

PRODUCT SPECIFICATION

FREEWORLD TRADING LIMITED



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PRODUCT DESCRIPTION:	Almonds Processed
PRODUCT CODE:	0027
DATE ISSUED:	28.08.2024
DATE REVIEWED:	
REVISION NUMBER:	7

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	Alex Poole
Email Address	alex@freeworld-trading.co.uk

1.00 PRODUCT INFORMATION	
Product Description	Blanched almonds processed into sliced, slivered, diced and almond meal (ground).
Grade/Variety	
Pack weight/format	10kg or 12.5kg
Packaging materials	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
Almonds	100	100		USA, Australia, Portugal, Spain	Spain

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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
N/A

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:	Characteristic of processed almonds, creamy white in colour
Flavour and Aroma:	Typical flavours and odours of almond origin
Texture:	Typical of blanched products. Flourey for the ground, Slightly flexible for the slices and slightly soft for the dices.

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	33.41	
-polyunsaturated	12.36	
Carbohydrates (total)	18.67	
Of which:	-	
-sugars	4.63	
-fibre	9.9	
Protein	21.40	
Sodium (mg)	16	
Salt (g)	0.04	

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 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 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	No	No	No	
Nut / nut derivatives	Almonds	Almonds	Almonds	
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	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	<6%
Aflatoxin	Total <10ppb, B1<8ppb
Pesticides	As per EU/UK Legislation
Heavy Metals	As per EU/UK Legislation
PV	Max 5 meq/kg
FFA	<1%

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12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<50,000 cfu/g
Coliforms	<100 cfu/g
Escherichia Coli	<10cfu/g
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g
Salmonella	Absent in 25gms

13.00 PHYSICAL ANALYSIS	
Physical attributes	Specification
Foreign bodies (hair, glass, metal, hard plastic, live insects, etc)	Absent
Extraneous Vegetable Matter	0.1%
Spots: little other coloured pieces in the blanched almond meal, for example almond skin pieces etc	1%
Other defects for example lumps of almond in the meal	2%
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		
Product	Size	Tolerance
Blanched sliced almonds	Extra thin 0.4-0.6mm	Average thickness: 0.4-0.6
	Thin 0.7-0.9 mm	Average thickness: 0.7-0.9
	Standard 1.0-1.2mm	Average thickness: 1.0-1.2
Fine Ground Almonds	Grain size >1.4mm	Max 15%
	Grain size > 2.00mm	Max 3%
	Grain size >0.8mm	Max 50%
Extra Fine Ground Almonds	Grain size >0.8mm	Max 30%

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:	28/08/2024
Name: (Buyer)	Alex Poole
Signature:	<i>Alex Poole</i>

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