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PRODUCT DESCRIPTION:	Brazil Nuts Broken, Organic	
PRODUCT CODE:	0501	S
DATE ISSUED:	10.05.2024	8
DATE REVIEWED:		
REVISION NUMBER:	3	

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	Ailsa Perez	Market A Commence
Email Address	ailsa@freeworld-trading.co.uk	/
7.70		

1.00 PRODUCT INFORMATION	
Product Description	Organic Brazil Nuts broken
Grade/Variety	Broken
Pack weight/format	44lbs
Packaging materials	Metallic foil or Multi film bag Polyester, polyethylene and PA inside cardboard carton
Shelf-life from production	18 months

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe	% in Final	Variety/Grade	Country of	Country Of
Ingredient	bowl stage	Product	variety/Grade	Origin	Manufacture
Brazil Nuts	100	100	D E 19'	Bolivia	Bolivia

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3.00 PRESER\	ATIVES AND PROCES	SSING AIDS					
E. Number	Name	1 T .	N	U .	7		Maximum Limit
	N/A			,	S	_	
	7					4	
If processing	aid state which proce	ess it aids and	how.				S

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?		✓	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		1	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?	38	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?		√	

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

7.00 ORGANOLEPTIC PROPERTIES				
Provide a full description of the organoleptic properties of the PRODUCT.				
Appearance:	Beige to white, some areas with brown skin			
Flavour and Aroma:	Typical, free from off tastes and smells			
Texture:	Crisp and Firm			

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

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Prepared by: Karen Greenhorn Approved by: Marcela Graziano

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Parameter	Value (per 100grams)	Source	
Energy Kj / kcal	3043/726	^	
Fats	67.10		
Of which:	(S) -(D) -		
-saturated	16.134		
-monounsaturated	23.879		
-polyunsaturated	24.399	USDA (modified by	
Carbohydrates (total)	11.74	Regulation (EU) No	
Of which:		1169/2011)	
-sugars	2.33		
-fibre	7.5		
Protein	14.32		
Sodium (mg)			
Salt (g)	0.01		

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 No
Halal	Yes	Certified No

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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	
Nut / nut derivatives	Brazil Nuts	Brazil Nuts	Brazil Nuts	
Sesame seeds / sesame seed derivatives	No	No	No	
Mustard / mustard products	No	No	No	100
Milk / milk derivatives	No	No	No	\$4.50 2
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 ANALYSIS	
Parameter	Specification Limits
Moisture	2-4.5%
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	As per EU/UK regulations
Heavy Metals	As per EU/UK regulations
PV	<15% meq/kg
FFA	<1%





12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<50,000 cfu/g
Entero	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<100 cfu/g
Moulds	<100 cfu/g
Salmonella	Absent in 25g

13.00 PHYSICAL ANALYSIS		
Physical attributes	Specification	
Serious Damages:		
Insect and mould damage		
Decay	<5% by weight	
Shrivelling	C3/6 by Weight	
Adhering Shells		
Rancid		
Minor Damages:		
Dirty	<10% by weight	
Discolouration		
Shell pieces and foreign matters (pod, pod	225 niceas/1000lbs /1 1 nicea nor carton	
fibres, stems etc)	<25 pieces/1000lbs (1.1 piece per carton	
Fat diffusion (translucent or watery around the	Allowed in broken and chipped grade, it is unavoidable once the surface of the kernel is cut	
complete circumference of a nut when cut in		
half)	dilavoldable office the surface of the kerner is cut	
Foreign Bodies (hair, glass, hard plastic, live	Absent	
insects)		

Serious Damages:

- Insect Damaged: Visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects and/or mites and their debris or excreta.
- Mould Damaged: Mould filaments visible to the naked eye, either inside or outside of the kernel.
- Decay: Significant decomposition caused by the action of microorganisms or other biological processes.
- Shrivelling: rough texture or abnormally wrinkled in more than 25 % of the kernel.
- Scorched centre: dark brown centre in the middle of the nut.
- Adhering shell attached to the kernel.
- Rancid: Pungent smell and flavour caused by oxidation of FFA

Minor Damages:

- Dirty: dust and fat adhered to the surface
- Discolouration: Significant and widespread change of the typical colour when it penetrates the nut more than 1.5mm

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.

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14.00 COUNT/SIZE	
Size	Broken brazil nuts are a by-product of whole kernels the sizing is very variable

15.00 RECOMMEND	DED STORAGE CRITERIA
Storage Conditions:	In clean, dry, cool place, away from heat and direct sunlight.
In order to preserve products in cool sto	e maximum freshness and prevent infestation FWT recommend storing our ore at <6C

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

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FOR AND ON BEHALF OF FREEWORLD TRADING

NAME: (Technical)	Karen Greenhorn
POSITION HELD:	Quality Control
TECHNICAL SIGNATURE	Karen Greenhorn.
DATE:	10.05.2024
Name: (Buyer)	Ailsa Perez
Signature:	Alsa Paer Vieria



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