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

#### PRODUCT DESCRIPTION & SPECIFICATION

#### **Product Name**

English Name : Teo Chew Pork Ball

Chinese Name : 潮州肉丸

#### **Product Brand**

Brand : Nil

#### **Product Descriptions**

Colour : Off White with Specks of Green and Light Brown

Shape : Spherical Shape

General : Pork-based Meat Ball with Vegetables

## **Ingredients / Compositions**

Fish Meat, Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Pork, Flavour Enhancer (E621), Salt, Celery, Preserve Vegetables, Garlic, Modified Starch (E1422), Sugar

## Allergen Advice

Contains : Fish, Egg

## **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

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	<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 >-12 $^{\circ}$ C

# **Intended Use**

General Public through Retailer and Super/Hypermarket Restaurants Wet Markets