



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	Red Kidney Beans			
Product Description	Dried Dark Red Kidney Beans			
Ingredient	% in Mixing Bowl	Country of Origin		
Red Kidney Beans	100	Canada, USA. Manufactured in Canada		
Ingredient Declaration				
Ingredients: Red Kidney Beans				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0153125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0153396	6 x 1kg	0153400	10 x 1kg
	0153550HP	12 x 500g		

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	

Product Code	Issue No.	Issue Date	Authorised By:	Page
0153	06	27.09.24	J. Junduliene	Page 1 of 4



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

Microbiological Standards

Test	Target	Acceptable	Reject
TVC	<50,000 cfu/g	1,000,000 cfu/g	>1,000,000 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%	18%	>18%

Sensory Details

Appearance	Dark red coloured kidney shaped beans
Aroma	Typical of red kidney beans with no off odours
Taste	Typical of red kidney beans with no off taints
Texture	Very hard when raw.

Cooking Instructions

Rinse and cover in cold water (3 x volume of beans) and soak for 8-12 hours. Drain and rinse. Place beans in a large pan of water and boil for 10 minutes, then simmer for 1- 1¼ hours until cooked.

Physical Standards

Parameter	Target	Acceptable	Reject
Extraneous Vegetable Matter	<1%	1%	>1%
Foreign Matter	<0.1%	0.1%	>0.1%
Damaged Beans	<2%	2%	>2%
Discoloured Beans	<10%	10%	>10%
Stones (per 25kg)	<1	2	>2

Bulk Packaging

	Primary	Secondary
Material	Woven Polypropylene	N/A
Closure Method	Stitched	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

Product Code	Issue No.	Issue Date	Authorised By:	Page
0153	06	27.09.24	J. Junduliene	Page 2 of 4



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

Nutritional Information

Parameter	Per 100g
Energy (kJ)	1133
Energy (Kcal)	266
Protein (g)	22.1
Available Carbohydrates (g)	44.1
Of Which Sugars (g)	2.5
Fat	1.4
Of Which Saturates	0.2
Salt (g)	0.1
Fibre (g)	15.7

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	MC	MC	<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 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

Product Code	Issue No.	Issue Date	Authorised By:	Page
0153	06	27.09.24	J. Junduliene	Page 3 of 4



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

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		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

Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		27.09.24

Product Code	Issue No.	Issue Date	Authorised By:	Page
0153	06	27.09.24	J. Junduliene	Page 4 of 4