



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	Dark Speckled Lentils		
Product Description	Whole Dark Speckled Lentils - Puy Type		
Ingredient	% in Mixing Bowl	Country of Origin	
Dark Speckled Lentils	100	Canada, France	

Ingredient Declaration

Ingredients: Dark Speckled Lentils

Pack Size(s) - Bulk	Product Code		Pack Size	
		020125		25kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0201101	1kg	0201103	3kg
	0201396	6 x 1kg	0201400	10 x 1kg
	0201550HP	12 x 500g		

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions

Maximum Shelf at Packing	720	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	<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	<100,000 cfu/g	>100,000 cfu/g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g

Chemical Standards

Test	Target	Acceptable	Reject
Moisture	<14%	16%	>16%

Sensory Details

Appearance	Dried green/blue/yellow speckled lentils
Aroma	Dried pulse aroma
Taste	Typical of lentils when cooked
Texture	Very hard when not cooked

Cooking Instructions

These do not require soaking, but require cooking. Place in a saucepan and cover with water and boil for 20 minutes or until cooked. Do not add salt during cooking as this will toughen the skins.

Physical Standards

Parameter	Target	Acceptable	Reject
Extraneous Vegetable Matter	<1.0%	1.0%	>1.0%
Damaged Lentils	<10.0%	10.0%	>10.0%
Contrasting Colour / Stained / Discoloured	<2.0%	2.0%	>2.0%
Bleach / Tan / Wrinkle	<5.0%	5.0%	>5.0%
Split Lentils	<5.0%	5.0%	>5.0%
Dust & Grit	<0.2%	0.2%	>0.2%
Stones <2 mm	Absent	0.2%	>0.2%
Stones >2 mm	Absent	0.2%	>0.2%
Total Mineral Stones	Absent	1%	>1%

Bulk Packaging

	Primary	Secondary
Material	Polythene Liner / Poly Woven Bags / Food Grade Polypropylene Bags laminated with metallised PET and PE / Polyester/Polythene Bags	Corrugated Cardboard / N/A
Closure Method	Folded / Stitched / Sealed	Sealed / N/A

Repacked Packaging

	Primary	Secondary
Material	Clear Food Grade Plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

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Nutritional Information

Parameter	Per 100g
Energy (kJ)	1305
Energy (Kcal)	310
Protein (g)	24.1
Available Carbohydrates (g)	53.2
Of Which Sugars (g)	1.5
Fat	1.2
Of Which Saturates	0.5
Salt (g)	0.0
Fibre (g)	12.4

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	MC	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	MC	MC	<input checked="" type="checkbox"/>	
Soybeans	MC	MC	<input checked="" type="checkbox"/>	
Milk	MC	MC	<input checked="" type="checkbox"/>	
Nuts	MC	MC	<input checked="" type="checkbox"/>	
Celery	MC	MC	<input checked="" type="checkbox"/>	
Mustard	MC	MC	<input checked="" type="checkbox"/>	
Sesame	MC	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	MC	MC	<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		06.04.23

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