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

#### PRODUCT DESCRIPTION & SPECIFICATION

### **Product Name**

English Name : Pork Ball with Mushroom

Chinese Name : 香菇丸

## **Product Brand**

Brand : Double Joy

### **Product Descriptions**

Colour : Brown

Shape : Spherical Shape

General : Pork-based Meat Ball with Mushroom

### **Ingredients / Compositions**

Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Pork, Modified Starch (E1422), Potato Starch, Isolated Soya Protein, Sugar, Flavour Enhancer (E621), Potato Fiber, Salt, Cuttlefish Powder, Stabilizer (E451i, E452ii, E450iii), Egg, Mushroom, Mushroom Powder

### Allergen Advice

Contains : Fish, Egg, Soy

## **Country of Origin**

Product of Singapore / Made in Singapore

### Weight / Quantity

Per Piece (+/- 1g) : 10gm

## **Available Packing Size**

Minimum Net Weight : 200gm

# **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 : (a) Chilled, 0°C - 4°C (b) Frozen, -18°C Shelf Life : (a) 2 - 5 months (b) 12 - 18 months

Microbial Specification	<b>Tolerance Limit</b>
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	<b>Tolerance Limit</b>
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 >4 °C (chilled) and >-12°C (frozen).

## **Intended Use**

General Public through Retailer and Super/Hypermarket Restaurants Wet Markets