

SALSA document no. 3.8.2.212	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 11/09/25	Review No: 2	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake					
General Information					
Product Title		DS403 - Luxury Cake Drip – Pink 150g			
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 bottle			
Net Quantity		150g	Minimum or Average Weight	150g	
Ingredients and Allergens					
Legal name / Descriptive name		Pink Luxury Cake Drip			
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	
Vegetable oils (Sunflower/Palm)			In descending order at time of manufacture		
Sugar					
Whole Milk Powder					
Sugar					

SALSA document no. 3.8.2.212	INTEGRATED MANAGEMENT SYSTEM				
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Cocoa Butter		
Whole Milk Powder		
Whey Powder (Milk)		
Soya Lecithin		
Vanilla flavour		
Rosemary extract		
Glycerine (E422)		
Silicon Dioxide (E551)		
Water		
Colour E124		
Colour E122		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Vegetable Oils (Sunflower, Palm), Sugar, White Chocolate 10% (Whole Milk Powder, Sugar, Cocoa Butter), Whole Milk Powder, Whey Powder (Milk) , Emulsifier (E322 (Soya)), Flavourings, Antioxidant (Rosemary Extract), Humectant (E422), Bulking Agent (E551), Water, Colours (E124, E122). E122 & E124 May Have An Adverse Effect On The Activity & Attention In Children.	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Pink Coloured chocolate sauce with a characteristic odour and taste of plain chocolate	
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	May Contain
Peanuts/peanut derivatives	NO	May Contain
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	May Contain

SALSA document no. 3.8.2.212	INTEGRATED MANAGEMENT SYSTEM				
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Milk/milk derivatives	YES	
Soybeans/soybean derivatives	YES	
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
Suitable for Halaal diet	YES

Nutrition

Source of Nutritional information e.g. analysis / calculation / reference source		
	Per 100g/ml as sold	
Energy kJ	2510	
Energy kcal	603	
Fat (g)	42.6	
Saturates (g)	8.2	
Carbohydrates (g)	49.8	
Sugar (g)	49.8	
Fibre (g) (optional)		
Protein (g)	5.1	
Salt (g)	0.3	

Product Handling

Shelf-life unopened	18 Months
Storage Conditions	Store in a cool, dry place.
Traceability / Lot Code Format Used	

Additional Requirements

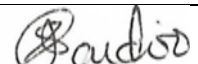
Alcoholic Strength by Volume [ABV] (if contains >1.2% by volume)	N/A
Origin / Place Of Provenance if required	Italy
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Plastic bottle

Quality or Safety Parameters

(measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content)

SALSA document no. 3.8.2.212	INTEGRATED MANAGEMENT SYSTEM				
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Safety / Quality Parameter		Target	Tolerance +/-
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	22/06/22	DSN