

PRODUCT SPECIFICATION

FREEWORLD TRADING LIMITED



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PRODUCT DESCRIPTION:	Chilean Raisins
PRODUCT CODE:	0286
DATE ISSUED:	14.11.25
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	Maria Flanagan
Email Address	maria@freeworld-trading.co.uk

1.00 PRODUCT INFORMATION	
Product Description	Chilean Raisins
Grade/Variety	Flame Type
Pack weight/format	10kg
Packaging materials	Blue PE Liner inside cardboard carton
Shelf-life from production	12 months

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe bowl stage	% in Final Product	Variety/Grade	Country of Origin	Country Of Manufacture
Raisins		99.3-99.0%	Flame Type	Chile	Chile
Sunflower Oil		0.7%-1%	Akosun/Borges	Sweden/Spain	Chile

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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
Raisins are prone to sugaring towards the end of the season this is naturally occurring from loss of moisture. This is a natural reaction and not a cause for rejection.

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:	Well-developed berries characteristic uniform shape. Dark brown to black in colour, slightly shining with oil treatment. Fruits shall be free flowing, not sticky and clump free.
Flavour and Aroma:	Characteristic fruity and sweet raisin flavour without being sour, fermented, bitter or foreign flavour and odours
Texture:	Firm mouth feel with soft chewy centre.

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	1373/323.65	USDA (modified by Regulation (EU) No 1169/2011)
Fats	0.25	
Of which:	-	
-saturated	0.094	
-monounsaturated	0.024	
-polyunsaturated	0.053	
Carbohydrates (total)	79.3	
Of which:	-	
-sugars	65.2	
-fibre	4.5	
Protein	3.3	
Sodium (mg)	26	
Salt (g)	0.065	

9.00 PRODUCT SUITABILITY		
Dietary Requirement	Yes/No	Certified Yes/No
Kosher	Yes	Yes
Halal	Yes	Yes
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	No	No	No	
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	Max 18%
Ochratoxin	<8ppb
Aflatoxin	Total <4ppb, B1 <2ppb
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	<10 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<5,000 cfu/g
Moulds	<5,000 cfu/g
Salmonella	Absent in 50gms

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Pieces of stem	1 per 96 oz (6lb/2.72kg = 3.6 per carton)
Capstems > 3 mm	15 per lb (454g)
Sugared Berries	Max 10 %
Development in 100 gr	≥ 70 %
- well matured	≥ 30 %
- reasonably well matured	< 2 %
- underdeveloped / sub standard	
Damage or Defects	3 %
- damaged	3 %
- mould	0
- foreign materials, glass / plastic	0
- insect damage	
Stones >3mm	Max 1/1200kg
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			
Size	Per Lb	Per 100gms	Size variation
Jumbo	360-500	80-130	10%

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	

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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	<i>Karen Greenhorn.</i>
DATE:	14.11.2025
Name: (Buyer)	Maria Flanagan
Signature:	<i>Maria Flanagan</i>

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