

Pexton Road

Kelleythorpe Industrial Estate, Driffield

East Yorkshire, YO25 9D

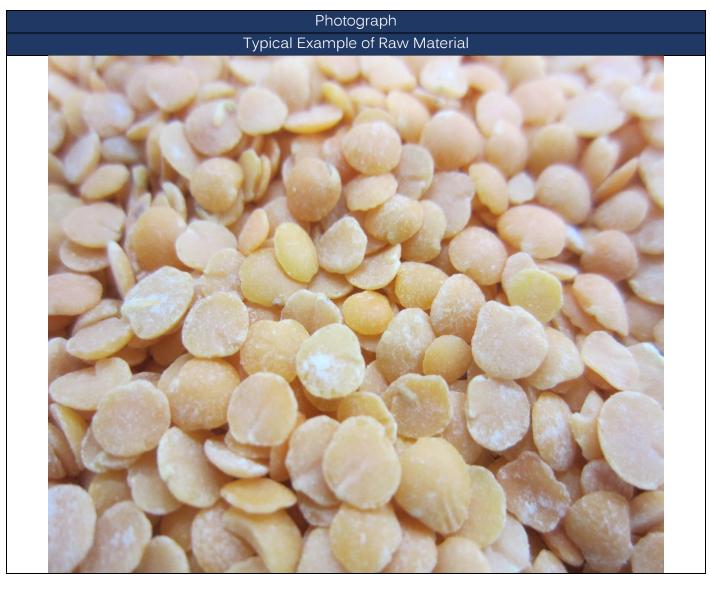
Tel: 01377 252537 Fax: 01377 252539

Email: <u>technical@shepcote.com</u>

www: www.shepcote.co.uk

Product Specification

Product Information					
Product Name		Red Spli	t Lentils		
Product Description		Dried Lentils, Sk	inned and Split		
Ingredient		% in Mixing Bowl	Country	of Origin	
Red Lentils		100	Canada, Kazal	khstan, Turkey	
Ingredient Declaration					
	Ingre	edients: Red Lentils			
Pack Size(s) - Bulk	Product Code		Pack	Size	
Fack 3126(3) - Dulk	020	2125	25	kg	
	Product Code	Pack Size	Product Code	Pack Size	
Pack Size(s) - Repacked	0202101	1kg	1020103	3kg	
Pack Size(s) - Repacked	0202396	6 x 1kg	0202400	10 x 1kg	
	0202550HP	12 x 500g	0202550MP	12 x 500g	



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Shelf Life & Storage Conditions				
Maximum Shelf at Packing	720	Days		
Minimum Life on Receipt (MLOR)	90	Days		
Storage Temperature on Delivery	mperature on Delivery Ambient			
Storage Instructions Store in a cool dry place out of direct sunlight				

Cooking Instructions

These do not require soaking but require cooking. Place in a saucepan and cover with water and boil for 30 minutes or until cooked. Do not add salt during the cooking process as this will toughen the skins

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	<2,000 cfu/g	>2,000 cfu/g	
Salmonella	Absent in 25g	Absent in 25g	Present in 25g	
	Chemical	Standards		
Test	Target	Acceptable	Reject	
Moisture	<12%	8 – 16%	Outside Range	
Lead	<0.1 mg/kg	0.1 mg/kg	>0.1 mg/kg	
Cadmium	<0.2 mg/kg	0.2 mg/kg	>0.2 mg/kg	

Sensory Details				
Appearance	Small, round, split lentils uniform in size and natural colour. Free from			
Appearance	discolouration			
Aroma Typical mild, earthy aroma which is characteristic of Red Split Lentils				
Taste	e Characteristic of Red Split Lentils free from objectionable flavours			
Texture	Hard before cooking			

Physical Standards					
Parameter Target Acceptable Reject					
Impurities	<0.2%	0.2%	>0.2%		
Total Damage	<10.0%	10.0%	>10.0%		
Insect Damage	<0.2%	0.2%	>0.2%		
Unpeeled Grains	<0.4%	0.4%	>0.4%		
Contrasting Colours	<2.0%	2.0%	>2.0%		
Football Type Lentils	<1.0%	1.0%	>1.0%		
Adhered Seed Coat (50% of one side of the seed)	<0.5%	0.5%	>0.5%		
Peeled, split, broken (<3/4 of the seed is intact)	<2.0%	2.0%	>2.0%		
Dust & Grit	<0.02%	0.02%	>0.02%		
Stones	<0.10%	0.10%	>0.10%		

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Bulk Packaging				
	Primary	Secondary		
Material	Food Grade Multi-walled Paper or	N/A		
	Aluminium Bag			
Closure Method	Stitched or Heat Sealed	N/A		
Repacked Packaging (Hand Pack)				
	Primary	Secondary		
Material	Clear food grade plastic	Corrugated Cardboard		
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape		
	Repacked Packaging (Hand	Pack)		
	Primary	Secondary		
Material	Pre Printed Food Grade Plastic	Corrugated Cardboard		
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape		

Nutritional Information			
Parameter Per 100g			
Energy (kJ)	1353		
Energy (Kcal)	318		
Protein (g)	23.8		
Available Carbohydrates (g)	56.3		
Of Which Sugars (g)	2.4		
Fat	1.3		
Of Which Saturates	0.2		
Salt (g)	0.1		
Fibre (g)	4.9		

Source: McCance & Widdowson's Seventh Summary Edition (Nutritional values as raw)

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Shepcote	Comments
Cereals containing gluten	M/C	M/C	\bowtie	
Crustaceans	N	N		
Eggs	N	N	\boxtimes	
Fish	N	N		
Peanuts	N	M/C	\boxtimes	
Soybeans	M/C	M/C	\bowtie	
Milk	N	N	\boxtimes	
Nuts	M/C	M/C	\bowtie	
Celery	N	N	\bowtie	
Mustard	M/C	M/C		
Sesame	M/C	M/C	\bowtie	
Sulphur Dioxide >10 mg/kg	N	N	\bowtie	
Lupin	N	N		
Molluscs	N	N		
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				
Component	Yes	No	Comments				
Genetically Modified Organisms (GMO)		\boxtimes					
Irradiated Materials		\boxtimes					
Hydrogenated Fat/Oil		\boxtimes					
Palm Oil		\boxtimes					
Maize or Maize Derivatives		\boxtimes					
Vegetable & Vegetable Derivatives		\boxtimes					
Yeast & Yeast Derivatives		\boxtimes					
Seeds, Seed Oil & Seed Derivatives	\boxtimes						
Fruit & Fruit Derivatives		\boxtimes					
Flavouring, Colours or Preservatives		\boxtimes					
Beef, Pork, Lamb, Poultry & Derivatives		\boxtimes					
Gelatine		\boxtimes					
Other Animal Derivatives		\boxtimes					
Added Sugar		\boxtimes					
Added Salt		\boxtimes					
Mono Sodium Glutamate (MSG)		\boxtimes					
Artificial Colours Including Azo Dyes		\boxtimes					
BHA/BHT		\boxtimes					
Kiwi		\boxtimes					
Cinnamon		\boxtimes					
Cocoa		\boxtimes					
Coriander		\boxtimes					

Custo	omer		
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	They-	19.06.20			

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