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	JAC.
PRODUCT DESCRIPTION:	Cherries, Tart Sweetened Dried
PRODUCT CODE:	0061
DATE ISSUED:	13.03.2025
DATE REVIEWED:	
REVISION NUMBER:	9

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	Maria Flanagan	
Email Address	maria@freeworld-trading.co.uk	

1.00 PRODUCT INFORMATION	
Product Description	Sweetened dried tart cherries
Grade/Variety	Montmorency
Pack weight/format	25lbs
Packaging materials	Polythene liner inside cardboard carton
Shelf-life from production	18 months from production date

2.00 INGREDIENT BREAKDOWN					
1	% at Recipe	% in Final	Variativ/Creada	Country of	Country Of
Ingredient	bowl stage	Product	Variety/Grade	Origin	Manufacture
Dried red tart	2,	74.5 (±	M 0	LICA	LICA
cherries		4%)	Montmorency	USA	USA
				USA, Mexico,	
Sugar		25 (± 4%)		Nicaragua &	USA
S				Paraguay	
Sunflower oil	Applied after drying	< 0.5%	WU	USA, Argentina	USA

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3.00 PRESERVATIVES AND PROCESSING AIDS				
E. Number	Name N V 7	Maximum Limit		
	N/A	0		
	F	Œ.		
If processing a	id state which process it aids and how.	\( \rangle \).		

### 4.00 SEASONAL VARIATION Size and colour may vary slightly batch to batch.

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?		1	
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?		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?		1	

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:	Typical red of sweetened dried tart cherries	
Flavour and Aroma:	Typical of sweetened dried tart cherries	
Texture:	Soft and chewy	

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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8.00 NUTRITIONAL INFORMATION		
Parameter	Value (per 100grams)	Source
Energy Kj / kcal	1416.3/333.92	
Fats	0.84	Œ.
Of which:	Siller + Hills.	₹,
-saturated	0	
-monounsaturated	0	
-polyunsaturated	0	Supplier Analysis (modified
Carbohydrates (total)	81.37	by Regulation (EU) No
Of which:		1169/2011)
-sugars	69.96	
-fibre	3.6	Programme and the second
Protein	2.02	
Sodium (mg)	5.02	
Salt (g)	0.013	

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 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	8
Nut / nut derivatives	No	No	No	₹.
Sesame seeds / sesame seed derivatives	No	No	No	
Mustard / mustard products	No	No	No	0.
Milk / milk derivatives	No	Yes	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	A1
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 3<sup>rd</sup> 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 AI	NALYSIS
Parameter	Specification Limits
Moisture	8-16%
P.H	3.3-3.8
Water Activity	<0.62
Aflatoxin &	As per EU/UK Legislation
Ochratoxin	As per EU/OK Legislation
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation

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12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<1,000 cfu/g
Coliforms	<10 cfu/g
Escherichia Coli	<3 cfu/g
Yeasts	<500 cfu/g
Moulds	<500 cfu/g
Salmonella	Absent in 375gms

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	None
Extraneous Vegetable Matter	Max 1 per 60oz of dried fruit
Flat fruit	Max 5% (by count)
Pit fragments in fruit	1 in 400oz (25lb) of dried fruit
Declaration: Although due care and attention ha	s been taken during the processing of this natural
product. The product may contain traces of pits/	stalks/shell.

14.00 COUNT/SIZE		
Size	Per Lb	
Count/size varies every season.		

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	maximum freshness and prevent infestation FWT recommend storing our re at <10C

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### 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)	Maria Flanagan
Signature:	Maria Flanagan

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