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## PRODUCT DESCRIPTION & SPECIFICATION

### Product Name

English Name : NAM'S Marinated Mince Meat (Spicy) (11mm)  
Chinese Name : 南肉碎 (辣)

### Product Brand

Brand : Nil

### Product Descriptions

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

### Ingredients / Compositions

Pork, Chilli Padi, Fish Sauce [Water, Salt, Anchovy, Fish, Sugar], Seasoning [Salt, Maltodextrin, Flavour Enhancer (E621, E631, E627), Corn Starch, Sugar, Chicken Meat and Fat, Yeast Extract Soya Sauce, Palm Fat, Spices, Flavouring], Oyster Sauce [Modified Starch (E1442), Caramel (E150c)], Salt, White Pepper Flavour

### Allergen Advice

Contains : Fish, Crustacea, 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)

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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 : Frozen, -18°C

Shelf Life : 12 months

Microbial Specification	Tolerance Limit
Aerobic Plate Count (cfu/g)	$< 1.0 \times 10^6$
Enterobacteriaceae (cfu/g)	$< 1.0 \times 10^2$
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  $> -12^\circ\text{C}$

### Intended Use

General Public through Retailer  
Restaurants  
Wet Markets