



**Shepcote Distributors Ltd**  
Pexton Road  
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Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
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### Product Specification

#### Product Information

Product Name	Marrowfat Peas	
Product Description	Fully Ripened field dried Marrowfat type peas (Pisum sativum)	
Ingredient	% in Mixing Bowl	Country of Origin
Marrowfat Peas	100	UK

#### Ingredient Declaration

Ingredients: Marrowfat Peas

Pack Size(s) - Bulk	Product Code		Pack Size	
		0204212		12.5kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0204101	1kg	0204103	3kg
	0204396	6 x 1kg	0204400	10 x 1kg
	0204550HP	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	

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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	<2,000 cfu/g	2,000 cfu/g	>2,000 cfu/g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g

### Chemical Standards

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

### Sensory Details

Appearance	Pale green/beige dried peas
Aroma	Dried pulse aroma
Taste	Typical of marrowfat peas once cooked
Texture	Very hard prior to cooking

### Cooking Instructions

Rinse & cover with cold water (700ml per 200g) and soak overnight. Boil rapidly in unsalted water for 10 minutes and then simmer for 40 minutes or until tender. Salt (if required) can be added in the last 5 minutes of cooking.

### Soaking

Good soaking properties - minimum 99% fully soaked peas after 18 hours soaking in standard tap water.

### Physical Standards

Parameter	Target	Acceptable	Reject
Size (per 100g)	285	250 – 320	Outside Range
Stones	<0.005%	0.005%	>0.005%
Mudballs	<0.1%	0.1%	>0.1%
EVM	<0.1%	0.1%	>0.1%
Mechanically Damaged Peas	<2%	2%	>2%
Bad Stain	<0.5%	0.5%	>0.5%
Moderate Stain	<2%	2%	>2%
Slight Stain	<5%	5%	>5%
Insect Damaged Peas	<0.5%	0.5%	>0.5%
Split Peas	<1%	1%	>1%
Shrivelled Peas	<1.5%	1.5%	>1.5%
Cracked Seed Coats	<5%	5%	>5%
Contrasting Classes	<0.5%	0.5%	>0.5%
Other Species	<0.5%	0.5%	>0.5%

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Bulk Packaging		
	Primary	Secondary
Material	Food Grade Plastic Bag	N/A
Closure Method	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

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1268
Energy (Kcal)	302
Protein (g)	22.0
Available Carbohydrates (g)	63.1
Of Which Sugars (g)	2.3
Fat	1.3
Of Which Saturates	0.2
Salt (g)	0.0
Fibre (g)	8.3
Source: Supplier Specification (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 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				

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Suitable for		
Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	No	No
Halal (Certified)	No	No

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		25.07.23

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