

SEYANG

We Deliver Your Best Seafood Interests

Company Introduction & Product List : Frozen Oysters

Live, Fresh, Frozen Seafood Producer

Certified & Registered - FSSC22000, HACCP, Halal,
EU, China, Thailand, Russia, Vietnam, Indonesia, Ecuador

Web site | <http://www.seyangseafood.com/>

Email | seyangsales@gmail.com

Introduction



Location

Tongyeong City,
Gyeongsangnam-do,
Republic of Korea

About Seyang

Company's name:	Seyang Co., Ltd.
Established in:	1995
Sphere:	Manufacture and export of domestic aquatic products
Headquarter and factory:	Tongyeong city, Gyeongsangnam-do, Republic of Korea
Employees and workers:	High Season ~150 persons; Season-off 30~60 persons
Vision:	Seyang (World Heritage) – Let's spread our excellent fish products



KOREAN OYSTER

Farm and Modern History



Oyster has been farmed in Korea since long time before but modernized technique was developed from 1960's. There was local oyster breed but it had in-breed with Japanese breed, as a result new oyster breed become the mainstream within the nation and remarked as representative breed of Korean oyster.



Researchers developed the production technique to hanging-oyster to maximize the production quantity. So far, people in Tongyeong occupy the farming area equal as 5000 soccer field while the production is marked as 350,000 tons of live oyster per year.

Top three exporting country is, 1. Japan (+ 4,000t of oyster meat, equal as 50,000t of whole shell), 2. U.S.A, 3. E.U countries.

KOREAN OYSTER

Farm and Modern History

The seas of the southern coast of Korea, including Tongyeong, are classified into 7 sea areas for keeping the safety, and each sea area is managed by the governmental office (NFQS) and the USFDA.

Tongyeong oysters, which are grown in the deep and clean sea, grow healthy and fast by ingesting more beneficial nutrients, which bring richer flavors and taste.



Production in Seyang

- Seyang is a seafood producer that is approved for the EU standard shellfish purification facility.
- Use purified clean seawater (underground seawater) to purify bivalves, and is the only frozen oyster manufacturer in domestic to do IQF at -50°C or below as the level of super frozen so that the product does not lose its best condition.
- In the case of oyster, its natural milky color is preserved as much as possible.
- Strict quality control from the process of raw materials to loading (in our own laboratory, quality control personnel periodically test seawater and products)



FROZEN OYSTER

- IQF Oyster Meat
- Frozen Half-shell Oyster
- Frozen Whole-shell Oyster
- IQF Cooked Oyster Meat

KOREAN OYSTER



- Eng. Name : IQF Oyster Meat
 - Latin Name : *Crassostrea gigas*
 - Farming Area : FAO 61

 - Size standard: S(8-15gr/pc)
 M+ (15+gr/pc)
- *Size is subject to be changed depending on production.
- Freezing Condition : -50°C or below
 - Keeping Condition : -18°C or below
(Recommend: -20°C or below)

 - Season: Feb – May

KOREAN OYSTER



- Eng. Name : Frozen Half-Shell Oyster
- Latin Name : *Crassostrea gigas*
- Farming Area : FAO 61
- Size standard:
 - 1) By gram or,
 - M : 30-50g/pc
 - L : 50-70g/pc
 - 2L : 70-90g/pc
 - 3L : 90-110g/pc
 - 4L : 110-130g/pc
 - 5L : 130-150g/pc
 - 2) By centimeter
 - M : 7-9cm/pc
 - L : 9-11cm/pc
 - 2L : 11-13cm/pc
 - 3L : 13cm up/pc
- Freezing Condition : -50°C or below
- Keeping Condition : -18°C or below
(Recommend: -20°C or below)
- Season: Feb – May

KOREAN OYSTER



- Eng. Name : Frozen Whole-shell Oyster
- Latin Name : *Crassostrea gigas*
- Farming Area : FAO 61

- Size standard: 70-100gr/pc
(tolerance \pm 10g) 100-140gr/pc
140-180gr/pc
180-220gr/pc

- Freezing Condition : -50°C or below
- Keeping Condition : -18°C or below
(Recommend: -20°C or below)

- How to consume : Steam, Boil, Grill
(cook with/without shell)
- Season: March – May

KOREAN OYSTER



- Eng. Name : IQF Cooked Oyster Meat
- Latin Name : *Crassostrea gigas*
- Farming Area : FAO 61

- Size standard: Below 9g/pc
 9 ~ 12g/pc
 13 ~ 16g/pc
 or
 9 ~ 16g/pc

- Freezing Condition : -50°C or below
- Keeping Condition : -18°C or below
 (Recommend: -20°C or below)

