

SALSA document no. 3.8.2.385	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 6

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		HW24IC0062 - Edible Blood Red		
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		Pre-printed tube		
Net Quantity		3.5 OZ (99g)	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Edible Blood Red	
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
Glucose		In descending order at time of manufacture	45.78
Water			30.21
Sugar			18.31
Hydroxypropyl Distarch Phosphate (E1442)			4.58
Beta Carotene E160a			0.50
Citric Acid (E330)			0.30

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Salt		0.10
Potassium Sorbate (E202)		0.10
Carrageenan (E407)		0.07
Carmines E120		0.05

Legal Notice- Additional Information

E120- Approx. 500ppm

List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	EU Glucose, Water, Sugar, Thickeners (E1442, E407), Colours (E160a, E120), Acidity Regulator (E330), Salt, Preservative (E202). USA Glucose, Water, Sugar, Hydroxypropyl Distarch Phosphate, Color (Beta-Carotene), Citric Acid, Salt, Preservative (Potassium Sorbate), Carrageenan, Color (Carmines).
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Sensory Specification

(Describe the product in terms of taste, texture, colour, appearance and aroma)

Red

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	
Lupin/lupin derivatives	NO	
Sulphites (declare if over 10mg/kg in whole product)	NO	

Suitability

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Suitable for Vegetarians	NO
Suitable for Vegans	NO
Contains Genetically Modified Organisms/Materials	NO
Suitable for Kocher diet	NO
Suitable for Halal diet	NO

Nutrition

Source of Nutritional information

e.g. analysis / calculation / reference source

Per 100g/ml as sold

Energy kJ	952	
Energy kcal	227	
Fat (g)	0	
Saturates (g)	0	
Carbohydrates (g)	56	
Sugar (g)	52	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0.10	

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)

Pre-printed tube

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

(examples: include only those organisms tested on the product)

Target

Maximum

Frequency of test

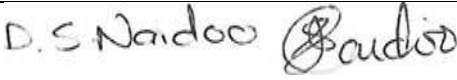
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TVC (Aerobic) cfu/g	<1000 cfu/g	5000 cfu/g	Yearly
Yeast & Mould cfu/g	<50 cfu/g	100 cfu/g	Yearly
Enterobacteriaceae cfu/g	<10 cfu/g	10 cfu/g	Yearly
E.coli cfu/g	ABSENT	ABSENT	Yearly
Salmonella spp in 50g	ABSENT	ABSENT	Yearly
Listeria monocytogenes 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

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Nutrition Facts		
3.5 Servings		
Serving Size: 2tbsp (28g)		
Calories	60	
		% Daily Value*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 10mg		0%
Total Carbohydrates 16g		6%
Dietary Fibre 0g		0%
Total Sugars 15g		
Includes Added Sugars 15g		30%
Protein 0g		
Vitamin D 0mcg		0%
Calcium 0mg		0%
Iron 0mg		0%
Potassium 0mg		0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice		

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Signed & Dated									
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