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

PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : NAM'S Marinated Mince Meat (11mm)
Chinese Name : 南腌肉碎

Product Brand

Brand : Nil

Product Descriptions

Colour : Meaty Red
Shape : Irregular Minced Shape
General : Raw Marinated Minced Pork

Ingredients / Compositions

Pork, Mushroom Powder, Eggs, Corn Flour, Salt, White Pepper Powder, Seasoning [Salt, Maltodextrin, Flavour Enhancer (E621, E631, E627)]

Allergen Advice

Contains : Crustacea, Fish, Wheat, Soy, Egg

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 1g) : NA

Available Packing Size

Minimum Net Weight : 1kg

Packaging Type & Materials

Primary Packaging : 3 Seal Nylon/ LLDPE Bag

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 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 |
| 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