

FROZEN SUSHI



Frozen sushi refers to pre-made sushi that has been frozen and can be stored for an extended period before being thawed and consumed. Sushi is a traditional Japanese dish that typically consists of vinegared rice, seafood or vegetables, and sometimes other ingredients like avocado or egg, rolled up in sheets of dried seaweed called nori.

- It can be made at home without having to go to a restaurant or can be made from scratch. It can be found in many grocery stores and supermarkets and comes in a variety of types and flavors.

Major players in the Market

Ajinomoto Co., Inc.

California Sushi Rolls, Inc.

Gorton's Seafood

Kanegrade Ltd.

Katokichi Co., Ltd.

Nishimoto Co., Ltd.



Commercial Production

1. Selection and preparation of ingredients:

Ingredients such as fish, vegetables, and rice, are carefully selected and prepared according to established food safety guidelines.

2. Sushi rolling:

Placed on a sheet of nori (dried seaweed), along with rice and other seasonings, and rolled into sushi rolls of various sizes and shapes.

3. Freezing:

Made sushi rolls are immediately frozen to preserve their freshness and quality.

4. Packaging:

Packaged in airtight bags or containers to protect it from freezer burn and other contaminants.