

SALSA document no. 3.8.2.429	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: NS	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		MGS1019 - Island Lagoon		
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		Plastic Food Jars and Pots		
Net Quantity		3g	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Island Lagoon	
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
Maltodextrin		In descending order at time of manufacture	
Spirulina Extract			
Carrot Concentrate			
Carthamus Concentrate			
Ascorbic Acid (E300)			

SALSA document no. 3.8.2.429	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: NS	Approved by: DSN	Page 2 of 4

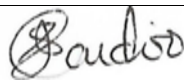
List any processing aids used: N/A

Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	EU Maltodextrin, Colouring Foods (Spirulina Extract, Carrot Concentrate, Carthamus Concentrate), Antioxidant (E300).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Bland / Neutral. No taste additives or Flavourings are added.	
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	
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	1593	
Energy kcal	381	
Fat (g)	0	
Saturates (g)	0	
Carbohydrates (g)	94	

SALSA document no. 3.8.2.429	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: NS	Approved by: DSN	Page 3 of 4

Sugar (g)		3.8	
Fibre (g) (optional)		0	
Protein (g)		0	
Salt (g)		0.13	
Product Handling			
Shelf-life unopened		36 Months	
Storage Conditions		Store in a cool, dry place, away from heat and direct sunlight.	
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		United Kingdom	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)		Plastic Food Jars and Pots	
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 +/-
Viscosity			
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
Coliforms	<10 cfu/g	10 cfu/g	Yearly

SALSA document no. 3.8.2.429	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 00/00/00	Review No: 0	Issued By: HTL	Completed By: NS	Approved by: DSN	Page 4 of 4

Signed & Dated	<i>D.S. Nandoo</i> 										
<table border="1"> <thead> <tr> <th>Doc Ref</th> <th>Issue No</th> <th>Issue Date</th> <th>Issued By</th> </tr> </thead> <tbody> <tr> <td>3.8.2</td> <td>0</td> <td>19/02/25</td> <td>DSN</td> </tr> </tbody> </table>				Doc Ref	Issue No	Issue Date	Issued By	3.8.2	0	19/02/25	DSN
Doc Ref	Issue No	Issue Date	Issued By								
3.8.2	0	19/02/25	DSN								