



Shepcote Distributors Ltd
Pexton Road
Kelleythorpe Industrial Estate, Drifffield
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	

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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%
Doubles / Twins	<15%	15%	>15%
Chipped/Scratched/Machine Damage	<10%	10%	>10%
Broken / Split	<5%	5%	>5%
Serious Defect (Decay, Rancid, Insect Damaged, Mould, Sprouted etc.)	<2%	2%	>2%
Other Defects (Gum, Shrivels, Brown Spots, Discoloured, Underdeveloped etc.)	<3%	3%	>3%
EVM including Shell	<1%	1%	>1%
Skin Remains / Adhering Skin	<6%	6%	>6%
Particles / Dust	<0.1%	0.1%	>0.1%

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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 or Blue Food Grade Plastic	Corrugated Cardboard
Closure Method	Heat Seal or Clear Tape	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 pack sizes)	Contains (All Repacked pack sizes, except 1kg packs packed in Blue Shepcote Film)	Contains (1kg packs packed in Blue Shepcote Film)	Handled at Shepcote	Comments
Cereals containing gluten	N	MC	MC	☒	
Crustaceans	N	N	N	☐	
Eggs	N	N	N	☒	
Fish	N	N	N	☐	
Peanuts	N	MC	N	☒	
Soybeans	N	N	N	☒	
Milk	N	N	N	☒	
Nuts	Y	Y	Y	☒	
Celery	N	N	N	☒	
Mustard	N	N	N	☒	
Sesame	N	MC	N	☒	
Sulphur Dioxide >10 mg/kg	N	N	N	☒	
Lupin	N	N	N	☐	
Molluscs	N	N	N	☐	
Y = Contains, N = Does Not Contain, MC = May Contain					

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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)	☐	☒	
Irradiated Materials	☐	☒	
Hydrogenated Fat/Oil	☐	☒	
Palm Oil	☐	☒	
Maize or Maize Derivatives	☐	☒	
Vegetable & Vegetable Derivatives	☐	☒	
Yeast & Yeast Derivatives	☐	☒	
Seeds, Seed Oil & Seed Derivatives	☐	☒	
Fruit & Fruit Derivatives	☐	☒	
Flavouring, Colours or Preservatives	☐	☒	
Beef, Pork, Lamb, Poultry & Derivatives	☐	☒	
Gelatine	☐	☒	
Other Animal Derivatives	☐	☒	
Added Sugar	☐	☒	
Added Salt	☐	☒	
Mono Sodium Glutamate (MSG)	☐	☒	
Artificial Colours Including Azo Dyes	☐	☒	
BHA/BHT	☐	☒	
Kiwi	☐	☒	
Cinnamon	☐	☒	
Cocoa	☐	☒	
Coriander	☐	☒	

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		02.09.26

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