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|------------------------------|-------------------|---------------------------|
| AKFM FSMS Manual | AKFM-FSM-06-MB016 | Page 1 of 2 |
| Subject: Product Description | Revision No.: 00 | Revision Date: 01/08/2021 |

PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : FuZhou Fish Ball with Pork Filling
Chinese Name : 猪肉福州丸

Product Brand

Brand : Double Joy 双喜

Product Descriptions

Colour : White
Shape : Spherical Shape
General : Surimi-based Fish Ball with Pork Filling

Ingredients / Compositions

Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Pork Fillings, Salt, Modified Starch (E1442), Flavour Enhancer (E621)
Pork Fillings: Pork, Salt, Seasoning [Salt, Maltodextrin, Flavour Enhancer (E621, E631, E627)], Sesame Oil, White Pepper, Corn Flour, Sugar, Baking Powder (Disodium Diphosphate, E500ii, Corn Starch), Oyster Sauce [Modified Starch (E1442), Caramel (E150c)], Dark Soy Sauce [(Water, Soya Bean, Salt, Wheat Flour, Sugar, Caramel (E150c), Flavour Enhancer (E621), Lactic Acid(E270), Sodium Benzoate (E211), Flavour Enhancer (E631)], Gelatine, Garlic

Allergen Advice

Contains : Fish, Egg, Soy, Crustacea, Wheat

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 1g) : 23gm

Available Packing Size

Minimum Net Weight : 230gm

Packaging Type & Materials

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

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|------------------------------|-------------------|---------------------------|
| AKFM FSMS Manual | AKFM-FSM-06-MB016 | Page 2 of 2 |
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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