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#### PRODUCT DESCRIPTION & SPECIFICATION

#### **Product Name**

English Name : Cuttlefish Ball

Chinese Name : 苏东丸

#### **Product Brand**

Brand : Double Joy 双喜

#### **Product Descriptions**

Colour : Off White with Specks of Purple

Shape : Spherical Shape General : Cuttlefish-based Ball

### **Ingredients / Compositions**

Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Pork, Modified Starch (E1442), Salt, Flavour Enhancer (E621), Wheat Fiber, Flavouring, Sugar, D-xylose (E967), Stabilizer (E451i, E450ii), Seasoning [Hydrolysed Soy Protein, Flavour Enhancer (E621), Sugar, Yeast Extract, Glycine (E620), Flavour Enhancer (E631, E627), Succinic Acid (E363)]

## Allergen Advice

Contains : Fish, Egg, Soy, Wheat

# **Country of Origin**

Product of Singapore / Made in Singapore

#### Weight / Quantity

Per Piece (+/- 1g) : 22gm

#### **Available Packing Size**

Minimum Net Weight : 500gm

## Packaging Type & Materials

Primary Packaging : Thermoforming Film

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

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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)	$< 1.0 \times 10^{6}$
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, prolong temperature abuse during storage and handling of >-12°C

#### **Intended Use**

General Public through Retailer and Super/Hypermarket Restaurants Wet Markets