

SALSA document no. 3.8.2.192	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		LS811 - Lustre Spray E171 Free – Blue	
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 – Blue		
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			
Rice Starch			

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Colour E172		
Colour E133		
Flavouring		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Propellants (E943a, E943b, E944), Ethyl Alcohol, Rice Starch, Colours (E172, E133), Flavouring. Contains Alcohol	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Blue 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	

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Fat (g)	0		
Saturates (g)	0		
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	D.S. Nandoo <i>(Signature)</i>										
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