

SALSA document no. 3.8.2.294	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	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		LS690 - Lustre Spray Red			
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 Red 100 ml			
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					

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Colouring E172		
Flavouring		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Propellants (E943a, E943b, E944), Ethyl Alcohol, Colouring (E172), Flavouring. Contains Alcohol	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Red 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	

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Carbohydrates (g)	0	
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

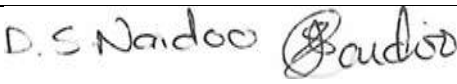
Quality or Safety Parameters

	(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									
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