

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Fresh Yeongdeok Red Snow Crab Leg Meat (Canned Food)				
JAN Code	1605-10-1010	Package	Materials	Aluminum	
Use by date	2 years from the date of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	2,000EA	Packing	Materials	Corrugated Cardboard	Volume
Lead Time	5,000EA a week		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CFR \$7.00 <small>*varied by terms and conditions</small>	Prices are valid before	2026. 6. 30.
Certifications (Products/System)	HACCP, FSSC 22000, ISO 22000, Non-GMO Certification				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Red snow crab meat (71.4%)	Korea	Calories	65kcal/100g
Purified water		Crude protein	13.2g/100g
sugar		Crude fat	0.7g/100g
D-Sorbitol(liquid)		Carbohydrate	1.6g/100g
Refined salt			
Sodium L-glutamate			
Citric acid (anhydrous)			
Product Characteristics		Use Scenes (Usage · Recipes)	
It's not frozen, it keeps the real crab taste and stays fresher. Maintains the natural taste and aroma of crab meat. Highly portable and convenient, can be consumed anytime, anywhere.		side dish, rice bowl, sushi, sashimi, salads, sandwich, 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	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	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									
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
06	Outer Packaging / Ship out	07	Metal Detection	08	Canning/Retort	09	Weighing / Arrangement of products	10	Pick out the meat in the legs
	Ship out after outer packaging		Examine the presence of harmful materials		crab meat in can / sterilization		Manufacture after separation by part		Separate the shell and meat
Pictures									
									
The crab's legs and body are separately classified, washed, and then used.			This is the process after placing the red snow crab legs into the machine to separate the meat.			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), CCP-3B(Retort)			
Emergency Response	The Contact Points	The person in charge	JONGCHUL PARK	Phone number	(+82-10-6531-3741
	Documentation	PL NO. 2025-6551175 (000) - KB			