

SALSA document no. 3.8.2.604	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CH25SKS003 - Sprinkles - Santa Claus		
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		3.17 OZ (90g)	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Sprinkles - Santa Claus	
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	35.215
Corn starch			27.449
Sugar			22.019
Rice Krispies			6.000
Fully Hydrogenated Palm Kernel Oil			4.254
Dextrin			2.026

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Gum Arabic (E414)		0.992
Hydroxypropyl Distarch Phosphate (E1442)		0.607
Magnesium Stearate (E470b)		0.388
Shellac (E904)		0.351
Flavourings		0.228
Water		0.143
Colour E172		0.138
Carnauba Wax (E903)		0.050
Sunflower Lecithin (E322)		0.045
Colour E160a		0.044
Xanthan Gum (E415)		0.027
Colour E120		0.019
Colour E150a		0.004
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, Dextrin, Thickeners (E414, E1442, E415), Glazing Agents (E904, E903), Anti-Caking Agent (E470b), Flavouring, Water, Colours (E172, E160a, E120, E150a), Emulsifier (E322).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Hard, Sweet, Multi-coloured Sprinkles	
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

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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	NO	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kocher 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	1673	
Energy kcal	400	
Fat (g)	4.0	
Saturates (g)	4.0	
Carbohydrates (g)	89	
Sugar (g)	58	
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 +/-

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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											
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