



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	Soup Mix
Product Description	A dry mix of grains and pulses for soups with pearl barley, red split lentils, green split peas, yellow split peas and marrowfat peas.
Ingredient	Country of Origin
Pearl Barley	UK
Red Split Peas	
Green Split Peas	
Yellow Split Peas	
Marrowfat Peas	

Ingredient Declaration

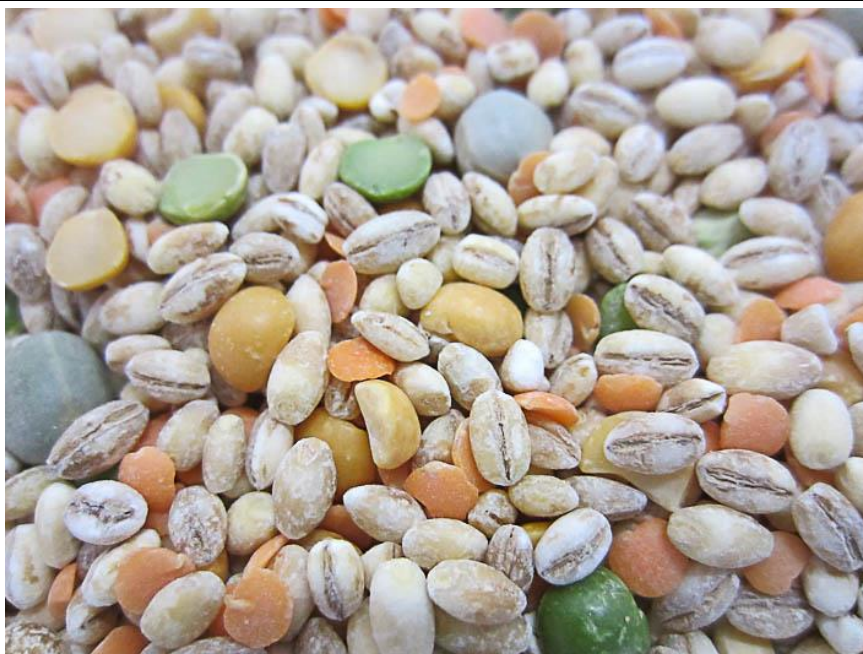
Ingredients: Pearl **Barley**, Red Split Lentils, Green Split Peas, Yellow Split Peas, Marrowfat Peas.

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0708120	20kg	0708125	25kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0708396	6 x 1kg	0708400	10 x 1kg
	0708550HP	12 x 500g		

This list is not 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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Microbiological Standards

Test	Target	Acceptable	Reject
TVC	<50,000 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	Absent in 25g	Absent in 25g	Present in 25g

Chemical Standards

Test	Target	Acceptable	Reject
Moisture	<14%	16%	>16%
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb
Total Aflatoxin	<4 ppb	4 ppb	>4 ppb

Sensory Details

Appearance	Mixture of dried peas and grains. As photograph
Aroma	Typical of grains and pulses, with no off or rancid aromas
Taste	Typical of grains and pulses, with no off or rancid flavours
Texture	Hard when raw

Cooking Instructions

Soak 100g of mix in 500ml cold water for 8-12 hours or overnight. Drain & rinse thoroughly then place in a large saucepan with 500ml of water. Boil for 10 minutes then simmer for 40 minutes, until the soup mix has softened.

Physical Standards

Parameter	Target	Acceptable	Reject
Extraneous Vegetable Matter	<1%	1%	>1%
Damaged Grains	<10%	10%	>10%
Discoloured Grains	<10%	10%	>10%
Stones	<2%	2%	>2%
Lentils / Peas with Skins Attached	<10%	10%	>10%
Foreign Matter	Absent	Absent	Present

Bulk Packaging

	Primary	Secondary
Material	Multi-wall Paper Sack	N/A
Closure Method	Stitching / Glue	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

Product Code	Issue No.	Issue Date	Authorised By:	Page
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Nutritional Information

Parameter	Per 100g
Energy (kJ)	1395
Energy (Kcal)	331
Protein (g)	13.2
Available Carbohydrates (g)	58.0
Of Which Sugars (g)	1.3
Fat	1.6
Of Which Saturates	0.2
Salt (g)	0.02
Fibre (g)	15.7

Source: Suppliers 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

Suitable for

Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	No	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 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"/>	

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		29.01.25

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