

SALSA document no. 3.8.2.638	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CKI005 - Biscuit Icing – Red		
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				
Net Quantity		4.25OZ (120g)	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Biscuit Icing – Red	
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
Sugar		In descending order at time of manufacture	75.129
Water			20.348
Corn Starch			0.783
Invert syrup			0.783
Glycerol (E422)			0.783

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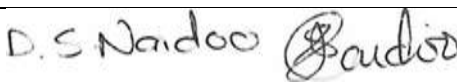
Mono and diglycerides of fatty acids (E471)		0.470
Glucose Syrup		0.391
Palm Oil		0.391
Flavouring		0.299
β - Carotene		0.200
Sodium Carboxymethyl Cellulose (E466)		0.117
Potassium Sorbate (E202)		0.094
Agar (E406)		0.078
Locust bean gum (E410)		0.078
Carmine (E120)		0.056
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Sugar, Water, Corn Starch, Invert Syrup, Humectant (E422), Emulsifier (E471), Glucose, Palm Oil, Flavouring, Thickeners (E466, E406, E410), Colours (E160a, E120), Preservative (E202).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Sweet, vanilla, red	
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	

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Suitable for Vegans		NO	
Contains Genetically Modified Organisms/Materials		NO	
Suitable for Kocher diet		NO	
Suitable for Halal diet		NO	
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
Energy kJ	1297		
Energy kcal	310		
Fat (g)	0		
Saturates (g)	0		
Carbohydrates (g)	77		
Sugar (g)	76		
Fibre (g) (optional)			
Protein (g)	0		
Salt (g)	0.01		
Product Handling			
Shelf-life unopened	18 Months		
Storage Conditions	Store in a cool, dry place, away from heat and direct sunlight.		
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)			
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

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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			
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	20/06/2025	DSN

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