



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	Polenta			
Product Description	Yellow polenta milled from French maize			
Ingredient	% in Mixing Bowl	Country of Origin		
Maize	100	France		
Ingredient Declaration				
Ingredients: Maize				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0254125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0254101	1kg	0254396	6 x 1kg
	0254400	10 x 1kg	0254550HP	12 x 500g

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions

Maximum Shelf at Packing	180	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	<20,000 cfu/g	50,000 cfu/g	>50,000 cfu/g
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g
S. Aureus	<10 cfu/g	100 cfu/g	>100 cfu/g
Enteros	<10 cfu/g	100 cfu/g	>100 cfu/g
Yeasts & Moulds	<10,000 cfu/g	100,000 cfu/g	>100,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards

Test	Target	Acceptable	Reject
Particle size R425µ	<5%	5%	>5%
Particle size R250µ	>80%	80%	<80%
Particle size R150µ	<15%	15%	>15%
Particle size T150µ	<10%	10%	>10%
Oil	<2.0	2.0	>2.0
Moisture	<15.5%	15.5%	>15.5%
Deoxynivalenol	<1,250 ppb	1,250 ppb	>1,250 ppb
Fumonisin – Total	<2,000 ppb	2,000 ppb	>2,000 ppb
Ochratoxin A	<3 ppb	3 ppb	>3 ppb
Zearalenone	<300 ppb	300 ppb	>300 ppb
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details

Appearance	Light yellow grains of maize
Aroma	Typical of polenta with no off or foreign odours
Taste	Typical of polenta with no off or foreign flavours
Texture	Granular

Cooking Instructions

Bring 200ml of water to the boil and add 50g of polenta stirring continuously with a wooden spoon or whisk.
 For soft polenta cook for 1 -2 minutes and for firm polenta continue to cook until desired consistency.

Bulk Packaging

	Primary	Secondary
Material	Food grade paper bag	N/A
Closure Method	Glue	N/A

Repacked Packaging

	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)	290
Energy (Kcal)	68
Protein (g)	1.9
Available Carbohydrates (g)	15.2
Of Which Sugars (g)	0
Fat (g)	0.4
Of Which Saturates (g)	0.1
Salt (g)	1.4
Fibre (g)	0.6

Source: 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	MC	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	MC	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	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)	Yes	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Maize
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		25.10.23

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