

<b>SALSA document no. 3.8.2.315</b>	<b>INTEGRATED MANAGEMENT SYSTEM</b>				
Reviewed Date: 15/09/25	Review No: 2	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

## FINISHED PRODUCT SPECIFICATION - PME Cake

### General Information

<b>Product Title</b>		EA24SX027 - Happy Easter 6 Cells Sprinkle Mix		
<b>Company Address</b>		23 RIVERWALK ROAD, ENFIELD, EN3 7QN, UK		
<b>Company Telephone/Email/Fax</b>		+44 (0) 20 3234 0049		
<b>Contacts</b>	<b>Technical</b>	Stefinee Naidoo – QA Officer +27 (0) 31 350-4343 stefinee@pmecake.co.uk		
	<b>Emergency/Recall</b>	Sameer Patel – Manager +44 (0) 20 3234 0049 sameer@pmecake.co.uk		

<b>Packaging format</b>	Plastic tub		
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<b>Net Quantity</b>	172g	<b>Minimum or Average Weight</b>	Average
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### Ingredients and Allergens

<b>Legal name / Descriptive name</b>	Happy Easter 6 Cells Sprinkle Mix Folder		
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<b>Ingredients</b>  (List all ingredients in recipe; include additives (with E number).  (Provide ingredients for any multi-component ingredients)	<b>Quantity in Recipe (g or ml)</b>	<b>% in Recipe</b>
	In descending order at time of manufacture	
Sugar (From Korea)		72.76
Corn Starch		19.89
Hydroxypropyl Distarch Phosphate(E415)		2.99
Fully Hydrogenated Palm Oil		2.75
Water		0.74

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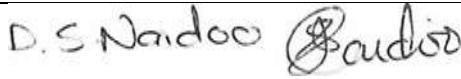
Confectioners' Glaze (E904)		0.33
Xanthan Gum(E415)		0.13
Dextrin		0.12
Colour E176i		0.11
Flavouring		0.11
Carnauba Wax (E903)		0.024
<b>Soya</b> Lecithin E322		0.015
Colour E120		0.014
Colour E160a		0.008
Colour E100		0.003
Colour E102		0.002
Colour E133		0.001
List any processing aids used: N/A		
<b>Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)</b>	Sugar (From Korea), Corn Starch, Thickeners (E1442, E415), Fully Hydrogenated Palm Oil, Water, Glazing Agents (E904, E903), Dextrin, Colours (E176i, E120, E160a, E100, E102, E133), Flavouring, Emulsifier (E322 ( <b>Soya</b> )).	
<b>Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)</b>	Sweet Multi-Coloured Sprinkles	
<b>Allergens present in: ingredients, additives &amp; processing aids</b>	<b>Contains (YES/NO)</b>	<b>May Contain (comments)</b>
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	YES	

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Celery/celery derivatives	NO	
Mustard/mustard derivatives	NO	
Lupin/lupin derivatives	NO	
Sulphites (declare if over 10mg/kg in whole product )	NO	
<b>Suitability</b>		
Suitable for Vegetarians	NO	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kocher diet	NO	
Suitable for Halaal diet	NO	
<b>Nutrition</b>		
<b>Source of Nutritional information</b> e.g. analysis / calculation / reference source		
Per 100g/ml as sold		
Energy kJ	1717	
Energy kcal	410	
Fat (g)	2.9	
Saturates (g)	2.9	
Carbohydrates (g)	95	
Sugar (g)	73	
Fibre (g) (optional)		
Protein (g)	0	
Salt (g)	0.02	
<b>Product Handling</b>		
Shelf-life unopened	24 Months	
Storage Conditions	Store in a cool, dry place.	
Traceability / Lot Code Format Used		
<b>Additional Requirements</b>		
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)	Plastic tub	
<b>Quality or Safety Parameters</b>	(measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content)	
<b>Safety / Quality Parameter</b>		Tolerance +/-

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<b>Microbiological Testing</b>				
(examples: include only those organisms tested on the product)		Target	Maximum	Frequency of test
<b>TVC (Aerobic) cfu/g</b>		<1000 cfu/g	5000 cfu/g	Yearly
<b>Yeast &amp; Mould cfu/g</b>		<50 cfu/g	100 cfu/g	Yearly
<b>Enterobacteriaceae cfu/g</b>		<10 cfu/g	10 cfu/g	Yearly
<b>E.coli cfu/g</b>		ABSENT	ABSENT	Yearly
<b>Salmonella spp in 50g</b>		ABSENT	ABSENT	Yearly
<b>Listeria monocytogenes in 50g</b>		ABSENT	ABSENT	Yearly
<b>Listeria spp</b>		ABSENT	ABSENT	Yearly
<b>Staphylococcus aureus cfu/g</b>		ABSENT	<10cfu/g	Yearly
<b>Coliforms</b>		<10 cfu/g	10 cfu/g	Yearly

Signed & Dated	
Doc Ref	Issue No
3.8.2	0
Issue Date	Issued By
11/08/23	DSN