



MATERIAL SPECIFICATION

RAW MATERIAL NAME:		IQF A Grade Supersweet Mini Corn Cobettes		HARVEST INFO:	Aug-Oct
FWF DOC REF:		14240006			
FWF SPEC REVISION DATE:		27.06.2023			
FWF SPEC VERSION NUMBER:		01			
SIZE / CALIBRE	COLOUR	FWF PRODUCT & SAP CODES	SUPPLIER SPEC REVISION DATE:	SUPPLIER SPEC VERSION NUMBER:	
A Grade Supersweet Mini Corn Cobettes	N/A	14240006 / 1604821800	BS/111/03 25.02.2021	04	
SUPPLIER DATA					
Supplier's Name:		Freeworld Foods Ltd			
Supplier's Function (e.g. Agent, Processor, Contract Manufacturer, Contract Packer)		Agent			
Address:		Unit 13, Broadgate House Westlode Street, Spalding, Lincs. PE11 2AF			
Telephone No:		01775 711211			
Emergency Contact:		Liz Johnson		Katie Wilson	
Emergency Contact No:		+44 (0)7887 596388		+44 (0) 7903 515040	
Emergency Contact email:		Liz.johnson@freeworldfoods.co.uk		Katie.wilson@freeworldfoods.co.uk	
		Email		Number	
Technical/Quality contact:		Katie.wilson@freeworldfoods.co.uk		+44 (0) 7903 515040	
Commercial contact:		Dominic.pleasance@freeworldfoods.co.uk		+44 (0) 7795 288655	
Specification contact:		Customer.services@freeworldfoods.co.uk		+44 (0) 1775 711211	
Supply Chain contact:		admin@freeworldfoods.co.uk		+44 (0) 1775 711211	
Other Contact: Orders		orders@freeworldfoods.co.uk		+44 (0) 1775 711211	
MANUFACTURER DATA (Manufacturer accreditation certificate available on request)					
Manufacturer's Name:		Agrosprint			
Address:		Hungary 5300 Karcag Arany János Street 22			
Manufacturer's certification:		BRC A+			
Telephone No:		Freeworld Foods contacts as listed above			
Emergency Contact:		Liz Johnson		Katie Wilson	
Emergency Contact No:		+44 (0) 7887596388		+44 (0) 7903 515040	
Emergency Contact email:		Liz.Johnson@freeworldfoods.co.uk		Katie.wilson@freeworldfoods.co.uk	



SECTION 1: MATERIAL DATA

APPEARANCE / SECONDARY DESCRIPTION OF MATERIAL

<p>Product Description</p>	<p>IQF Sweetcorn Kernels shall be produced from fresh, clean and washed raw material of varieties suitable for processing. The raw material shall be processed with a minimum of delay to prevent product deterioration.</p> <p>The raw material should be washed and passed through various inspection stages in order to remove all traces of foreign material. It shall be de husked, de silked and cut into nominal 65mm lengths (55-75mm tolerance) from whole cobs.</p> <p>It shall be blanched, cooled, dewatered and frozen.</p> <p>The freezing process should ensure a minimum level of damage to the product. The final product should be frozen with a minimum temperature of -18°C.</p>	<p>Ready to Eat Status</p>	<p>Non RTE</p>
<p>Legal Product Name</p>	<p>Sweetcorn</p>	<p>Farm Assurance Scheme?</p>	<p>Global Gap</p>
<p>Grade</p>	<p>A Grade</p>		



INGREDIENT DECLARATION
(In descending order, including QUID)

Sweetcorn

RAW MATERIAL SUPPLY CHAIN AND COMPOSITION DETAILS

Ingredient <u>Inc. Species / variety</u> <u>/Grade</u>	Supplier Name	Country of Origin	Country of Manufacture	Manufacturer, Processor, Agent, Source	Additive Declaration/ Category/ Purpose	'E' Number	In final product Level (%)	Is the supplier risk assessed and approved? (detail certification)	Have any Food/ Feed Safety Alerts, incidents or issues been raised in past 24months? (Yes/No)	Is this material at risk of potential food fraud? E.g from Price or availability fluctuation
Sweetcorn	FWF (Agent)	Hungary	Hungary	Agrosprint	N/A	N/A	100	BRC A+	No	No
						Total:	100			



