

SALSA document no. 3.8.2.574	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 30/10/25	Review No: 0	Issued By: HTL	Completed By: SM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		MIX03 - Carrot Cake Mix		
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		BOPP Bag in carton box		
Net Quantity		450g	Minimum or Average Weight	Average

Ingredients and Allergens

Legal name / Descriptive name		Carrot Cake Mix	
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
		In descending order at time of manufacture	
Cake Mix			
Cake (wheat) Flour			
Sugar			
Baking Powder (E450, E500, Corn Flour, E170)			
Raising Agent (E500)			

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Salt		
Spices		
Carrots		
Dried Carrot		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Cake Mix: Cake (Wheat) Flour, Sugar, Baking Powder (E450, E500, Corn Flour, E170), Raising Agent (E500), Salt, Spices. Carrots: Dried Carrot	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	White to cream coloured powder. Dried carrot pieces 3-5mm.	
Allergens present in: ingredients, additives & processing aids	Contains (YES/NO)	May Contain (comments)
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	YES	
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	May Contain
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 Kosher diet	YES	
Suitable for Halaal diet	YES	
Nutrition		
Source of Nutritional information e.g. analysis / calculation / reference source		

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		Per 100g/ml as sold	
Energy kJ		1553	
Energy kcal		371	
Fat (g)		0.8	
Saturates (g)		0	
Carbohydrates (g)		83	
Sugar (g)		47	
Fibre (g) (optional)		3.6	
Protein (g)		4.8	
Salt (g)		1.9	
Product Handling			
Shelf-life unopened		12 Months	
Storage Conditions		Store in a cool, dry place. Once opened, use immediately.	
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		South Africa	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)		BOPP Bag in carton box	
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

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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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