



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	Californian Whole Almonds 23/25 Supereil Extra NO 1	
Product Description	Whole Californian Almond Kernels	
Ingredient	% in Mixing Bowl	Country of Origin
Almonds	100	USA
Ingredient Declaration		
Ingredients: Almond (Nut)		
Pack Size(s) - Bulk	Product Code	Pack Size
	3011450	22.68kg

Shelf Life & Storage Conditions		
Maximum Shelf at Packing	720	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
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	<1000 cfu/g	5,000 cfu/g	>5,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	<6%	6%	>6%
Free Fatty Acids (FFA)	<1.5%	1.5%	>1.5%
Peroxide Value (PV)	<5 meq/kg	5 meq/kg	>5 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details	
Appearance	Light to dark brown, uniform in size
Aroma	Natural and fresh with a nutty flavour with no adverse odour
Taste	Natural and fresh with a nutty flavour, occasional bitter taste with no adverse flavour
Texture	Crisp, crunchy

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Physical Standards			
Parameter	Target	Acceptable	Reject
Dissimilar	<5%	5%	>5%
Doubles	<5%	5%	>5%
Chip & Scratch	<5%	5%	>5%
Foreign Materials	<0.05%	0.05%	>0.05%
Particles & Dust	<0.1%	0.1%	>0.1%
Split & Broken (Also included in Other Defects)	<1%	1%	>1%
Other Defects	<4%	4%	>4%
Serious Damage (Also included in Other Defects)	<1.5%	1.5%	>1.5%

Disclaimer: We will not accept claims for the defects that are within USDA set up standards and product specification.

USDA GRADING PARAMETERS

The following is the breakdown of parameters that affect the grading for almonds, regardless of the variety or size.

DISSIMILAR

Different varieties of almonds in one load. Used for whole almond applications or for further processing, such as blanching and roasting.



DOUBLES

Two kernels developing in one shell. One side of a double kernel is flat or concave.



CHIP & SCRATCH

Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.



FOREIGN MATERIAL

Pieces of shell, hulls or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



PARTICLES & DUST

Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



SPLIT & BROKEN

Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



OTHER DEFECTS

Any defect that materially detracts from the appearance of the individual kernel or the edible or shipping quality of the almonds. The defects include gum, shrivel, brown spot and discolored.



SERIOUS DEFECTS

Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury and damage by mold).





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Bulk Packaging

	Primary	Secondary
Material	Corrugated Cardboard	N/A
Closure Method	Glue and or Tape	N/A

Nutritional Information

Parameter	Per 100g
Energy (kJ)	2292
Energy (Kcal)	554
Protein (g)	21.2
Available Carbohydrates (g)	5.3
Of Which Sugars (g)	4.5
Fat (g)	49.9
Of Which Saturates (g)	3.8
Salt (g)	0.0025
Fibre (g)	12.5

Source: McCance & Widdowson CoFID 2021

Allergens

Component (and products thereof)	Contains (Bulk)	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	Y	<input checked="" type="checkbox"/>	Almond
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

Suitable for

Vegetarian	Yes
Vegan	Yes
Kosher (Certified)	No
Halal (Certified)	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"/>	

Signed for and on behalf of		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

Signed for and on behalf of Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		09/07/24

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