AKFM FSMS Manual	AKFM-FSM-06-PB002	Page <b>1</b> of <b>2</b>
Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

#### PRODUCT DESCRIPTION & SPECIFICATION

#### **Product Name**

English Name : Karana Whole-Plant Meat Mince

Chinese Name : 植物肉 (肉碎)

#### **Product Brand**

Brand : Karana

### **Product Descriptions**

Colour : Light Brown
Shape : Irregular Shape

General : Plant-base meat minced

### **Ingredients / Compositions**

Young Jackfruit, Canola Oil, Methylcellulose, Natural Flavour, Sea Salt

# Allergen Advice

Contains : Nil

### **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 : Thermoforming Film

Top: PE/PA/PP/EVOH/EVA; Bottom: PA/EVOH/PE

Secondary Packaging : Regular Slotted Corrugated Carton Box (RSC)

AKFM FSMS Manual	AKFM-FSM-06-PB002	Page 2 of 2
Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

#### 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)	$< 1.0 \times 10^{5}$
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 of the food packaging. Raw consumption. Storage and handling above -12°C

#### **Intended Use**

General Public through Retailer and Super/Hypermarket Restaurants Wet Markets