PRODUCT SPECIFICATION FREEWORLD TRADING LIMITED



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PRODUCT DESCRIPTION:	Hazelnuts, Organic Roasted		
PRODUCT CODE:	0355 S		
DATE ISSUED:	09.05.2025		
DATE REVIEWED:			
REVISION NUMBER:	5		
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		
	Rarene incoveria diading.co.tak		
Commodity Buyer	Maria Flanagan		
Email Address	maria@freeworld-trading.co.uk		
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1.00 PRODUCT INFORMATION			
Product Description	Organic Roasted Hazelnuts		
Grade/Variety	and the second s		
Pack weight/format	25kg (2x125kg)		
Packaging materials	Vacuum liner inside cardboard carton		
Shelf-life from production	12 months		
2.00 INGREDIENT BREAKDOWN			
, , % at Recipe % in	Final Country of Country Of		

Ingredient	% at Recipe	% in Final	Variety/Grade	Country of	Country Of
Ingredient	bowl stage	Product	Vanety/Grade	Origin	Manufacture
Hazelnuts	100 <i>S</i>	100	0 9	🔨 Turkey	Turkey
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3.00 PRESERV	ATIVES AND PROCESSING AIDS				
E. Number	Name	NUT.		Maxin	num Limit
	N/A R	"S			
	F		¢		
If processing a	id state which process it aids and h	IOW.		S	<u>م</u>
		en serve			K.
4.00 SEASONA	LVARIATION				
Product defects	s can change, shrivelled ratio, soured	, size can be variable		A States	\bigcirc
\bigcirc			100	1. 25 S	
5.00 GENETIC	MODIFICATION				-
GENETICALLY	MODIFIED ORGANISMS	ALL	YES	NO	IF YES WHICH INGREDIENT
10	oduct or any of its ingredients contain aterial – whether viable or not?	any genetically	Sala	234	
	ct or any of its ingredients produced f any genetically modified material — wi	~ 4* / 16-1 * V !	G . 24	1	
1 A 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	duct or any of its ingredients been signed of the use of genetic modification?	nificantly changed as a	Startof	1	
additives to	cally modified organisms been used a produce processing aids or additives u duction of the food or any of its ingre	used in conjunction		100	
		: * S	18-sh	200.00	
6.00 IRRADIAT	ION				
Has the produ irradiated?	ct or any of its components been	No	- 9.0° 0	10	and the second second
	F-ACTIONS B				
7.00 ORGANO	LEPTIC PROPERTIES				
Drovido o fully	description of the organolaptic pro	partias of the DRODU	<u>~т</u>		1

Provide a full description of the organoleptic properties of the PRODUCT.					
Appearance: Light to dark brown hazel nut kernels					
Flavour and Aroma: Typical or roasted hazel nuts with no off taints or odours					
Texture: Firm and crisp					

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	2778.4/673.2			
Fats 📕	62.4	ġ¢.		
Of which: 🛇	-	S		
-saturated	4.51	- C		
-monounsaturated	46.6	A A A A A A A A A A A A A A A A A A A		
-polyunsaturated	8.46	USDA (modified by		
Carbohydrates (total)	17.6	Regulation (EU) No		
Of which:		1169/2011)		
-sugars	4.89			
-fibre	9.4			
Protein	15			
Sodium (mg)	0			
Salt (g)		424		
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9.00 PRODUCT	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 Yes			



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10.00 ALLERGENS					
Product F R U I	In the product (Y/N)	Within 7 the facility (Y/N)	On the same production line (Y/N)	Comments S	
Peanuts / peanut derivatives	No	No	No	K	
Nut / nut derivatives	Hazelnuts	Hazelnuts	Hazelnuts		
Sesame seeds / sesame seed derivatives	No	No	No		
Mustard / mustard products	No	No	No		
Milk / milk derivatives	No	No	No	00000	
Egg / egg derivatives / albumen	No	No	Non		
Gluten	No	No	No		
Soya / soya derivatives	No	No	No		
Lupin / lupin derivatives	No	No A	No		
Fish / fish derivatives	No Co 3	No	No	and a set	
Crustaceans	No	No	No		
Molluscs	No	No	No		
Sulphur Dioxide and sulphites	No	No	No	408	
Celery	No	No	No	10.000	

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.

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11.00 CHEMICAL AI	NALYSIS
Parameter	Specification Limits
Moisture	Max 3%
Aflatoxin	Total <10ppb, B1 <5ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation
PV	Max 5.0 meq/O2/kg
FFA	Max 1%
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12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<5,000 cfu/g 🛛 🛇
Coliforms	<100 cfu/g
Escherichia Coli 🛇	<10 cfu/g
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g
Salmonella	Absent in25gms

13.00 PHYSICAL ANALYSIS				
Physical attributes	Specification			
Dangerous foreign material (glass, metal, contamination from pest)	None			
Mouldy kernels	1% max			
Soured kernels	1% max			
Machine damaged/crushed kernels	10% max			
Insect damage	5% max by weight			
Skin and shell pieces, unshelled hazelnuts, dust	0.05% max by weight			
Broken, half kernels	6% max by weight			
Discoloration	3% max by weight			
Almond Shape	3% max by weight			
Kernels where skins cannot be removed completely (skin part bigger than 3 mm diameter is evaluated as defect)	15% max			
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	TROAD DO						
VO 6	11/13mm	N & VK(RA) YA					
ALL A	13/15mm	The ratio of oversize & undersize can be					
\sim	10/12mm	up to 20% in organic hazelnuts					
	12/14mm	SP 1- 1-					
	9/15mm						

	51	NC		9	9	1
15.00 RECOMMENDED ST	ORAGE CR	ITERIA				
Storage						
Conditions:	In clean	, dry, coo	l place, av	ay fro	n hea	at and direct sunlight.
In order to preserve maxi	mum fresh	ness and	prevent ir	festati	on FV	VT recommend storing our
products in cool store at •	<10C			$\left(\cup\right)$		



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:	09.05.2025
Name: (Buyer)	Maria Flanagan
Signature:	Maria Flanagan

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