



PRODUCT SPECIFICATION

Product Name

English Name : HS GOLDEN PILLOW FISH CAKE
Chinese Name : 和谐金枕头

Product Brand

Brand : NIL

Product Descriptions

Colour : Golden Brown
Shape : Cylinder Shape
General : Fried Surimi-Based Product with Mild Fish Note

Ingredients / Compositions

Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Modified Starch (E1422, E1442), Salt, Flavour Enhancer (E621), Sugar, Seasoning [Hydrolyzed Vegetable Protein, Flavouring, Hydrolyzed Soy Protein, Flavour Enhancer(E621, E631, E640, E627), Seafood Extract Powders, Alanine, Seafood Flavour, Yeast Extract, Acidity Regulator (E363), Methionine], Garlic.

Allergen Advice

Contains : Fish, Egg, Soy, Crustacean

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 1g) : 360gm

Available Packing Size

Net Weight : Pcs per pack depending on customer

Packaging Type & Materials

Primary Packaging : LLDPE Bag

Storage & Distribution / Shelf Life

Storage & Distribution : Chilled, 0°C - 4°C
Shelf Life : 5 Days
(cook before consumption)

合利发私人有限公司 HA LI FA PTE LTD
No. 257 Pandan Loop Singapore 128434 Tel: (65) 6773 6209 Fax: (65) 6774 2010
Email: sales@halifa-bobo.com Website: www.halifa-bobo.com



Microbiological Specifications	Tolerance Limits
Standard Plate Count	< 1.0 x 10 ⁵ g
Enterobacteriaceae	< 1.0 x 10 ² g
Escherichia coli	< 20 g
Staphylococcus aureus	< 20 g
Salmonella spp	Absent in 25g
Vibrio parahaemolyticus	Absent in 25g

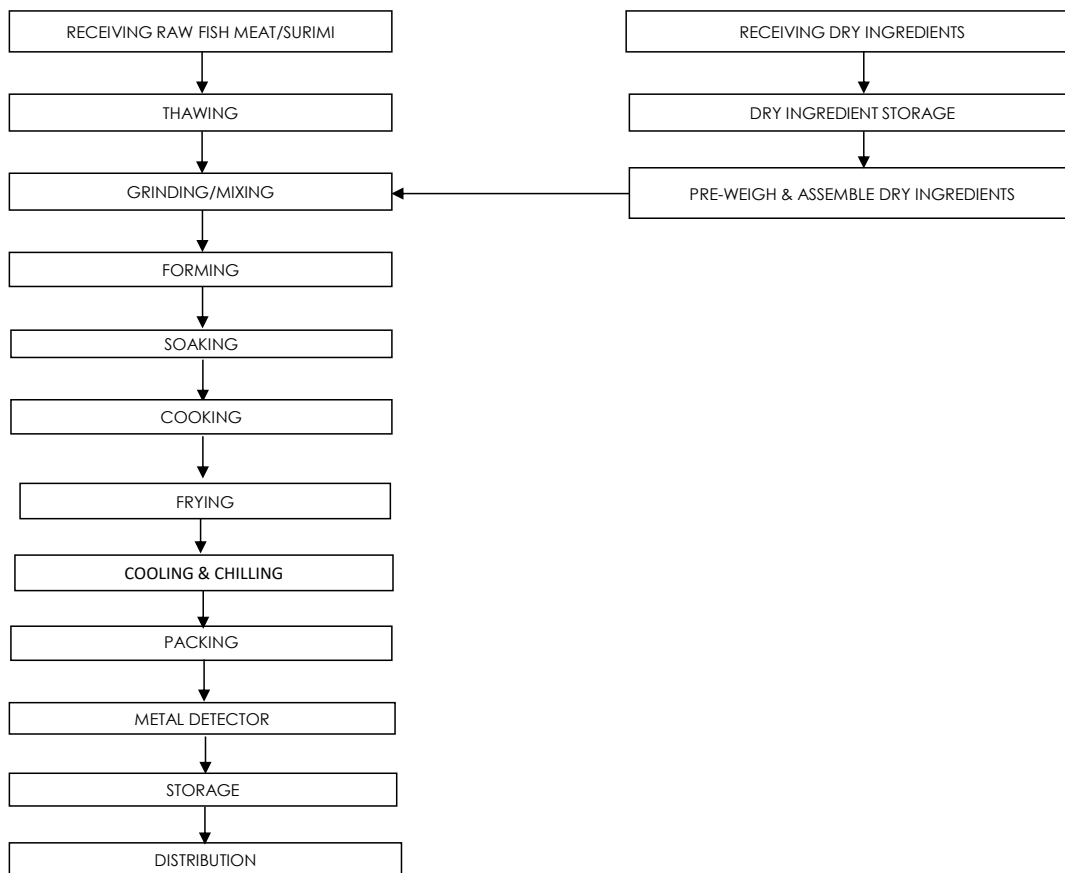
Chemical Specifications	Tolerance Limits
Arsenic (ppm)	≤ 1
Lead (ppm)	≤ 2
Mercury (ppm)	≤ 0.5
Cadmium (ppm)	≤ 1

Food Safety Characteristic

All packed products passed through a calibrated metal detector

Detection Limits: Ferrous <2.0mm, Non-Ferrous <2.5mm. Stainless Steel <3.5mm

Process Flowchart



Target Consumer

General Public through Retailer and Super/Hypermarket

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