

SALSA document no. 3.8.2.642	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CKI010 - Biscuit Icing – Purple		
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 – Purple	
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	75.312
Water			20.397
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
Carmine		0.012
Brilliant Blue FCF (E133)		0.001
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), Colours (E120, E133).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Sweet, vanilla, purple	
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

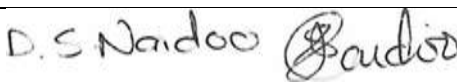
<1000 cfu/g

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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