



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	Yellow Split Peas	
Product Description	Dried Yellow Split Peas	
Ingredient	% in Mixing Bowl	Country of Origin
Yellow Split Peas	100	Turkey, Canada, USA, UK, Russia

Ingredient Declaration

Ingredients: Yellow Split Peas

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0205105	5kg	0205125	25kg
	0205334	4 x 5kg		

Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0205101	1kg	0205103	3kg
	0205396	6 x 1kg	0205400	10 x 1kg
	0205550HP	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	<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	<16%	16%	>16%

Sensory Details

Appearance	Dried yellow split peas
Aroma	Typical of yellow split peas, with no off or foreign odours
Taste	Typical of yellow split, with no off or foreign flavours
Texture	Very hard prior to cooking

Cooking Instructions

No soaking required. Rinse and add 1part yellow split peas to 5 parts boiling water. Boil for 10 minutes then simmer for a further 35 minutes or until soft.

Physical Standards

Parameter	Target	Acceptable	Reject
Extraneous Vegetable Matter	<0.1%	0.1%	>0.1%
Broken Peas	<5%	5%	>5%
Stained/Discoloured/Damaged	<5%	5%	>5%
Green Peas	<1%	1%	>1%
Foreign Seeds (per 50kg)	Absent	10	>10
Mudballs (per 10kg)	Absent	2	>2
Stones (per 10kg)	Absent	1	>1
Loose or Attached Skins	<0.5%	0.5%	>0.5%
Whole / Unsplit Peas	<0.5%	0.5%	>0.5%
Diseased Peas	<0.1%	0.1%	>0.1%

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)	1252
Energy (Kcal)	295
Protein (g)	20.8
Available Carbohydrates (g)	48.6
Of Which Sugars (g)	2.1
Fat	2.0
Of Which Saturates	0.4
Salt (g)	0.1
Fibre (g)	14.8

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	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	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

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		18.08.21

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