

SALSA document no. 3.8.2.381	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		HW24OTB029 - Out of the Box Sprinkles - Bewitched		
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 packet		
Net Quantity		2.1 OZ (60g)	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name	Out of the Box Sprinkles - Bewitched		
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	
Dextrose	In descending order at time of manufacture	52.98	
Sugar		15	
Corn Starch		11.57	
Dextrin		7.12	

SALSA document no. 3.8.2.381	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 2 of 4

Non-Hydrogenated Palm Oil		6
Glucose Syrup		5
Magnesium Stearate (E470b)		0.83
Gum Arabic (E414)		0.47
Flavouring		0.44
Soy Lecithin (E322)		0.2
Mica-Based Pearlescent Pigments [Silicon Dioxide (E551), Iron Oxides (E172)].		0.11
Shellac (E904)		0.11
Colour E153		0.10
Carnauba wax (E903)		0.04
Colour E163		0.03
Colour E133		0.0004
Legal Notice- Additional Information		
E903- Approx. 400ppm		
E133- Approx. 4ppm		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Dextrose, Sugar, Corn Starch, Dextrin, Palm Oil, Glucose, Anti-Caking Agent (E470b), Thickener (E414), Flavouring, Colours (E172, E153, E163, E133), Emulsifier (E322 (Soya)), Glazing Agents (E904, E903).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Hard, Sweet Multi-Coloured Sprinkles	
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	
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	

SALSA document no. 3.8.2.381	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 3 of 4

Egg/egg derivatives	NO	May Contain
Milk/milk derivatives	NO	May Contain
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	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	1683	
Energy kcal	402	
Fat (g)	6	
Saturates (g)	6	
Carbohydrates (g)	87	
Sugar (g)	68	
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

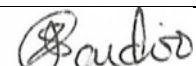
Alcoholic Strength by Volume [ABV] (if contains >1.2% by volume)	N/A
Origin / Place Of Provenance if required	China
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Plastic packet

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. 3.8.2.381	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 4 of 4

Safety / Quality Parameter		Target	Tolerance +/-
Viscosity			
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 	
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	13/03/24	DSN