




SALSA document no. 3.8.2.372	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake					
General Information					
Product Title		Edible Lustre Powder Blue- SW56			
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					
Net Quantity		10g	Minimum or Average Weight	Minimum	
Ingredients and Allergens					
Legal name / Descriptive name		Blue Food Colouring			
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	
Colour (E133)			In descending order at time of manufacture		
Colour (E172)					
Potassium aluminium silicate (E555)					
List any processing aids used: N/A					
Current Ingredient Declaration / Legal Declaration			Colours (E133, E172).		

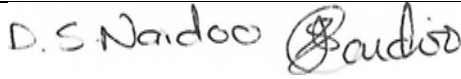
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(include QUID and emphasised Allergens)			
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		Taste- Neutral Texture- Powdery Colour- Blue	
Allergens present in: ingredients, additives & processing 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	NO		
Suitable for Halaal diet	NO		
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
Energy kJ	0		
Energy kcal	0		
Fat (g)	0		
Saturates (g)	0		
Carbohydrates (g)	0		
Sugar (g)	0		
Fibre (g) (optional)	0		
Protein (g)	0		

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Salt (g)		0	
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		Germany	
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)			
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
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

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Signed & Dated									
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