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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 |
|
|   |   |   |   |
| **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** |
|   |   |   |   |
| Product name, storage guideline, production code and expiry date.  |   |
|  |  |   |   |
| How the product is to be used | : Cook Before Consumption  |   |
|   |   |   |   |
| **Storage & Distribution / Shelf Life**  |
|   |   |   |   |
| 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/HypermarketRestaurantsWet Markets  |   |   |
|   |   |   |   |