

AKFM FSMS Manual	AKFM-FSM-06-YTF004	Page 1 of 2
Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Chef Pang's Hakka Tau Kee
Chinese Name : 客家小豆并

Product Brand

Brand : Hakka Pang (客家)

Product Descriptions

Colour : Golden Yellow with Brown Paste
Shape : Rectangle Shape with Folds
General : Meat and Surimi Wrapped with Bean Curd Skin

Ingredients / Compositions

Bean Curd Skin (Soya, Water, Salt), 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, Soy, Egg, Crustacea, Sesame

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 3g) : 20gm

Available Packing Size

Minimum Net Weight : NA

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)

AKFM FSMS Manual	AKFM-FSM-06-YTF004	Page 2 of 2
Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

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)	< 1.0×10^6
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

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 > -12 °C.

Intended Use

General Public through Retailer
Restaurants