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PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Fried Ngo Hiong
 Chinese Name : 炸五香

Product Brand

Brand : Nil

Product Descriptions

Colour : Golden Brown
 Shape : Rod 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) : 90gm

Available Packing Size

Minimum Net Weight : 900gm

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)	< 1.0×10^6
Enterobacteriaceae (cfu/g)	< 1.0×10^2
Escherichia coli (cfu/g)	< 10
Coagulase-positive Staphylococcus aureus (cfu/g)	< 20
Salmonella spp	ND in 25gm
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