

<b>SALSA document no. 3.8.2.591</b>	<b>INTEGRATED MANAGEMENT SYSTEM</b>				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

<b>FINISHED PRODUCT SPECIFICATION - PME Cake</b>					
<b>General Information</b>					
<b>Product Title</b>		SKB1023 - Unicorn			
<b>Company Address</b>		23 RIVERWALK ROAD, ENFIELD, EN3 7QN, UK			
<b>Company Telephone/Email/Fax</b>		+44 (0) 20 3234 0049			
<b>Contacts</b>	<b>Technical</b>	Stefinee Naidoo – QA Officer +27 (0) 31 350-4343 stefinee@pmecake.co.uk			
	<b>Emergency/Recall</b>	Sameer Patel – Manager +44 (0) 20 3234 0049 sameer@pmecake.co.uk			
<b>Packaging format</b>		Board card with PET Blister			
<b>Net Quantity</b>		25g	<b>Minimum or Average Weight</b>	Average	
<b>Ingredients and Allergens</b>					
<b>Legal name / Descriptive name</b>		Unicorn			
<b>Ingredients</b> (List all ingredients in recipe; include additives (with E number). (Provide ingredients for any multi-component ingredients)			<b>Quantity in Recipe (g or ml)</b>	<b>% in Recipe</b>	
Dextrose			In descending order at time of manufacture	71.443	
Corn starch				18.096	
Dextrin				6.334	
Gum Arabic (E414)				1.810	
Magnesium Stearate (E470b)				1.357	

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Flavouring		0.724
Shellac (E904)		0.181
Colour E172		0.023
Carnauba Wax (E903)		0.018
Colour E120		0.013
<b>List any processing aids used: N/A</b>		
<b>Current Ingredient Declaration / Legal Declaration</b> <b>(include QUID and emphasised Allergens)</b>	Dextrose, Corn Starch, Dextrin, Thickener (E414), Anti-Caking Agent (E470b), Flavouring, Glazing Agents (E904, E903), Colours (E172, E120).	
<b>Sensory Specification</b> <b>(Describe the product in terms of taste, texture, colour, appearance and aroma)</b>	Uniform particles, sweet, vanilla	
<b>Allergens present in: ingredients, additives &amp; processing aids</b>	<b>Contains (YES/NO)</b>	<b>May Contain (comments)</b>
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	NO	
Peanuts/peanut derivatives	NO	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	NO	
Sesame seeds/sesame seed derivatives	NO	
Crustacean/crustacean derivatives	NO	
Molluscs/molluscs derivatives	NO	
Fish/fish derivatives	NO	
Egg/egg derivatives	NO	
Milk/milk derivatives	NO	May Contain
Soybeans/soybean derivatives	NO	May Contain
Celery/celery derivatives	NO	
Mustard/mustard derivatives	NO	
Lupin/lupin derivatives	NO	
Sulphites (declare if over 10mg/kg in whole product )	NO	
<b>Suitability</b>		
Suitable for Vegetarians	NO	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kosher diet	NO	
Suitable for Halal diet	NO	
<b>Nutrition</b>		
<b>Source of Nutritional information</b> <b>e.g. analysis / calculation / reference source</b>		
	Per 100g/ml as sold	

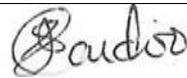
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Energy kJ	1548
Energy kcal	370
Fat (g)	0
Saturates (g)	0
Carbohydrates (g)	93
Sugar (g)	72
Fibre (g) (optional)	0
Protein (g)	0
Salt (g)	0.03

<b>Product Handling</b>			
Shelf-life unopened	24 Months		
Storage Conditions	Store in a cool, dry place.		
Traceability / Lot Code Format Used	L +Julia date+Year+000		
<b>Additional Requirements</b>			
Alcoholic Strength by Volume [ABV] (if contains >1.2% by volume)	N/A		
Origin / Place Of Provenance if required	China		
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Board card with PET Blister		
<b>Quality or Safety Parameters</b>	(measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content)		
<b>Safety / Quality Parameter</b>	Target		Tolerance +/-
Viscosity			
<b>Microbiological Testing</b>			
(examples: include only those organisms tested on the product)	Target	Maximum	Frequency of test
TVC (Aerobic) cfu/g	<1000 cfu/g	5000 cfu/g	Yearly
Yeast & Mould cfu/g	<50 cfu/g	100 cfu/g	Yearly
Enterobacteriaceae cfu/g	<10 cfu/g	10 cfu/g	Yearly
E.coli cfu/g	ABSENT	ABSENT	Yearly
Salmonella spp in 50g	ABSENT	ABSENT	Yearly
Listeria monocytogenes in 50g	ABSENT	ABSENT	Yearly
Listeria spp	ABSENT	ABSENT	Yearly

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				Page 4 of 4

Staphylococcus aureus cfu/g	ABSENT	<10cfu/g	Yearly
Coliforms	<10 cfu/g	10 cfu/g	Yearly

Signed & Dated	<i>D.S. Nandoo</i> 										
<table border="1"> <thead> <tr> <th>Doc Ref</th> <th>Issue No</th> <th>Issue Date</th> <th>Issued By</th> </tr> </thead> <tbody> <tr> <td>3.8.2</td> <td>0</td> <td>07/04/2025</td> <td>DSN</td> </tr> </tbody> </table>				Doc Ref	Issue No	Issue Date	Issued By	3.8.2	0	07/04/2025	DSN
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