

SALSA document no. 3.8.2.491	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 30/10/25	Review No: 2	Issued By: HTL	Completed By: BM	Approved By: DSN	Page 1 of 3

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		PO704 - Oil Based Food Colour - Orange		
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		PET Jar		
Net Quantity		20ml	Minimum or Average Weight	Average

Ingredients and Allergens

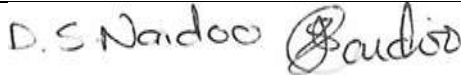
Legal name / Descriptive name		Oil Based Food Colour - Orange	
Ingredients (List all ingredients in recipe; include additives (with E number). (Provide ingredients for any multi-component ingredients)		Quantity in Recipe (g or ml)	% in Recipe
Rapeseed Oil		In descending order at time of manufacture	
Colour (E110)			
Soya Lecithin (E322)			
Polysorbate 80 (E433)			
List any processing aids used: N/A			
Current Ingredient Declaration / Legal Declaration		Rapeseed Oil, Colour (E110), Emulsifiers (E322 (Soya), E433). E110 May have adverse effects on the activity and	

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(include QUID and emphasised Allergens)		attention in children. Usage: Maximum 0.5 g colour per 1 kg of icing.	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		Orange Food Colouring	
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	
Soybeans/soybean derivatives		YES	
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	
Suitable for Kosher diet		YES	
Suitable for Halaal diet		YES	
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
Energy kJ		0	
Energy kcal		0	
Fat (g)		0	
Saturates (g)		0	
Carbohydrates (g)		0	
Sugar (g)		0	
Fibre (g) (optional)		0	
Protein (g)		0	
Salt (g)		0	

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Product Handling			
Shelf-life unopened	24 Months		
Storage Conditions	Store in a cool, dry place.		
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		Made in the UK	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)		PET Jar	
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 +/-
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											
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