



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

BRADSHAWS BRADONA WHOLEMEAL FLOUR

Core Details

Product Description	A strong roller milled Wholemeal flour made from a selection of UK and North American Wheats. Suitable for all wholemeal recipes.
Legal Name	Wholemeal Wheat Flour
Ingredient Declaration	Wholemeal Wheat Flour
Allergen Declaration	For Allergens including Cereals Gluten, see product declaration in BOLD
Precautionary Allergen Labelling	May also contain Soya
Additional Compliance Comments	Wholemeal flour is exempt from mandatory Statutory Additives (Fortificant blend) under the UK Bread & Flour Regulations. Additional (but non-declarable) Vital Wheat Gluten may be added subject to achieving the target protein specification and ensuring the rheological properties and performance integrity of the product. Flour is a Raw Ingredient and must be cooked or baked before eating

Analytical Specification

Aspect	Min	Target	Max	Method	Frequency
Moisture %	13.5	14.0	14.5	NIR / CCAT 14	Every Milling
Protein % (N x 5.7 as is)	13.5	14.0	14.5	NIR / CCAT 14	Every Milling
Flour Colour (Tristimulus – L*-b*)	75	85	95	NIR / CCAT 25	Every Milling
Hagberg Falling Number (Secs)	280	350	400	CCAT 06	Every Milling
Water Absorption %	64.0	66.0	68.0	NIR / CCAT 04	Every Milling
Starch Damage % / UCD	-	-	-	NIR / CCAT 24	Every Milling
Gluten (g)	-	-	-	CCAT 13	Every Milling
SDS / Zeleny (mm)	-	-	-	NIR / CCAT 10	As Req.
Viscosity (Secs)	-	-	-		As Req.
Carbon Dioxide Volume (mm)	-	-	-	EBB M13	As Req.
Ascorbic Acid (presence)	Neg	-	-	CCAT 02	As Req.

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Analytical Specification

22w [939um] %	4	7	9	Sieve stack profile analysis	Every Milling
40w [466um] %	7	9	12	Sieve stack profile analysis	Every Milling
60w [282um] %	2	5	7	Sieve stack profile analysis	Every Milling
9n [150um] %	10	12	15	Sieve stack profile analysis	Every Milling
Thro's [<150um] - Balance to 100%	65	-	70	Sieve stack profile analysis	Every Milling

Rheological Characteristics

Development Time (Mins)	3:30-4:30	Farinograph	Trending as Req
Peak Time (Mins)	4:30-6:00	Farinograph	Trending as Req
Softening (BU)	50-150	Farinograph	Trending as Req
Stability (Mins)	7:30-9:30	Farinograph	Trending as Req
Resistance (BU)	300-400	Extensograph	Trending as Req
Extensibility (MM)	100-160	Extensograph	Trending as Req
Area Under Curve (CM2)	70-100	Extensograph	Trending as Req

Ingredient Name	Compound	Ingredients			Country of Origin
		% In Compound	% In Product QUID	% In Final Production	
Wheat Flour		0	100	100	UK, USA, Canada
		0	0	0	
		0	0	0	
		0	0	0	
		0	0	0	
		0	0	0	
		0	0	0	

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Nutrition

Typical Values	Per 100g
Energy (kJ)	1318
Energy (Kcal)	310
Fat (g)	2.2
- Of Which Saturates (g)	0.3
- Of which Mono-unsaturates (g)	0.3
- Of which Poly-unsaturates (g)	1
Carbohydrates (g)	63.9
- Of which Sugars (g)	2.1
- Of which Starch (g)	61.8
Fibre (g) AOAC	9
Protein (g)	14
Sodium (g)	0.003
Salt (g)	0.0075

Information source: McCance & Widdowson Composition of Food Integrated Dataset 2021

Vitamins

Aspect	Average Value	Unit	Aspect	Average Value	Unit
Vitamin A (Retinol)		mg	Vitamin B1 (Thiamine)	0.36	mg
Vitamin B2 (Riboflavin)	0.1	mg	Vitamin B3 (Niacin)	5	mg
Vitamin B5 (Pantothenate)	0.99	mg	Vitamin B6 (Pyridine)	0.6	mg
Vitamin B7 (Biotin)	7.2	µg	Vitamin B9 (Folic Acid)		mg
Vitamin C (Ascorbic Acid)		mg	Vitamin D (Calciferol)		µg
Vitamin E (Alpha-tocopherol)	0.69	mg	Vitamin K (Phytonadione)		µg

