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PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : GHN Beef Ball 45

Chinese Name : 牛肉丸 45

Product Brand

Brand : Nil

Product Descriptions

Colour : Brown

Shape : Spherical Shape General : Beef-based Meatball

Ingredients / Compositions

Beef, Modified Starch (E1422), Fish Sauce [Water, Salt, Anchovy, Fish, Sugar], Baking Powder (Disodium Diphosphate, E500ii, Corn Starch), Sugar, White Pepper, Sesame Oil, Ginger, Garlic, Salt, Flavour Enhancer (E621)

Allergen Advice

Contains : Fish, Sesame

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

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

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 - 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
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