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

## PRODUCT DESCRIPTION & SPECIFICATION

### Product Name

English Name : Fried Ngo Hiong Ball  
Chinese Name : 炸五香丸

### Product Brand

Brand : Nil

### Product Descriptions

Colour : Golden Brown  
Shape : Spherical Shape  
General : Surimi and Meat-based Fillings Wrapped in Bean Curd Skin

### Ingredients / Compositions

Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Pork, Onion, Palm Oil, Corn Flour, Carrot, Salt, White Pepper Powder, Flavour Enhancer (E621), Sugar, Oyster Sauce [Modified Starch (E1442), Caramel (E150c)], Sesame Oil, Garlic

### Allergen Advice

Contains : Fish, Egg, Crustacea, Sesame

### Country of Origin

Product of Singapore / Made in Singapore

### Weight / Quantity

Per Piece (+/- 1g) : 30gm

### Available Packing Size

Minimum Net Weight : 1.5kg

### 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)                      | < $1.0 \times 10^6$ |
| 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          |
| 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 for >-12 °C.

### Intended Use

General Public through Retailer and  
Super/Hypermarket  
Restaurants  
Wet Markets