

<b>SALSA document no. 3.8.2.630</b>	<b>INTEGRATED MANAGEMENT SYSTEM</b>				
Reviewed Date: 07/11/25	Review No: 1	Issued By: HTL	Completed By: VM	Approved by: DSN	Page 1 of 4

<b>FINISHED PRODUCT SPECIFICATION - PME Cake</b>					
<b>General Information</b>					
<b>Product Title</b>		SKB1031 – Racing Cars			
<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>		Racing Cars			
<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	51.90	
Sugar				19.49	
Corn starch				14.82	
Dextrin				6.00	
Colour E153				1.64	

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Gum Arabic (E414)		1.36
Magnesium stearate (E470b)		1.02
Fully Hydrogenated Palm Kernel Oil		0.75
Sunflower Lecithin (E322)		0.75
Potato Starch		0.75
Flavouring		0.54
Xanthan Gum (E415)		0.50
Water		0.25
Shellac (E904)		0.14
Colour E160a		0.04
Colour E133		0.02
Colour E120		0.02
Carnauba Wax (E903)		0.01
<b>List any processing aids used: N/A</b>		
<b>Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)</b>	Dextrose, Sugar, Corn Starch, Dextrin, Thickeners (E414, E415), Colours (E153, E160a, E133, E120), Anti-Caking Agent (E470b), Fully Hydrogenated Palm Kernel Oil, Emulsifier (E322), Potato Starch, Flavouring, Water, Glazing Agents (E904, E903).	
<b>Sensory Specification (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

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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	

### Nutrition

<b>Source of Nutritional information</b> e.g. analysis / calculation / reference source		
	Per 100g/ml as sold	
Energy kJ	1590	
Energy kcal	380	
Fat (g)	1.5	
Saturates (g)	1.5	
Carbohydrates (g)	92	
Sugar (g)	74	
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)

<b>Safety / Quality Parameter</b>	Target	Tolerance +/-
Viscosity		

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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
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 @Baidoo</i>	
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	06/05/2025	DSN