

This specification remain the intellectual property of Freeworld Trading and may not be copied or used elsewhere without our written permission.

PRODUCT DESCRIPTION:	Almonds, Blanched Pieces	
PRODUCT CODE:	0381	S
DATE ISSUED:	13/12/2024	E .
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	Michael Stevens
Email Address	michael@freeworld-trading.co.uk

1.00 PRODUCT INFORMATION	
Product Description	Shelled, blanched, pasteurized almond pieces.
Grade/Variety	
Pack weight/format	2,200 lb
Packaging materials	
Shelf-life from production	12 months

2.00 INGREDIENT BREAKDOWN					
Ingredient	% at Recipe		Variety/Grade	Country of	Country Of
0	bowl stage	Product	( ) )	Origin	Manufacture
Almonds	100 S	100	0.9	USA	USA
		· // (	C = 1		





# 3.00 PRESERVATIVES AND PROCESSING AIDS E. Number Name N/A

If processing aid state which process it aids and how.

### 4.00 SEASONAL VARIATION

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?		$\checkmark$	
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?		$\checkmark$	

#### 6.00 IRRADIATION

Has the product or any of its components been No irradiated?

7.00 ORGANOLEPTIC PROPERTIES		
Provide a full description	n of the organoleptic properties of the PRODUCT.	
Appearance:	Creamy/white to light tan almond pieces. Various sizes	
Flavour and Aroma: Characteristic nutty smell with no off taints or odours		
Texture:	Typical of Almonds, firm and crisp. Not brittle	

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

# FREEWORLD



8.00 NUTRITIONAL INFORMATION			
Parameter	Value (per 100grams)	Source	
Energy Kj / kcal	2535.3/613.16		
Fats	52.52		
Of which:	Sile with		
-saturated	3.95		
-monounsaturated	33.41		
-polyunsaturated	12.36	USDA (modified by	
Carbohydrates (total)	18.67	Regulation (EU) No	
Of which:		1169/2011)	
-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 No

N C E 19

# FREEWORLD



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		alton des.		- K
Nut / nut derivatives	Almonds	yes	Almonds	Almonds, Pistachios, Cashews, Walnuts
Sesame seeds / sesame seed derivatives	No	No	No	S S
Mustard / mustard products	No	No	No	
Milk / milk derivatives	No	yes	No	Ingredient in Almond Seasoning. separate warehouse onsite
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 3<sup>rd</sup> 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 ANAL	YSIS
Parameter	Specification Limits
Moisture	Max 6%
Aflatoxin	Total <10ppb, B1 <8ppb
Pesticides	As per EU/UK legislation
Heavy Metals	As per EU/UK legislation
PV	5% meq/uk
FFA (as % oleic acid)	1.5%



12.00 MICROBIOLOGY	
Microbes	Typical Levels
Total Viable Count	<10,000 cfu/g
Entero	<100 cfu/g
Coliforms	<10 cfu/g
Escherichia Coli	<10 cfu/g
Yeasts	<2,000 cfu/g
Moulds	<2,000 cfu/g
Salmonella	Absent in 25gms

### 13.00 PHYSICAL ANALYSIS

Physical attributes

Product shall be clean, and free from excessive decay, insect injury, foreign material, dust, damage caused by Mold, gum, and shrivelling

Specification

Loose, Extraneous: 0.05% by weight.

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

Size of pieces

¼″AOL

### 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

# FREEWORLD



# 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

# NAME: (Technical) Karen Greenhorn POSITION HELD: Quality Control Karon Groonhorn. **TECHNICAL SIGNATURE** 13.12.24 DATE: Name: (Buyer) Michael Stevens Signature:

# FOR AND ON BEHALF OF FREEWORLD TRADING

