

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
			6.7	11.0	3.0	125g	
Minimum Units of Delivery	2,000EA	Packing	Materials	Corrugated Cardboard	Volume	30.0	
Lead Time	5,000EA a week		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Temperture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><input type="checkbox"/> FOB <input checked="" type="checkbox"/> CFR</div> <div>\$7.00</div>		Prices are valid before	2026. 6. 30.	
					Price in Japanese market	Various Price	
			*varied by terms and conditions				
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		<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

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graph LR
    01[01 Bring in ingredients  
Warehousing of raw material caught at deep sea] --> 02[02 1st wash  
Washing the material with clean water]
    02 --> 03[03 Take off shell / Cut  
Separating body and legs]
    03 --> 04[04 Boil cook  
Sterilizing of classified products]
    04 --> 05[05 Cooling / Storage  
Store after rapid cooling]
    05 --> 06[06 Pick out the meat in the legs  
Separate the shell and meat]
    06 --> 07[07 Weighing / Arrangement of products  
Manufacture after separation by part]
    07 --> 08[08 Canning/Retort  
crab meat in can / sterilization]
    08 --> 09[09 Metal Detection  
Examine the presence of harmful materials]
    09 --> 10[10 Outer Packaging / Shipp out  
Ship out after outer packaging]
    
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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			