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Minerals

Aspect	Average Value	Unit	Aspect	Average Value	Unit
Salt	7.5	mg	Sodium	3	mg
Chloride	4.5	mg	Potassium	340	mg
Calcium	38	mg	Magnesium	120	mg
Iron	3.9	mg	Phosphorus	320	mg
Zinc	2.9	mg	Iodine		µg
Selenium	6	µg	Copper	0.45	µg
Manganese	3.1	µg	Chromium		µg
Molybdenum		µg			

Organoleptic Appraisal Standards

Green: Acceptable

Red: Unacceptable

Texture & Appearance

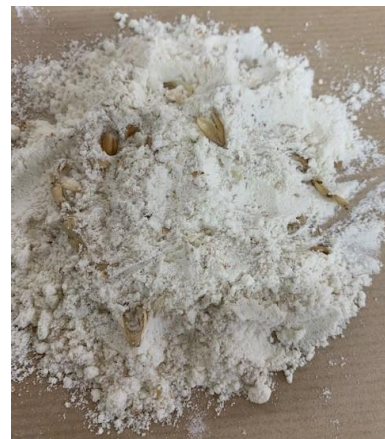
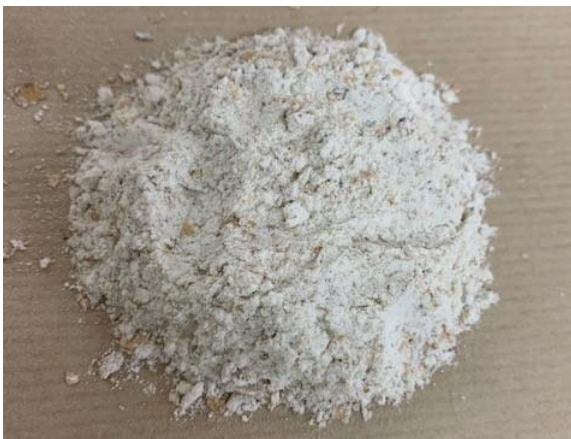
Fine Free Flowing powder with bran particulates, no clumping

Clumping or presence of EVM [extraneous vegetable matter], white to off-white flour free from Bran

Flavour & Odour

Characteristic bland odour & taste. Free from musty, rancid or any other off odours or flavours

Any Rancid, musty, or off odours or flavours



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Food Allergen Information For Allergens including Cereals Gluten, see product declaration in BOLD

Raw Material	Contains				Comments
	Used as an Ingredient Yes / No	As a contaminant		Present on manufacturing site Yes / No	
		In the process Yes / No	In the raw material Yes / No		
Cereals containing gluten & derivatives (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains)	Yes	Yes	Yes	Yes	Wheat Gluten
Celery & derivatives	No	No	No	No	
Crustaceans & derivatives	No	No	No	No	
Eggs & derivatives	No	No	No	No	
Fish & derivatives	No	No	No	No	
Lupin & Derivatives	No	No	No	No	
Milk & derivatives	No	No	No	No	
Molluscs & derivatives	No	No	No	No	
Mustard & derivatives	No	No	No	No	
Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios, macadamia nuts, queensland nuts)	No	No	No	No	Nut & Sesame Free Site
Peanuts & derivatives	No	No	No	No	Nut & Sesame Free Site
Sesame & derivatives	No	No	No	No	Nut & Sesame Free Site
Soya & derivatives	No	No *	No *	Yes #	# Present in B.I.G products * Risk in Supply Chain
Sulphur Dioxide & Sulphites (>10mg/kg SO2)	No	No	No	No	
	No	No	No	No	
Comments:					



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Gluten endemic in product [Wheat grain] and as an additive [Gluten]. Identified low risk item in HACCP plan for Unintentional cross contamination or introduction of allergens due to previous incompatible loads, Other Farm Crops [e.g. Barley, OSR, Spelt etc] and/or adventitious soya contamination considered as admixture. See HACCP Plan PF1 S1 for further details.

*Produced without the addition of soya, in a mill which does not process soya, but within a supply chain which handles soya. See additional Adventitious Soya Statement for further guidance.

