



**Shepcote Distributors Ltd**  
 Pexton Road  
 Kelleythorpe Industrial Estate, Driffield  
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 Email: [technical@shepcote.com](mailto:technical@shepcote.com)  
 www: [www.shepcote.co.uk](http://www.shepcote.co.uk)

**Product Specification**

**Product Information**

Product Name	Smoke Almonds	
Product Description	Baked almonds sprinkled with rapeseed oil and coated with smoke flavour seasoning	
Ingredient	% in Mixing Bowl	Country of Origin
Almonds	84-92%	Australia, Chile, Spain, USA
Rapeseed Oil	5-9%	UK
Smoke Flavouring Seasoning	3-7%	UK

**Ingredient Declaration**

Ingredients: **Almonds** (88%), Rapeseed Oil, Salt, Dextrose, Rice Flour, Dried Yeast, Sugar, Yeast Extract Powder, Spices: Smoked Paprika, Black Pepper; Onion Powder, Garlic Powder, Smoke Flavouring, Natural Flavouring, Acidity Regulator: Citric Acid

Pack Size(s) - Bulk	Product Code		Pack Size	
	3010212		12.5kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	3010396	6 x 1kg	3010400	10 x 1kg
	3010516HP	12 x 160g		

**Photograph**

**Typical Example of Raw Material**



**Shelf Life & Storage Conditions**

Maximum Shelf at Packing	240	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	100,000 cfu/g	>100,000 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	<500 cfu/g	1,000 cfu/g	>1,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	3%	5%	>5%
Free Fatty Acids (FFA)	0.5%	2%	>2%
Peroxide Value (PV)	<10 meq/kg	30 meq/kg	>30 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details	
Appearance	Whole Almond kernels coated in a seasoning
Aroma	Nutty, typical of Smoke Flavoured Almonds with no off aromas
Taste	Typical of Smoke Flavoured Almonds, free from off or rancid Flavours
Texture	Crisp nut

Physical Standards			
Parameter	Target	Acceptable	Reject
Dissimilar	<5%	5%	>5%
Doubles	<15%	15%	>15%
Chipped & Scratched	<10%	10%	>10%
Foreign Materials (Pieces of Shell, Hull or other foreign materials that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter)	<0.05%	0.05%	>0.05%
Glass, Metal	Absent	Absent	Present
Particles & Dust	<0.1%	0.1%	>0.1%
Split & Broken	<1%	1%	>1%
Other Defects	<5%	5%	>5%
Serious Defects	<1.5%	1.5%	>1.5%

Bulk Packaging		
	Primary	Secondary
Material	Blue opaque MDPE food grade bags	Not applicable
Closure Method	Heat Sealed	Not applicable
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Sealed	Brown Gum Tape or Clear Sticky Tape

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**Product Specification**

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2620
Energy (Kcal)	633
Protein (g)	24.0
Available Carbohydrates (g)	9.0
Of Which Sugars (g)	5.6
Fat	53.5
Of Which Saturates	4.0
Salt (g)	1.62
Fibre (g)	10.6

Source: Supplier Specification (Nutricalc)

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	MC	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	Y	Y	<input checked="" type="checkbox"/>	Almond - May contain other nuts
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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### Product Specification

#### 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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Smoked Paprika, Onion Powder, Garlic Powder in seasoning
Yeast & Yeast Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Yeast Extract Powder and Dried Yeast Extract present in the seasoning
Seeds, Seed Oil & Seed Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Rapeseed Oil
Fruit & Fruit Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavouring, Colours or Preservatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Smoke Flavouring and Natural Flavouring present in the seasoning
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Sugar in seasoning
Added Salt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Salt in seasoning
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			
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

Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		24.05.24

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