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Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

PRODUCT DESCRIPTION & SPECIFICATION

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	Product Name				
English Name Chinese Name	: Mince Pork (5mm) : 肉碎(幼)				
	Product Brand				
Brand	: Nil				
	Product Descriptions				
Colour Shape General	: Meaty Red : Irregular Minced Shape : Raw Marinated Minced Pork				
	Ingredients / Compositions				
	ya Bean, Salt, Wheat Flour, Caramel, Sucralose, Preservative (E211)], Egg, r Extract, Salt, Modified Starch (E1422), Caramel (E150D)], Sesame Oil, Corn 521), White Pepper				
	Allergen Advice				
Contains	: Crustacea, Egg, Soy, Sesame				
	Country of Origin				
Product of Singapore / Made	e in Singapore				
	Weight / Quantity				
Per Piece (+/- 1g)	: NA				
	Available Packing Size				
Minimum Net Weight	: 2kg				
Packaging Type & Materials					
Primary Packaging	: 3 Seal Nylon/ LLDPE Bag				
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 Shelf Life : Frozen, -18°C : 12 months

Microbial Specification	Tolerance Limit
Aerobic Plate Count (cfu/g)	$< 1.0 \times 10^{6}$
Enterobacteriaceae (cfu/g)	$< 1.0 imes 10^2$
Escherichia coli (cfu/g)	< 10
Coagulase-positive Staphylococcus aureus (cfu/g)	< 20
Salmonella spp	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 Restaurants Wet Markets