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| PRODUCT DESCRIPTION: | Walnut Kernels, Light halves and pieces USA |
|---|---|
| PRODUCT CODE: | 0538 |
| DATE ISSUED: | 12.04.2024 |
| DATE REVIEWED: | |
| REVISION NUMBER: | 6 |
| | |
| 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 | Jonathan Dorrian |
| Email Address | jonathan@freeworld-trading.co.uk |
| and the second se | |
| 1.00 PRODUCT INFORMATION | |
| Product Description | Walnut kernels, halves, and pieces |

| Walnut kernels, halves, and pieces |
|------------------------------------|
| Jungla Regias |
| 22 or 25lb |
| PE Liner inside cardboard cartons |
| 12 months |
| |

| 2.00 INGREDIENT BREAKDOWN | | | | | |
|---------------------------|-------------|------------|---------------|------------|-------------|
| Ingradiant | % at Recipe | % in Final | Variaty/Crada | Country of | Country Of |
| Ingredient | bowl stage | Product | Variety/Grade | Origin | Manufacture |
| Walnuts | 100 \$ | 100 | 0 0 | USA | USA |
| | | - N (| D = 1 | | |
| | | | | | |



3.00 PRESERVATIVES AND PROCESSING AIDS E. Number Name N/A

If processing aid state which process it aids and how.

4.00 SEASONAL VARIATION

| 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? | 4 | \checkmark | |
| 2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable? | | \checkmark | |
| 3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification? | 2 | \checkmark | |
| 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? | | \checkmark | |

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: Light golden brown walnuts halves and pieces | | |
| Flavour and Aroma: Typical of walnuts with no off taints or odours | | |
| Texture: Frim and crisp, not pliable or leathery | | |

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 | 2958.4/716.05 | | |
| Fats | 65.21 | | |
| Of which: | tile vitit. | | |
| -saturated | 6.13 | | |
| -monounsaturated | 8.93 | | |
| -polyunsaturated | 47.17 | USDA (modified by | |
| Carbohydrates (total) | 13.71 | Regulation (EU) No | |
| Of which: | | 1169/2011) | |
| -sugars | 2.61 | | |
| -fibre | 6.7 | | |
| Protein | 15.23 | | |
| 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/No – please check as supplier specific |
| Halal | Yes | Certified Yes/No – please check as supplier specific |

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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 | No | No | No | E. |
| Nut / nut derivatives | Walnuts | Walnuts | Walnuts | ~ |
| Sesame seeds / sesame seed derivatives | No | No | No | |
| Mustard / mustard products | No | No | No | 0. |
| Milk / milk derivatives | No | No | No | |
| 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 | 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.

| 11.00 CHEMICAL A | NALYSIS |
|------------------|--------------------------|
| Parameter | Specification Limits |
| Moisture | 6% max |
| Aflatoxin | Total <4ppb, B1<2ppb |
| Pesticides | As per EU/UK Legislation |
| Heavy Metals | As per EU/UK Legislation |
| PV | <5 meq O2/kg |
| FFA | <1.5% |
| | |
| | |



| 12.00 MICROBIOLOGY | |
|--------------------|----------------|
| Microbes | Typical Levels |
| Total Viable Count | <50,000 cfu/g |
| Coliforms | <1,000 cfu/g |
| Escherichia Coli | <10 cfu/g |
| Yeasts | <10,000 cfu/g |
| Moulds | <25,000 cfu/g |
| Salmonella | Absent in25gms |

| | 0 | |
|--|--|--|
| 13.00 PHYSICAL ANALYSIS | | |
| Physical attributes | Specification | |
| Total defects | <5% | |
| Serious Damaged: | | |
| Shrivelling | <2% (included in 5% total damage) | |
| Mould | <2% (included in 5% total damage) | |
| Discolouration | | |
| Very Serious damaged | | |
| Shrivelling >50%kernel affected | No. of the second s | |
| Mould: visible in more than ¼ of the surface of | | |
| the kernel. | <1% (included in 2% serious damage) | |
| Insect Injury | | |
| Rancidity | | |
| Shell or any Foreign material | | |
| Kernels darker than light | <15% | |
| Kernels darker than light amber | <2% (included in 15% darker than light) | |
| Declaration: Although due care and attention ha | s been taken during the processing of this natural | |
| product. The product may contain traces of nits. | /stalks/shell | |





| 14.00 COL | INT/SIZE |
|-------------------------|---|
| Halves", "Pie | ation: the following classifications are provided to describe the size of any lot. "Halves", "Pieces and eces" or "Small Pieces". The size of portions of kernels in the lot shall conform to the requirements of the ssification as defined below: |
| Halves | Lot consists of 85% or more, by weight, half kernels, and the remainder ¾'s half kernels |
| Pieces and halves | Lot consists of 20% or more, by weight, half kernels, and the remainder portions of kernels that cannot pass through a sieve with 24/64" round openings. When a lot exceeds this minimum requirement, the actual percentage of halves my be specified |
| Pieces | Lot consists or portions of kernels that cannot pass through a sieve with 24/64" round opening |
| Small pieces | Lot consists of portions of kernels that pass through a sieve with 24/64" round openings. When desired, the actual size ranges within such size ranges may be specified. |
| Tolerance (a) All | for size: percentages shall be calculated on the basis of weight |

(b) as indicated in table In order to allow for variations incident to proper sizing and handling, tolerances shall be permitted for the respective size classification below

| Size classification | Smaller than ¾ halves | Will not pass through 24/64"round hole | Pass through 24/64"round hole | Pass through 16/64″round hole | Pass through 8/64″round hole |
|------------------------|---|---|-------------------------------------|-------------------------------------|------------------------------------|
| Halves | 5% | | - | 1% (included in 5%) | |
| Pieces and halves * | - 19-19-19-19-19-19-19-19-19-19-19-19-19-1 | | 18% | 3% (included in 18%) | 1% (included in 3%) |
| Pieces | _ | - | 25% | 5% (included in 25%) | 1% (included in 5%) |
| Small pieces** | 75000 | 10% | | 208 | 2% |

*No part of any tolerance shall be used to reduce the percentage of halves required or specified in a lot of "pieces and halves"

** The tolerance of 10% and 2% for "small pieces" classification shall apply, respectively, to any smaller maximum or any larger minimum sizes specified

| 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 <10C | | | | |
| | KEEWURLU | | | |



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: | 16.04.20204 | |
| Name: (Buyer) | Jonathan Dorrian | |
| Signature: | Abria | |

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