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Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Pork Ball (21g)
Chinese Name : 肉丸 (21g)

Product Brand

Brand : Nil

Product Descriptions

Colour : Brown
Shape : Spherical Shape
General : Pork-based Meat Ball

Ingredients / Compositions

Pork, Surimi, Modified Starch (E1422), Potato fiber, Salt, Sugar, Soy Protein, Egg, Flavour Enhancer (E621), Seasoning (Fish, Corn Starch, Salt, Sugar, Palm Olein, Spices, Anti-caking Agent (E341), Flavour Enhancer (E621, E631, E627)], Cuttlefish Powder, Hydrolysed Soy Protein, Phosphate ([E451(i), E450(iii)], Vegetable Oil, Meat Flavour, Seasoning [Hydrolysed Pork Protein, Seafood Extract, Xanthan Gum (E415), Sorbitol (E420(i)]

Allergen Advice

Contains : Fish, Egg, Soy

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 1g) : 21gm

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 - 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
Sodium Nitrate (ppm)	≤ 500
Sodium Nitrite (ppm)	≤ 125

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