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| --- | --- | --- | --- |
| **PRODUCT DESCRIPTION & SPECIFICATION** | | | |
|  |  |  |  |
| **Product Name** | | | |
|  |  |  |  |
| English Name | : Frozen Pork Ball (60s) | |  |
| Chinese Name | : 白肉丸 60 |  |  |
|  |  |  |  |
| **Product Brand** | | | |
|  |  |  |  |
| Brand | : Nil | |  |
|  |  |  |  |
| **Product Descriptions** | | | |
|  |  |  |  |
| Colour | : Brown |  |  |
| Shape | : Spherical Shape |  |  |
| General | : Pork-based Meatball | | |
|  |
| **Ingredients / Compositions** | | | |
|  |  |  |  |
| Pork, Fish, Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Potato Starch,  Modified Starch (E1422), Potato Fiber, Isolated Soy Protein, Salt, Sugar, Egg, Flavour Enhancer (E621), Palm Oil, Stabilizer (E451i, E452ii, E450iii), Cuttlefish Powder, Seasoning [Hydrolysed Pork Protein, Hydrolysed Soy Protein, Stabilizer [Carrageenan (E407a), Potassium Chloride (E508), Maltodextrin], Flavouring | | | |
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| **Allergen Advice** | | | |
|  |  |  |  |
| Contains | : Fish, Egg, Soy |  |  |
|  |  |  |  |
| **Country of Origin** | | | |
|  |  |  |  |
| Product of Singapore / Made in Singapore | |  |  |
|  |  |  |  |
| **Weight / Quantity** | | | |
|  |  |  |  |
| Per Piece (+/- 1g) | : 17gm | |  |
|  |  |  |  |
| **Available Packing Size** | | | |
|  |  |  |  |
| Minimum Net Weight | : 60pcs/ 1kg | |  |
|  |  |  |  |
|  |  |  |  |
| **Packaging Type & Materials** | | | |
|  |  |  |  |
| Primary Packaging | : 3 Seal Nylon/ LLDPE Bag | | |
| Secondary Packaging | : Regular Slotted Corrugated Carton Box (RSC) | | |
| **Labelling** | | | |
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| Product name, storage guideline, production code and expiry date. | | |  |
|  |  |  |  |
| How the product is to be used | : Cook Before Consumption | |  |
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| **Storage & Distribution / Shelf Life** | | | |
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| Storage & Distribution | : Frozen, -18˚C | |  |
| Shelf Life | : 12 - 18 months | |  |
|  |  |  |  |
| **Microbial Specification** | | | **Tolerance Limit** |
| Aerobic Plate Count (cfu/g) | | | < 1.0 × 106 |
| Enterobacteriaceae (cfu/g) | | | < 1.0 × 102 |
| Escherichia coli (cfu/g) | | | < 10 |
| Coagulase-positive Staphylococcus aureus (cfu/g) | | | < 20 |
| Salmonella spp | | | ND in 25gm |
| Vibrio parahaemolyticus | | | ND in 25gm |
| Listeria monocytogenes | | | ND in 25gm |
|  |  |  |  |
| **Chemical Specification** | | | **Tolerance Limit** |
| Lead (ppm) | | | <2.0 |
| Cadmium (ppm) | | | <0.05 |
| Mercury (ppm) | | | <0.5 |
| Copper (ppm) | | | <10.0 |
| Arsenic (ppm) | | | <1.0 |
|  |  |  |  |
| **Food Safety Characteristic** | | | |
|  |  |  |  |
| **All packed products passed through a calibrated metal detector** | | |  |
| Detection Limits: Ferrous <2.0mm, Non-Ferrous <3.0mm. Stainless Steel <3.5mm | | |  |
|  |  |  |  |
| **Unintended/ Reasonably Expected Mishandling & Misused** | | | |
| Rough handling, prolong temperature abuse during storage and handling of >-12˚C | | | |
|  |  |  |  |
| **Intended Use** | | | |
|  |  |  |  |
| General Public through Retailer and Super/Hypermarket  Restaurants  Wet Markets | |  |  |
|  |  |  |  |