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## PRODUCT DESCRIPTION & SPECIFICATION

### Product Name

English Name : Chef Pang's Hakka Lady's Finger  
Chinese Name : 客家羊角豆

### Product Brand

Brand : Hakka Pang (客家)

### Product Descriptions

Colour : Green with Brown Paste  
Shape : Rod Shape  
General : Vegetable with Surimi and Meat Fillings

### Ingredients / Compositions

Lady Finger, Pork, Fish Paste [Fish Meat, Sugar, Egg White Powder, Stabilizer (E451i), Water, Flavour Enhancer (E621), Salt, Stabilizers (E451(i), E452(ii), E450(iii))], Salted Fish (Fish, Salt), Dried Baby Shrimps, Salt, Flavour Enhancer (E621), Sugar, White Pepper, Fish Sauce [Water, Salt, Anchovy, Fish, Sugar], Corn Flour, Sesame Oil, Stabilizer (E451i, E452ii, E420iii)

### Allergen Advice

Contains : Fish, Egg, Crustacea, Sesame

### Country of Origin

Product of Singapore / Made in Singapore

### Weight / Quantity

Per Piece (+/- 3g) : 35gm

### Available Packing Size

Minimum Net Weight : 70gm/ 2pcs per pkt

### 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)

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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 : 1 month

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, placing heavy objects on top of product, dropping onto the floor, prolong product temperature with handling and storage of > -12°C.

### Intended Use

Restaurants