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

## PRODUCT DESCRIPTION & SPECIFICATION

### Product Name

English Name : Chef Pang's Hakka Beef Ball  
(21g per pc; 250g/pkt; 12 pcs/pkt)  
Chinese Name : 小彭客家牛肉丸

### Product Brand

Brand : Chef Pang's Hakka

### Product Descriptions

Colour : Brown  
Shape : Spherical Shape  
General : Beef-based Meatball in Hakka Style

### Ingredients / Compositions

Beef, Pork Fat, Modified Starch (E1422), Salt, Baking Powder (Disodium Diphosphate, E500ii, Corn Starch), Sugar, White Pepper, Sesame Oil, Ginger, Garlic, MSG

### Allergen Advice

Contains : Sesame

### Country of Origin

Product of Singapore / Made 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)

### 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
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