

SALSA document no. 3.8.2.769	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: VM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		HW26SKMGS001 - Halloween - 7 Assorted Sprinkles	
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		Backcard with Blister, plastic sachets	
Net Quantity		0.83 OZ (52g)	Minimum or Average Weight Average

Ingredients and Allergens

Legal name / Descriptive name		Halloween - 7 Assorted Sprinkles	
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
Sugar		In descending order at time of manufacture	47.52
Corn Starch			31.41
Dextrose			10.99
Hydrogenated Palm Kernel Oil			4.08
Hydroxypropyl Distarch Phosphate (E1442)			2.62
Dextrin			1.19

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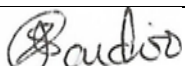
Water		0.63
Shellac (E904)		0.30
Gum Arabic (E414)		0.28
Colour E153		0.27
Magnesium stearate (E470b)		0.21
Flavouring		0.20
Colour E160a		0.12
Xanthan Gum (E415)		0.12
Sunflower Lecithin		0.03
Carnauba Wax (E903)		0.02
Colour E120		0.01
Colour E172		0.01
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Sugar, Corn Starch, Dextrose, Fully Hydrogenated Palm Kernel Oil, Thickeners (E1442, E414, E415), Dextrin, Water, Colours (E153, E160a, E120, E172), Glazing Agents (E904, E903), Anti-caking Agent (E470b), Flavouring, Emulsifier (E322).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Multi-coloured sprinkles with a sweet taste and a vanilla aroma.	
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	May contain
Soybeans/soybean derivatives	NO	May contain

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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	NO	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kosher 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	1690	
Energy kcal	404	
Fat (g)	4.2	
Saturates (g)	4.1	
Carbohydrates (g)	92	
Sugar (g)	59	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0.02	
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	China	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Backercard with Blister, plastic sachets	
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		Tolerance +/-

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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	D.S Nandoo 		
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	07/07/26	DSN