

SALSA document no. 3.8.2.787	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CH26SKKM11 - Christmas-Sprinkle Mix-Christmas Magic 65g		
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, Aluminium Lid		
Net Quantity		2.29 OZ (65g)	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name	Sprinkle Mix - Christmas Magic		
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	68.30	
Corn Starch		16.00	
Hydroxypropyl Distarch Phosphate E1442		8.50	
Fully Hydrogenated Palm Kernel Oil		4.00	
Water		2.00	

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Xanthan Gum E415		0.38
Flavouring		0.30
Gum Arabic E414		0.13
Colour E160A		0.12
Colour E120		0.12
Shellac E904		0.08
Carnauba Wax E903		0.06
Colour E100		0.03
Colour E133		0.02
Colour E172		0.01
Colour E101		0.003

List any processing aids used: N/A

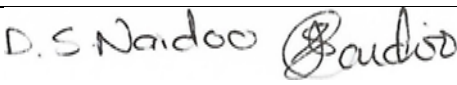
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Sugar, Corn Starch, Thickeners (E1442, E415, E414), Fully Hydrogenated Palm Kernel Oil, Water, Flavouring, Colours (E160A, E120, E100, E133, E172, E101), Glazing Agents (E904, E903).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Sprinkles with a sweet taste and a vanilla aroma.	
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		NO	
Suitable for Vegans		NO	
Contains Genetically Modified Organisms/Materials		NO	
Suitable for Kosher 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		1702	
Energy kcal		407	
Fat (g)		4.0	
Saturates (g)		4.0	
Carbohydrates (g)		93	
Sugar (g)		69	
Fibre (g) (optional)		0	
Protein (g)		0	
Salt (g)		0.02	
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)		PET Jar, Aluminium 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			

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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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