AKFM FSMS Manual	AKFM-FSM-06-MB043	Page <b>1</b> of <b>2</b>
Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

#### PRODUCT DESCRIPTION & SPECIFICATION

#### **Product Name**

English Name : Handmade Pork Ball (22g)

Chinese Name : 手工肉丸 (22 克)

## **Product Brand**

Brand : Nam Nam

## **Product Descriptions**

Colour : Brown

Shape : Spherical Shape

General : Pork-based Meat Ball with Pork Fillings

## **Ingredients / Compositions**

Pork, Salt, Sugar, Sesame Oil, Cuttlefish, White Pepper

# Allergen Advice

Contains : Fish, Egg, Soy

## **Country of Origin**

Product of Singapore / Made in Singapore

# Weight / Quantity

Per Piece (+/- 1g) : 22gm

# **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)

## Labelling

Product name, storage guideline, production code and expiry date.

AKFM FSMS Manual	AKFM-FSM-06-MB043	Page 2 of 2
Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

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)	$< 1.0 \times 10^{6}$
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
Sodium Nitrate (ppm)	≤ 500
Sodium Nitrite (ppm)	≤ 125

# **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