

SALSA document no. 3.8.2.588	INTEGRATED MANAGEMENT SYSTEM			
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN
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FINISHED PRODUCT SPECIFICATION - PME Cake				
General Information				
Product Title		SKB1006 - Colourful Eyes		
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		Board card with PET Blister		
Net Quantity	25g	Minimum or Average Weight	Average	
Ingredients and Allergens				
Legal name / Descriptive name		Colourful Eyes		
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	77.833	
Corn starch			5.000	
Dextrin			5.000	
Fully Hydrogenated Palm Kernel Oil			3.000	
Sunflower Lecithin (E322)			3.000	

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Potato Starch		3.000
Xanthan Gum (E415)		2.000
Water		1.000
Colour E153		0.115
Colour E133		0.021
Colour E160a		0.018
Colour E100		0.008
Colour E120		0.006
List any processing aids used: N/A		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Sugar, Corn Starch, Dextrin, Fully Hydrogenated Palm Kernel Oil, Emulsifier (E322), Potato Starch, Thickener (E415), Water, Colours (E153, E133, E160a, E100, E120).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Uniform particles, sweet	
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	
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 Kosher diet	NO	
Suitable for Halal diet	NO	

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Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
Energy kJ		1715	
Energy kcal		410	
Fat (g)		5.0	
Saturates (g)		5.0	
Carbohydrates (g)		91	
Sugar (g)		78	
Fibre (g) (optional)		0	
Protein (g)		0	
Salt (g)		0	
Product Handling			
Shelf-life unopened		24 Months	
Storage Conditions		Store in a cool, dry place.	
Traceability / Lot Code Format Used		L +Julia date+Year+000	
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)		Board card with PET Blister	
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

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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

Signed & Dated		<i>D.S. Naidoo @Daudoo</i>	
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	07/04/2025	DSN