

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Frozen Boiled Red Snow Crab Meat(Male)- L, M, JP, LB, KD-C, WF					
JAN Code	1605.10-010	Package	Materials	Plastic Film (PE /PP), Food-Grade Coating		
Use by date	2 year from the date of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)		Inner Capacity
						700g
Minimum Units of Delivery	Net weight of 1 ton (Busan - Shimonoseki frozen vessel)	Packing	Materials	Corrugated Cardboard, Expanded Polyethylene (EPE) Sheets	Volume	16pack
Lead Time	2 months are required based on 1 container, existing company orders are considered		size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight (kg)
						16kg
Storage Condition	<div><div><div><input type="checkbox"/> Normal Temperture</div><div><input type="checkbox"/> Refrigeratir</div><div><input checked="" type="checkbox"/> Frozen</div></div><div>()</div></div>	Reference Price	<div><input type="checkbox"/> FOB <input checked="" type="checkbox"/> CFR</div>		Prices are valid before	2026. 6. 30.
			Various Price		Price in Japanese market	Various Price
			*varied by terms and conditions			
Certifications (Products/System)	HACCP, ISO 22000, FSSC22000, Non-GMO Certification					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Red snow crab	Korea	Calories	61.7kcal/100g
Purified water	Korea	Crude protein	12.32g/100g
Seasoning, etc		Crude fat	1.06g/100g
		Carbohydrate	0.72g/100g
Product Characteristics		Use Scenes (Usage ▪ Recipes)	
It is a pure natural food made with 100% red snow crab meat. It quickly freezes the processed crab meat to keep the nutrients intact. You can choose from a variety of package for the red snow crab meat.		sushi, sashimi, tempura, hot pot, soup, ramen, bibimbab, Fried rice, risotto, sandwich, salad, pasta and other dishes.	




■ Product Picture

	Allergen (Specific Raw Materials)
	Crab

■ Company's profile

Company's Name	Daeho Fisheries Co., Ltd.		
Annual Sales	653百万円	Numbers of Employees	49
Name of Representative	JONGCHUL PARK		
Messages to Purchasers	<p>Since our company's establishment in 1996, Daeho Fisheries has processed red snow crab meat and crab sauce products in a sanitary environment using Yeongdeok red snow crab to be distributed domestically and exported to Japan.</p>		
Website Address	http://www.daehosusan.co.kr/?param=index		
Company's Address	〒 36454	108, Gangyeong-ro, Ganggu-myeon, Yeongdeok-gun, Gyeongsangbuk-do, Republic of Korea	
Factory's Address	〒 Same as above	Same as above	
Name of the Person in Charge	JONGCHUL PARK	E-mail Address	park@daehosusan.co.kr
Phone Number	+82-10-6531-3741	Fax Number	+82-54-733-8856

■ Selling Points of the production process

Crab Meat Process <div> <div>01 Bring in ingredients Warehousing of raw material caught at deep sea</div> <div>02 1st wash Washing the material with clean water</div> <div>03 Take off shell / Cut Separating body and legs</div> <div>04 Boil cook Sterilizing of classified products</div> <div>05 Cooling / Storage Store after rapid cooling</div> <div>06 Pick out the meat in the legs Separate the shell and meat</div> <div>07 Weighing / Arrangement of products Manufacture after separation by part</div> <div>08 Floor Packing (Vacuum Packing) Package placed orders in vacuum seals</div> <div>09 Metal Detection Examine the presence of harmful materials</div> <div>10 Outer Packaging / Shipp out Ship out after outer packaging</div> </div>		
Pictures <div>    </div> <div> <p>The foreign substances are cleaned, and the raw materials are sent to each process line.</p> <p>It is the process of sorting crab meat by size.</p> <p>The leg meats are classified according to their processing condition and length for appropriate use.</p> </div>		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) 1. Microbiological examination 2. Metal detection inspection			
Hygiene Management	Prodction Process	Cleaning, Foreign substance removal			
	Employees	Mandatory Wearing of Hygiene Clothing			
	Facilities and Equipments	CCP-1B(Boil tank), CCP-2P(Metal detector)			
Emergency Response	The Contact Points	The person in charge	JONGCHUL PARK	Phone number	+82-10-6531-3741
	Documentation	PL NO. 2025-6551175 (000) - KB			