



**Brief Introduction**



**Company equipment**



**Technology**



**Products**



**Benefits for Frozen Sushi**



## **EQUIPMENT AFTER START-UP**

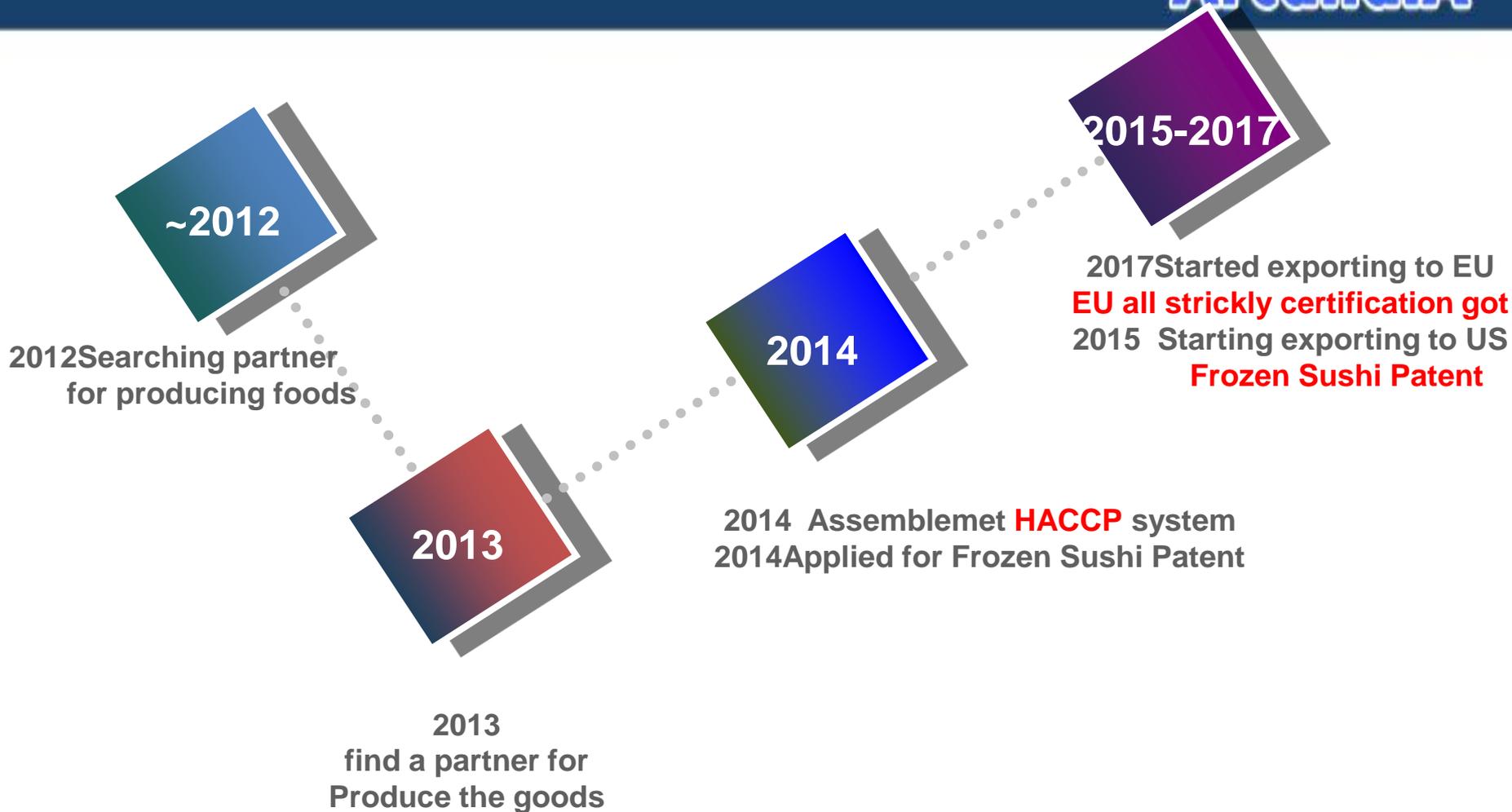
- 1) IQF freezer 2 sets**
- 2) Flat panel freezer 7 sets.**
- 3) Ice machine 1 set.**
- 4) Other processing equipment**
- 5) American automatic paste line**
- 6) Korean automatic frying line**
- 7) Japanese automatic Sushi line**

**These equipment suitable to processing all kinds of seafood. Processing capacity is 5 000 T/year. We introduced HACCP system to our production to ensure our product meet the regulation of import countries. We've approved by EU, US for export registration for products and foods. Our company has been approved by Lloyd's Register Quality Assurance to GB/T 19001-2000, **ISO 9001:2000**. and assessed by Moody international in respect of **the Food Safety Management (HACCP) System**. with specialized technicians, skilled workers, complete devices and high efficiency, we will meet your different requirement on food processing.**

