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## PRODUCT DESCRIPTION & SPECIFICATION

### Product Name

English Name : Pork Ball with Mushroom  
Chinese Name : 香菇猪肉丸

### Product Brand

Brand : Double Joy 双喜

### Product Descriptions

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

### Ingredients / Compositions

Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Pork, Modified Starch (E1422), Potato Starch, Isolated Soya Protein, Sugar, Flavour Enhancer (E621), Potato Fiber, Salt, Cuttlefish Powder, Stabilizer (E451i, E452ii, E450iii), Egg, Mushroom, Mushroom Powder

### 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

Secondary Packaging : Regular Slotted Corrugated Carton Box (RSC)

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### 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 : (a) Chilled, 0°C - 4°C

Shelf Life : (a) 2 - 5 months

Microbial Specification	Tolerance Limit
Aerobic Plate Count (cfu/g)	< $1.0 \times 10^6$
Enterobacteriaceae (cfu/g)	< $1.0 \times 10^2$
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