

RED SNOW CRAB MEAT

Product of Republic of Korea

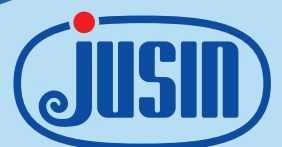
*packed with
Freshness!!*



Snow crab caught
in Korean Water



No Added Salt
Seasoning



COMPANY INTRODUCTION

JUSIN FOODS Co., Ltd. specializes in producing and exporting processed products from Ulsin red snow crab, sourced from the pristine waters of the East Sea.



A Specialized Company in Pure & Fresh Foods

JUSIN FOODS Co., Ltd., all raw materials are sourced from the East Sea, ensuring safe food through fresh and hygienic production processes. With a commitment to food safety as our top priority, we strive to create pure, high-quality products.



Rigorous Quality Control System

JUSIN FOODS Co., Ltd., has obtained various certifications, including HACCP, through a rigorous quality control system. We are committed to delivering products to your table that maintain freshness and purity, ensuring they are safe for your family and children.



Overseas Export Management

JUSIN FOODS Co., Ltd., provides high-quality crab meat products through rigorous quality control and maintains trust with international clients through continuous information updates and systematic after-sales service. We welcome export inquiries at any time.

Fresh distribution • Made in Korean

We deliver top-quality products through fresh, hygienic processes.



Ensuring Safety

The red snow crab, directly sourced from Uljin, Gyeongbuk, undergoes meticulous processing at our facilities, beginning with steaming, followed by shell removal and careful sorting by part (leg meat, body meat) for cleanliness. Through this rigorous process, we ensure product safety, making it suitable even for baby food.



CHARACTERISTICS OF RED SNOW CRAB

Red snow crab is rich in protein and essential amino acids, making it an excellent food for growing children. It is also high in nucleic acids, which support skin health and protect vision.

Contains Chitosan

Chitosan in red crab shells is effective in boosting immunity, reducing cholesterol, inhibiting fat absorption, and improving blood circulation.

Low-Fat, Mild Flavor

Low in fat and mild in flavor, it is easy to digest, making it ideal for patients in recovery and for relieving stress.

Cholesterol Reduction

Red crab helps lower blood cholesterol levels and boosts vitality, making it beneficial for preventing arteriosclerosis.

Anti-Aging

Red crab roe is rich in nucleic acids, which help prevent aging.

Cooling and Detoxifying

It has a cooling effect that helps reduce fever and aids in alcohol detoxification, making it an ideal choice as a side dish with alcohol.

PRODUCT INTRODUCTION

Red Snow Crab Meat
mini 80g



LEGs 10% LB 45% WF 45%	80g	12pcs
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Red Snow Crab Paste
(Kani Miso) 80g



Crab Miso 58% Crab Meat 40% Sugar 2%	70g	12pcs
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Red Snow Crab
Leg Meat 1kg



Leg Meat 100%	1kg	10pcs
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Red Snow Crab
Leg Meat 250g



Leg Meat 100%	250g	24pcs
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Red Snow Crab
Broken Leg Meat 1kg



Leg Meat 10% Broken Leg Meat (LB) 90%	1kg	10pcs
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Red Snow Crab
Broken Leg Meat 250g



Leg Meat 10% Broken Leg Meat (LB) 90%	250g	24pcs
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Red Snow Crab Body Meat 1kg



Body Meat(WF) 100%	1kg	10pcs
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Red Snow Crab Body Meat 250g



Body Meat(WF) 100%	250g	24pcs
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Combo Meat (Sandwich Style)



Leg Meat 10% Body Meat 70% Broken Leg Meat 20%	5lbs	6pcs
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Crab Shell



L	10.0-12.0cm	100pcs/CT
M	9.0-9.5cm	
S	8.5-9.0cm	
2S	8.0-8.5cm	
3S	7.5-8.0cm	(**Inner diameter)



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JUSIN Foods Mall

smartstore.naver.com/jusunfoods



FEATURING RED SNOW CRAB

Easy and Delicious Dishes Using Red Snow Crab Meat

Red Snow Crab Ramen

Stir-fry green onions in cooking oil, then add soy sauce and miso paste, mixing in red pepper powder. Add water and ramen seasoning, bring to a boil, then add red crab meat and noodles to complete the dish.



Red Snow Crab Fried Rice

Sauté thawed red snow crab meat and finely chopped vegetables, then add rice, bibim sauce, sesame seeds, and sesame oil to finish the dish.

Red Snow Crab Sandwich

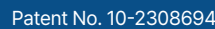
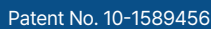
Mash the boiled eggs and mix with sautéed paprika and onion, then combine with mayonnaise, red snow crab meat, a squeeze of lemon juice, and parsley to finish.



Red Snow Crab Rolled Omelette

Beat eggs with red snow crab meat and a pinch of salt, cook in a heated pan, then roll up, cool, and slice into bite-sized pieces.

CERTIFICATION



CONTACT

Questions about Jusin foods products?
Contact us for a prompt, friendly response.



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Mon - Sun
24/h

