



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	Chick Peas	
Product Description	Dried Chick Peas	
Ingredient	% in Mixing Bowl	Country of Origin
Chick Peas	100	Turkey, Argentina, Canada, Australia, Russia, USA, Mexico, France

Ingredient Declaration

Ingredients: Chick Peas

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0203125	25kg		
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0203396	6 x 1kg	0203400	10 x 1kg
	0204550HP	12 x 500g		

This list is not exhaustive

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	<100,000 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%	14%	>14%

Sensory Details

Appearance	Light brown / light yellow chick peas
Aroma	Typical of chick peas, with no off or foreign odours
Taste	Typical of chick peas, with no off or foreign flavours
Texture	Very hard prior to cooking

Cooking Instructions

Rinse and cover in cold water (3 x volume of peas) and soak for 8-12 hours. Drain and rinse. Place chick peas 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
Size	7mm	5 – 9mm	Outside Range
Broken/Splits/Damage (w/w)	<3%	3%	>3%
Foreign Material (Admixture, EVM, other Grains) (w/w)	<0.25%	0.25%	0.25%
Stained/Discoloured/Blemished (w/w)	<1%	1%	>1%
Insect Damaged (w/w)	<0.01%	0.01%	>0.01%
Ergots (w/w)	<0.001%	0.001%	>0.001%
Insects/Parts (w/w)	<0.001%	0.001%	>0.001%
Stones/Mudballs (per tonne)	<6	6	>6
Husk and Dust (w/w)	<0.01%	0.01%	>0.01%

Bulk Packaging 25kg

	Primary	Secondary
Material	Multi-ply food grade kraft paper or Poly Woven or PP Bags	N/A
Closure Method	Stitching	N/A

Repacked Packaging & 5kg Bulk Packs

	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)	1355
Energy (Kcal)	320
Protein (g)	21.4
Available Carbohydrates (g)	49.6
Of Which Sugars (g)	2.6
Fat	5.4
Of Which Saturates	0.5
Salt (g)	0.1
Fibre (g)	10.7

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	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	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	MC*	MC*	<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

* Remote risk as an agricultural contaminant as per FSA Guidelines

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		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		06.02.25

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