

SALSA document no. 3.8.2.781	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		HW26JS005 - Halloween - JellySweets - Ghosts		
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		Pet Jar with Aluminum lid		
Net Quantity		5 OZ (142g)	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Jelly Sweets - Ghosts	
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	42.76
Maltose syrup			35.62
Water			15.97
Pectin (E440)			4.2
Colour E153			0.57
Citric Acid (E330)			0.4

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Flavouring		0.3
Sodium citrates (E331)		0.17
Agar (E406)		0.01

List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Sugar, Maltose Syrup, Water, Thickeners (E440, E406), Colour (E153), Acidity Regulators (E330, E331), Flavouring.
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Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	sweet taste, soft and ghost-shaped
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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
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 Kosher diet	YES
Suitable for Halaal diet	YES

Nutrition

Source of Nutritional information e.g. analysis / calculation / reference source	
	Per 100g/ml as sold
Energy kJ	1506
Energy kcal	360

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Fat (g)	0	
Saturates (g)	0	
Carbohydrates (g)	89	
Sugar (g)	66	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0.15	

Product Handling

Shelf-life unopened	12 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)	Pet Jar with Aluminum lid

Quality or Safety Parameters

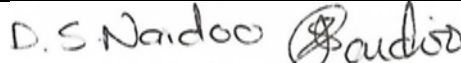
(measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content)

Safety / Quality Parameter		Tolerance +/-

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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3.8.2	0	31/07/26	DSN