

SALSA document no. 3.8.2.486	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 22/05/25	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		IMX603 - Rapid Albumin	
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	100g	Minimum or Average Weight	100g

Ingredients and Allergens

Legal name / Descriptive name	Rapid Albumin		
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
Egg White Powder		In descending order at time of manufacture	
Triethyl citrate (E1505)			
Gum Arabic (E414)			
Sugar			
Tartaric acid (E334)			
Sodium citrates (E331)			

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Flavouring			
List any processing aids used: N/A			
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Egg white (Pasteurised Hen Egg White Powder, Foaming Agent (E1505)), Stabiliser (E414), Sugar, Acidity Regulator (E334), Antioxidant (E331), Flavouring.	
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		
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	1517		

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Energy kcal	357		
Fat (g)	0.5		
Saturates (g)	0.1		
Carbohydrates (g)	54		
Sugar (g)	22		
Fibre (g) (optional)	0		
Protein (g)	35		
Salt (g)	2.1		
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			
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	PP+PE bags		
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 +/-	
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

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Coliforms	<10 cfu/g	10 cfu/g	Yearly
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Signed & Dated	<i>D.S. Nandoo @Baudoo</i>										
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