



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	Polyflora Honey			
Product Description	A clear viscous golden amber free flowing liquid honey			
Ingredient	% in Mixing Bowl	Country of Origin		
Blossom Honey	100%	Argentina, Australia, Brazil, Bulgaria, Chile, China, Cuba, Guatemala, Hungary, Mexico, New Zealand, Romania, Spain, Thailand, UK, Ukraine, Zambia		
Ingredient Declaration				
Ingredients: Blossom Honey				
Pack Size(s)	Product Code	Pack Size	Product Code	Pack Size
	5505114	14kg	5505125	25kg

Shelf Life & Storage Conditions		
Maximum Shelf at Packing	365	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	

Microbiological Standards			
Test	Target	Frequency	Method
Coliforms	<100cfu/g	Annual Screening	SOPPECS
E-Coli	<10cfu/g	Annual Screening	SOPEEC
Yeasts	<250cfu/g	Annual Screening	SOPDRBC
Moulds	<250cfu/g	Annual Screening	SOPDRBC
Salmonella	Absent in 25g	Annual Screening	SOPSAL
Clostridium Perfringens	<100cfu/g	Annual Screening	SOPCLO

Chemical & Physical Standards			
Test	Target	Frequency	Method
Moisture	<20 %	Each Batch	-
HMF	<40 mg/kg	Each Batch	-
Processing Filtration	150 micron	Each Batch	

Antibiotic Residues			
Test	Target	Frequency	Method
Streptomycin	<10µg/kg	Each raw honey batch sampled	LC-MS/MS
Tetracyclines	<10µg/kg	Each raw honey batch sampled	LC-MS/MS
Sulphonamides	<10µg/kg	Each raw honey batch sampled	LC-MS/MS
Chloramphenicol	<0.3µg/kg	Each raw honey batch sampled	ELISA
Nitrofurans	<0.5µg/kg	Each raw honey batch sampled	LC-MS/MS

The honey has been sampled for Antibiotic residue testing in accordance with the Honey Association and FSA guidelines and conforms to all relevant UK & EU Legislation.

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Sensory Details

Appearance	A clear viscous golden amber free flowing liquid honey
Aroma	Typical of honey, with no off or foreign odours
Taste	Typical of honey, with no off or foreign taints
Texture	Free flowing liquid

Packaging

	Primary	Secondary
Material	White food grade Polypropylene pail and lid	N/A
Closure Method	Tamper Evident Tab	N/A

Nutritional Information

Parameter	Per 100g
Energy (kJ)	1229
Energy (Kcal)	288
Protein (g)	0.4
Available Carbohydrates (g)	76.4
Of Which Sugars (g)	76.4
Fat (g)	0.0
Of Which Saturates (g)	0.0
Salt (g)	0.03
Fibre (g)	0.0

Source: Supplier Specification

Allergens

Component (and products thereof)	Contains	Handled at Shepcote	Comments
Cereals containing gluten	N	<input checked="" type="checkbox"/>	
Crustaceans	N	<input type="checkbox"/>	
Eggs	N	<input checked="" type="checkbox"/>	
Fish	N	<input type="checkbox"/>	
Peanuts	N	<input checked="" type="checkbox"/>	
Soybeans	N	<input checked="" type="checkbox"/>	
Milk	N	<input checked="" type="checkbox"/>	
Nuts	N	<input checked="" type="checkbox"/>	
Celery	N	<input checked="" type="checkbox"/>	
Mustard	N	<input checked="" type="checkbox"/>	
Sesame	N	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	<input checked="" type="checkbox"/>	
Lupin	N	<input type="checkbox"/>	
Molluscs	N	<input type="checkbox"/>	

Y = Contains, N = Does Not Contain, MC = May Contain

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Suitable for	
Vegetarian	Yes
Vegan	No
Kosher (Certified)	Yes
Halal (Certified)	Yes

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Honey contains natural yeast
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Honey
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"/>	

Warning
Not suitable for infants under 12 months of age
Additional Information
Honey is a natural product completely free from any form of additives. It is completely natural for honey to crystallise due to its nature, it is recommended that honey is stored at the optimum temperature to slow this natural process, crystallisation is not a quality issue and the honey is still perfectly edible, the crystallisation can easily be reversed by warming the honey short term to break up the crystals and return the honey to its clear liquid state

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Product Specification

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		19.09.23