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PRODUCT DESCRIPTION:	Pecan Nuts, Organic Halves and Pie	Pecan Nuts, Organic Halves and Pieces		
PRODUCT CODE:	0060	S		
DATE ISSUED:	16.04.2024	8		
DATE REVIEWED:				
REVISION NUMBER:	4			

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

Commodity Buyer	Ishan Das	とはなる と ときしま
Email Address	ishan@freeworld-trading.co.uk	/

1.00 PRODUCT INFORMATION	
Product Description	Shelled organic Pecan Nuts Halves and Pieces, various sizes
Grade/Variety	Fancy Grade
Pack weight/format	30lb
Packaging materials	Vacuum packed liners inside cardboard cartons
Shelf-life from production	12 months

2.00 INGREDIENT BREAKDOWN							
Ingredient	% at Recipe bowl stage	% in Final Product		Variety/G	rade	Country of Origin	Country Of Manufacture
Organic pecan nuts	100	100	0	E 1	9	USA/Mexico	Mexico





3.00 PRESERVATIVES AND PROCESSING AIDS					
E. Number	Name	T		Maximum Limit	
	N/A	, 8,			
	8		4		
If processing a	id state which process it aids and how.			S	

4.00 SEASONAL VARIATION	
4.00 SEASONAL VARIATION	
Upon receipt, pecans are kept frozen until ready for processing.	

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?		1		
Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		1		
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?	100	1		
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?		1		

6.00 IRRADIATION		
Has the product or any of its components been	No	LANCE OF THE PARTY
irradiated?		

7.00 ORGANOLEPTIC PROPERTIES			
Provide a full description of the organoleptic properties of the PRODUCT.			
Appearance:	Typical amber colour of pecan nuts		
Flavour and Aroma:	Aroma: Characteristic of pecan nuts, no musky or rancid 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	3131.2/759.05	5
Fats	71.97	
Of which:	50s vitt.	
-saturated	6.180	
-monounsaturated	40.801	
-polyunsaturated	21.614	USDA (modified by
Carbohydrates (total)	13.86	Regulation (EU) No
Of which:		1169/2011)
-sugars	3.97	
-fibre	9.6	
Protein	9.17	
Sodium (mg)	0	
Salt (g)	0.015	

9.00 PRODUCT S	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 Supplier dependant please check with FWT	

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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	Pecan nuts		Pecan nuts only	
Sesame seeds / sesame seed derivatives	No	No	No	S. O
Mustard / mustard products	No	No	No	
Milk / milk derivatives	No	Yes*	No	La nog & Chase has butter stored on site. Physically segregated
Egg / egg derivatives / albumen	No	No	No	St. St. St. St. St.
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	No	No	
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.

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.

11.00 CHEMICAL ANALYSIS			
Parameter	Specification Limits		
Moisture	5% / // 9		
Aflatoxin	Total <4ppb, B1 <2ppb		
Pesticides	As per EU/UK Legislation		
Heavy Metals	As per EU/UK Legislation		
PV	5 meq/kg max		
FFA	1% max		

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12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Entero	<100 cfu/g
Coliforms	<30 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<500 cfu/g
Moulds	<500 cfu/g
Salmonella	Absent in 375gms

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign Material (no glass, no metalic pieces)	<0.05% per pound
Defects or damage (adhering material from	
inside the shell, dust, dirt, kernel not dried well,	
kernel which is dark amber, kernel having more	1% per box
than one dark kernel/spot , shrivelling, internal	
flesh discolouration, poorly developed kernel)	करे की जिल्ला
Serious damage (plainly visible mould,	
rancidity, decay, insect web or frass, internal	For any 0 F 000 many
discolouration, adhering material more than	
half surface, dark kernel spots – more than 3	Fancy: 0.50% max
spots on kernels, dark skin colouration,	4. (2. 1)
undeveloped kernel)	
Shell count	No more than 1 piece per 300lb pounds
Discolouration	3% max
Declaration: Although due care and attention has	s been taken during the processing of this natural

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 SIZE		
	Halves Sizing	Count Halves per Pound

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Extra Large Halves		351-450		
Jumbo Halves		301-350		
Junior Mammoth Halves		251-300	S	
Mammoth Halves		201-250		
Extra Mammoth Halves		151-200		
Pieces content: ≤1	4% of pieces smaller	than ¾ of half kernel		
Diogo sizing	Mesh (RHS)		% Over retention	
Piece sizing	Thru	Over	% Over retention	
Extra Large	9/16"	7/16"	90	
Large	1/2"	5/16"	85	
Medium	3/8"	3/16"	85	
Small	1/4"	1/8"	85	
Midget	3/16"	1/16"	85	

15.00 RECOMMEND	ED STORAGE CRITERIA
Storage Conditions:	In clean, dry, cool place, away from heat and direct sunlight.
In order to preserve products in cool sto	maximum freshness and prevent infestation FWT recommend storing our re 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	Karen Greenhorn.
DATE:	30.04.2024
Name: (Buyer)	Ishan Das
Signature:	Q.A.

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