

Subject : Product Specification
Revision No : 08

Revision Date: 08th May 2015

Product Name : Spring Roll Pastry Plain

General Characteristic : Shape : Square
Colour : Ivory
Moisture : 25% - 35%

Packing Specification :

Size	: 5" (125 mm)
Net weight	: 250g
Number of sheets	: 50shts
Wrapper	: 199mm(L) x 177mm(W)
Carton	: 438mm(L) x 293mm(W) x 155mm(D)
Size	: 6" (150 mm)
Net weight	: 400g
Number of sheets	: 50shts
Wrapper	: 223mm(L) x 209mm(W)
Carton	: 492mm(L) x 346mm(W) x 196mm(D)
Size	: 7.5" (190mm)
Net weight	: 550g
Number of sheets	: 50shts
Wrapper	: 262mm(L) x 243mm(W)
Carton	: 430mm(L) x 236mm(W) x 214mm(D)
Size	: 8.5" (215mm)
Net weight	: 275g
Number of sheet	: 20shts
Wrapper	: 266mm(L) x 233mm(W)
Carton	: 450mm(L) x 205mm(W) x 243mm(D)
Size	: 8.5" (215mm)
Net weight	: 550g
Number of sheet	: 40shts
Wrapper	: 268mm(L) x 238mm(W)
Carton	: 459mm(L) x 183mm(W) x 239mm(D)
Size	: 10" (250mm)
Net weight	: 550g
Number of sheet	: 30shts
Wrapper	: 310mm(L) x 272mm(W)
Carton	: 534mm(L) x 218mm(W) x 274mm(D)

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Ingredient List:	Breakdown	Country of Origin:
Wheat Flour	48.20%	Singapore
Water	47.25%	Singapore
Coconut Oil	3.00%	Malaysia
Salt	1.55%	Thailand

Allergy Advise

Added Component/Ingredient	1 Present in Product List the <u>specific</u> <u>name</u> of the material, the component or the derivative.	2 Present in other products manufactured on the same line (Yes or No)	3 Present in the same manufacturing plant (Yes or No)
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk	No	Yes	Yes
Eggs	No	Yes	Yes
Fish - include freshwater or saltwater finfish, octopus, squid	No	No	No
Shellfish - includes crustaceans (shrimp, crab, crayfish, lobster, etc.) and mollusks (oysters, clams, scallops, mussels, etc.)	No	No	No
Soya – includes soya oil, soya protein, etc.)	No	No	No
Wheat	Yes. Wheat Flour		
Sulfites – includes sulfur dioxide, sodium metabisulfite or sodium bisulfite	No	No	No

Sensitizing Ingredients

Added Component/Ingredient	1 Present in Product List the <u>specific</u> <u>name</u> of the material, the component or the derivative.	2 Present in other products manufactured on the same line (Yes or No)	3 Present in the same manufacturing plant (Yes or No)
Seeds – includes sunflower seeds, poppy seeds, etc.	No	No	No
Celery – includes root, leaves or stalk - does not include seeds.	No	No	No
Monosodium Glutamate (MSG)	No	No	No
Mustard	No	No	No
Grains – includes barley, corn, oats, rice, etc.	No	No	No
Gluten – includes wheat, rye, barley, oats, etc.	No	No	No
Colorings – includes FD&C Yellow 5 & 6, titanium dioxide, carmine, etc.	No	No	No
Other (please specify)	No	No	No

Packaging Materials : OPP-PE Plastic Bag

Labeling information: : **Front:** Brand name, Product name, MUIS Halal logo, Quantity, Net Weight, Storage Instructions, Best Before Date and Manufacturer's name.
Back: Ingredient List, Nutritional Information, Barcode, Allergy Advice, Suggested Preparation Method and information.

Storage And Distribution Conditions : To be stored and distribute at -18°C.

Intended Use : To make Spring Roll, Samosa, Dim Sum & any other pastry related products.

Target Groups : Food Service, Industrial User, Retail Chain & General Public

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Preparation Method

- : 1. Take out the Spring Roll Pastry from freezer and thaw for about 45 minutes.
- 2. Cover the Spring Roll Pastry with clean damp cloth and it is ready for use.

* Do not refreeze after thawing and opening the wrapper.

Shelf Life

: 3 years

Product Identification

: Best Before Date - DD MM YYYY
Production Code - DDMCY
(DayDay MonthCode YearCode YearBreakdown)

Chemical Quality

Testing Parameters	Standard Limit	Test Method	Reference Standard
Copper (mg/kg)	< 20 mg/kg	QWI FD/FC25, 02/ By Acid Digestion/ ICP-OES	Sales of Food Act (Chapter 283) – Food Regulation under Regulation 31 and the Tenth Schedule of the Food Regulations
Arsenic (mg/kg)	< 1 mg/kg	QWI FD/FC25, 02/ By Acid Digestion/ ICP-OES	
Mercury (mg/kg)	< 0.05 mg/kg	AOAC 971.21 Sec.9.2.22 (2000)/ By Mercury Analyser	
Lead (mg/kg)	< 2 mg/kg	QWI FD/FC25, 02/ By Acid Digestion/ ICP-OES	
Zinc (mg/kg)	No Data	QWI FD/FC25, 02/ By Acid Digestion/ ICP-OES	
Aflatoxin (ppb)	< 4 ppb	QWI FD/FC51, 03/ By HPLC Method	Commission Regulation (EC) No 1881/2006

