

SALSA document no. 3.8.2.321	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CB114 - Candy Buttons –Black	
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 – Black		
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 2 (E132)		
Yellow 5 (E102)		
Red 40 (E129)		
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), Colours (E132, E102, E129), Flavouring. E102, E129 May Have an Adverse Effect on Activity and Attention in Children. USA Sugar, Palm Kernel Oil, Milk , Whey (Milk), Sunflower Lecithin, Polyglycerol Polyricinoleate, Blue 2, Yellow 5, Red 40, Artificial Flavor.	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Sweet Black 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	YES	

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Suitable for Halaal diet		YES	
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
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 PEBD + 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

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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

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%

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*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

For 200g

Nutrition Facts		
5 Servings		
Serving Size: 20 pieces (40g)		
Calories	220	
		% Daily Value*
Total Fat 13g		17%
Saturated Fat 13g		65%
<i>Trans</i> 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	D.S Naidoo 										
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