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## PRODUCT DESCRIPTION & SPECIFICATION

### Product Name

English Name : Pork Ball  
Chinese Name : 猪肉丸

### Product Brand

Brand : Fairprice 职总合作

### 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 <sup>6</sup> |
| Enterobacteriaceae (cfu/g)                       | < 1.0 × 10 <sup>2</sup> |
| 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