



# **FREEWORLD TRADING LIMITED**

## **PRODUCT SPECIFICATION**

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<b>PRODUCT DESCRIPTION:</b>	<b>Currants, Greek Provincial</b>
<b>FWT CODE:</b>	<b>0533</b>
<b>DATE ISSUED:</b>	<b>26.09.2011</b>
<b>REVISION NUMBER:</b>	<b>1</b>

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**1.00 Product Description**

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

Ready to use Greek Provincial Currants packed in 12.5kg cartons

**2.00 Ingredient Breakdown**

Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Currants		99.7%		Provincial	Greece
Akosun Oil		0.3			Holland

**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									
Currants	Solid	One year from the production date	Ambient	Washing with potable water	<65%	~3.5	13-17%	N/A	GMP

**4.00 Preservatives and Processing Aids**

E. Number	Name	Maximum Limit

If processing aid state which process it aids and how.

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5.00 Seasonal Variation
The cap stem count may show a measurable increase for shipment of new crop during September/October

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?		√	
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?		√	

7.00 ORGANOLEPTIC PROPERTIES	
Provide a full description of the organoleptic properties of the PRODUCT.	
Appearance:	Free flowing berries dark purple/blue to black.
Flavour and Aroma:	Sweet, and fruity typical of currants with no off taints or odours
Texture:	Soft, fleshy

8.00 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 Yes upon request
Halal	Yes	Certified Yes upon request

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<b>9.00 Allergen Data</b>				
Product	In the product Y/N	Within the factory Y/N	On the same production line Y/N	Stored in Same Warehouse in UK Y/N
Peanuts and peanut derivatives	No	No	No	No
Nut and nut derivatives (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nut and Queensland nut)	No	No	No	Yes
Sesame seeds / sesame seed derivatives	No	No	No	Yes
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	No
Soya / Soya derivatives	No	No	No	No
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	Yes
Celery	No	No	No	No

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.

<b>10.00 Nutritional Information</b>		
Parameter	Value (per 100grams)	Source
Energy Kj	1210	ANALYTICAL
Energy Kcal	289	ANALYTICAL
Protein (g)	4.0	ANALYTICAL
Carbohydrate (g)	73.5	ANALYTICAL
Of which sugar (g)	67.5	ANALYTICAL
Of which starch (g)		
Fats Total (g)	0.4	ANALYTICAL
Of which saturated (g)	TRACES	ANALYTICAL
Of which monosaturated (g)	TRACES	ANALYTICAL
Of which polyunsaturated (g)	TRACES	ANALYTICAL
Dietary Fibre (g)	5.0	ANALYTICAL
Minerals		ANALYTICAL
Calcium (mg)	23	ANALYTICAL
Iron (mg)	4	ANALYTICAL
Magnesium (mg)	23	ANALYTICAL
Phosphorus (mg)	164	ANALYTICAL
Potassium (mg)	655	ANALYTICAL
Sodium (mg)	2.5	ANALYTICAL

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<b>11.00 Chemical Analysis</b>	
Parameter	Specification Limits
Moisture	15% ±2% DFA method, Rotronic System
Water Activity	0.55-0.65% Rotronic system.
p.H	3.7±0.05
Aflatoxin	Max 4.0
Ochratoxin	<10ppb tested every batch
Pesticides	As per EU/UK legislation tested every crop
Heavy Metals	Lead <0.1ppm Arsenic <0.1ppm (every crop year) Cadmium <0.1ppm Mercury <5ppb

<b>12.00 Microbiology</b>	
Microbes	Typical Levels
Total Viable Count	Max 15,000cfu/g
Entero's/Coliforms	Max 100cfu/g
Escherichia Coli	Absent in 10gms
Staph Aureus	Max 10cfu/g
Yeasts	Max 8,000cfu/g
Moulds	Max 8,000cfu/g
Salmonella	Absent in 25gms

<b>13.00 Physical Analysis</b>	
Physical attributes	Specification
Pip count (number of berries with pips in 100g of sample)	<30
Red berries (% of reddish berries in 100g)	<12%
Damaged berries (number of damaged berries in 100g of sample)	<8
Shrivels (% of shrivelled berries)	<1
Sugared berries (number of sugared berries in 100g of sample)	<20
Berries with capstems (number of berries with capstems in 100g of sample)	<20
Number of stalks >10mm (per tonne)	4
Number of stalks <10mm (per tonne)	15
Number of stones (per tonne)	4
Number of foreign fruit seeds (per tonne)	6
Foreign Matter (of plant origin and minor contamination of plastic fragments) (per tonne)	6
<b>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.</b>	

<b>14.00 SIZE</b>	<b>COUNT</b>	<b>SIEVE SIZE</b>
Medium per 100 grams	360-500	To pass 8.5mm and be retained by 6mm sieve
Small per 100 grams	700-850	To pass 8mm and be retained by 4.5mm sieve

<b>15.00 SHELF-LIFE</b>
<b>SHELF-LIFE FROM DATE OF PRODUCTION: 12 months</b>
Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

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16.00 Metal Detection			
Metal detection	Ferrous (mm)	Vertical	Horizontal
		1.5	1.8
	Non –Ferrous (mm)	1.5	2.0
	Stainless Steel (mm)	2.5	2.5

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.		
<b>COOL STORE</b>	<b>6-10°C</b>	
<b>Ambient</b>	<b>&lt;18°C</b>	
<b>AWAY FROM DIRECT SUNLIGHT</b>	<b>Yes</b>	

18.00 MATERIALS						
Recommended pallet stacking for the product, however this may vary depending on warehouse/haulier						
<b>PALLET</b>						
No of units per layer		Maximum				
No of units per pallet		Maximum				
Method of pallet security	Shrink Wrap	Shrink-wrap / Pallet-wrap / Banding				
Type of pallet used						
<b>CONTACT PACKAGING MATERIAL</b>						
Material	Polythene Liner	Food Grade	<b>YES</b>	√	<b>NO</b>	
Colour	Blue					
Grade	Food					
Dimensions	76x57	mm				
Weight	48±4	g				
Method of closure	none	Tape / EEC Tape / Stitching				
<b>OUTER PACKAGING MATERIAL</b>						
Material	Cardboard					
Colour	Brown or white					
Grade	Food					
Weight	773±5%gr/m <sup>2</sup>	G				
Dimensions	368x259x170	Mm				
Method of closure	Tape	Tape / EEC Tape / Stitching				

19.00 SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture	Greece
Is the Product produced and packaged in the suppliers own premises:-	

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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.

**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**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	
<b>Name: (Buyer)</b>	
<b>Signature:</b>	

**FOR AND BEHALF OF CUSTOMER**

<b>NAME: (Technical)</b>	
<b>POSITION HELD:</b>	
<b>TECHNICAL SIGNATURE</b>	
<b>DATE:</b>	

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