

SALSA document no. 3.8.2.299	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 21/05/25	Review No: 1	Issued By: HTL	Completed By: VM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		IMX600 - Buttercream Icing Mix		
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		PP+PE bags		
Net Quantity		450g	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name	Royal Icing		
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		
Glucose Syrup			
Fully hydrogenated palm kernel oil			
Palm Kernel oil			
Emulsifiers (E471, E472a)			
Milk protein			

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Dipotassium phosphates (E340)		
Anti-caking Agent (E551)		
Flavourings		

List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Icing Sugar, Glucose, Fully Hydrogenated Palm Kernel Oil, Palm Kernel Oil, Emulsifiers (E472a, E471), Milk protein, Stabiliser (E340), Anti-caking Agent (E551), Flavourings.
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Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	White powder, taste vanilla and butter.
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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	YES	Milk Protein
Soybeans/soybean derivatives	NO	
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	YES	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kocher diet	YES	
Suitable for Halaal diet	YES	

Nutrition

Source of Nutritional information e.g. analysis / calculation / reference source	
	Per 100g/ml as sold
Energy kJ	1784

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Energy kcal	421	
Fat (g)	5.0	
Saturates (g)	4.6	
Carbohydrates (g)	93	
Sugar (g)	87	
Fibre (g) (optional)		
Protein (g)	0.7	
Salt (g)	0.04	

Product Handling

Shelf-life unopened	24 Months
Storage Conditions	Store in a cool, dry place, always off the ground and away from sunny places.
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	Spain
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Cardboard box and inner PET + PEBD bag

Quality or Safety Parameters

(measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content)

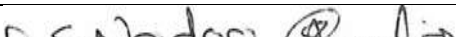
Safety / Quality Parameter	Target	Tolerance +/-
pH	7.00	0.5
Humidity	0.9	0.5

Microbiological Testing

(examples: include only those organisms tested on the product)	Target	Maximum	Frequency of test
TVC (Aerobic) cfu/g	<1000 cfu/g	<10,000 cfu/g	Yearly
Yeast & Mould cfu/g	<100 cfu/g	<500 cfu/g	Yearly
Enterobacteriaceae cfu/g	<10 cfu/g	<10 cfu/g	Yearly
E.coli cfu/g	<10 cfu/g	<10 cfu/g	Yearly
Salmonella spp in 25g	ABSENT	ABSENT	Yearly
Staphylococcus aureus cfu/g	<10 cfu/g	<10cfu/g	Yearly
Coliforms	<10 cfu/g	<10 cfu/g	Yearly

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TVC (Aerobic) cfu/g	<1000 cfu/g	<10,000 cfu/g	Yearly
Yeast & Mould cfu/g	<100 cfu/g	<500 cfu/g	Yearly

Signed & Dated			
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	10/08/23	DSN