



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	Whole Blanched Almonds			
Product Description	Whole Blanched Almonds			
Ingredient	% in Mixing Bowl	Country of Origin		
Almonds	100	USA, Spain, Australia, Vietnam, Portugal		
Ingredient Declaration				
Ingredients: Almond (Nut)				
Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0008110	10kg	0008212	12.5kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0008101	1kg	0008396	6 x 1kg
	0008400	10 x 1kg	0008516HP	12 x 160g
This list is not exhaustive				

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions		
Maximum Shelf at Packing	365	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
0008	11	04.04.25	J. Junduliene	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	<6.5%	6.5%	>6.5%
Free Fatty Acids (FFA)	<1%	1%	>1%
Peroxide Value (PV)	<4 meq/kg	4 meq/kg	>4 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details

Appearance	Creamy white split almonds
Aroma	Characteristic of almonds, free from off or rancid odours
Taste	Creamy, nutty, mild marzipan flavour
Texture	Crisp, firm

Physical Standards

Parameter	Target	Acceptable	Reject
Dissimilar / Other Varieties	<5%	5%	>5%
Chipped/Scratched/Machine Damage	<20%	20%	>20%
Broken / Incomplete / Split	<10%	10%	>10%
Doubles / Twins	<15%	15%	>15%
Serious Defect (Decay, Rancid, Insect Damaged, Mould, Sprouted etc.)	<2%	2%	>2%
Other Defects (Gum, Shrivell, Brown Spots, Discoloured etc.)	<3%	3%	>3%
Foreign Matter including Shell	<0.4%	0.4%	>0.4%
Skin Remains / Adhering Skin	<5%	5%	>5%
Particles / Dust	<0.1%	0.1%	>0.1%

Product Code	Issue No.	Issue Date	Authorised By:	Page
0008	11	04.04.25	J. Junduliene	Page 2 of 4



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Bulk Packaging		
	Primary	Secondary
Material	Blue Food Grade Plastic	Corrugated Cardboard
Closure Method	Folded	Clear Sticky Tape
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2600
Energy (Kcal)	629
Protein (g)	21.1
Available Carbohydrates (g)	6.9
Of Which Sugars (g)	4.2
Fat	55.8
Of Which Saturates	4.4
Sodium (mg)	0.0
Salt (g)	0.1
Fibre (g)	7.4

Source: McCance & Widdowson Seventh Summary Edition

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	N	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

Product Code	Issue No.	Issue Date	Authorised By:	Page
0008	11	04.04.25	J. Junduliene	Page 3 of 4



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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavouring, Colours or Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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		04.04.25

Product Code	Issue No.	Issue Date	Authorised By:	Page
0008	11	04.04.25	J. Junduliene	Page 4 of 4