

SALSA document no. 3.8.2.641	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CKI009 - Biscuit Icing – Blue	
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 – Blue	
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	75.318
Water			20.399
Corn Starch			0.785
Invert syrup			0.785
Glycerol (E422)			0.785

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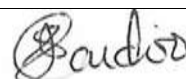
Mono and diglycerides of fatty acids (E471)		0.471
Glucose Syrup		0.392
Palm Oil		0.392
Flavouring		0.300
Sodium Carboxymethyl Cellulose (E466)		0.118
Potassium Sorbate (E202)		0.094
Agar (E406)		0.078
Locust bean gum (E410)		0.078
Brilliant Blue FCF (E133)		0.006
List any processing aids used: N/A		
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), Preservative (E202), Colour (133).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Sweet, vanilla, blue	
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	YES	
Suitable for Vegans	YES	
Contains Genetically Modified Organisms/Materials	NO	

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Suitable for Kocher diet		YES	
Suitable for Halal diet		YES	
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
Yeast & Mould cfu/g	<50 cfu/g	100 cfu/g	Yearly
Enterobacteriaceae cfu/g	<10 cfu/g	10 cfu/g	Yearly

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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		D.S Nandoo 	
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	20/06/2025	DSN