

PRODUCT SPECIFICATION

FREEWORLD TRADING LIMITED



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PRODUCT DESCRIPTION:	Almonds, Whole Unpasteurised
PRODUCT CODE:	0081
DATE ISSUED:	14.11.2025
DATE REVIEWED:	
REVISION NUMBER:	9

SUPPLIER NAME:	Freeworld Trading Limited
SUPPLIER ADDRESS:	21 Annandale Street Edinburgh EH7 4AW
TELEPHONE NUMBER:	0131 557 5600
EMAIL ADDRESS:	quality_control@freeworld-trading.co.uk 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	Michael Stevens
Email Address	michael@freeworld-trading.co.uk

1.00 PRODUCT INFORMATION	
Product Description	Whole unpasteurised almonds. For further processing
Grade/Variety	Non Pareil, California, Mission, Carmel
Pack weight/format	50lb or 2200lb
Packaging materials	Cardboard cartons or tote bags
Shelf-life from production	24 months

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	Variety/Grade	Country of Origin	Country Of Manufacture
Almonds		100	Non Pareil, California, Mission, Carmel	USA	USA

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3.00 PRESERVATIVES AND PROCESSING AIDS		
E. Number	Name	Maximum Limit
	N/A	
If processing aid state which process it aids and how.		

4.00 SEASONAL VARIATION
Stable product throughout the year if stored on recommended conditions.

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?		✓	
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?	No

7.00 ORGANOLEPTIC PROPERTIES	
Provide a full description of the organoleptic properties of the PRODUCT.	
Appearance:	Shelled, whole, mid to golden brown almonds
Flavour and Aroma:	Crisp with a nutty and occasional bitter flavour and aroma
Texture:	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	2461.4/595.3	USDA (modified by Regulation (EU) No 1169/2011)
Fats	49.9	
Of which:	-	
-saturated	3.8	
-monounsaturated	31.6	
-polyunsaturated	12.3	
Carbohydrates (total)	21.6	
Of which:	-	
-sugars	4.35	
-fibre	12.5	
Protein	21.2	
Sodium (mg)	1	
Salt (g)	0.003	

9.00 PRODUCT SUITABILITY		
Dietary Requirement	Yes/No	Certified Yes/No
Kosher	Yes	Supplier specific
Halal	Yes	Supplier specific
Vegetarian	Yes	No
Vegan	Yes	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	Almonds	Almonds	Almonds	
Sesame seeds / sesame seed derivatives	No	No	No	
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	Yes	Yes	
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.

11.00 CHEMICAL ANALYSIS	
Parameter	Specification Limits
Moisture	<6%
Free Fatty Acids	<1.5%
Peroxide Value	<5meq/O2/kg
Aflatoxin	Total <10ppb, B1<8ppb
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	<50,000 cfu/g
Coliforms	<1,000 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<5,000 cfu/g
Moulds	<5,000 cfu/g
Salmonella	Absent in 25gms

13.0 Physical Analysis USDA Grades								
USDA Grades	Dissimilar	Doubles	Chipped & Scratched	Foreign Materials	Particles & Dust	Split & Broken	Other Defects	Serious Defects
US Extra No1	5%	5%	5%	0.05%	0.1%	1%	4%	1.5%
US No1 Supreme	5%	15%	10%	0.05%	0.1%	1%	5%	1.5%
US Select Sheller Run	5%	15%	20%	0.1%	0.1%	5%	3%	2%
US Standard Sheller Run	5%	25%	35%	0.2%	0.1%	15%	3%	2%
Understanding USDA Grades								
US Extra No1 – Ideal for food applications where the appearance of the almond is very important.								

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US No1 (Supreme) – Typically used for whole almond application or for further processing such as blanching and roasting							
US Select Sheller Run – Mid-quality grade, good choice for applications where the almonds with minimal sorting/processing can be incorporated with other ingredients							
US Standard Sheller Run - Good grade for further processing such as blanching, dicing, grinding, or paste, particularly where a higher level of split and broken kernels are not a concern							
USDA Grading Parameters							
Dissimilar – typically used for whole almond applications or for further processing such as blanching and roasting.							
Doubles – two kernels developing in one shell. One side of a double kernel is flat or concave.							
Chip & Scratch – Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, it is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.							
Foreign Material – pieces of shell, hulls or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.							
Particles & Dust – fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.							
Split & Broken – seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.							
Other Defects – any defect that materially detracts from the appearance of the individual kernel or the edible shipping quality of the almonds. The defects include gum, shrivel, brown spot, discoloured, and chipped and scratched kernels greater than 1/4" (6.4mm) in diameter.							
Serious Defects – Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mould).							
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.							

14.00 COUNT/SIZE		
Count of the whole almonds	Per Oz	
	18/20	27/30
	20/22	30/32
	23/25	32/34
	25/27	34/40

15.00 RECOMMENDED STORAGE CRITERIA	
Storage Conditions:	S I N C E 1 9 9 1 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	

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16.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER & TRADING TERMS OF FREEWORLD TRADING.

Suppliers:

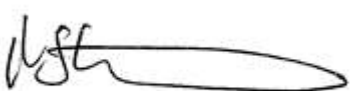
The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Freeworld Trading Standard Conditions of Supply.

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	
DATE:	14.11.2025
Name: (Buyer)	Michael Stevens
Signature:	

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