

SALSA document no. 3.8.2.386	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		HW24IC0063 - Edible Slime Green		
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 Slime Green	
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	46.01
Water			30.36
Sugar			18.40
Hydroxypropyl Distarch Phosphate (E1442)			4.60
Citric Acid (E330)			0.30

SALSA document no. 3.8.2.386	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 2 of 6

Salt		0.10
Potassium Sorbate (E202)		0.10
Carrageenan (E407)		0.07
Curcumin E100		0.03
FD&C Blue 1 E133		0.02
Legal Notice- Additional Information		
E100- Approx. 300ppm		
E133- Approx. 200ppm		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	EU Glucose, Water, Sugar, Thickeners (E1442, E407), Acidity Regulator (E330), Salt, Preservative (E202), Colours (E100, E133). USA Glucose, Water, Sugar, Hydroxypropyl Distarch Phosphate, Citric Acid, Salt, Preservative (Potassium Sorbate), Carrageenan, Color (Curcumin), Blue 1.	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Green	
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	

SALSA document no. 3.8.2.386	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 3 of 6

Suitability			
Suitable for Vegetarians		YES	
Suitable for Vegans		YES	
Contains Genetically Modified Organisms/Materials		NO	
Suitable for Kocher diet		YES	
Suitable for Halal diet		YES	
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		Target	Tolerance +/-
Viscosity			
Microbiological Testing			
(examples: include only those organisms tested on the product)	Target	Maximum	Frequency of test

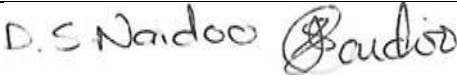
SALSA document no. 3.8.2.386	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 4 of 6

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

SALSA document no. 3.8.2.386	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 5 of 6

Nutrition Facts	
3.5 Servings	
Serving Size: 2 tbsp (28g)	
Calories	10
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrates 15g	6%
Dietary Fibre 0g	0%
Total Sugars 15g	
Includes 15g Added Sugars	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	

SALSA document no. 3.8.2.386	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 6 of 6

Signed & Dated									
<table><tr><td>Doc Ref</td><td>Issue No</td><td>Issue Date</td><td>Issued By</td></tr><tr><td>3.8.2</td><td>0</td><td>13/03/24</td><td>DSN</td></tr></table>		Doc Ref	Issue No	Issue Date	Issued By	3.8.2	0	13/03/24	DSN
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