



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 Hazelnuts	
Product Description	Natural hazelnuts are prepared by selecting, removing the shell and sieve them to desired size	
Ingredient	% in Mixing Bowl	Country of Origin
Hazelnuts	100	Turkey, Georgia, Spain, Azerbaijan, Italy

Ingredient Declaration

Ingredients: **Hazelnuts**

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0019120	20kg	0019125	25kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0019101	1kg	0019103	3kg
	0019396	6 x 1kg	0019400	10 x 1kg
	0019516HP	12 x 160g		

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	<1000 cfu/g	10,000 cfu/g	>10,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards

Test	Target	Acceptable	Reject
Moisture	6%	8%	>8%
Free Fatty Acids (FFA)	<1.0%	1.0%	>1.0%
Peroxide Value (PV)	<2 meq/kg	7 meq/kg	>7 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<5 ppb	5 ppb	>5 ppb

Sensory Details

Appearance	Uniform hazelnuts typical brown colour
Aroma	Characteristic of hazelnuts with no objectionable odours
Taste	Characteristic of hazelnuts with no objectionable taints
Texture	Crisp, crunchy, not soft

Physical Standards

Parameter	Target	Acceptable	Reject
Mechanically Damaged	<2%	8.0%	>8.0%
Broken and Half Kernels	<2.0%	4.0%	>4.0%
Adhering Skin	<10%	15%	>15%
Overdried, Shrivelled or Lemony	<2.0%	6.0%	>6.0%
Skin Part Dust	Absent	0.5%	>0.5%
Insect Damaged	<2.0%	4.0%	>4.0%
Rancid, Rotten, Mouldy	<1.0%	4.0%	>4.0%
Inshell Hazelnuts, Shell Fragments	Absent	0.25%	>0.25%
Foreign Material	Absent	0.05%	>0.05%
Twins	<5.0%	5.0%	>5.0%

Bulk Packaging

	Primary	Secondary
Material	Poly Vac Pack / Jute or Paper Bags	Corrugated Cardboard Box
Closure Method	Heat Seal	Tape

Repacked Packaging

	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Clear Tape	Brown Gum Tape or Clear Sticky Tape

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Nutritional Information

Parameter	Per 100g
Energy (kJ)	2743
Energy (Kcal)	665
Protein (g)	14.1
Available Carbohydrates (g)	6.0
Of Which Sugars (g)	4.0
Fat (g)	63.5
Of Which Saturates (g)	4.7
Salt (g)	0.1
Fibre (g)	6.5

Source: McCance & Widdowson's 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"/>	Hazelnut
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)	No	No
Halal (Certified)	No	No

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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 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"/>	

Signed for and on behalf of		Signature	Date
Name	Position		

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

Signed for and on behalf of Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		22.03.23

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