

FCP Format for Exhibition and Business Meeting

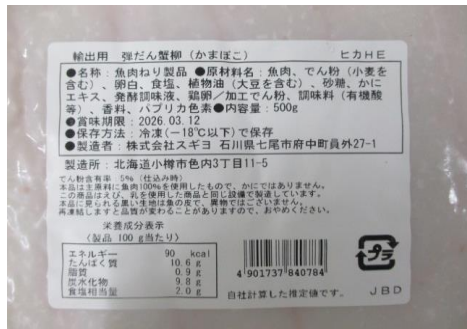


Product Profile / Terms and Conditions

Name of Product	DANDANKANIYANAGI						
JAN Code	4901737 840784	Package	Materials	Plastic			
Use by date	545 DAYS		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				25.0	24.0	3.0	500g
Minimum Units of Delivery	50 CTN	Packing	Materials	Cardboard		Volume	20.0
Lead Time	30 DAYS		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				39.5	28.5	25.5	11.0
Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ☒ Frozen below -18°C	Reference Price	☒ FOB ☐ CIF *varied by terms and conditions		Prices are valid before	30-Jun-26	
					Price in Japanese market	950 yen + TAX	
Certifications (Products/System)	HACCP, FSSC22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Minced fish meat	America	Calories	90 kcal /100g
Starch (wheat, potato, corn)	Japan	Protein	10.6g
Egg white	Japan	Fat	0.9g
Salt	Japan	Carbohydrate	9.8g
Vegetable oil (soybean)	Japan	Salt Equivalent	2.0g
Sugar	Japan	Sodium	800mg
Crab extract	Japan		
Fermented seasoning	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
DANDANKANIYANAGI replicates the look and texture of king crab leg meat, with a firm and springy bite. Made from premium Alaska pollock surimi and produced in our Otaru, Hokkaido factory, it comes in 500g packs ideal for hot pot, BBQ, skewers, tempura, and frying. Heat-resistant and visually appealing, it offers long shelf life (545 days at -18°C) and easy portioning. Made in Japan.		DANDANKANIYANAGI mimics the look and texture of king crab and is ideal for hot pot, BBQ, tempura, stir-fries, and bento. It holds up well to heat, offering juicy texture and vibrant appearance. Loose-frozen for easy portioning, it reduces food waste and suits both home and foodservice use. Versatile and convenient for a wide range of cooking styles.	

Product Picture

	
	Allergen (Specific Raw Materials) egg, crab, wheat, soybean

■ Company's profile

Company`s Name		SUGIYO CO., LTD.			
Annual Sales		36 billion yen (including group companies)		Numbers of Employees	750
Name of Representative		Hiroya Sugino			
Messages to Purchasers		Our company named SUGIYO was established in 1640, so we have a very long history of nearly 400 years. We are well known as the world's first manufacture to produce "imitation crab stick." We are very passionate about improving our products and developing the new one using our exclusive technique and knowledge. That's why we have been leading the processed seafood industry in Japan as a pioneer for a ling time. We are sure we provide delicious and healthy seafood products to you.			
Website Address		https://www.sugivo.co.jp/en/			
Company`s Address	〒	926-0852	10-4-1 Nishimikaimachi, Nanao-city, Ishikawa-pref, Japan		
Factory`s Address	〒	047-0031	3-11-5 Ironai, Otaru-city, Hokkaido, Japan		
Name of the Person in Charge		Hosen (Deputy manager of our overseas dep.)		E-mail Address	kaigai@sugivo.co.jp
Phone Number		81-767-57-0087		Fax Number	81-767-52-2571

■ Selling Points of the production process

Our process is not only by machines.

We have been continued to use our exclusive and traditional technique passed down since our establishment.

Our products are literally "MADE IN JAPAN" quality!

① Frozen Cutter (We only use high-grade surimi made from Alaska Pollock) ⇒ ② Stirred with food mixer (The technique of our experts is essential for this process) ⇒ ③ Forming (To create the exactly same texture as the original crab, we twist the surimi) ⇒ ④ Coloring (We don't use any artificial colorings! We only use natural coloring which comes from paprika and tomato. We intentionally put the pale red color by using our exclusive technique.) ⇒ ⑤ Steaming ⇒ ⑥ Cooling ⇒ ⑦ Vacuum Packaging ⇒ ⑧ Box Packing

Pictures



mixing and kneading



coloring



packing and inspection

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection) Standard Agar Plate culture method, BGLB method, TCBS Agar Plate culture method, Mannitol Salt Agar with Egg Yolk culture method			
Hygiene Management	Production Process	Food hygiene management based on HACCP, Operation of JFS-B System			
	Employees	Food hygiene management based on HACCP, Strict training and education of our hygiene management policy			
	Facilities and Equipments	Management for production areas and equipments based on HACCP			
Emergency Response	The Contact Points	The person in charge	Sawada (manager of our QA Department)	Phone number	0767-53-0180
	Documentation	PL insurance			