



**Shepcote Distributors Ltd**  
 Pexton Road  
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 Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
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### Product Specification

#### Product Information

Product Name	Whole Dried Apricots	
Product Description	Whole dried pitted sulphured apricots	
Ingredient	% in Mixing Bowl	Country of Origin
Apricots	99.8% Min	Turkey
Sulphur Dioxide	0.2% Max	

#### Ingredient Declaration

Ingredients: Apricots, Preservative: **Sulphur Dioxide**

Pack Size(s) - Bulk	Product Code		Pack Size	
	0558212		12.5kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0558101	1kg	0558103	3kg
	0558314	4 x 3kg	0558396	6 x 1kg
	0558400	10 x 1kg	0558525HP	12 x 250g

#### Photograph

Typical Example of Raw Material



#### Shelf Life & Storage Conditions

Maximum Shelf at Packing	540	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	<10,000 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
Enterobacteriaceae	<50 cfu/g	100 cfu/g	>100 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	21.5%	18 – 25%	Outside Range
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb
Sulphur Dioxide	<2000 ppm	2000 ppm	>2000 ppm

#### Sensory Details

Appearance	Light to dark orange ovals, slit down the length of the fruit to remove the stone
Aroma	Sweet, slightly acidic
Taste	Typical of dried apricots, with no off or foreign flavours
Texture	Firm and fleshy

#### Physical Standards

Parameter	Target	Acceptable	Reject
Insect Damage (per kg)	<2%	5%	>5%
Apricot Kernels (Pits/Pieces) (per kg)	<1 pcs	1 pcs	>1 pcs
Vegetable Matter (EVM)	<0.5%	0.5%	>0.5%
Mould (per kg)	<0.5%	1%	>1%
Speckling	<6%	6%	>6%
Embedded Dirt (per kg)	<3%	3%	>3%
Discoloured (per kg)	<5%	5%	>5%
White Spots (per kg)	<2%	2%	>2%
Sunburn (per kg)	<8%	8%	>8%
Cut / Damaged	<10%	10%	>10%
Hail Damage (per kg)	<5%	5%	>5%
Split > 1/3 (per kg)	<2%	2%	>2%
Total Defects (per kg)	<15%	15%	>15%
Stones (per 12.5kg)	Absent	1 pcs	>1pcs



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**Product Specification**

Bulk Packaging		
	Primary	Secondary
Material	Food grade PE / LDPE liner	Corrugated Cardboard Box
Closure Method	Folded	Tape
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal/Sellotape	Brown Gum Tape or Clear Sticky Tape

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	761
Energy (Kcal)	180
Protein (g)	4.0
Available Carbohydrates (g)	36.5
Of Which Sugars (g)	36.5
Fat (g)	0.6
Of Which Saturates (g)	0.0
Salt (g)	0.1
Fibre (g)	6.3

Source: McCance & Widdowson's Seventh Summary Edition  
 (kJ and Kcal calculated in accordance with Regulation (EU) No 1169/2011)

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 checked="" type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	Y	Y	<input checked="" type="checkbox"/>	Preservative <2000 ppm
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Apricots
Flavouring, Colours or Preservatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sulphur Dioxide
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	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		24.10.23

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