

SALSA document no. 3.8.2.299	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 21/05/25	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		IMX602 - Royal Icing	
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		450 g	Minimum or Average Weight 450 g

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		
Egg white Powder			
Anti-caking agent (E551)			
Acidity Regulator (E330)			
Stabiliser (E415)			
Foaming Agent (E1505)			

SALSA document no. 3.8.2.299	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 21/05/25	Review No: 1	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 2 of 4

List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Sugar, Egg white powder, Anti-caking Agent (E551), Acidity Regulator (E330), Stabiliser (E415), Foaming agent (E1505).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		Sweet and Soft	
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		YES	
Milk/milk derivatives		NO	May Contain
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		1688	
Energy kcal		397	
Fat (g)		0.5	
Saturates (g)		0	
Carbohydrates (g)		97	
Sugar (g)		97	

SALSA document no. 3.8.2.299	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 21/05/25	Review No: 1	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 3 of 4

Fibre (g) (optional)			
Protein (g)		2.0	
Salt (g)		0.10	
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	The batch number consists of 4 digits. The first indicates the last digit of the year, the second and third indicate the week number (01- 52), the fourth indicates the day of the week of manufacture (Monday = 1... Saturday = 6).		
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		4.60	0.5
Humidity		0.4	0.2
Microbiological Testing			
(examples: <i>include only those organisms tested on the product</i>)	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 cfu/g	<10 cfu/g	<10 cfu/g	Yearly

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

Signed & Dated	<i>D.S. Naidoo</i> 								
<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>10/08/23</td><td>DSN</td></tr></table>		Doc Ref	Issue No	Issue Date	Issued By	3.8.2	0	10/08/23	DSN
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