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PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Frozen Pork Ball (100s)
Chinese Name : 白肉丸 100

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) : 10gm

Available Packing Size

Minimum Net Weight : 100pcs / 1kg

Packaging Type & Materials

Primary Packaging : 3 Seal Nylon/ LLDPE Bag

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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 : Frozen, -18°C

Shelf Life : 12 - 18 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 >-12°C

Intended Use

General Public through Retailer and Super/Hypermarket
Restaurants
Wet Markets