



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	Black Eyed Beans			
Product Description	Dried Black Eyed Beans			
Ingredient	% in Mixing Bowl	Country of Origin		
Black Eyed Beans	100	Peru, Madagascar, Brazil		
Ingredient Declaration				
Ingredients: Black Eyed Beans				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0151125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0151101	1kg	0151103	3kg
	0151396	6 x 1kg	0151400	10 x 1kg
	0151550HP	12 x 500g	0151510HP	12 x 100g

Photograph
 Typical Example of Raw Material



Shelf Life & Storage Conditions		
Maximum Shelf at Packing	730	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	1,000 cfu/g	10,000 cfu/g	>10,000 cfu/g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g

Chemical Standards

Test	Target	Acceptable	Reject
Moisture	<14%	14%	>14%

Sensory Details

Appearance	White/yellow to mid brown oval beans with black markings
Aroma	Typical of black eyed beans with no off odours
Taste	Typical of black eyed beans with no off taints
Texture	Very hard when raw

Cooking Instructions

No need to soak these prior to cooking. Simply cover with water, boil for 10 mins then simmer for approximately 20 - 30 minutes until tender.

Physical Standards

Parameter	Target	Acceptable	Reject
Extraneous Vegetable Matter	<0.2%	0.2%	>0.2%
Foreign Matter	<0.1%	0.1%	>0.1%
Mudballs (per 25kg)	<8	8	>8
Stones (per 25kg)	Absent	3	>3
Damaged	<1.5%	1.5%	>1.5%
Other Varieties – Classes that Blend	<3%	7%	>7%
Other Varieties – Contrasting Classes	<1.5%	1.5%	>1.5%
Broken Brans	<0.4%	0.4%	>0.4%

Bulk Packaging

	Primary	Secondary
Material	Paper / Polywoven / Polypropylene / BOPP	N/A
Closure Method	Glue / Stitching	N/A

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)	1406
Energy (Kcal)	336
Protein (g)	23.5
Available Carbohydrates (g)	49.4
Of Which Sugars (g)	6.9
Fat	1.3
Of Which Saturates	0.3
Salt (g)	0.1
Fibre (g)	10.6

Source: McCance & Widdowson's Seventh Summary Edition (Nutritional Values as Raw)

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	N	MC	<input checked="" type="checkbox"/>	
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input 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"/>	

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		17.08.21

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