

PRODUCT SPECIFICATION

Product Name

English Name : Bean Curd Ball (27 to 29g)

Chinese Name : 豆卜丸

Product Brand

Brand : NIL

Product Descriptions

Colour : Golden Brown Shape : Dome Shape

General : Bean Curd Ball with Fish Paste Fillings

Ingredients / Compositions

Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Vegetables (Onion, Carrot, Spring Onion, Garlic), Corn Starch, Bean Curd ball (Soybean, Vegetable Oil, Calcium Sulphate (E516), Water), Modified Starch (E1420), Flavour Enhancer (E621), Sugar, Sesame Oil, Salt, Vegetable Oil, Isolated Soy Protein, White Pepper.

Allergen Advice

Contains : Fish, Egg and Soy

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece : 27-29gm

Available Packing Size

Net Weight : 25 pcs per pack

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
Aerobic Count (cfu/g)	$< 1.0 \times 10^{5}$
Enterobacteriac (cfu/g)	$< 1.0 \times 10^2$
Escherichia coli (cfu/g)	< 20
Staphylococcus aureus (cfu/g)	< 20
Salmonella spp	Absent in 25gm
Vibrio parahaemolyticus	Absent in 25gm

Chemical Specification	Tolerance Limits
Arsenic, As (ppm)	≤ 1
Lead, Pb (ppm)	≤ 2
Mercury, Hg (ppm)	≤ 0.5
Cadmium, Cd (ppm)	≤ 1

Process Flowchart RECEIVING RAW FISH MEAT/SURIMI RECEIVING DRY INGREDIENTS RECEIVING TAU POK THAWING CHILLED STORAGE DRY INGREDIENT STORAGE PRE-WEIGH & ASSEMBLE DRY GRINDING/MIXING CUTTING INGREDIENT SEMI FINISH GOOD - FISH PASTE **FILLING PACKING** COOLING & CHILLING STORAGE DISTRIBUTION **Target Consumer**

General Public through Retailer and Super/Hypermarket

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