

Doc. No:	MATERIAL DESCRIPTION
Rev. No:	
Date:	
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	Prepared by:
	Approved by:

CODE	PRODUCT GROUP	PRODUCT	PACKAGING	SHELF LIFE AND STORAGE CONDITION	HAZARD CHARACTERISTIC			Allergen	Acceptance Criteria	LABELLING INSTRUCTION	INTENDED USED	
					PHYSICAL	CHEMICAL	BIOLOGICAL					
1	Seafood	Fish, Shellfish, Crustacean.	1. Sealed plastic packaging with ice (styrofoam) 2. Plastic bag 3. Can	1-3 month in the freezer above -12°C or 1-3 days in the chiller 1°C - 4°C.	Foreign Materials (bone, metal and plastic fragment)	As(arsenic) 0.25 Pb (Lead) 0.20 Hg (Mercury) 0.06 Cd (Cadmium) 0.10	TPC Escherichia coli Salmonella sp. Vibrio cholerae Vibrio parahaemolyticus	5 x 10 ⁵ koloni/g 1 x 10 koloni/g Negative/25 g Negative/25 g Negative/25 g	Fish, Shellfish and Crustacean	Color: Fresh Odor: No fishy Apperance: Clean and No Slimy Texture: Soft and Chewy	1. Keep frozen above -18° Celcius 2. Cooking instruction with minimum internal cooking temperature 63°C 3. Thawing instruction in the chiller with temperature 1°C - 4°C 4. Keep refrigerated in the chiller 1°C - 4°C 5. Open/preparation label with color coded label.	Could be further process Not suitable for fish, shellfish and crustacean allergy.
2	Poultry	Chicken, Egg, Duck, Quail, Turkey	1. Bulk packed 2. Plastic bag 3. Plastic tray.	1-3 month in the freezer above -12°C or 1-3 days in the chiller 1°C - 4°C.	Foreign Materials (Bone or metal and plastic fragment)	As(arsenic) 0.25 Pb (Lead) 0.20 Hg (Mercury) 0.06 Cd (Cadmium) 0.10	TPC Coliform Escherichia coli Salmonella sp. Staphylococcus aureus Clostridium Perfringens	5 x 10 ⁶ koloni/g 1 x 10 koloni/g 1 x 10 koloni/g Negative/25 g 1 x 100 koloni/g Negative	-	Color: Fresh Odor: Fresh and No Smell Apperance: Free from bruises Texture: Soft and Chewy	1. Keep frozen above -18°Celcius 2. Cooking instruction with minimum internal cooking temperature 74°C 3. Thawing instruction in the chiller with temperature 1°C - 4°C 4. Keep refrigerated in the chiller 1°C - 4°C 5. Open/preparation label with color coded label	Could be further process Not suitable for pescatarian
3	Meat	Beef, Pork, Whole Pork, Lamb	1. Plastic vaccum	1-3 month in the freezer above -12°C or 3-5 days in the chiller 1°C - 4°C	Foreign Materials (Bone, metal, plastic fragment)	As(arsenic) 0.25 Pb (Lead) 0.5 Hg (Mercury) 0.03 Cd (Cadmium) 0.05	TPC Coliform Escherichia coli Salmonella sp. Staphylococcus aureus Clostridium Perfringens	5 x 10 ⁵ koloni/g 1 x 10 koloni/g 1 x 10 koloni/g Negative/25 g 1 x 100 koloni/g Negative	-	Color: Red and Red to Brownish Odor: Fresh Apperance: Free from ice burn Texture: Soft and Chewy	1. Keep frozen above -18°Celcius 2. Cooking instruction with minimum internal cooking temperature 63°C 3. Thawing instruction in the chiller with temperature 1°C - 4°C 4. Keep refrigerated in the chiller 1°C - 4°C 5. Open/preparation label with color coded label	Could be further process Not suitable for pescatarian and vegetarian
4	Dairy	Butter, Milk, Yoghurt, Cheseee	1. Plastic jar 2. Vaccum pack 3. carton package	1. As per the manufacturer shelf life in unopened condition in the chiller 1°C - 4°C 2. 1-3 days in the chiller 1°C - 4°C	Foreign Materials (metal, plastic fragment)	As(arsenic) 0.1 Pb (Lead) 0.02 Hg (Mercury) 0.02 Cd (Cadmium) 0.05	TPC Coliform Escherichia coli Salmonella sp. Staphylococcus aureus Lysteria monocytogenesis	5 x 10 ⁵ koloni/g 1 x 10 koloni/g Negative Negative /25g 1 x 100 koloni/g	Lactose, Dairy - Animal Milk	Apperance: 1. Primer or secondary packing still closed (no damage) 2. Shelf Life still active	1. Ready to use and process 2. Keep refrigerated in the chiller 1°C - 4°C, label with with color coded label after opening	Could be further process, Not suitable for dairy allergy and vegan
