

SALSA document no. 3.8.2.485	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		IMX605 - Icing Sugar	
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 450g

Ingredients and Allergens

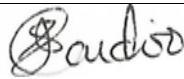
Legal name / Descriptive name		Icing Sugar	
Ingredients (List all ingredients in recipe; include additives (with E number). (Provide ingredients for any multi-component ingredients)		Quantity in Recipe (g or ml)	% in Recipe
Sugar		In descending order at time of manufacture	
Maize Starch			
List any processing aids used: N/A			
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Sugar, Maize Starch.	

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Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Sweet and ground sugar	
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	
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	YES	
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	1700	
Energy kcal	400	
Fat (g)	0	
Saturates (g)	0	
Carbohydrates (g)	100	
Sugar (g)	97	
Fibre (g) (optional)		
Protein (g)	0	
Salt (g)	0	

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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 +/-
Humidity		0.3	0.3
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	<50 cfu/g	500 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
Staphylococcus aureus cfu/g	ABSENT	<10cfu/g	Yearly
Coliforms	<10 cfu/g	10 cfu/g	Yearly

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