PRODUCT SUPPLY CHAIN EXPLANATION

Any routine testing completed on the incoming raw materials? Please detail:		Heavy Metal testing once per crop season Perchlorate & Chlorate testing once per crop season. Multi Residue Pesticide testing once per crop season
List acceptance criteria for incoming raw materials? please detail:		Passes heavy metal and pesticide residue levels. Clean, raw material which conforms to supplier raw material intake (internal) specifications.
<i>Listed below are the stages the product has had to go through to reach customer i.e. Producer > Processing plant > Agent > Storage > Delivery to End Customer</i>		
Stage in supply chain: (Include every time the material is moved, handled, stored, or processed)	What risks have been identified at this stage? List identifiable risks to raw material.	What measures are in place to mitigate the risk identified? List controls in that are in place to ensure integrity of the raw material at each stage of the supply chain
Grower	Physical / Biological / Chemical - Metal, wood, glass, stones, plastic, insect, other plants, other foreign matter (hair) Toxic Material. Pathogens and or importation of pathogens into factory.	Selection of the optimal fields. Removal of FM from the fields. Crop review during growing period. Mechanical and /or manual weeding. Protection against animals. Maintenance of Agricultural machinery. Using recognised seed houses to supply seeds. Personnel training and Personnel hygiene training. Using clean and covered vehicles to transport harvested materials. Using known transport companies. Direct delivery from field to factory (no stops).
Processing Packing Plant	Physical / Biological / Chemical - Metal, wood, glass, stones, plastic, insect, other plants, other foreign matter (hair). Toxic Material. Pathogens and or importation of pathogens into factory.	Sampling of raw material upon arrival at factory. Personnel training in food defence and personnel hygiene training. Removal of foreign bodies. Receipt documentation for raw material. Metal detection using test pieces. Manual and automatic (Laser) inspection systems. External factory perimeter fencing. Restricted access to factory areas monitored by security.



		<p>CCTV preventing unauthorised access to site.</p> <p>Employee yearly medical screening.</p> <p>Alarms in freezers.</p> <p>Personnel lockers audited monthly.</p>
Logistics (Hungary to UK)	<p>Risk of substitution and/or adulteration.</p> <p>Supplier sites of the material are annually audited by FSSC / IFS.</p>	<p>Material is sealed when it leaves supplier and seal integrity checked on dispatch.</p> <p>3rd Party Logistics providers make visual checks of the product on delivery to ensure product integrity.</p>
Cold Storage (UK)	<p>Refrigerated Truck Contamination.</p> <p>Product Integrity Breach.</p> <p>Maintenance of Fridge Temperature.</p>	<p>Visual inspection of refrigerated unit on arrival at cold store prior to unloading.</p> <p>Use of seals to prevent access to product in refrigerated unit.</p> <p>Ensure refrigerated unit is working efficiently before leaving site and during transit.</p> <p>Use of thermographs.</p> <p>Delivery documentation.</p>
Delivery to End Customer	<p>Refrigerated Truck Contamination.</p> <p>Product Integrity Breach.</p> <p>Maintenance of Fridge Temperature.</p>	<p>Visual inspection of refrigerated unit on arrival at cold store prior to unloading.</p> <p>Use of seals to prevent access to product in refrigerated unit.</p> <p>Ensure refrigerated unit is working efficiently before leaving site and during transit.</p> <p>Use of thermographs.</p> <p>Delivery documentation.</p>



