



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	Popping Corn	
Product Description	Whole Yellow Popcorn Kernels, Butterfly Variety	
Ingredient	% in Mixing Bowl	Country of Origin
Popping Corn	100	Argentina

Ingredient Declaration

Ingredients: Popping Corn

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0253125	25kg	0253450	22.68kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0253101	1kg	0253103	3kg
	0253396	6 x 1kg	0253400	10 x 1kg
	0253550HP	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	<50,000 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	<500 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	13-15%	15%	>15%
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb
Total Aflatoxin	<4 ppb	4 ppb	>4 ppb
Ochratoxin A	<10 ppb	10 ppb	>10 ppb
Deoxynivalenol (cooked)	<750 ppb	750 ppb	>750 ppb
Zearaleone	<100 ppb	100 ppb	>100 ppb
Fuimonisins	<800 ppb	800 ppb	>800 ppb

Sensory Details

Appearance	Golden, Yellow/Orange kernels of corn
Aroma	Typical of corn with no off or undesirable odours
Taste	Typical of corn with no off or undesirable odours
Texture	Typical of Popping corn

Cooking Instructions

Heat a little oil in a pan with a tight fitting lid. Only fill a quarter of the pan with corn to allow for 'popping' and cover with the lid. Continue cooking until all of the popping has subsided. Serve with salt, sugar or honey.

Physical Standards

Parameter	Target	Acceptable	Reject
Grain Size Count (count/10g)	67	60-75	Outside Range
Broken Kernels (w/w)	<0.8%	0.8%	>0.8%
Blue Belly	<0.9%	0.9%	>0.9%
Total Defects	<3.2%	3.2%	>3.2%
Extraneous Vegetable Matter	<0.5%	0.5%	>0.5%
Fail to Pop	<2%	2%	>2%
Discoloured	<0.4%	0.4%	>0.4%
Stones / Weeds / Lumps / Other Seeds (per 5kg)	<5%	5%	>5%
Mud Balls (per 25kg)	<5	5	>5
Foreign Matter	Absent	Absent	Present

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Bulk Packaging		
	Primary	Secondary
Material	Food Grade Multiwall Paper Sack / Polypaper Bag	N/A
Closure Method	Glue / 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)	1568
Energy (Kcal)	375
Protein (g)	10.9
Available Carbohydrates (g)	60.4
Of Which Sugars (g)	0.91
Fat	4.31
Of Which Saturates	0.64
Salt (g)	0.018
Fibre (g)	12.7
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	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 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 checked="" type="checkbox"/>	<input 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		26.10.21

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