

<b>SALSA document no. 3.8.2.612</b>	<b>INTEGRATED MANAGEMENT SYSTEM</b>				
Reviewed Date: 12/09/25	Review No: 1	Issued By: HTL	Completed By: BM	Approved by: DSN	Page 1 of 4

<b>FINISHED PRODUCT SPECIFICATION - PME Cake</b>					
<b>General Information</b>					
<b>Product Title</b>		SKB1010 - Alphabet			
<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>		Board card with PET Blister			
<b>Net Quantity</b>		25g	<b>Minimum or Average Weight</b>	Average	
<b>Ingredients and Allergens</b>					
<b>Legal name / Descriptive name</b>		Alphabet			
<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>	
Sugar			In descending order at time of manufacture	68.736	
Corn starch				16.000	
Hydroxypropyl Distarch Phosphate (E1442)				8.500	
Fully Hydrogenated Palm Kernel Oil				4.000	
Water				2.000	

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Xanthan Gum (E415)		0.380
Flavouring		0.300
Colour E162		0.033
Colour E120		0.028
Colour E100		0.012
Colour E133		0.010
Colour E160a		0.001

List any processing aids used: N/A

<b>Current Ingredient Declaration / Legal Declaration</b> (include QUID and emphasised Allergens)	Sugar, Corn Starch, Thickeners (E1442, E415), Fully Hydrogenated Palm Kernel Oil, Water, Flavouring, Colours (E162, E120, E100, E133, E160a).
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<b>Sensory Specification</b> (Describe the product in terms of taste, texture, colour, appearance and aroma)	Uniform particles, sweet, vanilla
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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	

<b>Suitability</b>		
Suitable for Vegetarians	NO	
Suitable for Vegans	NO	
Contains Genetically Modified Organisms/Materials	NO	
Suitable for Kosher diet	NO	
Suitable for Halal diet	NO	

**Nutrition**

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<b>Source of Nutritional information</b> e.g. analysis / calculation / reference source			
Per 100g/ml as sold			
Energy kJ	1715		
Energy kcal	410		
Fat (g)	4.0		
Saturates (g)	4.0		
Carbohydrates (g)	93		
Sugar (g)	69		
Fibre (g) (optional)	0		
Protein (g)	0		
Salt (g)	0.03		
<b>Product Handling</b>			
Shelf-life unopened	24 Months		
Storage Conditions	Store in a cool, dry place.		
Traceability / Lot Code Format Used	L +Julia date+Year+000		
<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)	Board card with PET Blister		
<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>	Target	Tolerance +/-	
Viscosity			
<b>Microbiological Testing</b>			
(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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<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		<i>D.S. Naidoo @ Naidoo</i>	
Doc Ref	Issue No	Issue Date	Issued By
3.8.2	0	06/05/2025	DSN