SECTION 2: INGREDIENT INFORMATION

Ingredient Name	Sub Component	% in recipe	Source HARA Ref No. & Amend approval date (if applicable)	'State' e.g. liquid / powder / paste & if raw / cooked	Maximum shelf life pre preparation /opening *	Storage Temp. pre preparation /opening (°C)	Maximum life post preparation /opening	Storage Temp. post preparation /opening (°C)	pH	Aw	Maximum Moisture (%)	Minimum salt (%)	CORE Heat process time & temperature and filling conditions (e.g. 70°C for 2 min and 70°C fill)	Confirm this is the CORE Heat process (Y/N)	Maximum cooling time to 5°C	Microbiological positive release (organism & frequency)	Washing controls i.e. dwell time & Chemical Concentration	'Other' e.g. alcohol content (%)/residual nitrite/propylene glycol
Sweetcorn	N/A	100	N/A	Solid – frozen	30 months from packing	-18°C or below	Until BBE if maintained at -18°C or below	-18°C or below	N/A	N/A	N/A	N/A	Equiv 70°C for 2 min (Blanch)	YES	30 minutes	N/A	N/A	N/A

SECTION 3: NUTRITIONAL DATA	
In accordance with the E.C. Nutritional Labelling for Foods legislation.	
Value	Typical Value (per 100g)
Energy (kJ)	150
Energy (kcal)	36
Fat (g)	1.1
of which Saturates (g)	0.12
of which Monounsaturates (g)	-
of which Polyunsaturates (g)	-
of which Trans (g)	-
of which Cholesterol (g)	-
Carbohydrate (g)	4.8
of which Sugars (g)	1.2
of which Starch (g)	-
Fibre (g)(AOAC)	0.9
Protein (g)	2.0
Sodium (mg)	Tr
Salt (g) (Na x 2.56)	Tr
Meat Content R.M.E (if applicable):	N/A
Alcohol (%v/v)	N/A
Source(s) of Data (Calculated/ Analytical):	McCance & Widdowson 7 th Edition
Date of analysis	N/A
Laboratory	N/A

SECTION 4: MICROBIOLOGICAL SPECIFICATION					
Micro-organism	Accept Limit	Reject Limit	Units	Method	Frequency
TVC	<5x10 ⁵	>10 ⁶	cfu / g	PCA at 30°C	Each Batch
Coliforms	<10 ²	>10 ³	cfu / g	Petrifilm E.Coli / Coliforms at 37°C	Each Batch
E.coli	<10	>10 ²	cfu / g	Petrifilm E.Coli / Coliforms at 37°C	Each Batch
Salmonella species	Absent	Present	25g	VIDAS SALMONELLA SPT	Each Batch
Listeria mono.	<10	>100	25g	VIDAS LMO	Each Batch
SUPPLIERS TESTING LABORATORY DETAILS					
	ROUTINE		PATHOGENIC		
Contact	N/A		N/A		
Laboratory	Wessling Hungary		Wessling Hungary / Eurofins		
Accreditation	The National Accreditation Authority		The National Accreditation Authority		
Date of certificate	17/10/2019		17/10/2019 / 04/11/2021		

SECTION 5: CHEMICAL SPECIFICATION					
Chemical Test	Accept Limit	Reject Limit	Units	Method	Frequency
Pesticide: Multi Residues Screening	Conforming to EU MRL levels	In excess of EU MRL levels	mg/kg	ENAC accredited laboratory	Once per crop season minimum
Heavy Metals: Lead	EU maximum levels	In excess of EU MRL levels	mg/kg	ENAC accredited laboratory	Once per crop season minimum
Heavy Metals: Cadmium	EU maximum levels	In excess of EU MRL levels	mg/kg	ENAC accredited laboratory	Once per crop season minimum
Heavy Metals: Mercury	Conforming to UK MRL levels	In excess of EU MRL levels	mg/kg	ENAC accredited laboratory	Once per crop season minimum
Perchlorate	Conforming to UK MRL levels	In excess of EU MRL levels	mg/kg	ENAC accredited laboratory	Once per crop season minimum
Chlorate	Conforming to UK MRL levels	In excess of EU MRL levels	mg/kg	ENAC accredited laboratory	Once per crop season minimum
Aflatoxins	N/A				
Veterinary Residue:	N/A				
Other:	N/A				