# Company History



# ArcandiA



# Technology for Frozen Sushi



Ultra-high Speed Freezer & Sealing Machine



Water Purifying Device

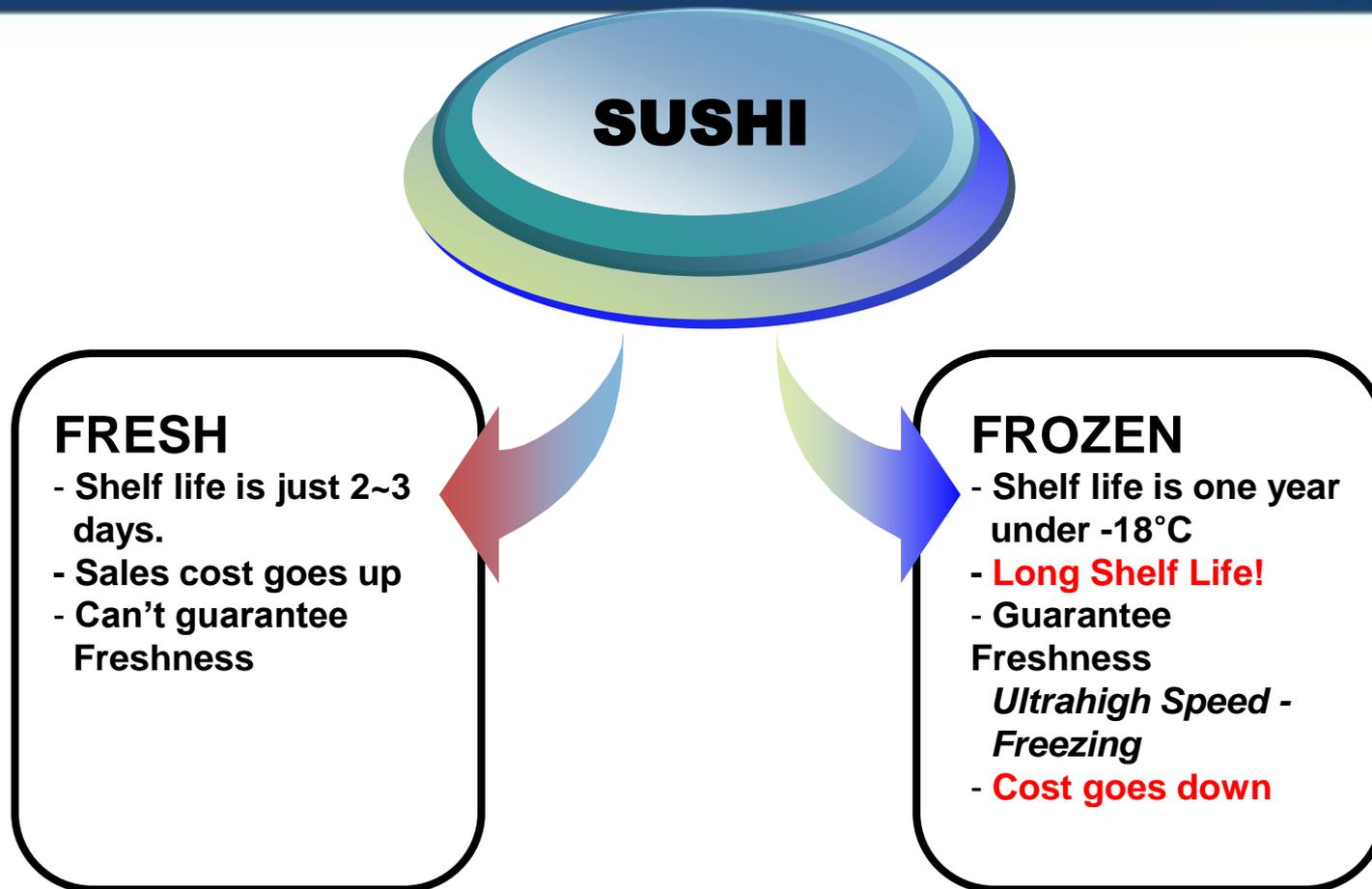
Our innovative **Ultra-high Speed-Freezing** technique at  $-55^{\circ}\text{C}$ , what is special about Frozen Sushi is that texture of Sushi and Rice is soft and fresh even after thaw. Rice and Sushi in others remain hard and spoilt after defrosting. However, our FROZEN SUSHI remains soft because it is frozen by Ultra-high Speed-Freezing technology.

