Product Specification on Yancheng Crayfish

1-Name of the Product 盐城龙虾 Yancheng Crayfish

2-Product Description

Yancheng Crayfish, a kind of wild crustacean aquatic animal, lives in Doulong river of Dafeng (Yancheng City, China) connected with Yellow sea. The live crayfish, being of strong body, appears red and cyan body according to different living environment and growth period. Marketed Yancheng Crayfish is exclusively vacuum packed cooked & frozen crayfish, which can be kept for two years at -18℃ or below. It's available for eating after defrosting naturally or heated in micro-wave oven. This products is not designed or made for specific consuming community but for all consumers.

Since transported into the plant area, the fresh crayfish needs to be partially loaded, vacuum packed and quick frozen within stipulated temperature & time, when the center temperature fall down to -15℃ or below , the final product of fixed quantity will be packed in every carton, then it will be kept in cold storage at -18℃ or below. During the whole processing process, in order to ensure the security of final products, we control the sanitation of faculties and package at every critical point to restrain the reproduction of microbe. Main nutrition ingredients: Protein Content≥18%, Fat Content≤3%,Vitamine Content≥2%、Edible Content≥23%.The Yancheng crayfish body featuring with thin shell and clean belly is well-proportioned, averagely the individual body weight is over 30g and its plump and massy meat is very flexible. The inner packing are all food class elastic plastic tray and poly bag and the outer packing are all cartons, in addition, all the label content does not only cater for the consumption custom & belief of importer, but also list some instructions for consumers.

3-Definition of the Geographical Area

Doulong River area locates in Yancheng City of Jiangsu Province, which is alongside the Pacific Ocean with a coastline of over 110 kilometers. On this land where the Yellow River and the Yangtz River flow into the sea respectively, the Huaihou River joined tides of the Yellow sea day by day, and year by year. A broad beach wetland came into being here as thousands of years passed by. This area is famous for its fertile soil and it's abundance in various forms of aquatic animals and plants, and becomes the paradise of many precious animals and birds i.e. Milu Deer and Red Crown Crane. Doulong River area, comprised by broad beach plains and crossing rivers and wetlands, enjoyed a unique geographical advantage.

4-Proof of origin

This water area is the convergence of fresh and salt water and between 2 national nature preserve area Red Crown Crane and Milu Deer. Water quality within this area is fully guaranteed as it's keenly monitored and tested by local Fisheries Bureau. Besides, the plants and the inspection& quarantine organization carry out a periodic

testing like pre-production and on-production testing against raw material within the water area to assure the raw crayfish meets the processing requirements. Fishermen can get a catching license within this area, plants will then set up several purchasing stations. It's strictly stipulated that call the 'Yancheng Crayfish' raw material should be from this water area. Plants finally purchase according to supply certification issued by each station, through this way, raw material from other area or unqualified raw material will have no way to mix in ' Yancheng Crayfish' products.

Upon the raw material are transported to the plant within the Doulong river area, the plant should check it through supply certificate of Doulong river purchase site , the raw crayfish will go through the whole procedure:

Raw material inspection---raw material transporting--- sorting---washing---soaking---cooking---cooling with normal temperature water ---cooling with ice water---selecting、grading---seasoning---vacuum packing ---quick freezing---packing into boxes.

Through strict control, Geography sign on the package will signify the product are processed at the plants of Doulong river area and its raw material are sourced from Doulong river area.

5-Production Method

(1) Breeding and growing：Crayfish within Doulong River area of Yancheng City breeds naturally in the wild environment, all through a year, there is breeding period, growing period, grown period and dormancy period, among which May to August each year is regarded as grown period and the catching season of crayfish.

(2) Catching： Within Doulong River area, the Fishermen are allowed to catch crayfish after obtaining the catching license, the normal method of catching includes setting trapper and casting net.

(3) Purchasing：The processing plants set up within the Doulong River area the purchasing stations, crayfish only from this water area and from the same day could be purchased. No shelled crayfish, soft shell crayfish, black crayfish, off-flavor crayfish, small sized crayfish or crayfish with hatchlings allowed to take.

(4) Raw crayfish transportation：Raw crayfish should be well washed to get rid of the foreign material and the excretion on the shell before being weighing and putting into a clean plastic basket. During the transportation, suitable temperature and moisture should be maintained to control the

activity of raw crayfish(to save their physical force), and restrain the breeding of bacteria on their surface to guarantee the crayfish to be fresh and live.

(5) Processing：Raw crayfish are to be transported to the plants within Doulong River water area, the plants will then, based on the raw material supply certification issued by Doulong River water area purchasing stations, inspect the raw crawfish and follow the below mentioned flow chart to fulfill the production:

Raw material inspection---raw material transporting---
sorting---washing---soaking---cooking---cooling with normal temperature water ---cooling with ice water---selecting、grading---seasoning---vacuum packing ---quick freezing---packing into boxes.

6-Link of product characteristics to the geographical area

Doulong River area locates nearby the coastal wetlands and within the joining point of fresh and sea water. Frost-free period within this area reaches 240 days. Water quality here is clean and fresh, dissolved oxygen >4mg，pH remains 7.8-9, while the water level keeps steady all through the year. The area is abundant in various forms of aquatic animals and plants supplying rich organic provisions for the growth of crayfish. All above mentioned factors endows ‘Yancheng Crayfish’ superiority over crayfish form any other regions: ‘Yancheng Crayfish’ well-proportioned, thin shell, edible rate≥23%, and meat is comparatively more springy and full; crayfish from other regions big-headed, thick shell, edible rate ≥18%. meat is more flabby and lack of resilience. Water in the area where fresh and sea water joins can provide certain degree of saltiness and alkalinity. The amphibious character of crayfish plus the special natural environment gives rise to its unique nutritional contents and flavor found in both fresh-water shrimps/crabs and sea-water aquatic products, which are rarely seen on other crayfish species.

The broad beach plain and the intertwined rivers and wetlands within the area create a home for the breeding and growth of crayfish, the mild weather, clean water and abundant organic matters further modify the natural environment, which together makes Doulong River area a paradise of the crayfish.

7- Inspection Body

Yancheng Entry-Exit Inspection and Quarantine Bureau

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7-Labelling

The package of ‘Yancheng crayfish’ should signify the special geographical symbol and the plant name, for the crayfish raised in other water area is prohibited in law to be entitled with ‘Yancheng crayfish’.