5	Pasta	Dried Pasta,Rice Noodles, Dry Noodles, Vermicelli.	1. Plastic vaccum	1. 1-2 years in the room temperature max 25°C with unopen package 2. 1 month in the room temperature max 25°C with open package	Foreign Materials (metal &plastic fragment)	As(arsenic) 0.25 Pb (Lead) 0.20 Hg (Mercury) 0.06 Cd (Cadmium) 0.10	TPC Escherichia coli Staphylococcus aureus Bacillus cereus Yeast	5 x 10 ⁵ koloni/g 10/g 1 x 10 ³ koloni/g 1 x 10 ³ koloni/g 5 x 10 ¹ koloni/g	Gluten	Apperance: 1. Primer or secondary packing still closed (no damage) 2. Shelf Life still active	1. Keep dry in the room temperature max 25° C and humidity max < 65% %, label with with color coded label after opening	Could be further process Not suitable for gluten free (except rice noodles and vermicelli)
6	Frozen Items	Frozen roti canai, kullit Lumpia, puff pastry	Plastic packing	1. As per manufacture shelf life 2. 1 Month in Freezer after opened 3. 3 - 7 days in chiller	Foreign Materials (Hair, Stone)	As(arsenic) 0.50 Pb (Lead) 0.50 Hg (Mercury) 0.05 Cd (Cadmium) 0.20	ALT APM Escherichia coli Salmonella SP Basillus Aureus Yeast & Mold	1x10 ⁴ koloni/g 10/g Negative 25/g 1x10 ² koloni/g 1x10 ⁴ koloni/g	Gluten	Apperance: 1. Primer or secondary packing still closed (no damage) 2. Shelf Life still active	1. Keep in the freezer at temperature < - 18°C 2. Keep in the refrigerated with temperaturre < - 4°C 3. Labeled after opened	Could be further process Not suitable for gluten free

7	Soy product	Soy bean curd, Tofu, Miso, Soya sauce, Soya Milk, <i>Permented Soy Bean Cake</i>	1. Plastic packaging	As per manufacture shelf life	Foreign Materials (plastic fragment, metal and stone)	As(arsenic) 0.15 Pb (Lead) 0.20 Hg (Mercury) 0.03 Cd (Cadmium) 0.05	Coliform Salomenella sp	10/g Negative/25gr	Soya	Apperance: 1. Primer or secondary packing still cloesed (no damage) 2. Shelf Life still active	1. Keep refrigerated in the chiller 1°C - 4°C, for perisabel product 2. Keep dry in the room temperature max 25° C and humidity max < 65% for non-perisable product 3. Label with with color coded label after opening	Could be further process Not suitable for gluten free and soy allergy
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8	Dry goods	Flours, Nuts, Beans, Seeds, rices, Cereals, Coffee and Tea, Chicken Knoor, Soya Sauce, Tomato ketchup, Chili Ketchup, Mayonaise, Cocoa powder, Cocoa product, Syrup, Sweetener, Sugar, Coconut Milk	1. Plastic vaccum 2. Plastic Jar 3. Bottle packaging 4. Carton 5. Plastic Packing	As per manufacture shelf life	Foreign Materials (plastic fragment, metal and stone)	As(arsenic) 0.1 Pb (Lead) 0.25 Hg (Mercury) 0.05 Cd (Cadmium) 0.03	TPC Escherichia coli Salmonella sp.	5 x 10 ⁶ koloni/g 0 Negative/25 g	Gluten, Nuts or Peanut	Apperance: 1. Primer or secondary packing still cloesed (no damage) 2. Shelf Life still active	1. Keep dry in the room temperature max 25° C and humidity max < 65 %, label with with color coded label after opening	Could be further process some is Not suitable for gluten free and nuts allergy
9	Fruits and Vegetables	Fresh fruits, Dried fruit, Proseed fruit, Fresh Vegetables, Frozen Vegetables, Seaweed, Pickled, Vegetables Can.	1. Plastic container 2. P lastic packaging 3. Glass bottle 4. Can	3-5 days in the chiller 1°C - 4°C	Foreign Materials (Hair, stone, creacked container)	As(arsenic) 0.15 Pb (Lead) 0.25 Hg (Mercury) 0.05 Cd (Cadmium) 0.03	Escherichia coli Salmonella sp.	<20 / gr Negative /25g	-	Apperance: 1. Fresh, no damage (rotten, sweating, 2. T aste as per expectation	1. Keep refrigerated in the chiller 1°C - 4°C, for fresh fruits and vegetables 2. Keep frozen above -18° Celcius for frozen fruits and vegeables 3. Keep dry in the room temperature max 25° C and humidity max < 65 % for dry fruit and vegetable 4. Label with with color coded label after opening.	Could be further process
10	Fat, Oil, Oil emulsion	Margarine, Palm oil, Sun Flower Oil, Olive Oil, Sesame oil,	1. Plastic Galon P lastic packaging 2.	As per manufacture shelf life 1-3 days in the chiller 2°C - 5°C after opened	Foreign Materials (plastic fragment, metal and stone)	As(arsenic) 0.1 Pb (Lead) 0.1 Hg (Mercury) 0.05 Cd (Cadmium) 0.01	TPC Coliform Salmonella sp. Staphylococcus aureus Lysteria monocytogenesis	5 x 10 ⁶ koloni/g 1 x 10 ⁷ koloni/g Negative/25 g 1 x 10 ² koloni/g Negative 25/g	-	Apperance: 1. Primer or secondary packing still cloesed (no damage) 2. Shelf Life still active	Direct serve, throw after 4 hours in the room temperatur or 1 day in Chiller	Could be further process
