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PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Chef Pang's Hakka Tau Kwa
Chinese Name : 客家豆干

Product Brand

Brand : Hakka Pang (客家)

Product Descriptions

Colour : White with Brownish Paste
Shape : Rectangular
General : Bean Curd Tofu with Surimi and Meat Fillings

Ingredients / Compositions

Bean Curd Tofu [Water, Soy Bean, Firming Agent (E516), Salt], Pork, Fish Paste [Fish Meat, Sugar, Egg White Powder, Stabilizer (E451i), Water, Flavour Enhancer (E621), Salt, Stabilizers (E451(i), E452(ii), E450(iii))], Salted Fish (Fish, Salt), Dried Baby Shrimps, Salt, Flavour Enhancer (E621), Sugar, White Pepper, Fish Sauce [Water, Salt, Anchovy, Fish, Sugar], Corn Flour, Sesame Oil, Stabilizer (E451i, E452ii, E420iii)

Allergen Advice

Contains : Fish, Egg, Soy, Crustacea, Sesame

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 3g) : NA

Available Packing Size

Minimum Net Weight : NA

Packaging Type & Materials

Primary Packaging : Styrofoam Tray

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Secondary Packaging : (a) Transparent plastic wrap
: (b) 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 0-4 °C
Shelf Life : 2 days

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, placing heavy objects on top of product, dropping onto the floor, prolong product temperature with handling and storage > 4°C.

Intended Use

General Public through Retailer
Restaurants