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

PRODUCT DESCRIPTION & SPECIFICATION

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|------------------------------|--|
| | Product Name |
| English Name Chinese Name | : Pang's Artisan Fish Ball : 小彭手打鱼丸 |
| | Product Brand |
| Brand | : Chef Pang |
| | Product Descriptions |
| Colour Shape General | : White : Spherical Shape : Surimi-based Meat Ball |
| | Ingredients / Compositions |
| | ish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Flavour Enhancer rve Vegetables, Garlic, Modified Starch (E1422), Sugar |
| | Allergen Advice |
| Contains | : Fish, Egg |
| | Country of Origin |
| Product of Singapore / Mac | le in Singapore |
| | Weight / Quantity |
| Per Piece (+/- 1g) | : 21gm |
| | Available Packing Size |
| Minimum Net Weight | : 250gm |
| | 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

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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 Shelf Life

: Frozen, -18°C : 12 - 18 months

| 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, prolong temperature abuse during storage and handling of >-12°C

Intended Use

General Public through Retailer and Super/Hypermarket Restaurants Wet Markets