



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	Pearl Barley			
Product Description	Hulled Barley, Dried and Polished			
Ingredient	% in Mixing Bowl	Country of Origin		
Pearl Barley	100	UK		
Ingredient Declaration				
Ingredients: Pearl Barley				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0207125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0207101	1kg	0207396	6 x 1kg
	0207400	10 x 1kg	0207550HP	12 x 500g

Photograph
 Typical Example of Raw Material



Shelf Life & Storage Conditions		
Maximum Shelf at Packing	365	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
0207	07	20.12.23	J. Junduliene	Page 1 of 4



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Microbiological Standards

Test	Target	Acceptable	Reject
TVC	<50,000 cfu/g	200,000 cfu/g	>200,000 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	<10,000 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	<15%	15%	>15%
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb
Total Aflatoxin	<4 ppb	4 ppb	>4 ppb
Ochratoxin A	<3 ppb	3 ppb	>3 ppb

Sensory Details

Appearance	Cream/beige grains
Aroma	Typical of pearl barley with no off or undesirable odours
Taste	Typical of pearl barley with no off or undesirable odours
Texture	Very hard prior cooking

Cooking Instructions

Commonly used in soups and stews. The grain needs to be cooked in 2 parts water to 1part barley. Simmer for 30 to 45 minutes or until tender.

Physical Standards

Parameter	Target	Acceptable	Reject
Grain Size Count (count/5g)	<200	200	>200
Extraneous Vegetable Matter (w/w)	<0.5%	1.0%	>1.0%
Foreign Matter (w/w)	Absent	0.01%	>0.01%
Foreign Seeds	<0.1%	0.1%	>0.1%
Stones (per 25kg)	Absent	2	>2
Discoloured	<0.1%	0.1%	>0.1%

Bulk Packaging

	Primary	Secondary
Material	Food Grade Multiwall Paper Sack	N/A
Closure Method	Glue	N/A

Repacked Packaging

	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Clear Sticky Tape	Brown Gum Tape or Clear Sticky Tape

Product Code	Issue No.	Issue Date	Authorised By:	Page
0207	07	20.12.23	J. Junduliene	Page 2 of 4



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Nutritional Information

Parameter	Per 100g
Energy (kJ)	1473
Energy (Kcal)	352
Protein (g)	9.9
Available Carbohydrates (g)	62.1
Of Which Sugars (g)	0.8
Fat	1.2
Of Which Saturates	0.2
Salt (g)	0.0
Fibre (g)	15.6

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	Y	Y	<input checked="" type="checkbox"/>	Pearl Barley
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

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
0207	07	20.12.23	J. Junduliene	Page 3 of 4



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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		20.12.23

Product Code	Issue No.	Issue Date	Authorised By:	Page
0207	07	20.12.23	J. Junduliene	Page 4 of 4