11	Water	Drinking Water	1. Galon 2. Glasses	As per manufacture shelf life	Foreign Material (Stones, sand, glass)	PERMENKES/2/2023	Coliform E. coli	0/100ml 0/100ml	-	Color : Transparent Oddor : No Oddor Taste : No Taste	1. Keep dry in the room temperature max 25 °C and humidity < 65 %	To be further preparation and direct consume
12	Ice	Ice Cube	1. Plastic bag	No applicable	Foreign Material (Stones, sand, plastic)	PERMENKES/2/2023	Coliform E. coli	0/100ml 0/100ml	-	Color : Transparent Oddor : No Oddor Taste : No Taste	1. Keep in the freezer at temperature < - 18°C	To be further serve and display
13	Juices	Juices	1. Plastic Bottle	As per manufacture shelf life	Foreign materials (stone, plastic fragment)	As(arsenic) 0.25 Pb (Lead) 0.20 Hg (Mercury) 0.06 Cd (Cadmium) 0.10	TPC Coliform Escherichia coli Salmonella sp. Staphylococcus aureus Yeast and Mould	5 x 10 ⁴ koloni/ml 2 x 10 ¹ koloni/ml < 3/ml Negative /25g Negative /25g 1 x 10 ² koloni/ml	-	Apperance: 1. Primer or secondary packing still cloesed (no damage) 2. Shelf life still active	1. Ready to process 2. Keep refrigerated in the chiller 1°C - 4°C, label with with color coded label after opening	Could be further process and direct consume.
14	Alcohol	Spirits & Liguers	Glass Bottle	As per manufacture shelf life	Foreign materials (glass and metal fragment)	N/A	N/A	N/A	-	Apperance: 1. Primer or secondary packing still cloesed (no damage) 2. Shelf Life still active	1. Keep dry in room temperature at max 25° C 2. Humidity cannot exceed <65 % 3. Label with color coded label after opening	Could be further process and direct consume.
15	Carbonated Beverage	Softdrinks, Beer, Champagne, Sparkling Wine	1. Glass Bottle 2. Can	As per manufacture shelf life	Foreign materials (glass and metal fragmen)	As(arsenic) 0.25 Pb (Lead) 0.20 Hg (Mercury) 0.06 Cd (Cadmium) 0.10	TPC Coliform Salmonella sp. Staphylococcus aureus Yeast and Mould	1 x 102 koloni/ml 1 koloni/100ml Negative/100ml Negative/100ml 1 koloni/100ml	-	Apperance: 1. Primer or secondary packing still cloesed (no damage) 2. Shelf Life still active	1. Keep dry in room temperature at max 25°C 2. Humidity cannot exceed <65 % 3. Label with color coded label after opening	Could be further process and direct consume.
16	Wine	Red wine and White Wine	Glass Bottle	As per manufacture shelf life	Foreign Materials (metal, glasses, plastic fragment)	N/A	N/A	N/A	-	Apperance: 1. Primer or secondary packing still cloesed (no damage) 2. Shelf Life still active	1. Keep dry in room temperature at max 25° C 2. Humidity cannot exceed <65 % 3. Label with color coded label after opening	Could be further process and direct consume.
17	Water	Potable Water	N/A	N/A	Foreign Material (Stones, sand, glass)	PERMENKES/2/2023	Coliform E. coli	0/100ml 0/100ml	-	Color : Transparent Oddor : No Oddor Taste : No Taste	N/A	To be further for cleaning of fruits, vegetables, chinaware, cuttleries and for preparation.
18	Disposable food contact	Take away box	Plastic packing	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A

19	Disposable food contact	Hand Gloves	Cartoon	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A
20	Food Contact Surface	Chinaware	Cartoon	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A
21	Food Contact Surface	Glassware	Cartoon	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A
22	Food Contact Surface	Silverware	Cartoon	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A
23	Food Contact Surface	Hollowware	Cartoon	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A
24	Food Contact Surface	Container box	Cartoon	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A
25	Food Contact Surface	Cutting boards	Cartoon	N/A	N/A	No non food grade chemical contamination	N/A	N/A	N/A	No rust, dent, damaged and filthy	N/A	N/A