



**Shepcote Distributors Ltd**  
Pexton Road  
Kelleythorpe Industrial Estate, Driffield  
East Yorkshire, YO25 9FR

Tel: 01377 252537  
Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

### Product Specification

#### Product Information

Product Name	Cous Cous
Product Description	Durum wheat semolina
Ingredient	Country of Origin
Durum Wheat	Turkey, France
Water	

#### Ingredient Declaration

Ingredients: Durum **Wheat** Semolina, Water

Pack Size(s) - Bulk	Product Code		Pack Size	
		0252125		25kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0252101	1kg	0252103	3kg
	0252396	6 x 1kg	0252400	10 x 1kg
	0252525HP	12 x 250g		

#### 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	

Product Code	Issue No.	Issue Date	Authorised By:	Page
0252	09	02.03.23	J. Junduliene	Page 1 of 4



**Shepcote Distributors Ltd**  
Pexton Road  
Kelleythorpe Industrial Estate, Driffield  
East Yorkshire, YO25 9FR

Tel: 01377 252537  
Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

### Product Specification

#### Microbiological Standards

Test	Target	Acceptable	Reject
TVC	<20,000 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	1,000 cfu/g	>1,000 cfu/g
Entereos	<10 cfu/g	100 cfu/g	>100 cfu/g
Yeasts & Moulds	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

#### Chemical Standards

Test	Target	Acceptable	Reject
Moisture	<13%	13%	>13%
Ash Content (on d.m.)	<0.9%	1.1%	>1.1%
Swelling Index	>2	2.2	<2.2
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb
Ochratoxin A	<3 ppb	3 ppb	>3 ppb

#### Sensory Details

Appearance	Yellow particles of durum wheat semolina
Aroma	Typical of cous cous with no off or foreign odours
Taste	Typical of cous cous with no off or foreign flavours
Texture	Firm

#### Cooking Instructions

**Soaking:**

For 100 gr (1 glass) Cous Cous add 1 spoon oil and mix it well. Add 100 ml (1 glass) boiling water over to mixture. Cover well for about 5 minutes. Remove the cover, crumble with a fork and serve. You can add sauce to taste.

**In the microwave:**

Place 100g couscous in a bowl and pour 100ml of boiling water. Heat in the microwave 800W for 5min at maximum power. Remove the cover, crumble the grains with a fork and serve.

**Steaming pot cooking instructions:**

For 200 gr (2 glass) Cous Cous add 2 spoon oil and mix it well. Add about half glass of boiling water and stir it well. Transfer the Cous Cous to a steaming strainer and place over a soup pot. Steam slowly with low flame for about 15 minutes. Crumble and serve.

#### Physical Standards

Parameter	Target	Acceptable	Reject
Size 900-2000 µm	>80%	80%	<80%
Live Infestation	Absent	Absent	Present

Product Code	Issue No.	Issue Date	Authorised By:	Page
0252	09	02.03.23	J. Junduliene	Page 2 of 4



**Shepcote Distributors Ltd**  
 Pexton Road  
 Kelleythorpe Industrial Estate, Driffield  
 East Yorkshire, YO25 9FR

Tel: 01377 252537  
 Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
 www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

**Product Specification**

Bulk Packaging		
	Primary	Secondary
Material	Food Grade Paper Bag	N/A
Closure Method	Heat Seal	N/A
Repacked Packaging		
	Primary	Secondary
Material	Clear Food Grade Plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

Nutritional Information		
Parameter	Per 100g Raw	Per 100g Cooked
Energy (kJ)	1492	746
Energy (Kcal)	356	178
Protein (g)	11	5.5
Available Carbohydrates (g)	74	37
Of Which Sugars (g)	2	1
Fat (g)	1.1	0.55
Of Which Saturates (g)	0.2	0.1
Salt (g)	0.0125	0.00625
Fibre (g)	3.4	1.7

Source: Supplier specification

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Shepcote	Comments
Cereals containing gluten	Y	Y	<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



**Shepcote Distributors Ltd**  
Pexton Road  
Kelleythorpe Industrial Estate, Driffield  
East Yorkshire, YO25 9FR

Tel: 01377 252537  
Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

### Product Specification

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"/>	

Signed for and on behalf of			
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

Signed for and on behalf of Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		15.02.23

Product Code	Issue No.	Issue Date	Authorised By:	Page
0252	09	02.03.23	J. Junduliene	Page 4 of 4