



**Shepcote Distributors Ltd**  
Pexton Road  
Kelleythorpe Industrial Estate, Driffield  
East Yorkshire, YO25 9FR

Tel: 01377 252537  
Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
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## Product Specification

### Product Information

Product Name	Almond Flavour
Product Description	Almond Flavouring
Ingredient	Country of Origin
Propylene glycol E1520	Manufactured in UK
Water	
Flavouring Substances	

### Ingredient Declaration

Ingredients: Propylene Glycol, Water, Flavouring substances

Dosages Recommended:	From 0.1% W/W
General Usage Instructions	Mix well before use

Pack Size(s) - Bulk	Product Code		Pack Size	
		F001955		5L
Pack Size(s)	Product Code	Pack Size	Product Code	Pack Size
	F001951	1L	F001971	12 x 28.5ml

### 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	Acceptable	Reject
Total Plate Count	<10000 cfu/g	100000 cfu/g	>100000 cfu/g
Yeasts & Moulds	<100 cfu/g	1000 cfu/g	>1000 cfu/g
Salmonella/Shigella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

### Chemical Standards

Test	Target	Acceptable	Reject
Specific Gravity at 20°C	1.045	1.035 – 1.055	Outside Range
Refractive Index at 20°C	1.4120	1.4020 – 1.4220	Outside Range
Flash Point	>63°C	-	-

### Sensory Details

Appearance	Colourless to straw liquid
Aroma	Typical of Almond with no objectionable odours
Taste	Typical of Almond with no objectionable flavours
Texture	Liquid

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1L / 5L Packaging		
	Primary	Secondary
Material	Plastic Bottle	N/A
Closure Method	Tamper Evident Sealed Lid	N/A
28.5ml Packaging		
	Primary	Secondary
Material	Plastic Bottle	Clear plastic bag
Closure Method	Tamper Evident Sealed Lid	Sealed

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1139
Energy (Kcal)	268
Protein (g)	0
Available Carbohydrates (g)	67
Of Which Sugars (g)	0
Fat (g)	0
Of Which Saturates (g)	0
Salt (g)	0
Fibre (g)	0

Source: Supplier Specification

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	N	<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	N	<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

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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 checked="" type="checkbox"/>	<input type="checkbox"/>	Flavouring substances
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		07.02.25

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