	

6.00 IRRADIATION	
Has the product or any of its components been irradiated?	No

7.00 ORGANOLEPTIC PROPERTIES	
Provide a full description of the organoleptic properties of the PRODUCT.	
Appearance:	Medium sized pieces of walnuts, darker than amber colour ≤ 15%
Flavour and Aroma:	Fresh flavour, typical of walnut kernels Fresh, non-rancid odour typical walnut kernels. Free from any irrelevant taste or odours
Texture:	Crunchy, typical of fully formed walnut kernels, non-oily

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	2740 / 654	USDA (modified by Regulation (EU) No 1169/2011)
Fats	65.2	
Of which:	-	
-saturated	6.13	
-monounsaturated	8.93	
-polyunsaturated	47.2	
Carbohydrates (total)	13.7	
Of which:	-	
-sugars	2.61	
-fibre	6.7	
Protein	15.2	
Sodium (mg)	2	
Salt (g)	0.005	

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	In the product (Y/N)	Within the facility (Y/N)	On the same production line (Y/N)	Comments
Peanuts / peanut derivatives	N	N	N	
Nut / nut derivatives	Walnuts	Walnuts	Walnuts	
Sesame seeds / sesame seed derivatives	N	N	N	
Mustard / mustard products	N	N	N	
Milk / milk derivatives	N	N	N	
Egg / egg derivatives / albumen	N	N	N	
Gluten	N	N	N	
Soya / soya derivatives	N	N	N	
Lupin / lupin derivatives	N	N	N	
Fish / fish derivatives	N	N	N	
Crustaceans	N	N	N	
Molluscs	N	N	N	
Sulphur Dioxide and sulphites	N	N	N	
Celery	N	N	N	

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 ANALYSIS	
Parameter	Specification Limits
Moisture	≤ 4.3%
Aflatoxin	≤ 2ppb B1; ≤ 4ppb Total
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation
PV	≤ 5.0 mEq/Kg
FFA	≤ 1.5%

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12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	≤ 5,000 cfu/g
Coliforms	≤ 500 cfu/g
Escherichia Coli	≤ 1.0 cfu/g
Yeasts	≤ 300 cfu/g
Moulds	≤ 500 cfu/g
Salmonella	Negative in 375gms

13.00 PHYSICAL ANALYSIS				
Physical attributes	Specification			
Extraneous Vegetable Matter	Shell - 1 pc per 200 pounds on average Fiber - 5 pc per 25 pounds on average			
	Total defects	Serious damage	Very serious damage	Shell and Foreign Matter
Defects (see definitions below)	5%	2% (included in 5% total defects)	1% (included in 2% serious damage)	0.05% (included in 1% very serious damage)

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Defect definition in accordance with USDA:

"Damage" means any defect, other than colour, which materially affects the appearance, or the edible or shipping quality of the individual portion of kernel, or of the lot as a whole. Any one of the following defects or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

- (a) Shriveling when more than one-eighth of the portion of kernel is severely shriveled, or a greater area is affected by lesser degrees of shriveling producing an equally objectionable appearance, except that kernels which are thin in cross-section but which are otherwise normally developed shall not be considered as damaged;
- (b) Mold when plainly visible;
- (c) Discoloration of the meat when more than one-eighth the volume of the portion of kernel is severely discolored, or a greater volume is affected by lesser degrees of discoloration producing an equally objectionable appearance;
- (d) Not well dried; and,
- (e) Not clean.

"Serious damage" means any defect, other than color, which seriously affects the appearance, or the edible or shipping quality of the individual portion of kernel or of the lot as a whole. Any one of the following defects or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:

- (a) Shriveling when more than one-fourth of the kernel is severely shriveled, or a greater area is affected by lesser degrees of shriveling producing an equally objectionable appearance;
- (b) Mold when plainly visible on more than one-eighth of the surface of the kernel in the aggregate; and,
- (c) Discoloration of the meat when more than one-fourth the volume of the portion of kernel is severely discolored, or a greater volume is affected by lesser degrees of discoloration producing an equally objectionable appearance.

"Very serious damage" means any defect, other than color, which very seriously affects the appearance, or the edible or shipping quality of the individual portion of kernel or of the lot as a whole. Any one of the following defects or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect shall be considered as very serious damage:

- (a) Shriveling when more than 50 percent of the portion of kernel is severely shriveled;
- (b) Mold when plainly visible on more than one-fourth of the surface of the portion of kernel in the aggregate;
- (c) Discoloration of the meat when more than one-half the volume of the portion of kernel is severely discolored;
- (d) Insect injury;
- (e) Rancidity or decay; and,
- (f) Shell, or any foreign material.

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.

	14.00 COUNT/SIZE	
Size Classification	Sieve Size	%

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Medium Pieces	Through 32/64 inch round hole screen Through 16/64 inch round hole screen Through 8/64 inch round hole screen	$\geq 98\%$ $\leq 3\%$ $\leq 1\%$ (included in 3% above)
All percentages are measured by weigh		

15.00 RECOMMENDED STORAGE CRITERIA	
Storage Conditions:	In clean, dry, cool place, away from heat and direct sunlight.
In order to preserve maximum freshness and prevent infestation FWT recommend storing our products in cool store at $<10^{\circ}\text{C}$	

16.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER & TRADING TERMS OF FREEWORLD TRADING.
<p>Suppliers:</p> <p>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.</p> <p>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.</p> <p>Customers:</p> <ol style="list-style-type: none"> 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		
DATE:	24.01.2024	
Name: (Buyer)	Jonathan Dorrian	
Signature:		



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