



Shepcote Distributors Ltd
Pexton Road
Kelleythorpe Industrial Estate, Driffield
East Yorkshire, YO25 9FR

Tel: 01377 252537
Email: technical@shepcote.com
www: www.shepcote.co.uk

Product Specification

Product Information

Product Name	Salsa Mesquite Almonds	
Product Description	Baked Almonds coated with a salsa mesquite flavour seasoning	
Ingredient	% in Mixing Bowl	Country of Origin
Almonds	93 - 96	Australia, Chile, Spain, USA
Salsa Mesquite Flavour Seasoning	3 - 7	UK
Starch (Tapioca and/or Maize)	<1	Germany, Italy, Netherlands, Spain, Thailand

Ingredient Declaration

Ingredients: **Almond (Nut)** (94%), Sugar, Salt (Including Smoked Salt), Starch (Tapioca and/or Maize), Garlic Powder, Dried Bell Pepper, Tomato Powder, Rice Flour, Spices (Cumin, Cayenne), Acidity Regulator: Citric Acid; Natural Flavourings, Natural Colour (Paprika Extract)

Pack Size(s) - Bulk	Product Code		Pack Size	
		0079212		12.5kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0079101	1kg	0079396	6 x 1kg
	0079400	10 x 1kg	007916HP	12 x 160g

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions

Maximum Shelf at Packing	240	Days
Minimum Life on Receipt (MLOR)	90	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

Product Code	Issue No.	Issue Date	Authorised By:	Page
0079	05	21.12.23	J. Jundulienė	Page 1 of 4



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Microbiological Standards			
Test	Target	Acceptable	Reject
TVC	<50,000 cfu/g	100,000 cfu/g	>100,000 cfu/g
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g
S.aureus	<10 cfu/g	100 cfu/g	>100 cfu/g
Enterobacteriaceae	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g
Yeasts & Moulds	<500 cfu/g	1,000 cfu/g	>1,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	3%	5%	>5%
Free Fatty Acids (FFA)	0.5%	2%	>2%
Peroxide Value (PV)	<10 meq/kg	30 meq/kg	>30 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details	
Appearance	Whole Almond kernels coated in a brown/red seasoning
Aroma	Nutty, Tomato with no off aromas
Taste	Butty, Tomato, free from off or rancid Flavours
Texture	Crisp nut, slightly softer than raw Almonds due to coating

Physical Standards			
Parameter	Target	Acceptable	Reject
Dissimilar	<5%	5%	>5%
Doubles	<25%	25%	>25%
Chipped & Scratched	<35%	35%	>35%
Foreign Materials (EVM, Shell etc.)	<0.2%	0.2%	>0.2%
Particles & Dust	<0.1%	0.1%	>0.1%
Split & Broken	<15%	15%	>15%
Other Defects	<3%	3%	>3%
Serious Defects	<2%	2%	>2%

Bulk Packaging		
	Primary	Secondary
Material	Blue opaque MDPE food grade bags	Not applicable
Closure Method	Heat Sealed	Not applicable
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

Product Code	Issue No.	Issue Date	Authorised By:	Page
0079	05	21.12.23	J. Junduliene	Page 2 of 4



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Nutritional Information

Parameter	Per 100g
Energy (kJ)	2538
Energy (Kcal)	613
Protein (g)	25.3
Available Carbohydrates (g)	10.4
Of Which Sugars (g)	6.3
Fat	49.7
Of Which Saturates	3.8
Salt (g)	0.89
Fibre (g)	11.3

Source: Supplier Specification

Allergens

Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Shepcote	Comments
Cereals containing gluten	N	MC	<input checked="" type="checkbox"/>	
Crustaceans	N	N	<input type="checkbox"/>	
Eggs	N	N	<input checked="" type="checkbox"/>	
Fish	N	N	<input type="checkbox"/>	
Peanuts	MC	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	Y	Y	<input checked="" type="checkbox"/>	Almond
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input checked="" type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	N	<input checked="" type="checkbox"/>	
Lupin	N	N	<input type="checkbox"/>	
Molluscs	N	N	<input type="checkbox"/>	

Y = Contains, N = Does Not Contain, MC = May Contain

Suitable for

Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	Yes	No
Halal (Certified)	No	No

Product Code	Issue No.	Issue Date	Authorised By:	Page
0079	05	21.12.23	J. Junduliene	Page 3 of 4



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Other Intolerances and/or Food Groups

Component	Contains		Comments
	Yes	No	
Genetically Modified Organisms (GMO)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Irradiated Materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrogenated Fat/Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Palm Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize or Maize Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Maize Starch
Vegetable & Vegetable Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Dried Bell Pepper in Seasoning
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Tomato Powder in Seasoning
Flavouring, Colours or Preservatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Natural Colours & Flavours in Seasoning
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Sugar	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sugar in Seasoning
Added Salt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Salt & Smoked Salt in Seasoning
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Artificial Colours Including Azo Dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA/BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kiwi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Customer			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		21.12.23

Product Code	Issue No.	Issue Date	Authorised By:	Page
0079	05	21.12.23	J. Junduliene	Page 4 of 4