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PRODUCT DESCRIPTION:	Cashew Nuts, Organic	Č.
PRODUCT CODE:	0245	S.
DATE ISSUED:	13.03.2025	8
DATE REVIEWED:		in C
REVISION NUMBER:	5	Star O

SUPPLIER NAME: Freeworld Trading Limited	
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SUPPLIER ADDRESS:	Edinburgh
	EH7 4AW
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EMAIL ADDRESS:	sales@freeworld-trading.co.uk
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CONTACT TECHNICAL:	Karen Greenhorn
POSITION HELD:	Quality Control
EMAIL ADDRESS	karen@freeworld-trading.co.uk
Commodity Buyer	Michael Stevens
Email Address	michael@freeworld-trading.co.uk
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1.00 PRODUCT INFORMATION	
Product Description	Organic cashew nuts
Grade/Variety	Whole/splits/pieces
Pack weight/format	2x25lb or 1x50lb
Packaging materials	PE liner inside cardboard cartons
Shelf-life from production	18/24 months from production. Depending on supplier

2.00 INGREDIENT	2.00 INGREDIENT BREAKDOWN				
Ingredient	% at Recipe	% in Final	Variety/Grade	Country of	Country Of
Ingredient	bowl stage	Product	variety/Grade	Origin	Manufacture
	5	1	A 9	India, Ivory	
		' N ($C \in 1 \times 1$	Coast,	
Cashew nuts		100	Whole/Splits/Pieces	Vietnam,	lvory Coast, Vietnam
6		4		Brazil,	vietnam
				Cambodia	
· · · · · · · · · · · · · · · · · · ·		100			and had



3.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	N/A	
	X X	
	10 A 12 I S 21 II	.9

If processing aid state which process it aids and how.

4.00 SEASONAL VARIATION

During May/June/July shipments there is a higher percentage risk of infestation of Karpa beetles. If infestation is found we would recommend freezing the product before packing.

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

(A)	
7.00 ORGANOLEPTIC P	ROPERTIES
Provide a full descripti	on of the organoleptic properties of the PRODUCT.
Appearance:	White, light yellow, pale ivory, or light ash grey cashew nuts
Flavour and Aroma:	Typical of blanched cashew nuts with no off taints or odours
Texture:	Crisp and firm, free from rancid or oily nuts.

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	2413.7/581.2	~
Fats	43.85	¢.
Of which: 🚫 🐘	(She with).	\$°
-saturated	7.783	1. S. 1.
-monounsaturated	23.797	
-polyunsaturated	7.845	USDA (modified by
Carbohydrates (total)	30.19	Regulation (EU) No
Of which:		1169/2011)
-sugars	5.91	
-fibre	3.3	a production of the
Protein	18.22	
Sodium (mg)	12	
Salt (g)	0.03	

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



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	- E
Nut / nut derivatives	Cashew nuts	Cashew nuts	Cashew nuts	. 0
Sesame seeds / sesame seed derivatives	No	No	No	0
Mustard / mustard products	No	No	No	
Milk / milk derivatives	No	No	No	15.9
Egg / egg derivatives / albumen	No	No	No	
Gluten	No	No	No	1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 - 1999 -
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	3-5% max
Aflatoxin	Total <4ppb, B1< 2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation
PV	5 meq peroxide/kg fat
FFA	1% (in the fat, expressed as oleic acid)



12.00 MICROBIOLOGY	
Microbes	Typical Levels
Escherichia Coli 💦 🔗 💛	<10 cfu/g
Salmonella	Absent in 25gms

A MARIN	First Quality	Second Quality Scorched/ Colour Variation	Third Quality Special Scorched/ Colour Variation	Dessert
Serious Damage				0,
Insect Damage	0.5%	1.0%	1.0%	1.0%
Mould rancidity, decay, adhering matter	0.5%	1.0%	1.0%	1.0%
Foreign matter (shell, mesocarp, stones, dirt, glass, metal, straw, plastic, hair, paper, threads)	0.01%	0.01	0.01%	0.01%
Maximum Serious Damage	1.0%	2.0%	2.0%	2.0%
Defects				
Second Quality scorched/colour variation	5.0%) -	-	-
Third Quality Special scorched/colour variation	1.5%	5.0%		
Lightly Blemished Pieces	1.5%	5.0%	*20% light brown speckled	*20% light brown speckled
Lightly Blemished Wholes	1.5%	5.0%	*40% light brown speckled	*40% light brown speckled
Blemished Wholes	0.5%	2.5%	*60% brown speckled	
Dessert	0.5%	2.5%	7.5%	-
Superficial Damage (scrapes)	1.0%	2.0%	5.0%	-
Adhering Testa	1.5%	1.5%	1.5%	1.5%
Maximum Defect Level	8.0%	11.0%	14.0%	-

product may contain traces of pits/stalks/shell.

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14.00 COUNT/SIZE					
Size	Per Lb	Sieve size	Mm		
W240	220-240	Large Pieces	6.30mm -8.00mm		
W320	300-320	Splits	One half of a cashew kernel that has		
W450	400-450		been split lengthwise, provided not more than 1/8 of this cotyledon has been broken off. This grade may also be designated as S.		

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15.00 RECOMMENDE	ED 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

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:	13.03.2025
Name: (Buyer)	Michael Stevens
Signature:	NSA

