

Product Specification

Code: RC-005

Version: 5

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PRODUCT DESCRIPTION:	
FWT CODE:	0048
DATE ISSUED:	
REVISION NUMBER:	1

SUPPLIER NAME:	
SUPPLIER ADDRESS:	
TELEPHONE NUMBER:	
FACSIMILE NUMBER:	
EMAIL ADDRESS:	

CONTACT TECHNICAL:	
POSITION HELD:	
EMAIL ADDRESS	

Commodity Buyer	
Email Address	

Prepared by: Shelby Bodily	Approved by: Marcela Graziano	Page 1 of 8

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1.00 PRODUCT DESCRIPTION

Please provide a brief description of the PRODUCT including, name of product and pack size.

Blanched organic almonds processed into sliced, slivered, diced and almond meal (ground). Packed in 10kg or 12.5kg cartons

2.00 INGREDIENT BREAKDOWN

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Almonds		100			USA/Spain

3.00 STABILITY CONTROL FOR RAW INGREDIENTS

Ingredient	'State' eg. Liquid / powder / paste	Max life - days	Storage temp. °C	Washing process. Detail chemical used, concentration and contact time	Aw	pH	% moisture	Heat process time & CORE temperature	Status of manufacturing areas e.g GMP, High Care, High Risk
Details for each individual component of raw material									
Almonds	Solid	730	<20	N/A	<0.6	7-7.6	<6%	n/a	GMP

4.00 PRESERVATIVES AND PROCESSING AIDS

E. Number	Name	Maximum Limit
	n/a	

If processing aid state which process it aids and how.

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5.00 SEASONAL VARIATION

none

6.00 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?		Ö	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		Ö	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		Ö	
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?		Ö	

7.00 ORGANOLEPTIC PROPERTIES

Provide a full description of the organoleptic properties of the PRODUCT.

Appearance: Characteristic of processed almonds, creamy white in colour.

Flavour and Aroma: Typical flavours and odours of almond origin

Texture: Firm and brittle

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	2703.6/652.76	USDA (modified by Regulation (EU) No 1169/2011)
Fats	52.52	
Of which:	-	
-saturated	3.95	
-monounsaturated	3.41	
-polyunsaturated	12.36	
Carbohydrates	18.67	
Of which:	-	
-sugars	4.63	
-polyols		
-starch		
Fibre	9.9	
Protein	21.40	
Minerals		
Salt (g)	0.04	
Calcium (mg)	236	
Iron (mg)	3.28	
Magnesium (mg)	268	
Phosphorus (mg)	481	
Potassium (mg)	659	

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 can not 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

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10.00 ALLERGEN DATA

Product	In the product Y/N	Within the factory Y/N	On the same production line Y/N	Stored in Same Warehouse Y/N
Peanuts and peanut derivatives	No	No	No	If stored, it is in segregated area
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	Almonds	Almonds	Almonds	In segregated area
Sesame seeds / sesame seed derivatives	No	No	No	In segregated area
Mustard / mustard products	No	No	No	No
Milk / milk derivatives	No	No	No	No
Egg / egg derivatives / albumen	No	No	No	No
Gluten (i.e wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	No	No	No	If stored, it is in segregated area
Soya / Soya derivatives	No	No	No	If stored, it is in segregated area
Lupin / Lupin derivatives	No	No	No	No
Fish/Fish derivatives	No	No	No	No
Crustaceans	No	No	No	No
Molluscs	No	No	No	No
Sulphur Dioxide and sulphites	No	No	No	In segregated area
Celery	No	No	No	No

Allergens stored in the warehouse can be subject to change from the above list. However, the warehouses 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 ANALYSIS

Parameter	Specification Limits
Moisture	<6% - please advise how often tested and what method
Aflatoxin	Total<10ppb, B1 <8ppb
Free Fatty Acids	<1%
Peroxide Values	Max 5 meq/kg
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK legislation

12.00 MICROBIOLOGY

Microbes	Typical Levels
Total Viable Count	<100,000cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts and Moulds	< 10,000 cfu/g
Salmonella	Absent in 25g

13.00 PHYSICAL ANALYSIS

Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	1 per m/t
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

Sliced Almonds	Slivered Almonds	Diced almonds	Almond Meal (ground)	Almond Meal (extra fine)
FINE <0.7mm max 10% 0.7-0.9mm 80-100% >0.9mm max 10%	REGULAR LENGTH <17mm 0-80% >17mm 20-100%	THICKNESS 2-4mm 75%	FINE <1.6MM 75%	>0.8mm max 30%
EXTRA FINE <0.4mm Max 15% 0.4-0.6mm 70-100% >0.6mm max 15%	MEDIUM LENGTH <17mm 0-50% >17mm 50-100%	THICKNESS 3-5mm min 75%	THICK <2.5mm min 75%	
THICK <1.0mm max 10% 1.0-1.2mm max 80-90% >1.2mm max 10%	THICKNESS <2mm max 10% 2-3mm 70-100% >3mm max 20%			

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15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 24 months

Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

16.00 METAL DETECTION

Metal detection	Ferrous (mm)	1mm
	Non –Ferrous (mm)	1mm
	Stainless Steel (mm)	1mm

17.00 RECOMMENDED STORAGE CRITERIA

All our products are designed for ambient storage, however we choose to keep our products between 6-10°C to preserve maximum freshness and prevent infestation.

COOL STORE	6-8C	
Ambient	<20C	
AWAY FROM DIRECT SUNLIGHT	Yes	

18.00 MATERIALS

Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier

PALLET		
No of units per layer		Maximum
No of units per pallet		Maximum
No of units per pallet		Minimum
Method of pallet security		Shrink-wrap / Pallet-wrap / Banding
Type of pallet used		

CONTACT PACKAGING MATERIAL

Material	Poly bag	Food Grade	YES	Ö	NO	
Colour	Blue					
Dimensions	80 x 75					
Weight	20g	g				
Method of closure	Folded	Tape / EEC Tape / Stitching				

OUTER PACKAGING MATERIAL

Material	Cardboard carton	
Colour	White	
Grade	Food grade	
Weight	580	G
Dimensions	270 x 390 x 310	Mm
Method of closure	Tape	Tape / EEC Tape / Stitching

19.00 SOURCE AND POINT OF MANUFACTURE

State the country of Manufacture	Spain
Is the Product produced and packaged in the suppliers own premises:-	Yes

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

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.

Freeworld Trading Limited

- 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:	
Name: (Buyer)	Adam Johnston
Signature:	<i>[Signature]</i>