



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

Tel: 01377 252537
Email: technical@shepcote.com
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Product Specification

Classic Multiseed Bread Concentrate (16kg)

Ingredients:

Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Sunflower Seeds, Brown Linseed, Malted **Barley** Flour, Pumpkin Seeds, **Oats**, **Wheat** Bran, Salt, Sugar with Cane Molasses, **Rye** Flour, Malted **Barley** Extract, Flour Treatment Agent: Ascorbic Acid (E300), Enzyme.

Shelf Life

Maximum on manufacture: 210 days. Store product in dry conditions <25 Celsius.

Recipe

4kg Concentrate
4kg Bread Flour
0.25kg Yeast
3.8kg water approx.

Mix all ingredients 2 minutes slow, 6 minutes fast until dough is suitably developed.

Weight, mould, and proof for 45-60 minutes

Bake at 220°C for 35 minutes (800g loaf)

Nutritional Information per 100g

Energy	1612kj / 384kcal
Fat	16.9g
of which saturates	2.3g
Carbohydrates	43.8g
of which sugars	1.5g
Protein	13.9g
Fibre	6.6g
Salt	2.7g

Packaging

Packed at minimum 16kg into white, 100% recyclable, food grade Polythene bag.

Net weight: 16.10kg.

A standard pallet is 65 bags – 13 rows of 5.

CCP

Lone CCP is metal detection. Metal Detector test pieces used are:

Ferrous	2.5 mm
Non Ferrous	3.5 mm
Stainless Steel	5 mm

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Allergenic Information:

Allergens not listed are not present on site.

Allergen	Present		
	On Manufacturing Site	On Line	In Product
Wheat	Yes	Yes	Yes
Rye	Yes	Yes	Yes
Barley	Yes	Yes	Yes
Oats	Yes	Yes	Yes
Soybean Products	Yes	No	No
Milk	Yes	No	No
Eggs	No	No	No

Dietary Information

Suitable for Vegetarians and Vegans (based on Ingredient declaration and does not account for any on site cross contamination).

Does not require GM labelling.

Microbiological Testing

Not applicable as product requires further processing before consumption (baking).

This product complies with all current UK Food legislation and regulations.

Customer		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		06.05.26

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