

# 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
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)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratir <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CFR	Prices are valid before	2026. 6. 30.	
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

	
	<p><b>Allergen</b> (Specific Raw Materials )</p> <p>Crab</p>

## ■ 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	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.		
Website Address	<a href="http://www.daehosusan.co.kr/?param=index">http://www.daehosusan.co.kr/?param=index</a>		
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 <a href="mailto:park@daehosusan.co.kr">park@daehosusan.co.kr</a>
Phone Number	+82-10-6531-3741		Fax Number +82-54-733-8856

## ■ Selling Points of the production process

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

## ■ 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			