

SALSA document no. 3.8.2.432	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		HW25SKGM007 - Mallow Ghosts	
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		Printed Gusset Pouch	
Net Quantity		6.35 OZ (180g)	Minimum or Average Weight Average

Ingredients and Allergens

Legal name / Descriptive name		Mallow Ghosts	
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
Maltose Syrup		In descending order at time of manufacture	42.78
Sugar			34.61
Water			15.00
Gelatine (Bovine)			3.62
Dextrose			2.87

SALSA document no. 3.8.2.432	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 2 of 4

Corn Starch		0.50
Flavouring		0.30
Palm Oil		0.20
Carnauba Wax (E903)		0.10
Colour (E153)		0.02

List any processing aids used: N/A

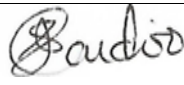
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Maltose Syrup, Sugar, Water, Gelatine (Bovine), Dextrose, Corn Starch, Flavouring, Palm Oil, Glazing Agent (E903), Colour (E153).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	White and black in colour, with a sweet taste and a clear aroma.	
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		
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		

SALSA document no. 3.8.2.432	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 3 of 4

e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
Energy kJ		1506	
Energy kcal		360	
Fat (g)		0	
Saturates (g)		0	
Carbohydrates (g)		83	
Sugar (g)		80	
Fibre (g) (optional)		0	
Protein (g)		6.0	
Salt (g)		0	
Product Handling			
Shelf-life unopened		12 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)		Printed Gusset Pouch	
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
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

SALSA document no. 3.8.2.432	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 4 of 4

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 Naidoo 										
<table border="1"> <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>15/09/25</td> <td>DSN</td> </tr> </table>				Doc Ref	Issue No	Issue Date	Issued By	3.8.2	0	15/09/25	DSN
Doc Ref	Issue No	Issue Date	Issued By								
3.8.2	0	15/09/25	DSN								