

SALSA document no. 3.8.2.625	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 2	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		LS693 - Lustre Spray – Bronze	
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 Average

Ingredients and Allergens

Legal name / Descriptive name	Lustre Spray – Bronze		
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			

SALSA document no. 3.8.2.625	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 2	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 2 of 4

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)		Bronze 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		

SALSA document no. 3.8.2.625	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 2	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 3 of 4

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

SALSA document no. 3.8.2.625	INTEGRATED MANAGEMENT SYSTEM			
Reviewed Date: 15/09/25	Review No: 2	Issued By: HTL	Completed By: BM	Approved by: DSN
Page 4 of 4				

Signed & Dated	<i>D.S. Nandoo</i> 								
<table border="1"> <tr> <td>Doc Ref</td> <td>Issue No</td> <td>Issue Date</td> <td>Issued By</td> </tr> <tr> <td>3.8.2</td> <td>0</td> <td>20/09/22</td> <td>DSN</td> </tr> </table>		Doc Ref	Issue No	Issue Date	Issued By	3.8.2	0	20/09/22	DSN
Doc Ref	Issue No	Issue Date	Issued By						
3.8.2	0	20/09/22	DSN						