

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	<b>Frozen raw male crab</b>						
JAN Code		Package	Materials	EPS			
Use by date	24month		Size/Inner Capacity	Length(cm)×	Width(cm)×	Height (cm)	Inner Capacity
Minimum Units of Delivery	200pack	Packing	Materials	pap		Volume	6.0
Lead Time	1month		size/Gross weight	Length(cm) ×	Width(cm) ×	Height (cm)	Weight (kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1EA ¥ 1,930 1PACK ¥ 11,580 *varied by terms and conditions	Prices are valid before	1month		
			Price in Japanese market				
Certifications (Products/System)	HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Crab	Korea	Calories	70
		Total Fat	1g
		saturated Fat	0g
		Cholesterol	30mg
		Sodium	420mg
		Total Carbohydrate	0g
		Total Sugars	0g
		Protein	16g
Product Characteristics		Use Scenes (Usage · Recipes)	
The blue crabs, personally harvested, are immediately sorted for freshness and weight using an automated grading machine, and then rapidly frozen at -50°C to preserve their quality. According to customer orders, they are thawed, cleaned, processed, and packaged before shipment.		Frozen blue crabs can be enjoyed as a steamed dish, or you can purchase our separately sold soy sauce to make soy-marinated crab. Simply clean the crabs, marinate them in the soy sauce, and allow them to naturally thaw and mature for about two days before enjoying as soy-marinated crab.	

## Product Picture



<b>Allergen</b> <b>(Specific Raw Materials)</b>
crab