

SALSA document no. 3.8.2.190	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 2	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		LS813 - Lustre Spray E171 Free – Pink	
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		Aluminium can	
Net Quantity	100ml	Minimum or Average Weight	100ml

Ingredients and Allergens

Legal name / Descriptive name		Lustre Spray E171 Free – Pink	
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
		In descending order at time of manufacture	
Butane (E943a)			
Isobutane (E943b)			
Propane (E944)			
Ethyl Alcohol			
Colour E172			

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Flavouring			
List any processing aids used: N/A			
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Propellants (E943a, E943b, E944), Ethyl Alcohol, Colour (E172), Flavouring. Contains Alcohol	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		Pink food colour spray	
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		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	
Suitable for Kocher diet		NO	
Suitable for Halaal diet		NO	
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	

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Sugar (g)	0	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0	

Product Handling

Shelf-life unopened	24 Months
Storage Conditions	Store in a cool, dry place, at a temperature of approximately 20 degrees Celsius
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	Italy
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Aluminium can

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

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Signed & Dated	<i>D.S Nandoo Daudoo</i>											
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