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PRODUCT DESCRIPTION:	Peanuts, Raw Inshell
PRODUCT CODE:	604
DATE ISSUED:	22/08/2023
DATE REVIEWED:	22/08/2023
REVISION NUMBER:	1

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	Michael Stevens
Email Address	michael@freeworld-trading.co.uk

1.00 PRODUCT INFORMATION	
Product Description	Chinese Inshell Peanuts
Grade/Variety	Virginia type, including traditional Shandong big type
Pack weight/format	25kg
Packaging materials	Vacuum packed in poly bag lined
Shelf-life from production	12 months

2.00 INGREDIENT	BREAKDOWN				
Ingredient	% at Recipe	% in Final	Variety/Grade	Country of	Country Of
ingredient	bowl stage	Product	variety/Grade	Origin	Manufacture
Peanut inshell	S	100	Virginia type, including traditional Shandong big type	China	China





3.00 PRESERV	ATIVES AND PROCES	SING AIDS					
E. Number	Name	IT	, N	U	T		Maximum Limit
	N/A				, 2		
	-					Q.	
If processing	aid state which proce	ss it aids a	nd how.				S

4.00 SEASONAL VARIATION	
None	\Diamond

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?	38	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 irradiated?	No	
7/4/2		

7.00 ORGANOLEPTIC PR	OPERTIES		
Provide a full description	n of the organoleptic properties of the PRODUCT.		
Appearance:	Long shape, light yellow shell, 2 kernels inside		
Flavour and Aroma:	Fresh, nutty flavour with no off taint or odour		
Texture:	Crisp, crunchy, not soft or rubbery		

Organoleptic properties are obviously dependent on the crop and harvesting conditions of the current year.

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Prepared by: Karen Greenhorn Approved by: Marcela Graziano

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8.00 NUTRITIONAL INFORMATION			
Parameter	Value (per 100grams)	Source	
Energy Kj / kcal	2456.2/593.4		
Fats	49.2		
Of which:	- (Sh(E).		
-saturated	6.28		
-monounsaturated	24.4		
-polyunsaturated	15.6	USDA (modified by	
Carbohydrates (total)	16.1	Regulation (EU) No	
Of which:		1169/2011)	
-sugars	4.72		
-fibre	8.5		
Protein	25.8		
Sodium (mg)	18		
Salt (g)	0.045		

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 No
Halal	Yes	Certified Yes

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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	yes	yes	yes	<i>E</i>
Nut / nut derivatives	no	no	no	
Sesame seeds / sesame seed derivatives	no	no	no	
Mustard / mustard products	no	no	no	0.
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	A
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 A	NALYSIS
Parameter	Specification Limits
Moisture	8.5% +/- 1%
Aflatoxin	Total <4ppb, B1 <2ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation
PV	5 meq/O2
FFA	1%





12.00 MICROBIOLOGY			
Microbes	Typical Levels		
Total Viable Count	<1,000,000 cfu/g		
Escherichia Coli	<10 cfu/g		
Moulds	<10,000 cfu/g		
Salmonella	Absent in 25g		

Test items	Target	Tolerance	Frequency
Imperfect shells % in 1000gm			
- Damaged	5 max	±1	
- Immature/empty	2 max	±1	Per batch
- spotted	3max	±1	
- Insect damage	2 max	± 0.5	The state of the s
Mouldy/decayed shells %	0.5	0	Per batch
Monoshell %	5	0	Per batch
Foreign matter – mineral stone, mudballs, glass, metal, wood, hard and soft plastic, insect and other pests, synthetic and natural fibres, paper and card	Absent in 2kg	Absent in 2kg	Per batch
EVM – sticks, leaves, shells, roots, vegetable matter other edible plants	Absent in 2kg	<0.1% in 2kg	Per batch

Definition of imperfect peanut kernels

- Damaged shells: Shells which are damaged and broken by machine, during drying or sorting, but doesn't affect or influence their organoleptic properties
- Insect damage: Shells with stalks on surface of shell, damaged by insects
- Spotted shells: Shells with dark spots or dirty colour on surface, which not affecting or influence their orgaoleptic properties
- Immature/empty: Shells with half kernels or no kernels inside, because of immature during growing
- Mould: Kernels with visible fungi mass
- Monoshell: shells with one kernel natrually only

14.00 COUNT/SIZE		
	Size Pieces per oz	
	8/10, 9/11, 11/13, 13/15	

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15.00 RECOMMENDE	D STORAGE CRITERIA
Storage Conditions:	In clean, dry, cool place, away from heat and direct sunlight.
In order to preserve r	maximum freshness and prevent infestation FWT recommend storing our

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:	17/08/2023

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Name: (Buyer)	Michael Stevens	
Signature:	USE	



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