

SALSA document no. 3.8.2.84	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		SP809 - Sugar Paste – Purple		
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 – Purple		
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)				

SALSA document no. 3.8.2.84	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 2 of 4

Xanthan Gum (E415)		
Potassium Sorbate (E202)		
Citric Acid (E330)		
Flavouring		
Colour (E151)		
Colour (E124)		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	E124 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 (E151, E124).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Purple 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	YES	
Suitable for Vegans	YES	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kocher diet	YES	

SALSA document no. 3.8.2.84	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 3 of 4

Suitable for Halaal diet		YES	
Nutrition			
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

SALSA document no. 3.8.2.84	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 4 of 4

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	<50 cfu/g	100 cfu/g	Yearly
Coliforms	ABSENT	ABSENT	Yearly

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