- Season: Feb – May

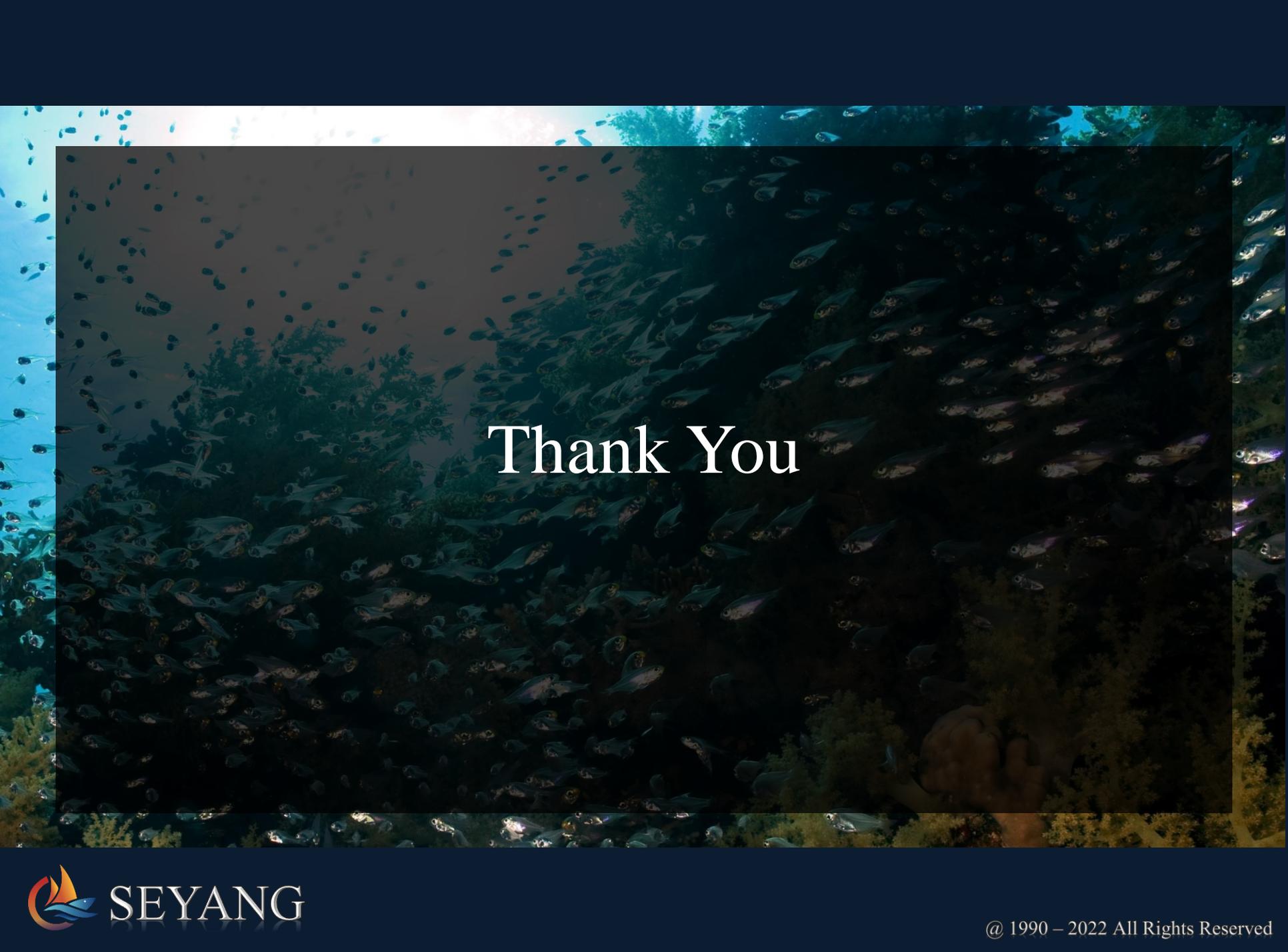
KOREAN OYSTER

PACIFIC KOREAN OYSTER – LIFE SPAN

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
SPAWN-ING	NO SPAWNING				BEG I-NS	OVER			RECOVERS		GOOD	
FAT-NESS	GOOD	EXCELLENT				LEAST			RECOVERING		GOOD	
SUPPLY	STABLE				LESS	NO PRODUCTION			LESS	GOOD		

* Blue (most positive) – Green (positive) – Yellow (Acceptable but only with selection) – Red (Negative)

* The span could be changed depending on the environmental circumstances

An underwater photograph showing a large school of fish swimming in a clear, blue-green environment. The fish are densely packed in some areas, particularly on the right side, and more sparse in others. The background features coral reefs and other marine life, creating a rich, textured scene. The lighting is natural, suggesting sunlight filtering through the water.

Thank You