

SALSA document no. 3.8.2.387	INTEGRATED MANAGEMENT SYSTEM			
Reviewed Date: 05/11/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		VTCFC01 - Maraschino Cherries with Stem		
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		Glass Jars		
Net Quantity		225g- Net Weight	Minimum or	Average
		110g- Drained Weight	Average Weight	

Ingredients and Allergens

Legal name / Descriptive name		Maraschino Cherries with Stem		
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	
Cherries		In descending order at time of manufacture		
Water				
Sugar				
Glucose-Fructose Syrup				
Citric Acid				
Flavourings				

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Potassium Sorbate (E202)		
Sulphur Dioxide (E220)		
Erythrosine (E127)		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	USA Cherries, Water, Sugar, Glucose-Fructose Syrup, Citric Acid, Artificial Flavorings, Preservative (Potassium Sorbate), Preservative (Sulphur Dioxide), Red 3. EU Cherries, Water, Sugar, Glucose-Fructose Syrup, Acidity Regulator (E330), Flavourings, Preservatives [E202, E220 (Sulphur Dioxide)], Colour (E127).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Taste- Typical of Maraschino Cherries Consistency- Hard Colour- Red Smell- Sweet	
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	
Soybeans/soybean derivatives	NO	
Celery/celery derivatives	NO	
Mustard/mustard derivatives	NO	
Lupin/lupin derivatives	NO	
Sulphites (declare if over 10mg/kg in whole product)	YES	
Suitability		
Suitable for Vegetarians	YES	
Suitable for Vegans	YES	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kocher diet	YES	
Suitable for Halaal diet	YES	

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Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
	Energy kJ	859	
	Energy kcal	202	
	Fat (g)	0	
	Saturates (g)	0	
	Carbohydrates (g)	50	
	Sugar (g)	39	
	Fibre (g) (optional)	0	
	Protein (g)	0	
	Salt (g)	0.05	
Product Handling			
Shelf-life unopened		36 Months	
Storage Conditions		Store in a cool dry place. Once opened, keep refrigerated and use within 7 days.	
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		Italy	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)		Glass Jar	
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

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Salmonella spp in 50g	ABSENT	ABSENT	Yearly
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

Nutrition Facts	
28 Servings	
Serving Size: 1 piece (4g)	
Calories	10
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 2g	1%
Dietary Fibre 0g	0%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice	

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Signed & Dated			
Doc Ref 3.8.2	Issue No 0	Issue Date 03/04/24	Issued By DSN