

SALSA document no. 3.8.2.479	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		IMX604 - Enchanted Cream	
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	Enchanted Cream		
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			
Mono and Diglycerides Of Fatty Acids (E471)			
Acetic Acid Esters of Mono and Diglycerides Of Fatty Acids (E472a)			

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Milk Protein		
Dipotassium phosphates (E340)		
Carboxymethylcellulose(E466)		
Anti-caking Agent (E551)		
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), Thickener (E466), Anti-caking Agent (E551).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	White Powder and Neutral	
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	
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	

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Energy kJ	2155	
Energy kcal	514	
Fat (g)	25	
Saturates (g)	23	
Carbohydrates (g)	70	
Sugar (g)	57	
Fibre (g) (optional)		
Protein (g)	2.9	
Salt (g)	0.21	

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)	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 +/-
pH	7.50	0.5
Humidity	1.3	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

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