SECTION 6: ANALYTICAL SPECIFICATION					
Analytical Parameters	Accept Limit	Reject Limit	Units	Method	Frequency
pH	N/A	N/A	N/A	N/A	N/A
Aw	N/A	N/A	N/A	N/A	N/A
Viscosity (inc. temp & time)	N/A	N/A	N/A	N/A	N/A
Moisture	N/A	N/A	N/A	N/A	N/A
Brix / Refractometric solids	N/A	N/A	N/A	N/A	N/A

SECTION 7: PHYSICAL STANDARDS	
12 Cut Cobs Frozen	
Defect	Max Tolerance
Foreign Material	0
Foreign Extraneous Vegetable Material	0
Extraneous Vegetable Material	0
Dark Silks (aggregate)	25cm
Husk (aggregate)	4cm ²
8 Cut Cobs De-Frosted	
Defect	Max Tolerance
Major Blemishes Kernels	1
Minor Blemishes Kernels	6
Damaged Kernels	25
Poorly Trimmed	0
Cob Development Faults	1
Colour Variants	0
Outsize Length	10mm
Outsize Diameter	10mm

SECTION 8: PRODUCT QUALITY ATTRIBUTE		
Attribute	Green	Red
Appearance	Typical for variety. White-yellow, golden yellow and dark yellow.	Colour not matching target
Odour	Typical of sweetcorn	No off/sour/stuffy odours
Taste	Full, natural and characteristic sweet flavour	No off flavours
Texture	Kernel contents are opaque and viscous, they tend to 'pop' or 'squirt' when chewed, and have reasonably tender skin (pericarps) which can be chewed easily.	Not matching target

SECTION 8A: PRODUCT PREPARATION
<p>200g of frozen sweetcorn should be added to 280ml boiling unsalted water. When the water has returned to the boil the sweetcorn should be simmered for a further 3 minutes. The lid of the saucepan should be replaced as soon as the sweetcorn has been added.</p> <p>ATTENTION: Do not re-freeze product once thawed.</p>

PICTURES		
	IQF A Grade Supersweet Mini Corn Cobettes	Acceptable
Photo standards		

SECTION 9: ALLERGEN MATERIAL ASSESSMENT

Allergen	PRESENT IN MATERIAL? (Yes/No)	USED ON SAME LINE OR SAME EQUIPMENT? (Yes/No)	PRESENT IN MANUFACTURING SITE? (Yes/No)	CROSS CONTAMINATION RISK? (Yes/No)	If YES to any, SPECIFY SOURCE AND LEVELS PRESENT
Nut	No	No	No	No	No
*Nut Derivatives	No	No	No	No	No
Peanut	No	No	No	No	No
*Peanut Derivatives	No	No	No	No	No
Sesame	No	No	No	No	No
*Sesame Derivatives	No	No	No	No	No
Crustaceans	No	No	No	No	No
* Crustaceans Derivatives	No	No	No	No	No
Molluscs	No	No	No	No	No
* Molluscs Derivatives	No	No	No	No	No
Fish	No	No	No	No	No
* Fish Derivatives	No	No	No	No	No
Cereals containing Gluten	No	No	No	No	No
*Cereals containing Gluten Derivatives	No	No	No	No	No
Wheat	No	No	No	No	No
*Wheat Derivatives	No	No	No	No	No
Mustard	No	No	No	No	No
*Mustard Derivatives	No	No	No	No	No
Soybeans	No	No	No	No	No
*Soybeans Derivatives	No	No	No	No	No
Sulphur Dioxide and Sulphites	No	No	No	No	No
*Sulphur Dioxide and Sulphites Derivatives	No	No	No	No	No
Milk	No	No	No	No	No
*Milk Derivatives	No	No	No	No	No
Lupin	No	No	No	No	No
* Lupin Derivatives	No	No	No	No	No
Celery	No	No	No	No	No
* Celery Derivatives	No	No	No	No	No
Egg	No	No	No	No	No
* Egg Derivatives	No	No	No	No	No

