



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 | Tricolour Quinoa | |
| Product Description | A blend of white, red and black quinoa. | |
| Ingredient | % in Mixing Bowl | Country of Origin |
| White Quinoa | 40% | Peru, Bolivia, Ecuador, Spain, UK |
| Red Quinoa | 30% | Bolivia, Peru, Ecuador, Spain |
| Black Quinoa | 30% | Bolivia, Peru, Ecuador, Spain |

Ingredient Declaration

Ingredients: White Quinoa: (40%) Black Quinoa: (30%) Red Quinoa: (30%)

| Pack Size(s) - Repacked | Product Code | Pack Size | Product Code | Pack Size |
|-------------------------|--------------|-----------|--------------|-----------|
| | 0213120 | 20kg | 0213396 | 6 x 1kg |
| | 0213400 | 10 x 1kg | 0213550HP | 12 x 500g |

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions

| | | |
|---------------------------------|--|------|
| Maximum Shelf at Packing | 330 | 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 | <10 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 | Not Detected in 25g | Not Detected in 25g | Detected in 25g |

Chemical Standards

| Test | Target | Acceptable | Reject |
|----------|--------|------------|--------|
| Moisture | <13.5% | 13.5% | >13.5% |

Sensory Details

| | |
|------------|--|
| Appearance | A blend of white, red and black grains of quinoa |
| Aroma | Typical of quinoa, free from foreign odours |
| Taste | Typical of quinoa, free from foreign flavours |
| Texture | Firm when raw, soft and crunchy when cooked |

Cooking Instructions

Rinse 1 cup of grain and place in pan with 2 cups of water. Bring to boil, cover and simmer on low heat for 15-20 minutes or until water is absorbed. Leave covered for 5 minutes then fluff with a fork.

Physical Standards

| Parameter | Target | Acceptable | Reject |
|-------------------------|-------------|-------------|--------------|
| Size (Diameter) | 1.2 – 2.5mm | - | - |
| Impurities (EVM) | <0.1% | 0.1% | >0.1% |
| Stones | Absent | 1 per 100kg | >1 per 100kg |
| Live Infestation | Absent | Absent | Present |
| Damaged / Broken Grains | <5% | 5% | >5% |
| Immature Grains | <0.5% | 0.5% | >0.5% |
| Contrasting Grains | <0.2% | 0.2% | >0.2% |
| Other Grains | <1% | 1% | >1% |
| Sprouted Grains | <0.15% | 0.15% | >0.15% |

Packaging

| | Primary | Secondary |
|----------------|--------------------|-------------------------------------|
| Material | Food grade plastic | Corrugated Cardboard |
| Closure Method | Heat Seal / Folded | Brown Gum Tape or Clear Sticky Tape |

| | | | | |
|--------------|-----------|------------|----------------|-------------|
| Product Code | Issue No. | Issue Date | Authorised By: | Page |
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Nutritional Information

| Parameter | Per 100g |
|-----------------------------|----------|
| Energy (kJ) | 1311 |
| Energy (Kcal) | 309 |
| Protein (g) | 13.8 |
| Available Carbohydrates (g) | 55.7 |
| Of Which Sugars (g) | 6.1 |
| Fat (g) | 5.0 |
| Of Which Saturates (g) | 0.5 |
| Salt (g) | 0.2 |
| Fibre (g) | 7.0 |

Source: Calculated (Nutritional values as raw)

Allergens

| Component (and products thereof) | Contains (Repack) | Handled at Shepcote | Comments |
|----------------------------------|-------------------|-------------------------------------|----------|
| Cereals containing gluten | MC | <input checked="" type="checkbox"/> | |
| Crustaceans | N | <input type="checkbox"/> | |
| Eggs | N | <input checked="" type="checkbox"/> | |
| Fish | N | <input type="checkbox"/> | |
| Peanuts | MC | <input checked="" type="checkbox"/> | |
| Soybeans | N | <input checked="" type="checkbox"/> | |
| Milk | N | <input checked="" type="checkbox"/> | |
| Nuts | MC | <input checked="" type="checkbox"/> | |
| Celery | N | <input checked="" type="checkbox"/> | |
| Mustard | N | <input checked="" type="checkbox"/> | |
| Sesame | MC | <input checked="" type="checkbox"/> | |
| Sulphur Dioxide >10 mg/kg | N | <input checked="" type="checkbox"/> | |
| Lupin | N | <input type="checkbox"/> | |
| Molluscs | N | <input type="checkbox"/> | |

Y = Contains, N = Does Not Contain, MC = May Contain

Suitable for

| Group | Repacked |
|--------------------|----------|
| Vegetarian | Yes |
| Vegan | Yes |
| Kosher (Certified) | No |
| Halal (Certified) | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | Quinoa is a seed |
| 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"/> | |

| Signed for and on behalf of | | 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

| Signed for and on behalf of Shepcote Distributors Ltd | | | |
|---|-----------------|-----------|----------|
| Name | Position | Signature | Date |
| Jurate Junduliene | Quality Manager | | 16.10.24 |