

SALSA document no. 3.8.2.142	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 3	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		ESV925 - Nonpareils – Multi Coloured		
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		
Net Quantity		80g	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Multi Coloured Nonpareils	
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	
Corn Starch			
Wheat Starch			
Glucose			
Apple Concentrate			
Radish Concentrate			

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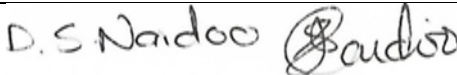
Red Beet (E162)		
Safflower Concentrate		
Spirulina Concentrate		
Sweet Potato (E163)		
Lemon Concentrate		
Carnauba Wax (E903)		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Sugar, Starch (Corn, Wheat), Glucose, Colouring Foods (Apple Concentrate, Radish Concentrate, Safflower Concentrate, Spirulina Concentrate, Lemon Concentrate), Colours (E162, E163), Glazing Agent (E903).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Multi coloured Nonpareils	
Allergens present in: ingredients, additives & processing aids	Contains (YES/NO)	May Contain (comments)
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	YES	May contain
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	
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		

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Source of Nutritional information e.g. analysis / calculation / reference source					
				Per 100g/ml as sold	
Energy kJ				1642	
Energy kcal				386	
Fat (g)				0	
Saturates (g)				0	
Carbohydrates (g)				96	
Sugar (g)				78	
Fibre (g) (optional)					
Protein (g)				0	
Salt (g)				0	
Product Handling					
Shelf-life unopened			18 Months		
Storage Conditions			Store in a cool, dry place, away from heat and direct sunlight.		
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				Germany	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)				Pet Jar	
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				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	

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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			
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	19/08/22	DSN