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PRODUCT DESCRIPTION & SPECIFICATION

Product Name

English Name : Fish Dumpling (Pork)

Chinese Name : 猪肉鱼饺

Product Brand

Brand : Nil

Product Descriptions

Colour : Translucent White

Shape : Seashell-like

General : Seasoned Surimi & Pork Fillings Wrapped with Surimi-based Skin

Dough

Ingredients / Compositions

Outer layer: Fish, Salt, Sesame Oil, Sugar, Potassium Sorbate, Flavour Enhancer (E621)

Fillings: Pork, Fish, Sugar, Salt, Flavour Enhancer (E621), Baking Powder

Allergen Advice

Contains : Wheat, Soy

Country of Origin

Product of Singapore / Made in Singapore

Weight / Quantity

Per Piece (+/-3g) : 50gm

Available Packing Size

Minimum Net Weight : 2kg

Packaging Type & Materials

Primary Packaging : Styrofoam Tray

Secondary Packaging : (a) Transparent plastic wrap

: (b) 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 : 1 year

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

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, placing heavy objects on top of product, dropping onto the floor, prolong product temperature with handling and storage for >-12 °C.

Intended Use

General public through retailers and restaurants