

SALSA document no. 3.8.2.603	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CH25SKS002 - Sprinkles - Silver Snowflake		
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		Tackle Box and Card Label		
Net Quantity		2.68 OZ (76g)	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Sprinkles - Silver Snowflake	
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
Dextrose		In descending order at time of manufacture	35.361
Corn starch			25.137
Sugar			24.536
Rice Krispies			4.667
Fully Hydrogenated Palm Kernel Oil			3.753
Dextrin			2.280

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Hydroxypropyl Distarch Phosphate (E1442)	1.417
Gum Arabic (E414)	1.084
Magnesium Stearate (E470b)	0.452
Shellac (E904)	0.360
Water	0.333
Flavourings	0.291
Colour E172	0.150
Xanthan Gum (E415)	0.063
Carnauba Wax (E903)	0.050
Sunflower Lecithin (E322)	0.035
Colour E153	0.030

List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Dextrose, Corn Starch, Sugar, Rice, Fully Hydrogenated Palm Kernel Oil, Thickeners (E1442, E414, E415), Dextrin, Anti-Caking Agent (E470b), Glazing Agents (E904, E903), Water, Flavouring, Colours (E172, E153), Emulsifier (E322).
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Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Hard, Sweet, Multi-coloured Sprinkles
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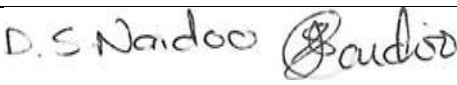
Allergens present in: ingredients, additives & processing aids	Contains (YES/NO)	May Contain (comments)
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	NO	
Peanuts/peanut derivatives	NO	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and 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	

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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	YES	
Suitable for Halaal diet	YES	
Nutrition		
Source of Nutritional information e.g. analysis / calculation / reference source		
		Per 100g/ml as sold
Energy kJ	1631	
Energy kcal	390	
Fat (g)	4.0	
Saturates (g)	4.0	
Carbohydrates (g)	90	
Sugar (g)	60	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0.01	
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)	Tackle box and card label	
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		

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(examples: <i>include only those organisms tested on the product</i>)	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											
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