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

PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Pang's Hakka Pork Ball (210g)
Chinese Name : 小彭客家肉丸 (210 克)

Product Brand

Brand : Chef Pang

Product Descriptions

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

Ingredients / Compositions

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, Egg, Soy, Crustacea, Sesame

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 1g) : 17-18gm

Available Packing Size

Minimum Net Weight : 210gm

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 : 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

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
Restaurants