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PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Pork Ball
Chinese Name : 猪肉丸

Product Brand

Brand : Double Joy 双喜

Product Descriptions

Colour : Brown
Shape : Spherical Shape
General : Pork-based Meat Ball.

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) : 10gm

Available Packing Size

Minimum Net Weight : 200gm

Packaging Type & Materials

Primary Packaging : **Thermoforming Film**
Top: PE/PA/PP/EVOH/EVA; Bottom: PA/EVOH/PE

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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 : Chilled, 0°C - 4°C

Shelf Life : 2 - 5 months

Microbial Specification	Tolerance Limit
Aerobic Plate Count (cfu/g)	< 1.0 × 10 ⁶
Enterobacteriaceae (cfu/g)	< 1.0 × 10 ²
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 >4°C

Intended Use

General Public through Retailer and Super/Hypermarket
Restaurants
Wet Markets