SECTION 10: DIETARY DATA

Contains	PRESENT (Yes/No)	PRESENT IN MANUFACTURING SITE (Yes/No)	CROSS CONTAMINATION RISK (Yes/No)	SPECIFY SOURCE AND LEVELS PRESENT
Additives				
*Acidity Regulator	No	No	No	N/A
*Anticaking agents	No	No	No	N/A
*Antifoaming agents	No	No	No	N/A
*Antioxidants	No	No	No	N/A
*Bulking agents	No	No	No	N/A
*Colouring (inclu Nature Identical)	No	No	No	N/A
*Natural Colouring	No	No	No	N/A
*Emulsifiers	No	No	No	N/A
*Flavourings	No	No	No	N/A
*Natural Flavourings	No	No	No	N/A
*Emulsifiers	No	No	No	N/A
*Preservatives	No	No	No	N/A
*Stabilisers	No	No	No	N/A
*Sweeteners	No	No	No	N/A
*Thickeners	No	No	No	N/A
*Agents (Flour, Glazing, Colour retention)	No	No	No	N/A
Yeast and Yeast Derivatives	No	No	No	N/A
Fruit and Fruit Derivatives	No	No	No	N/A
Vegetables and Vegetable Derivatives	YES	YES	NO	PRODUCT IS CLASSIFIED AS VEGETABLE
Legumes and Pulses	No	No	No	N/A
Garlic and Derivatives	No	No	No	N/A
Seeds and Derivatives (Sunflower, Cotton)	No	No	No	N/A
Hydrogenated Vegetable Fats	No	No	No	N/A
Genetically Modified Organisms	No	No	No	N/A
*Modified Maize	No	No	No	N/A
*Modified Soya	No	No	No	N/A
*Modified Starch	No	No	No	N/A
Meat	No	No	No	N/A
* Mechanically Recovered Meat	No	No	No	N/A
* Gelatine	No	No	No	N/A
*Animal derived processing aids	No	No	No	N/A
*Animal lecithins	No	No	No	N/A
*Beeswax	No	No	No	N/A
*Shellac	No	No	No	N/A
*Cochineal, carmine, carmine acid	No	No	No	N/A
*Isinglass (fish fines for filtering)	No	No	No	N/A
Histamine	No	No	No	N/A
Phenylalanine	No	No	No	N/A
Polyols (incl. Sorbitol)	No	No	No	N/A
Monochloropropanols (3-MCPD)	No	No	No	N/A
MSG and Glutamates	No	No	No	N/A
Salt Substitute/Potassium Chloride	No	No	No	N/A
Palm Oil	No	No	No	N/A

NUT/ SESAME SEEDS CROSS CONTAMINATION / SEGREGATION RISK ASSESSMENT			
Are Nuts / Sesame Seeds (delete substances that are not applicable) used in the same site?			No
Do Nuts / Sesame Seeds (delete substances that are not applicable) go along the same production line?			No
If yes, how are these materials segregated from other materials? Give details:			N/A
What precautions are taken to avoid cross-contamination? Give details:			N/A
SUITABILITY DATA			
	SUITABLE FOR? YES/NO	CERTIFIED? YES/NO (if yes please attach certification)	COMMENTS
Vegetarians*	Yes	No	The factory exclusively handles frozen vegetables.
Vegans*	Yes	No	The factory exclusively handles frozen vegetables.
Coeliacs	Yes	No	N/A
Halal	Yes	No	N/A
Kosher	Yes	No	N/A
Organic	No	No	N/A
SECTION 11: FOOD SAFETY DATA			
Irradiation			
Has the material been treated with ionising radiation?			No
*If Yes, give specific details:			N/A
Illegal Dyes			
Is the product free from all illegal dyes? <i>(e.g. Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC))</i>			Yes
Pesticides / Herbicides / Fungicides/ Insecticides			
Has the material been treated with Pesticides / Herbicides / Fungicides/ Insecticides?			Yes
*If Yes, does the product comply Maximum Residual Levels (MRL's)			Yes
*frequency testing			Minimum annually once per crop product per crop season.
Product is "free from" banned pesticides?			Yes
Genetically Modified Materials			
Does the product or any of its ingredients or derivatives contain any genetically modified material?			No
*If yes please specify what is the ingredient or derivative?			N/A
*Has the ingredient or derivative significantly changed due consequence of the genetic modification?			N/A
Does the product have any genetically modified organisms been used as processing aids, additives or compound ingredients, in connection with the production of the food or its ingredients?			No
*If yes please specify?			N/A
Is the product part of any non-GMO schemes or platforms (e.g. inSYTE, iSYS, IP, Valid IT)?			No
*If yes please specify, which and certification ID?			N/A



