

SALSA document no. 3.8.2.499	INTEGRATED MANAGEMENT SYSTEM				
Reviewed Date: 04/11/2025	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 5

FINISHED PRODUCT SPECIFICATION - PME Cake				
General Information				
Product Title		VD24SKS052 - Valentines -Sprinkles-Micro Confetti Hearts		
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		Card Box with Pet window		
Net Quantity		2.12 OZ (60g)	Minimum or Average Weight	Average
Ingredients and Allergens				
Legal name / Descriptive name		Valentines -Sprinkles-Micro Confetti Hearts		
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	68.72	
Corn Starch			16.0	
Hydroxypropyl Distarch Phosphate (E1442)			8.50	

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Hydrogenated Palm Kernel Oil		4.0
Water		2.0
Xanthan Gum (E415)		0.38
Flavouring		0.30
Beta– Carotene (E160a)		0.06
Carmine (E120)		0.05
Legal Notice- Additional Information		
E120- Approx. 500ppm		
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	USA Sugar, Corn Starch, Hydroxypropyl Distarch Phosphate, Palm Kernel Oil, Water, Xanthan Gum, Artificial Flavor, Color (Beta-Carotene), Color (Carmine). EU Sugar, Corn Starch, Thickeners (E1442, E415), Fully Hydrogenated Palm Kernel Oil, Water, Flavouring, Colours (E160a, E120).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Hard, Sweet Multi-Coloured Sprinkles	
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	May Contain
Celery/celery derivatives	NO	

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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 Halal diet	NO	
Nutrition		
Source of Nutritional information e.g. analysis / calculation / reference source		
	Per 100g/ml as sold	
Energy kJ	1731	
Energy kcal	408	
Fat (g)	4.0	
Saturates (g)	4.0	
Carbohydrates (g)	93	
Sugar (g)	69	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0.025	
Product Handling		
Shelf-life unopened	24 Months	
Storage Conditions	Store in a cool, dry place.	
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	China	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Card Box with Pet window	
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 +/-

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Viscosity			
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	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

Nutrition Facts		
20 Servings		
Serving Size: 1 tsp. (4g)		
Calories		15
		% Daily Value*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 10mg		0%
Total Carbohydrates 4g		1%

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Dietary Fibre 0g		0%
Total Sugars 3g		
Includes Added Sugars 3g		6%
Protein 0g		
Vitamin D 0mcg		0%
Calcium 0mg		0%
Iron 0mg		0%
Potassium 0mg		0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice		

Signed & Dated		<div>D.S Nandoo</div> <div></div>	
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	07/08/24	DSN