

FOR IMMEDIATE RELEASE



SHINGI FOOD SOLUTIONS INC. from Japan to Highlight Proven Freezing Technology for Frozen Sushi, Sashimi, and Oysters at Seafood Expo North America 2026

Advanced freezing and thawing solutions support the growing demand for high-quality Japanese cuisine across North America

Boston, MA, January 15, 2026 –

Shingi Food Solutions Inc. announces its participation in **Seafood Expo North America/Seafood Processing North America 2026**, taking place March 15–17, 2026 at the Thomas M. Menino Convention & Exhibition Center in Boston, MA. (Booth #1970)

At the Expo, Shingi Food Solutions Inc. will showcase its **high-performance rapid freezing system and dedicated thawing solution** specifically designed to enable **frozen sushi, frozen sashimi, and frozen oysters** while preserving texture, flavor, and appearance. These technologies are already **widely adopted in Japan**, where they are used to support commercial production and distribution of premium Japanese cuisine.

Rather than focusing on conventional seafood freezing, the company’s exhibit will highlight how advanced freezing technology can support the **global expansion of Japanese food**, including:

- Stable production of **frozen sushi and sashimi** for foodservice and retail
- Year-round availability of **frozen oysters** with controlled quality
- Consistent taste and presentation across multiple locations
- Reduced reliance on highly skilled labor at each serving location

“Japanese cuisine requires a level of quality that traditional freezing methods often cannot deliver,” said **Nori Tanaka, executive manager** of Shingi Food Solutions Inc. “Our technology makes it possible to freeze sushi-grade products and oysters at a commercial scale, a concept that has already been proven in the Japanese market and is now increasingly relevant overseas.”

At the booth, visitors will be able to view case studies from Japan, explore business applications for frozen Japanese food, and experience examples of **frozen-and-thawed sushi-style seafood**, demonstrating how high-quality freezing can support both operational efficiency and customer satisfaction.

About SHINGI FOOD SOLUTIONS INC.

SHINGI FOOD SOLUTIONS INC. develops advanced freezing and thawing technologies for foodservice and food manufacturing applications. With a strong track record in Japan, the company supports the production and distribution of high-quality frozen sushi, sashimi, and oyster products designed for global markets.

https://www.shingi.co.jp/proton_en/

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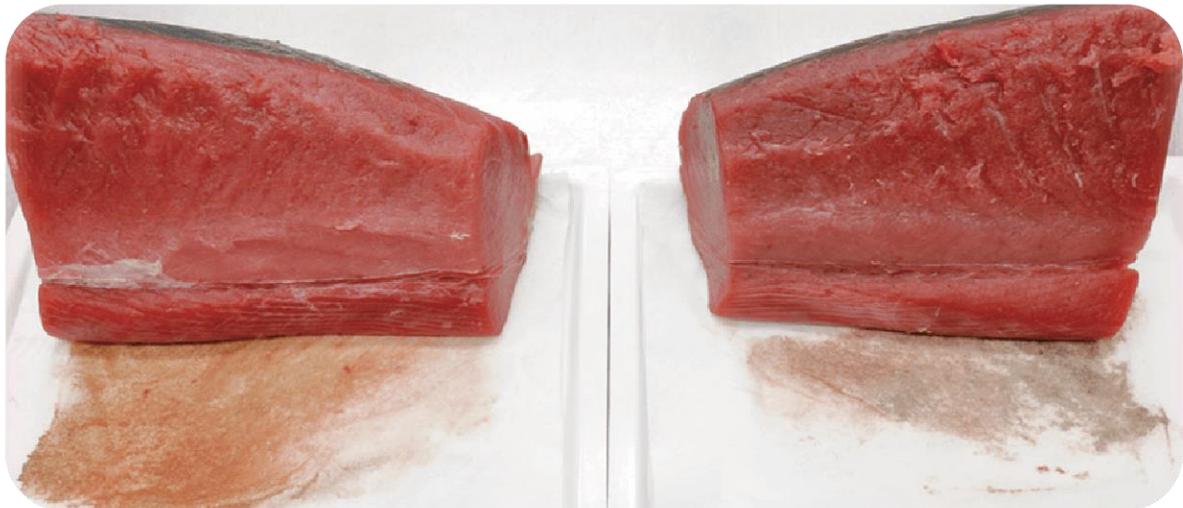
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**Preventing cell damage
and reducing drip.**

**Maintain
elasticity**



Other Freezing

Proton Freezing