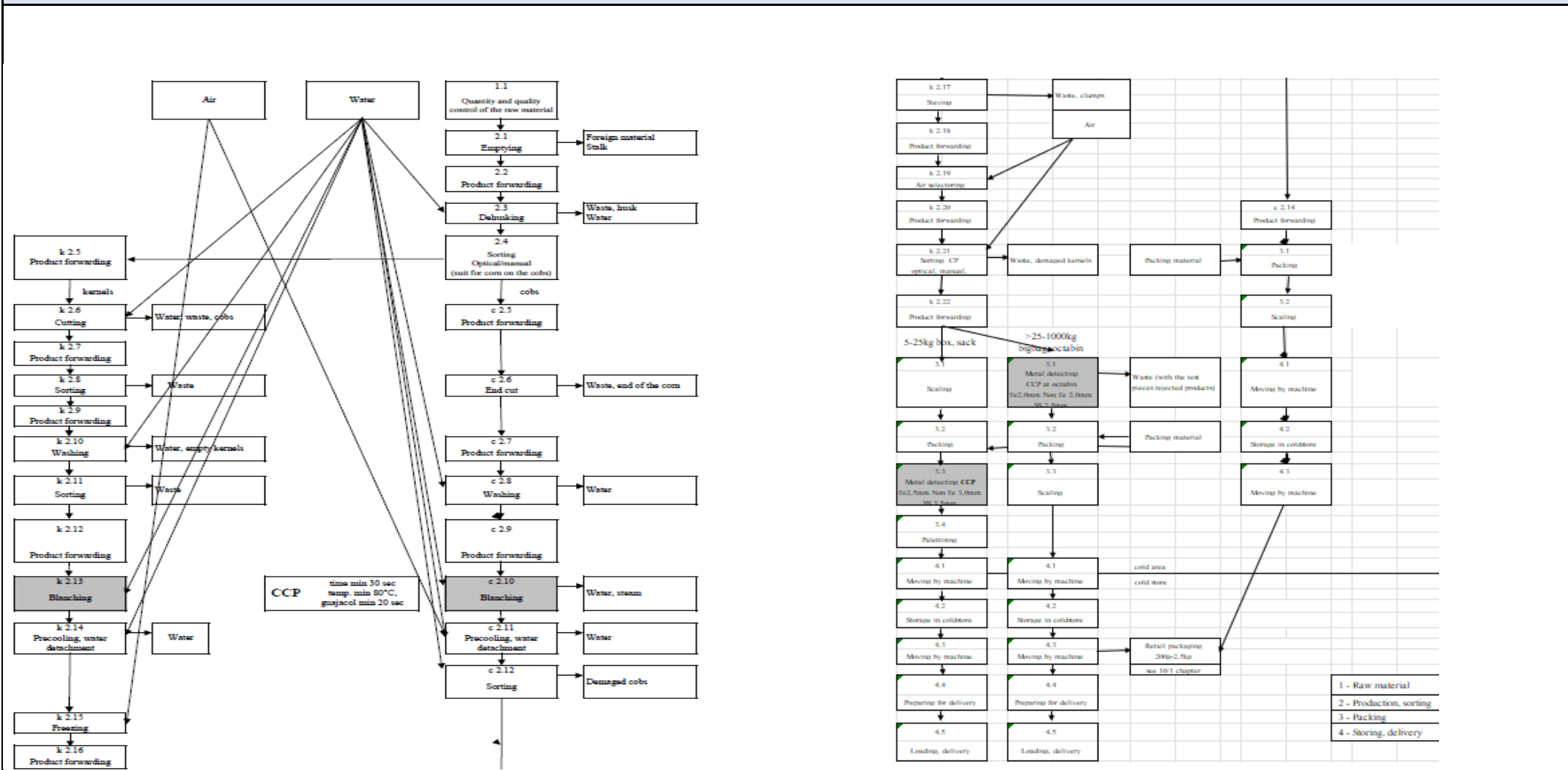
SECTION 12: PROCESS CONTROLS

Is the material positively released? What are the release parameters?	Yes
What documentation is supplied for each delivery? (Certificate of Analysis or Conformance)	CofA (available on request post delivery)
Is the material packed in a Protective or Controlled Atmosphere?	No
*If protective at atmosphere what gas(es) are used?	N/A

Critical Control Points (CCP's) listed in the table below

Process Step	Risk	Critical Limit	Frequency	Monitor (who)	Control Measures	Action (when out of control)	Verification
Blanching	Survival of micro-organisms due to not achieving correct temperature	min. 80 °C min 30 sec guajacol test min. 20 sec	Start of the shift, min in every hours and end of the shift	QC	Parallel with the guayacol test controlling of the blanching temperature and time Blanching Manual MU13	Adjustment of the temperature and decision about the lot Blanching Manual MU13	Blanching control sheet ME-10-03
Metal detection	Metal in finished product	10-25 kg Ferrous 2,5 mm Non Ferrous 3,0 mm Stainless Steel 3,5 mm	Start of the shift, min in every hours and end of the shift or change of product	QC	Control of the Detector by etalon Metal Detection Manual MU1	The products has to be separated and detected again. Metal Detection Manual MU1	Detector Control Sheet ME-10-03

SECTION 13: PROCESS FLOW DIAGRAM



SECTION 13: FRESHNESS MAPPING

Process Step	Min Time	Max Time	Average temperature (°C)	Additional Comments
Harvest to Processing	3 hours	48 hours	N/A	Harvest – Material receipt – Washing/cutting
Processing to Freezing	30 minutes	1 hour	-18°C or below	Blanching - Freezing
