




SALSA document no. 3.8.2.251	INTEGRATED MANAGEMENT SYSTEM				
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FINISHED PRODUCT SPECIFICATION - PME Cake					
General Information					
Product Title		LS901 Cocoa Velvet Spray – Brown			
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		Aluminium can			
Net Quantity		100ml	Minimum or Average Weight	100ml	
Ingredients and Allergens					
Legal name / Descriptive name		Cocoa Velvet Spray – Brown			
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	
			In descending order at time of manufacture		
Butane (E943a)					
Isobutane (E943b)					
Propane (E944)					
Cocoa butter					

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Colour (E172)			
List any processing aids used: N/A			
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Propellants (E943a, E943b, E944), Cocoa Butter, Colour (E172).	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		Cocoa Velvet Butter Food Spray	
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	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	YES		
Suitable for Vegans	YES		
Contains Genetically Modified Organisms/Materials	NO		
Suitable for Kocher diet	YES		
Suitable for Halaal diet	YES		
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g/ml as sold	
Energy kJ	3634		
Energy kcal	884		
Fat (g)	100		
Saturates (g)	60		
Carbohydrates (g)	0		

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Sugar (g)	0	
Fibre (g) (optional)	0	
Protein (g)	0	
Salt (g)	0	

Product Handling

Shelf-life unopened	18 Months
Storage Conditions	Keep out of direct sunlight, at a temperature of approximately 20°C.
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	Italy
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	Aluminium can


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 +/-

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	<i>D.S. Naidoo</i> 											
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