*People who know the taste of freshly made sushi can't tell the difference when they eat.*

## ❖ CLEAN WATER

Water, It is very important to boil Rice and Rice texture & taste. Clean water must be used. Generally, **TDS** (Total Dissolved Solids) of Chinese Tap water is 250ppm, but the TDS Concentration of Our Purified water is **4~10ppm**.

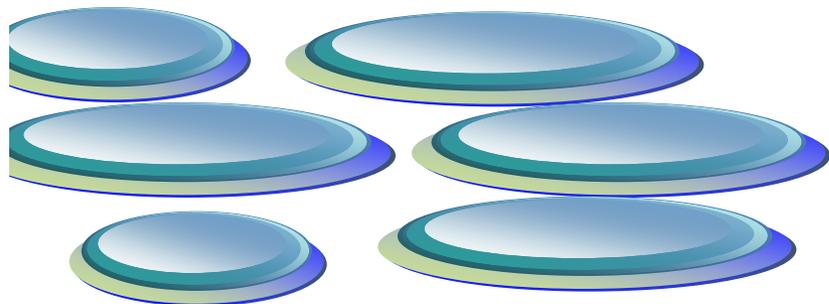
*This number is same as the mineral water.*



# How to Guarantee Freshness



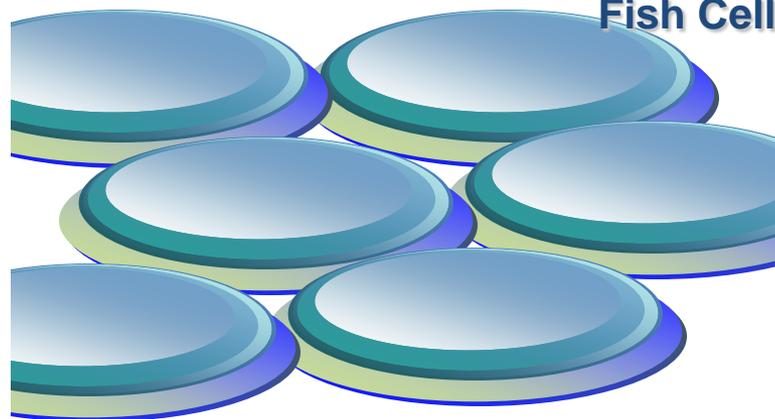
Fish Cell



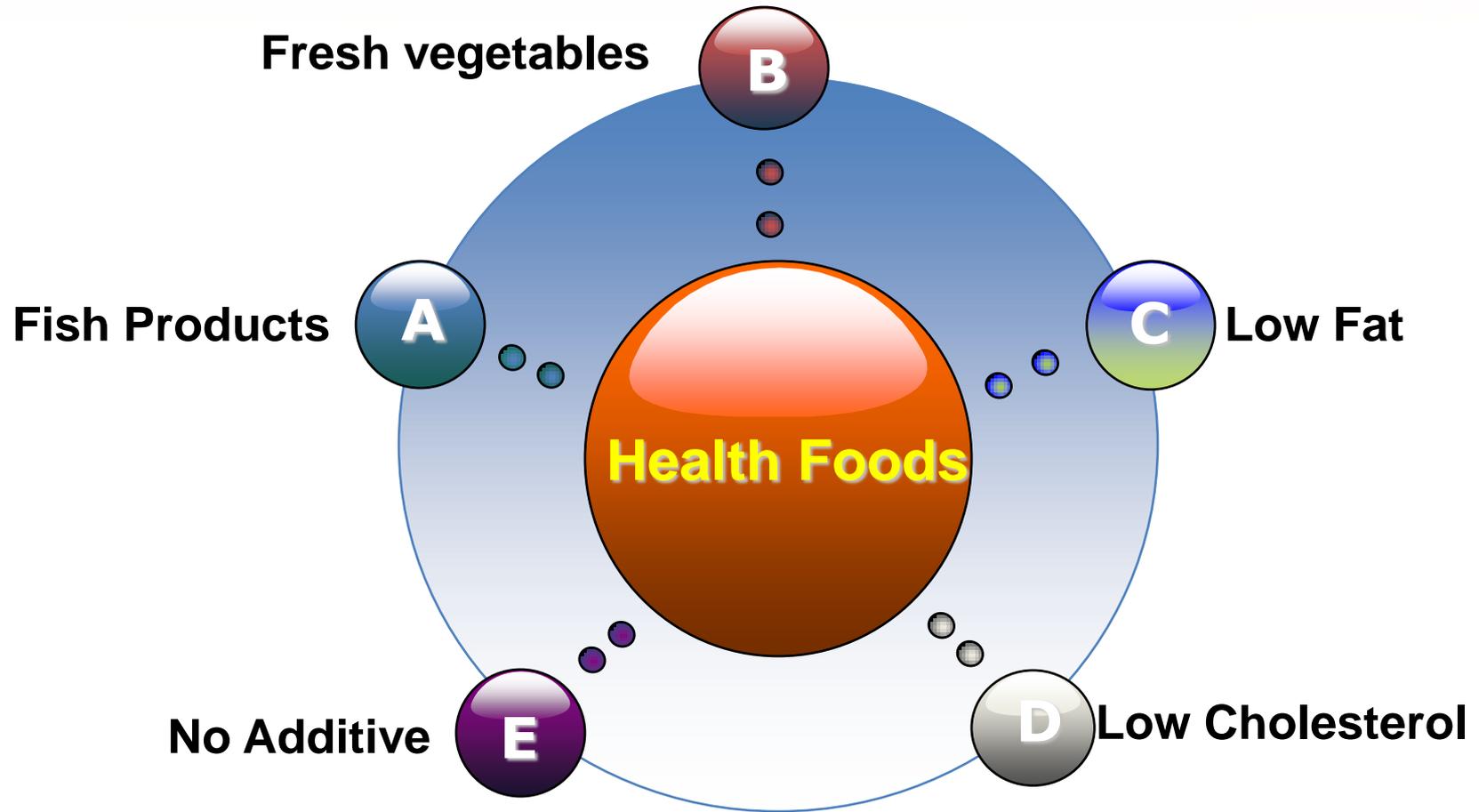
**Before Frozen**



Fish Cell



**After Frozen**



## WORLD LOVE SUSHI

1

**Young person  
and adults**  
Supermarkets  
catering  
Frozen food shop  
Self-service  
Restourants

2

**Health conscious  
adults &  
Vegetarians**  
Natural food  
No additive  
Diet  
Life-style food

3

**Catering & Retail**  
shell-life 18 months  
consumtion easy  
healthy fast-food  
meal

# Great Appetizer



**A**  
**Benefit**

Ready meal  
Packaged to  
maintain  
freshness

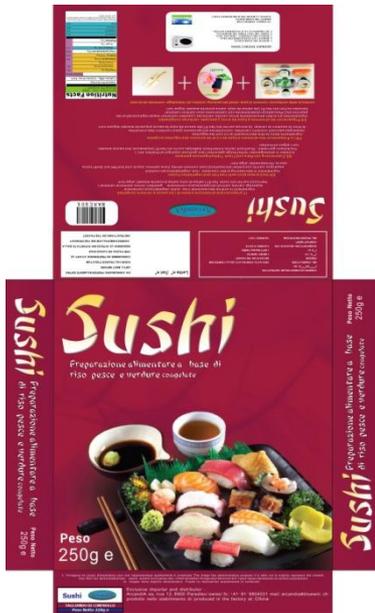
**B**  
**Benefit**

Straight  
from  
the freezer  
to the plate

**C**  
**Benefit**

Portion & Cost  
Control

# Sushi package



## ❖ Specification

- Any kinds of fish sushi can be with different products

❖ - Sushi Rolls can be on customer request

## ❖ PACKING

- Sushi maki 20g /pc x 2

