



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	White Basmati Rice	
Product Description	Aromatic grains of Basmati Rice	
Ingredient	% in Mixing Bowl	Country of Origin
Basmati Rice	100%	India, Pakistan
Ingredient Declaration		
Ingredients: Basmati Rice		

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0402120	20kg	0402125	25kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0402396	6 x 1kg	0402400	10 x 1kg
	0402550HP	12 x 500g		

This list is non exhaustive

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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Product Specification**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	<100 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	<14%	14.5%	>14.5%
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details

Appearance	White grains of rice
Aroma	Typical of rice with no off or rancid odours
Taste	Typical of rice with no off or rancid flavours
Texture	Hard when raw

Cooking Instructions

Rinse 75g of rice per person in water. Add to a pan with double the amount of water and bring to the boil. Turn down heat, cover with a lid and simmer for about 10 minutes or until all the water has been absorbed. Fluff with a fork.

Physical Standards

Parameter	Target	Acceptable	Reject
Grain Length (average)	6.5mm	-	-
Foreign Matter	Absent	Absent	Present
Extraneous Vegetable Matter (per kg)	<1%	1%	>1%
Broken Grains (<3/4 Grains)	<10%	10%	>10%
Non-Basmati Grains	Absent	7%	>7%
Paddy Kernels (per kg)	<4	4	>4
Peck Damaged	<0.3%	0.3%	>0.3%
Chalky	<1%	2%	2%
Red Grains	<2%	2%	>2%
Stones (per 10kg)	Absent	1	>1

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Bulk Packaging		
	Primary	Secondary
Material	PP/PE/BOPP/Paper bags	n/a
Closure Method	Stitched	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
Energy (kJ)	1495
Energy (Kcal)	351
Protein (g)	8.1
Available Carbohydrates (g)	83.7
Of Which Sugars (g)	0.1
Fat (g)	0.5
Of Which Saturates (g)	0.1
Salt (g)	0.0
Fibre (g)	0.9

Source: 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	MC	MC	<input checked="" type="checkbox"/>	
Soybeans	MC	MC	<input checked="" type="checkbox"/>	
Milk	MC	MC	<input checked="" type="checkbox"/>	
Nuts	MC	MC	<input checked="" type="checkbox"/>	
Celery	MC	MC	<input checked="" type="checkbox"/>	
Mustard	MC	MC	<input checked="" type="checkbox"/>	
Sesame	MC	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	MC	MC	<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 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		06.11.24

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