#Soya presence in some Brought In Goods [B.I.G.]. These are bagged products kept segregated in dedicated bays and clearly labelled in warehouse. These do not present a cross contamination risk with bulk or bagged flours. Allergen spill cleaning kit available in warehouse area.

Dietary - Sensitivities & Intolerance Information

Item	Contains Y / N	Item	Contains Y / N
Azo & Cool tar dyes	No	A Source of Phenylalanine	No
Added Flavours	No	Added Preservatives	No
Added Salt	No	Added Sugar	No
Animal Products (including fats & derivatives e.g gelatine)	No	Artificial / Nature Identical Flavours	No
Artificial Sweeteners (polyols)	No	Antioxidants	No
Aspartame	No	Benzoates	No
BHA /BHT	No	Colours - Artificial	No
Colours – Natural	No	Colours – Nature Identical	No
Fruit & derivatives	No	GM/GMO & derivatives	No
Glutamates	No	Herbs	No
Hydrolysed Vegetable Protein (HVP)	No	Irradiation / Irradiated Material	No
Monosodium Glutamates (MSG)	No	Natural Flavours	No
Naturally Occurring Prohibited Substances (NOPs e.g. Caffeine)	No	Other Animal Products	No
Palm & derivatives	No	Poppy Seeds	No
Salt Substitute (Potassium Chloride)	No	Spices	No
Source of Histamine	No	Stabilizers	No

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Dietary - Sensitivities & Intolerance Information

Thickeners	No	Vegetables & derivatives (excl. oils)	No
Yeast & derivatives	No		

Suitability Information

Is the product suitable for?	Yes / No	Comments
Vegetarians	Yes	
Ovo-Lacto Vegetarian	Yes	
Pescatarian	Yes	
Vegans	Yes	
Coeliacs	No	Contains Wheat & Gluten
Lactose Intolerant	Yes	
Kosher	Yes	Certified by Kosher London Beth Din, KLBD
Halal	Yes	Certified by Halal Monitoring Committee, HMC

Microbial Analysis

Organism / family	Unit	Value	Organism / family	Unit	Value
Total Viable Count	Cfu/g	1000000	Coliforms	Cfu/g	50000
E. coli	Cfu/g	<10	Bacillus Cereus	Cfu/g	<20
Clostridium Perfringens	Cfu/g	<10	Lactic Acid bacteria	Cfu/g	<100
Mesophilic Spores	Cfu/g	<100	Yeast	Cfu/g	10000
Moulds	Cfu/g	10000	Salmonella	+/- in 25g	Absent
Listeria	+/- in 25g	Absent			

Comments:

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The milling process does not allow for the control of micro standards in flour. We consider the product to be low risk microbiologically; therefore, products are not manufactured to a micro specification. These figures are for guidance only as the condition of the wheat berry is dependent on agronomic variables including the weather during the growing season and at harvest. Micro testing is carried out as part of an industry survey and routine trend testing. Samples are random selection and are representative of milled products. Flour is not positively released. Risk assessments have identified that the product should pass through a validated heat process before final consumption and should not be consumed raw as there is NO thermal kill step in the milling process.

Contaminant Monitoring

Aspect	Frequency	Comments	Limit
Pesticide Residue Testing [Agrichemicals]	Quarterly	ADHB / UKFM Contaminants project & External UKAS Lab 1282	Not greater than UK/EU MRLs [i.e EX no 1107/2009]
Mycotoxins [DON, ZON, Och A, Alatoxins B1, B2, G1, G2]	Quarterly	ADHB / UKFM Contaminants project & External UKAS Lab 1282	Not greater than UK/EU MRLs [i.e EX no 1881/2006]
Heavy Metals [Cadmium, Lead, Mercury, Arsenic, Nickel]	Quarterly	ADHB / UKFM Contaminants project & External UKAS Lab 1282	Not greater than UK/EU MRLs [i.e S.I. 2013 no 2196]
Allergen [Soya]	Annual	Surveillance Risk Assessment - Adventitious Soya	Trending / Detection & Vital 3.0
Statutory Additives	Annual / Quarterly	Annual for Purity. Quarterly for Levels	UK Bread Regs 1998 & EU No. 1925/2006 & EC1169/2011

Shelf-Life & Storage Information

Shelf-Life from Date of Manufacture [DoM]	6 Months (~180 Days)
Minimum Life on Receipt [MLOR]	3 Months (~90 Days)
Shelf Life after Opening	1 Month (~30 Days) *
Storage Conditions	Cool, Dry and Pest Free Environment

BBE/Coding Information

BBE: MMM/YY L: Julian Code / Sequential Number e.g. BBE Aug 25 L4311 / 0799 = 799th Bag packed on 7th Nov 24

Comments:

Comments: Shelf-life Risk Assessments available upon request.