Cold Storage (Bulk)	1 day	12 months	-18°C or below	Storage – prior to final packing
Cold store to Packing	15 mins	1 hour	-18°C or below	Storage - Final pack format
Stock holding of packed stock	1 day	84 days	-18°C or below	Cold Storage @ supplier
Destination / Delivery to UK	3 days	5 days	-18°C or below	Supplier - FWF approved 3 rd Party Coldstore provider.
Destination / Delivery to UK	3 days	5 days	-18°C or below	

SECTION 14: TRACEABILITY & LABEL INFORMATION

Total shelf life (from manufacture):	24 months from packing
Minimum shelf life into customer:	12 months
Shelf life once opened:	Until end of BBE code if maintained at -18°C or below
Shelf life once defrosted (if applicable):	To be determined by customer
Storage Instructions:	Keep frozen at -18°C or below
Storage Instructions after opening/ defrosted (if applicable):	Keep frozen at -18°C or below
Defrosting Instructions time/ temperature (if applicable):	To be determined by customer
Durability date type (<i>Use by, Best Before, Best Before End</i>) :	Best Before End
Durability date format (<i>e.g. DD MM YYYY</i>) :	MMM/YYYYY
Location of durability date:	Located on label on outer carton
Lot / Batch code format:	Production date: DD/MM/YY or DD/MM/YYYY
Declared weight?	10kg cartons – 4 x 2.5kg bags
Country of origin:	Hungary
Health Mark (<i>if applicable</i>):	N/A
RSPO Certificate Number (<i>if applicable</i>):	N/A
Confirm that RSPO Number is present on the label (Yes/No)?	N/A

Unit Label (Image) example

Outer Label (Image) example

IQF MINI CORN COBETTES

14240006 Ingredients: Sweetcorn

Cook from frozen. Add to boiling water, simmer for approximately 12 mins, drain and serve.

