

SALSA document no. 3.8.2.79	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

FINISHED PRODUCT SPECIFICATION - PME Cake

General Information

Product Title		SP804 - Sugar Paste – Red	
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		Inner Plastic bag (PE & PA), Cardboard Box	
Net Quantity		250g	Minimum or Average Weight 250g

Ingredients and Allergens

Legal name / Descriptive name		Sugar Paste – Red	
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			
Vegetable Fats (Palm Kernel, Fully Hydrogenated)			
Water			
Sorbitol (E420)			
Xanthan Gum (E415)			

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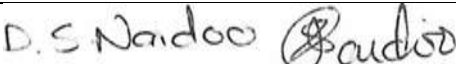
Potassium Sorbate (E202)		
Citric Acid (E330)		
Flavouring		
Colour (E120)		
Colour (E129)		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	E129 May have an adverse effect on activity and attention in children. Sugar, Glucose, Vegetable Fats (Palm Kernel, Fully Hydrogenated), Water, Stabiliser (E420), Thickener (E415), Preservative (E202), Acidity Regulator (E330), Flavouring, Colours (E120, E129).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Red Sugar Paste Fondant	
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	NO	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kocher diet	NO	
Suitable for Halaal diet	NO	
Nutrition		

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Source of Nutritional information e.g. analysis / calculation / reference source					
				Per 100g/ml as sold	
Energy kJ				1659	
Energy kcal				397	
Fat (g)				4.4	
Saturates (g)				3.4	
Carbohydrates (g)				85	
Sugar (g)				78	
Fibre (g) (optional)					
Protein (g)				0	
Salt (g)				0	
Product Handling					
Shelf-life unopened			24 Months		
Storage Conditions			Store in a dry and cool place, protected from light.		
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				Portugal	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc.)				Inner Plastic bag (PE & PA), Cardboard 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 +/-
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	

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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

Signed & Dated			
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	28/11/24	DSN