

SALSA document no. 3.8.2.786	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		CH26WR61 - Christmas-Writing Icing-Christmas 4pk	
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		Pantone colour matched plastic icing tube, printed box and CDU	
Net Quantity		2.82 OZ (80g)	Minimum or Average Weight Average

Ingredients and Allergens

Legal name / Descriptive name		Writing Icing	
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	55.14
Water			13.66
Palm Oil			11.47
Corn Syrup			8.53
Corn Starch			5.89

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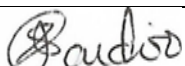
Sunflower Oil		1.56
Hydroxypropyl Distarch Phosphate (E1442)		1.32
Mono-and diglycerides of fatty acids E407		0.98
Flavouring		0.50
Carrageenan E471		0.32
Colour E160A		0.20
Colour E153		0.20
Potassium Sorbate E202		0.10
Citric acid E330		0.10
Colour E100		0.02
Colour E120		0.01
Colour E133		0.01
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Sugar, Water, Vegetable Oils (Palm, Sunflower), Corn Syrup, Corn Starch, Thickeners (E1442, E407, E471), Flavouring, Colour (E160A, E153, E100, E120, E133), Preservative (E202), Acidity Regulator (E330).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Writing icing 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

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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 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	1631	
Energy kcal	390	
Fat (g)	13	
Saturates (g)	7.7	
Carbohydrates (g)	68	
Sugar (g)	62	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0.01	
Product Handling		
Shelf-life unopened	18 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)	Pantone colour matched plastic icing tube, printed box and CDU	
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		D.S Nandoo 	
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3.8.2	0	03/08/26	DSN