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PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Pork Chop
Chinese Name : 豬扒

Product Brand

Brand : Nil

Product Descriptions

Colour : Meaty Red
Shape : Flat Irregular Shape
General : Sliced Marinated Pork Chop

Ingredients / Compositions

Pork, Potato Starch, Bread Crumbs [Wheat Flour, Shortening, Bread Improver (E170i, E516, E300, E1100i)], Batter Mix [Modified Starch, Corn Starch, Soybean Powder, Emulsifier (E471)], Oyster Sauce [Modified Starch (E1442), Caramel (E150c)], Corn Flour, Sugar, Ginger, Seasoning [Salt, Maltodextrin, Flavour Enhancer (E621, E631, E627), Corn Starch, Sugar, Chicken Meat and Fat, Yeast Extract Soya Sauce, Palm Fat, Spices, Flavouring], Salt, White Pepper, Five Spice Powder

Allergen Advice

Contains : Wheat, Egg, Soy, Crustacea

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

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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 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