

AKFM FSMS Manual	AKFM-FSM-06-MB048	Page 1 of 2
Subject: Product Description	Revision No.: 00	Revision Date: 23/10/2021

## PRODUCT DESCRIPTION & SPECIFICATION

### Product Name

English Name : GNH - Bursting Meatball  
 Chinese Name : 有间面馆 - 爆浆肉丸

### Product Brand

Brand : 有间面馆

### Product Descriptions

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

### Ingredients / Compositions

Pork, Surimi [Fish Meat, Sugar, Egg White Powder, Stabilizer (E452i)], Pork Fillings, Salt, Modified Starch (E1442), Potato Starch, Isolated Soya Protein, Sugar, Flavour Enhancer (E621), Potato Fiber, Stabilizer [Carrageenan (E407a), Potassium Chloride (E508), Maltodextrin], Stabilizer (E451i, E452ii, E450iii), Vegetable Oil, Hydrolyzed Vegetable Protein, Egg White Powder  
 Pork Fillings: Pork, Salt, Seasoning [Salt, Maltodextrin, Flavour Enhancer (E621, E631, E627)], Sesame Oil, White Pepper, Corn Flour, Sugar, Baking Powder (Disodium Diphosphate, E500ii, Corn Starch), Oyster Sauce [Modified Starch (E1442), Caramel (E150c)], Dark Soy Sauce [(Water, Soya Bean, Salt, Wheat Flour, Sugar, Caramel (E150c), Flavour Enhancer (E621), Lactic Acid(E270), Sodium Benzoate (E211), Flavour Enhancer (E631)], Gelatine, Garlic

### Allergen Advice

Contains : Fish, Egg, Soy, Crustacea, Wheat

### Country of Origin

Product of Singapore / Made in Singapore

### Weight / Quantity

Per Piece (+/- 1g) : 23-25gm

### Available Packing Size

Minimum Net Weight : 253gm/pkt

AKFM FSMS Manual	AKFM-FSM-06-MB048	Page 2 of 2
Subject: Product Description	Revision No.: 00	Revision Date: 23/10/2021

### 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 × 10 <sup>6</sup>
Enterobacteriaceae (cfu/g)	< 1.0 × 10 <sup>2</sup>
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 and Super/Hypermarket  
Restaurants  
Wet Markets