

SALSA document no. 3.8.2.384	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 15/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake					
General Information					
Product Title		HW24SKS022 - Sprinkle tub - Monster magic			
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 tub with metal lid			
Net Quantity		136g	Minimum or Average Weight	Average	
Ingredients and Allergens					
Legal name / Descriptive name		Sprinkle tub - Monster magic			
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	68.62	
Corn starch				16.00	
Hydroxypropyl Distarch Phosphate E1442				8.50	
Fully Hydrogenated Palm Oil				4.00	
Water				2.00	

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Xanthan Gum E415		0.38
Flavouring		0.30
Colour E153		0.19
Colour E100		0.006
Colour E120		0.006
Colour E133		0.002

Legal Notice- Additional Information

E100- Approx. 60ppm

E120- Approx. 60ppm

E133- Approx. 20ppm

List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration

(include QUID and emphasised Allergens)

Sugar, Corn Starch, Thickeners (E1442, E415), Fully Hydrogenated Palm Oil, Water, Flavouring, Colours (E153, E100, E120, E133).

Sensory Specification

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

Hard, Sweet, Multiple- Coloured sprinkles

Allergens present in: ingredients, additives & processing aids

**Contains
(YES/NO)**

May Contain (comments)

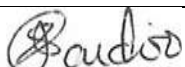
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	NO	
Peanuts/peanut derivatives	NO	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	NO	
Sesame seeds/sesame seed derivatives	NO	
Crustacean/crustacean derivatives	NO	
Molluscs/molluscs 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	

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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 Halaal diet		NO	
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
Energy kJ		1731	
Energy kcal		413	
Fat (g)		4	
Saturates (g)		4	
Carbohydrates (g)		93	
Sugar (g)		69	
Fibre (g) (optional)		0	
Protein (g)		0	
Salt (g)		0.02	
Product Handling			
Shelf-life unopened		24 Months	
Storage Conditions		Store in a cool and 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 tub with metal lid	
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			

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<i>(examples: include only those organisms tested on the product)</i>	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