

AKFM FSMS Manual	AKFM-FSM-06-MB044	Page 1 of 2
Subject: Product Description	Revision No.: 00	Revision Date: 01/08/2021

PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Teo Chew (F) (10)
Chinese Name : 冰冻潮州肉丸 (10)

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, Soy

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/- 1g) : 28gm

Available Packing Size

Minimum Net Weight : 280gm

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)

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)	$< 1.0 \times 10^6$
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 < 2.0 mm, Non-Ferrous < 3.0 mm. Stainless Steel < 3.5 mm

Unintended/ Reasonably Expected Mishandling & Misused

Rough handling, prolong temperature abuse during storage and handling of $> -12^\circ\text{C}$

Intended Use

General Public through Retailer and Super/Hypermarket

Restaurants

Wet Markets