

SALSA document no. 3.8.2.589	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		SKB1017 - Diamonds			
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		Diamonds			
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	71.402	
Corn starch				18.096	
Dextrin				6.334	
Gum Arabic (E414)				1.810	
Magnesium Stearate (E470b)				1.357	

SALSA document no. 3.8.2.589	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 2 of 4

Flavouring		0.724
Shellac (E904)		0.181
Colour E172		0.043
Colour E120		0.023
Carnauba Wax (E903)		0.018
Colour E133		0.013

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 (E172, E120, E133).
--	---

Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Uniform particles, sweet, vanilla
---	-----------------------------------

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		
Source of Nutritional information		

SALSA document no. 3.8.2.589	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 3 of 4

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	L +Julia date+Year+000

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)

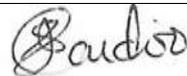
Safety / Quality Parameter	Target	Tolerance +/-
Viscosity		

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
Listeria monocytogenes in 50g	ABSENT	ABSENT	Yearly

SALSA document no. 3.8.2.589	INTEGRATED MANAGEMENT SYSTEM			
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN
				Page 4 of 4

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. 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
Doc Ref	Issue No	Issue Date	Issued By								
3.8.2	0	07/04/2025	DSN								