

SALSA document no. 3.8.2.322	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 1 of 6

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CB103 - Candy Buttons – 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		Plastic bag cristal PEBD + Cardboard box	
Net Quantity		200g(7oz)/ 340g(12oz)	Minimum or Average Weight Average

Ingredients and Allergens

Legal name / Descriptive name	Candy Buttons – 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	
Sugar	In descending order at time of manufacture		
Vegetable Fat (Palm Kernel)			
Milk Powder			
Whey Powder Milk			
Sunflower Lecithin (E322)			
Polyglycerol Polyricinoleate (E476)			

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Blue 1 (E133)			
Flavouring			
List any processing aids used: N/A			
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		EU Sugar, Vegetable Fat (Palm Kernel), Milk Powder, Whey Powder (Milk), Emulsifiers (E322, E476), Colour (E133), Flavouring. USA Sugar, Palm Kernel Oil, Milk , Whey (Milk), Sunflower Lecithin, Polyglycerol Polyricinoleate, Blue 1, Artificial Flavor.	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		Sweet Blue Candy Buttons	
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	May Contain
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		YES	
Soybeans/soybean derivatives		NO	
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		NO	
Contains Genetically Modified Organisms/Materials		NO	
Suitable for Kocher diet		NO	
Suitable for Halaal diet		YES	
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	

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Energy kJ	2309	
Energy kcal	552	
Fat (g)	32	
Saturates (g)	32	
Carbohydrates (g)	65	
Sugar (g)	63	
Fibre (g) (optional)	0.5	
Protein (g)	1	
Salt (g)	0	

Product Handling

Shelf-life unopened	18 Months
Storage Conditions	Store in a cool, dry place away from light.
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	Portugal
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Plastic bag cristal PEBC + Cardboard box

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 +/-
Viscosity		

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

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Staphylococcus aureus cfu/g	ABSENT	<10cfu/g	Yearly
Coliforms	<10 cfu/g	10 cfu/g	Yearly

For 340g

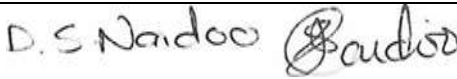
Nutrition Facts		
9 Servings		
Serving Size: 20 pieces (40g)		
Calories	220	
		% Daily Value*
Total Fat 13g		17%
Saturated Fat 13g		65%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 0mg		0%
Total Carbohydrates 26g		9%
Dietary Fibre 0g		0%
Total Sugars 25g		
Includes 25g Added Sugars		50%
Protein 0g		
Vitamin D 0mcg		0%
Calcium 0mg		0%
Iron 0mg		0%
Potassium 0mg		0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice		

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For 200g

Nutrition Facts		
5 Servings		
Serving Size: 20 pieces (40g)		
Calories	220	
		% Daily Value*
Total Fat 13g		17%
Saturated Fat 13g		65%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 0mg		0%
Total Carbohydrates 26g		9%
Dietary Fibre 0g		0%
Total Sugars 25g		
Includes 25g Added Sugars		50%
Protein 0g		
Vitamin D 0mcg		0%
Calcium 0mg		0%
Iron 0mg		0%
Potassium 0mg		0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice		

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Signed & Dated			
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	26/01/24	DSN