Microbiological Quality

Parameters	Standard Limit	Method	Reference
Total Aerobic Plate Count	< 1 x 10 ⁵ cfu/g	FDA-BAM Online Manual, Chapter 3, January 2001	Sales of Food Act (Chapter 283) – Food Regulation under Regulation 35 and the Eleventh Schedule of the Food Regulations
Total Coliform	< 100 MPN/g	FDA-BAM Online Manual, Chapter 4, September 2002	Guidelines for the microbiological quality of some ready-to-eat foods sampled at the point of sale, VOL 3 NO 3 SEPTEMBER 2000 Communicable Disease and Public Health, UK.
Total <i>Escherichia coli</i>	< 20 MPN/g	FDA-BAM Online Manual, Chapter 4, September 2002	Sales of Food Act (Chapter 283) – Food Regulation under Regulation 35 and the Eleventh Schedule of the Food Regulations
<i>Staphylococcus aureus</i>	< 10 cfu/g	FDA-BAM Online Manual, Chapter 12, January 2001	Guidelines for the microbiological quality of some ready-to-eat foods sampled at the point of sale, VOL 3 NO 3 SEPTEMBER 2000 Communicable Disease and Public Health, UK.
<i>Salmonella</i>	Not Detected in 25g	FDA-BAM Online Manual, Chapter 5, April 2003; Updated September 2005, December 2005, June 2006 & December 2007	Microbiology Reference Criteria for Food, October 1995, Food Administration Manual S.11: Microbiological Criteria Version 2.0 October 1995. New Zealand.

Physical Quality

: Free of Foreign Metal

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Manufacturing Process

- :
1. All ingredients are weighed.
 2. Flour is sifted.
 3. Flour is then mixed with water, coconut oil and salt into watery dough.
 4. The water dough is extruded and goes under an average temperature of 165° Celsius for 15 seconds to form into a sheet of approximate 0.3mm thick pastry.
 5. The pastry is then cooled on a cooling conveyor belt before it is cut and counted automatically.
 6. It is then packed into plastic bags, frozen and packed into carton box and stored in -18° Celsius cold room.

Important Note:

1. ***Though the product is heat treated for 15 seconds but it is still a raw product as one has to deep fry the product or cooks the product before consumption. The heat treatment is to form the shape and size of the product and is not to cook the product.***

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Nutrition Value

SRP 5”:

NUTRITION INFORMATION 营养成分		
Typical Values	Per Serving (5g)	Per 100g
Energy	64kJ/ 15kcal	1289kJ/ 307kcal
Fat	0.245g	4.900g
Of Which		
- Saturates	0.195g	3.900g
Carbohydrate	2.920g	58.400g
Of Which		
- Sugar	0.070g	1.400g
Protein	0.370g	7.400g
Salt	0.047g	0.940g

SRP 6”:

NUTRITION INFORMATION 营养成分		
Typical Values	Per Serving (8g)	Per 100g
Energy	103kJ/ 25kcal	1289kJ/ 307kcal
Fat	0.392g	4.900g
Of Which		
- Saturates	0.312g	3.900g
Carbohydrate	4.672g	58.400g
Of Which		
- Sugar	0.112g	1.400g
Protein	0.592g	7.400g
Salt	0.075g	0.940g

SRP 7.5”:

NUTRITION INFORMATION 营养成分		
Typical Values	Per Serving (11g)	Per 100g
Energy	142kJ/ 34kcal	1289kJ/ 307kcal
Fat	0.539g	4.900g
Of Which		
- Saturates	0.429g	3.900g
Carbohydrate	6.424g	58.400g
Of Which		
- Sugar	0.154g	1.400g
Protein	0.814g	7.400g
Salt	0.103g	0.940g

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Nutrition Value

SRP 8.5”:

NUTRITION INFORMATION 营养成分		
Typical Values	Per Serving (14g)	Per 100g
Energy	180kJ/ 43kcal	1289kJ/ 307kcal
Fat	0.686g	4.900g
Of Which		
- Saturates	0.546g	3.900g
Carbohydrate	8.176g	58.400g
Of Which		
- Sugar	0.196g	1.400g
Protein	1.036g	7.400g
Salt	0.132g	0.940g

SRP 10”:

NUTRITION INFORMATION 营养成分		
Typical Values	Per Serving (18g)	Per 100g
Energy 热量	232kJ 千焦/ 55kcal 大卡	1289kJ/ 307kcal
Fat 脂肪	0.882g	4.900g
Of Which		
- Saturates 饱和	0.702g	3.900g
Carbohydrate 碳水化合物	10.512g	58.400g
Of Which		
- Sugar 糖	0.252g	1.400g
Protein 蛋白质	1.332g	7.400g
Salt 盐	0.169g	0.940g

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Product's Photo

SRP 5"



SRP 6"



SRP7.5"



SRP 8.5" (20pcs)



SRP 8.5" (40pcs)



SRP 10"

