PRODUCT SPECIFICATION FREEWORLD TRADING LIMITED



This specification remain the intellectual property of Freeworld Trading and may not be copied or used elsewhere without our written permission.

PRODUCT DESCRIPTION:	Brazil Nuts Whole
PRODUCT CODE:	0065
DATE ISSUED:	24.02.2025
DATE REVIEWED:	State of the second
REVISION NUMBER:	8

SUPPLIER NAME:	Freeworld Trading Limited
	21 Annandale Street
SUPPLIER ADDRESS:	Edinburgh
	EH7 4AW
TELEPHONE NUMBER:	0131 557 5600
	guality 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-tradi	ng.co.uk
Commodity Buyer	Ailsa Perez	
Email Address	ailsa@freeworld-tradin	g.co.uk

1.00 PRODUCT INFORMATION	
Product Description	Whole Brazil Nuts, various sizes
Grade/Variety	Whole
Pack weight/format	44lbs
Packaging materials	PE Liner inside cardboard cartons
Shelf-life from production	24 months

2.00 INGREDIENT BREAKDOWN					
Ingradiant	% at Recipe	% in Final	Variety/Grade	Country of	Country Of
Ingredient	Ingredient bowl stage		variety/Grade	Origin	Manufacture
Brazil Nuts	100% 🛇	100%	~ 0	Bolivia	Bolivia
		IN (JE 1 A.		





3.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	
	4	
		. C.

If processing aid state which process it aids and how.

4.00 SEASONAL VARIATION

There is no seasonal variation. However, this product is wild harvested therefor the characteristics and the taste profile of the product might vary throughout the year

5.00 GENETIC MODIFICATION			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH INGREDIENT
 Does the product or any of its ingredients contain any genetically modified material – whether viable or not? 		~	
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?

7.00 ORGANOLEPTIC P	ROPERTIES
Provide a full description	on of the organoleptic properties of the PRODUCT.
Appearance: Typically light brown colour, partially covered by brown skin with creamy coloured nut inside.	
Flavour and Aroma: Odour and flavour typical to the brazil nut with no off taints and odours	
Texture: Crisp and firm, not pliable or leathery	

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

N C E 1 9 9





8.00 NUTRITIONAL INFORMATION			
Parameter	Value (per 100grams)	Source	
Energy Kj / kcal 💦 🔗 💛	2858.2/693.14		
Fats	67.10		
Of which: 🕥 🔬	10h	S.	
-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)	3		
Salt (g)	0.0075		
Sector Sector		and the second se	

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.
LactoseThere are no dairy products within the product recipe; there are no products on the production line. We have taken every reasonable		precaution and proceeded with due diligence, however we cannot
Kosher	Yes	Certified No
Halal	Yes	Certified No



PRODUCT SPECIFICATION FREEWORLD TRADING LIMITED



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 nut	Brazil nut	Brazil nut	. 0
Sesame seeds / sesame seed derivatives	No	No	No	0
Mustard / mustard products	No	No	No	
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	ANALYSIS
Parameter	Specification Limits
Moisture	Max 4.5%
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	No pesticides are applied on Brazil Nuts. As per EU/UK legislation
Heavy Metals	As per EU/UK legislation
PV	Max 10 meq O2/kg
FFA	Max 1%
· · · · · · · · · · · · · · · · · · ·	



12.00 MICROBIOLOGY		
Microbes	Typical Levels	
Total Viable Count	<50,000 cfu/g	
Enterobacteriaceae	<100 cfu/g	
Escherichia Coli	<10 cfu/g	
Yeasts	<pre><100 cfu/g</pre>	
Moulds	<100 cfu/g	
Salmonella	Absent in 25gms	
13.00 Physical Analysis		
Physical attributes	Specification	
Serious Damages	< 5 % by weight	
nsect and mould damaged		
Decay		
Shrivelling		
Scorched centre		
Adhering shells		
Rancid		
Minor Damages:	< 10 % by weight	
Fat Diffusion (higher than 20% to transversal cut)		
Dirty	2018 Barris	
Discolouration		
Chipped, Brokens, Pieces		
Shell pieces and foreign matters (pod, pod fibres, ster	me	
	<pre>115, < 25 pieces/1000lbs (1.1 piece per carton)</pre>	
(hte		
etc)		
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the n Decay: Significant decomposition caused by the ad Shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut.	
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the n. Decay: Significant decomposition caused by the ac Shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. Rancid: Pungent smell and flavour caused by oxida 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut.	
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the number of the organisation of the presence of a shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. Rancid: Pungent smell and flavour caused by oxida 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut.	
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the n Decay: Significant decomposition caused by the ad Shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. Rancid: Pungent smell and flavour caused by oxida 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut.	
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the n. Decay: Significant decomposition caused by the ad Shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. Rancid: Pungent smell and flavour caused by oxida Minor Damages: Fat Diffusion: translucent or watery around the conduction of the surface 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut. ation of FFA	
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the n. Decay: Significant decomposition caused by the ad Shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. Rancid: Pungent smell and flavour caused by oxida Minor Damages: Fat Diffusion: translucent or watery around the condition of the surface Discolouration: Significant and widespread changed 1.5mm 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut. ation of FFA omplete circumference of a nut when cut in halves e of the typical colour when it penetrates the nut more than	
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the n. Decay: Significant decomposition caused by the ad Shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. Rancid: Pungent smell and flavour caused by oxida Minor Damages: Fat Diffusion: translucent or watery around the condition of the surface Discolouration: Significant and widespread changed 1.5mm 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut. ation of FFA	
 Serious Damages: Insect Damaged: Visible damage or contamination including the presence of dead insects and/or mit Mould Damaged: Mould filaments visible to the n. Decay: Significant decomposition caused by the ad Shrivelling: rough texture or abnormally wrinkled Scorched centre: dark brown centre in the middle Adhering shell attached to the kernel. Rancid: Pungent smell and flavour caused by oxida Minor Damages: Fat Diffusion: translucent or watery around the condition of the surface Discolouration: Significant and widespread changes Chipped: or scarred kernel with less than ¼ of the 	n caused by insects, mites, rodents or other animal pests, es and their debris or excreta. aked eye, either inside or outside of the kernel. ction of microorganisms or other biological processes. in more than 25 % of the kernel. e of the nut. ation of FFA omplete circumference of a nut when cut in halves e of the typical colour when it penetrates the nut more than whole kernel missing, or more than ¼ of the diameter	

The product may contain traces of pits/stalks/shell.

PRODUCT SPECIFICATION FREEWORLD TRADING LIMITED



14.00 COUNT/SIZE		
Per lb	🧳 Per lb	
Upper	SLower	
110	90	
130	110	
180	160	
240	180	
	Upper 110 130 180	

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</td>





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:	24.02.2025
Name: (Buyer)	Ailsa Perez
Signature:	Also Paez Vilecia

FOR AND ON BEHALF OF FREEWORLD TRADING



