

SALSA document no. 3.8.2.618	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		SKB1024 - Construction		
Company Address		23 RIVERWALK ROAD, ENFIELD, EN3 7QN, UK		
Company Telephone/Email/Fax		+44 (0) 20 3234 0049		
Contacts	Technical	Stefinee Naidoo – QA Officer +27 (0) 31 350-4343 stefinee@pmecake.co.uk		
	Emergency/Recall	Sameer Patel – Manager +44 (0) 20 3234 0049 sameer@pmecake.co.uk		
Packaging format		Board card with PET Blister		
Net Quantity	25g	Minimum or Average Weight	Average	

Ingredients and Allergens

Legal name / Descriptive name		Construction		
Ingredients (List all ingredients in recipe; include additives (with E number). (Provide ingredients for any multi-component ingredients)		Quantity in Recipe (g or ml)	% in Recipe	
Dextrose		In descending order at time of manufacture	71.425	
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 E153		0.023
Carnauba Wax (E903)		0.018
Colour E160a		0.015
Colour E172		0.010
Colour E120		0.008

List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Dextrose, Corn Starch, Dextrin, Thickener (E414), Anti-Caking Agent (E470b), Flavouring, Glazing Agents (E904, E903), Colours (E153, E160a, E172, E120).
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Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Uniform particles, sweet, vanilla
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Allergens present in: ingredients, additives & processing aids	Contains (YES/NO)	May Contain (comments)
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	

Suitability		
Suitable for Vegetarians	NO	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kosher diet	NO	
Suitable for Halal diet	NO	

Nutrition

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Source of Nutritional information e.g. analysis / calculation / reference source			
Per 100g/ml as sold			
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		
Product Handling			
Shelf-life unopened	24 Months		
Storage Conditions	Store in a cool, dry place.		
Traceability / Lot Code Format Used			
Additional Requirements			
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		
Quality or Safety Parameters (measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content)			
Safety / Quality Parameter	Target	Tolerance +/-	
Viscosity			
Microbiological Testing			
(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

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Listeria monocytogenes in 50g	ABSENT	ABSENT	Yearly
Listeria spp	ABSENT	ABSENT	Yearly
Staphylococcus aureus cfu/g	ABSENT	<10cfu/g	Yearly
Coliforms	<10 cfu/g	10 cfu/g	Yearly

Signed & Dated		<i>D.S. Naidoo @ Naidoo</i>	
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	06/05/2025	DSN