

# FDI GROUP

“Wishing You Prosperity and  
Joy in the Chinese New Year!  
May the Year of the Dragon  
bring You Success, Good  
Health, and Happiness”

**HAPPY CHINESE NEW YEAR**  
**GONG XI FA CAI !**

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# SUMMARY OF 2023



**JANUARY**

FDI Retail starts Fresh Chicken Distribution

**FEBRUARY**

550-acre Shrimp Farm with Shrimp Processing Plant



**MARCH**

Visit by Lembaga Kemajuan Perusahaan Pertanian Negeri Pahang (LKPP) & Makmur Akuakultur Sdn Bhd (MASB)



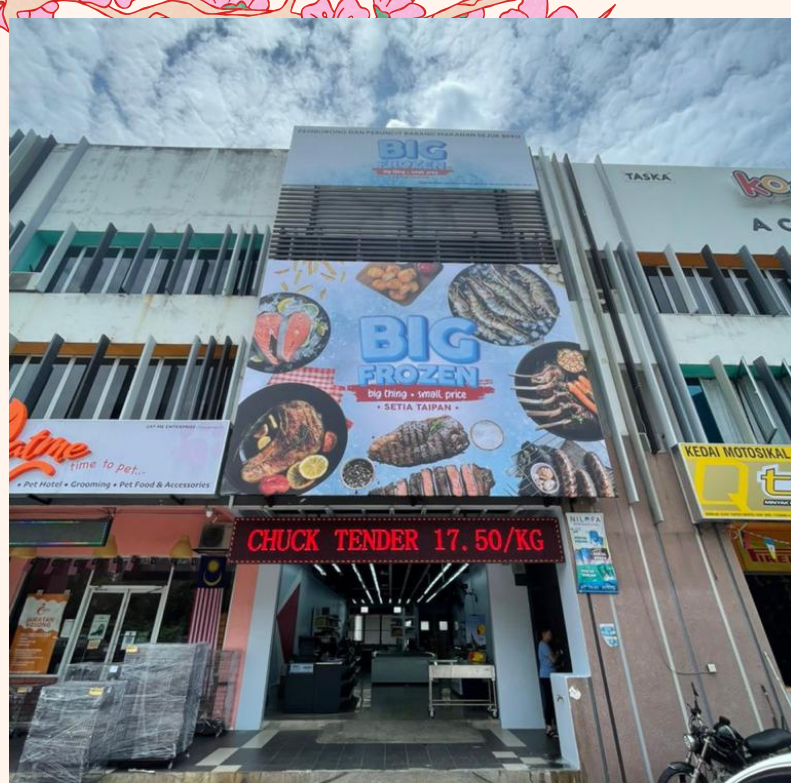
**APRIL**

Acquired MYA1, Revenue Increase by RM10mil per Annum



**MAY**

BIG Setia Alam Reports First Nett Profit



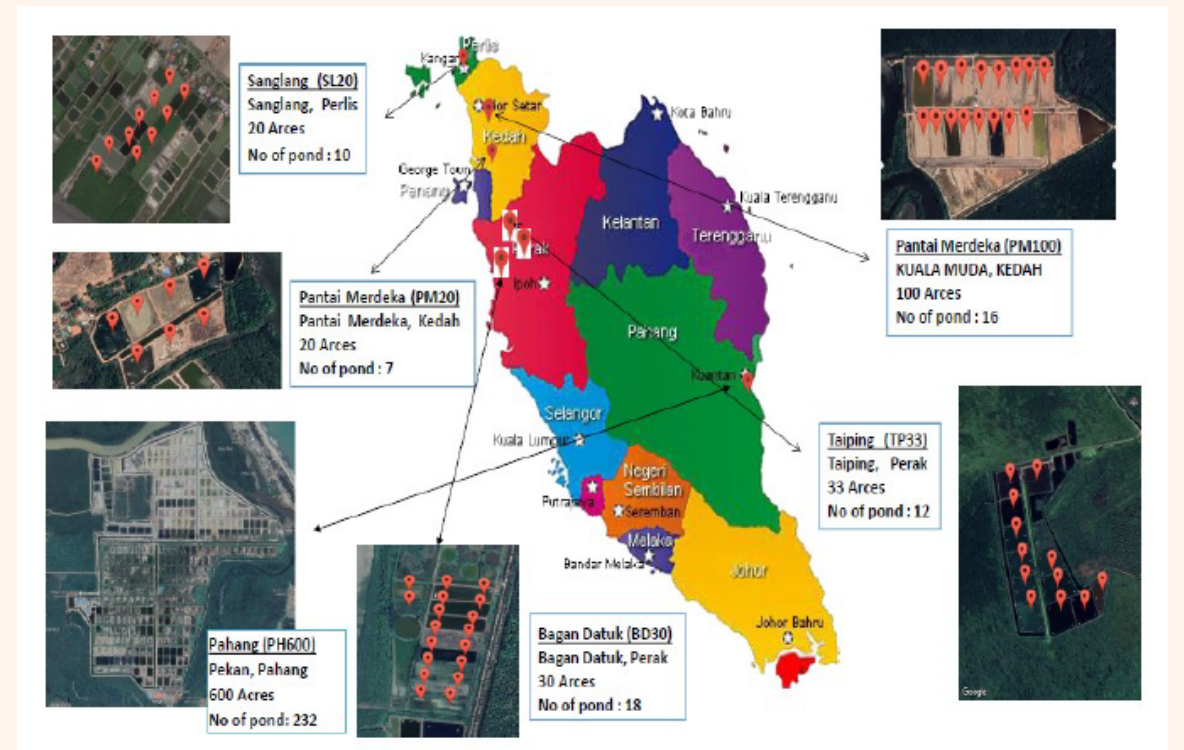


## JUNE

First Stocking at Pahang 550-acre farm, marking the start of production cycle

## AUGUST

Officially Malaysia Top 5 Tiger Prawn Farmer



## SEPTEMBER

Harvest Hit All Time High !

## OCTOBER

10/10 Harvesting Event at Pahang Farm



## NOVEMBER

All Time High for MYA1 SU and DC Outlets !

## DECEMBER

FDI Started to Venture into Live Prawn Supply and Processing



# LIVE FROZEN TIGER PRAWN



Our Pahang factory keeps tiger prawn fresh by quickly freezing them while they are still alive, a method known as live freezing. This process involves rapidly lowering the shrimp's temperature after catching, freezing them while they are alive to maintain their freshness and texture. Live frozen shrimp preserves the original taste and texture better than regularly frozen shrimp, as it is frozen shortly after being caught. This method helps retain the shrimp's flavor, texture, and nutritional value, making it a choice for high-quality seafood markets. When cooking live frozen shrimp, it's important not to overcook to enjoy their fresh and delightful taste.

**STAY TUNED FOR NEXT MONTH !**