Average nutritional content in 100g product:

Energy	439 kJ / 104 kcal
Fat	2.8g
of which saturates	0.7g
Carbohydrate	15g
of which sugars	10g
Fibre	1.9g
Protein	3.5g
Salt	0.01g

BATCH : 3163 FWAH
BEST BEFORE END JUNE 2025

2.5 kg e

FREEWORLD FOODS LTD, UNIT 13 BROADGATE HOUSE,
WESTLODE STREET, SPALDING, LINCS PE11 2AF
PRODUCE OF HUNGARY
KEEP FROZEN AT -18°C OR BELOW

14240006

IQF MINI CORN COBETTES

4 x 2.5Kg

INGREDIENTS: SWEETCORN
Allergens: NONE
BEST BEFORE END JUNE 2025
BATCH : 3163 FWAH

FREEWORLD FOODS LTD, UNIT 13 BROADGATE HOUSE,
WESTLODE STREET, SPALDING, LINCS PE11 2AF
PRODUCE OF HUNGARY
KEEP FROZEN AT -18°C OR BELOW

SECTION 15: PACKAGING INFORMATION

Packaging level	Component	Weight	Material Type & Gauge	Colour	Supplier Name & Certification	Country of Origin	Recyclable?	What is the recycled content of the material?	Food Grade (Yes/No)	Packaging Dimensions (mm) (HxWxL)
Primary:	PE	Approx 30g	Plastic, 40 micron	Blue	BS Plastic (E.com)	Hungary	No	0%	Yes	420+2x130x550x0,040
Secondary:	Card	Approx 315g	Corrugated Card 3Layer	Brown	Dunapack (SGS)	Hungary	Yes	90%	No	380x245x170
Tertiary:	Wood	Approx 20000g	Wood	Brown	Iron Trade Solution	Hungary	Yes	0%	No	1200x1000x1400

PACKAGING DATA

Number of primary units per case?	4
Gross weight	10.355kg
Net weight	10kg
Drained weight of primary product? (if applicable)	N/A
Method for weight check is used (<i>Average, Minimum, Variable, Exempt</i>)	Minimum
Description of product seal:	Each 2.5kg bag is heat sealed

PALLET CONFIGURATION

What type pallet is used (UK/CHEP/EURO)?	EPAL	Pallet Height (m)	1.8m (including pallet)
Total Cases Per Pallet	84	Total Units Per Pallet	840g
Total Cases Per Layer	12	Total Layer Per Pallet	7




SECTION 16: SPECIFICATION AGREEMENT

Freeworld Foods will ensure the following:

- All products supplied conform to UK and EC Directive requirements and Company specifications.
- All the information on this specification is of a true representation of the product at the time of issuing.
- We will communicate any proposed changes to formulation, material suppliers, country of origin, manufacturing process, place of processing, or any changes to the information set out in this specification, where possible this will be at least one month prior to any proposed change.
- No changes will be made without prior written agreement through the approval of an updated signed specification.
- All relevant quality, product safety or legal processing records and product safety plans are held for at least 3 years plus the life of the product, from the date of packing.
- We will communicate immediately any incidents, withdrawals or recalls relating to the products supplied.
- Specifications that are not signed by the customer are automatically approved after 14 days of it being issued by Freeworld Foods Ltd.

SIGNED FOR BY SUPPLIER: FREEWORLD FOODS LTD

NAME:	Zoey Baxter
SIGNATURE:	
JOB TITLE:	Technical Systems Co-Ordinator
DATE:	27.06.2023
APPROVED BY CUSTOMER (Signed):	
COMPANY NAME:	
NAME:	
JOB TITLE:	
DATE:	

SECTION 17: SPECIFICATION AMENDMENT DETAILS

Date	Version	Amendment
27.06.2023	01	Creation in new specification format, supersedes any previous versions/format