*Shelf Life after opening is subject to potential increase in risk for insect attraction/contamination post processing and quality degradation due to drying out. Cool = ambient temperature, ideally <20°C

Product Protection & Foreign Body Control

Magnets, Metal Detection and Sieves are used at several stages throughout the manufacturing process

HACCP Process Flow(s): PF1, PF2, PF4, PF6, PF8

CCP: Metal Detection = 3.5mm Fe, 4.5mm NFe, 5.0mm S.Steel

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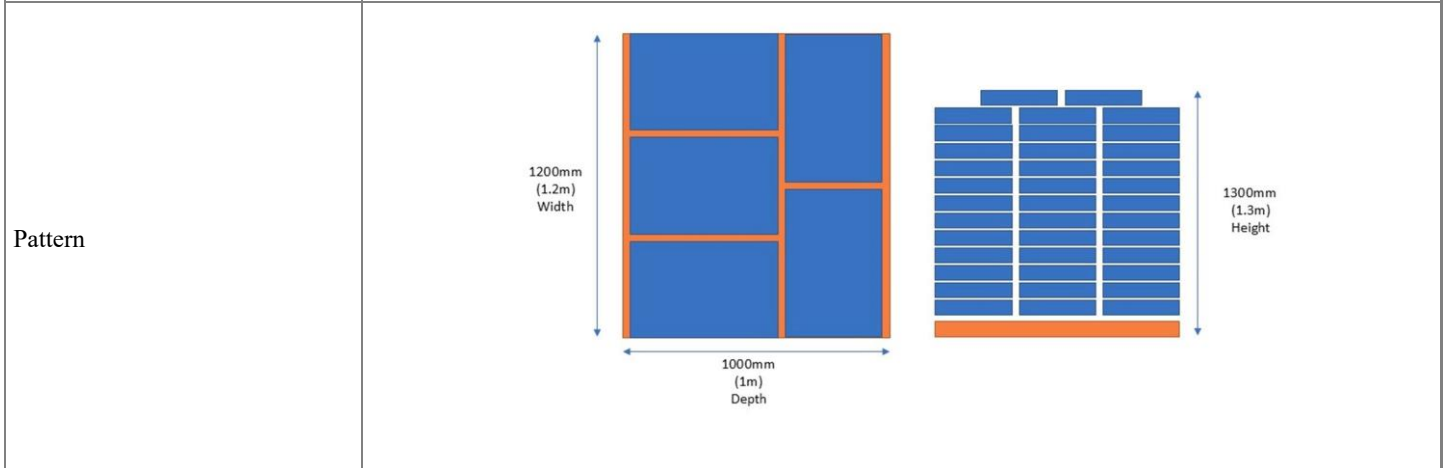
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Weight & Packaging Information

Sack Packing [Sizes 16kg Min Weight]

Aspect	Primary Packaging	Secondary Packaging	Tertiary Packaging
Material Type	2 Ply Virgin Kraft Paper Sack	Stretch Wrap & Base Sheet	GKN Wood Pallet or Plastic Pallet [as req.]
Dimensions	770x405x70mm	970 x 1190mm [Base]	1000 x 1200mm
Weight	~250g Sack, ~30g Cotton Stitching Thread	~500g Wrap & ~300g Base	Wood ~18kg, Plastic ~13kg
Closure	Cross Paste top, Stitched bottom (Stitch/Filler Cord)	N/A	N/A

Sacks /Layers	5 [+4 on top layer]
Layers / Pallet	12 [+1]
Total Sack Count	64



Traceability

Sack	Quote Product Name, Julian Code, BBE and Sequential Sack numbers ink-jetted onto bags. BBE: MMM/YY L: Julian Code / Sequential Number e.g. BBE Aug 25 L4311 / 0799 = 799th Bag packed on 7th Nov 24
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Customer		Signature	Date
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		05.05.26

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