- Sushi maki 35g /pc x 2

❖ -Sushi nighiri 25g/pc x 4

-Soia souce 30 g bottle x 1

❖ - wasabi 5 gr x 1 pc

❖ chop-stick,fork,Napkin,toothstick

# Sushi (for Catering and retail )



## ❖ Special Feature

- lower price sushi high quality
- Depending on customer request, can be made any portion or size
- Portion Control
- Cost Control

## ❖ PACKING

- Sushi 250g
- Vacuum skin Package



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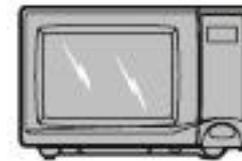
# Defrosting Instruction



**Warm Water**



**Room Temperature**



**Microwave Oven**

## ❖ Instruction

- ❖ **Room Temperature (natural defrost)**  
Let stand at room temperature (20~25°C / 68~80°F) for 90~120 minutes.
- ❖ **Warm Water**  
Do not open container. Place sealed tray in a bowl of 60~70°C(140~160°F) water for 20~30minutes until the product is soft.

## ❖ Instruction

- ❖ **Microwave Oven**
  - Remove the paper sleeve.
  - Place the empty sleeve in the microwave oven.
  - Lift top film slightly and remove the condiments.
  - Place Sushi tray on top of the paper sleeve.
  - Set microwave to auto defrost setting and enter weight of the package. If auto defrost setting is not available, then set 3 minute according to microwave's wattage

consideration

Reasonable Price

Long Shelf-life

Popular Foods

**Business  
for  
Success**