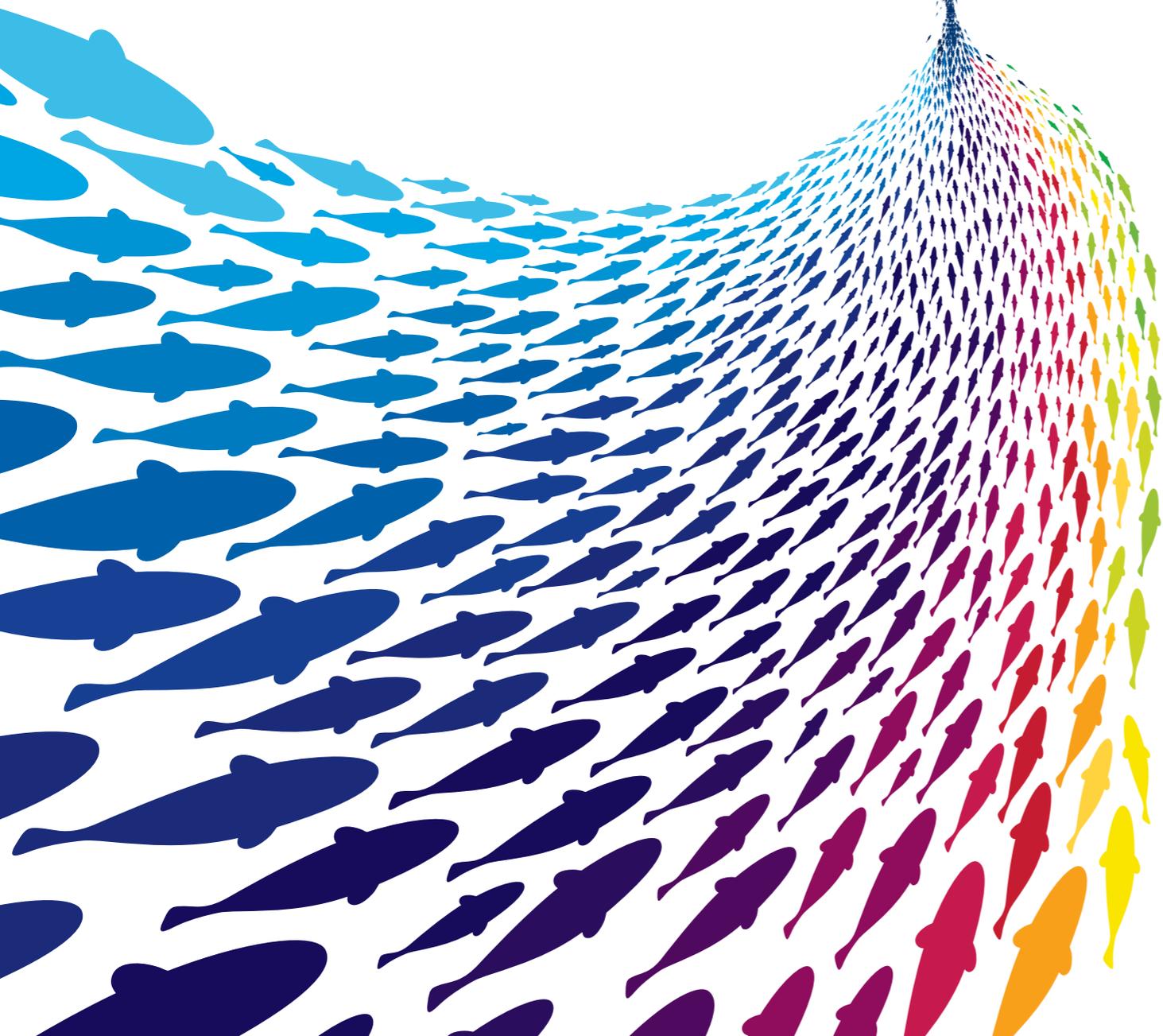


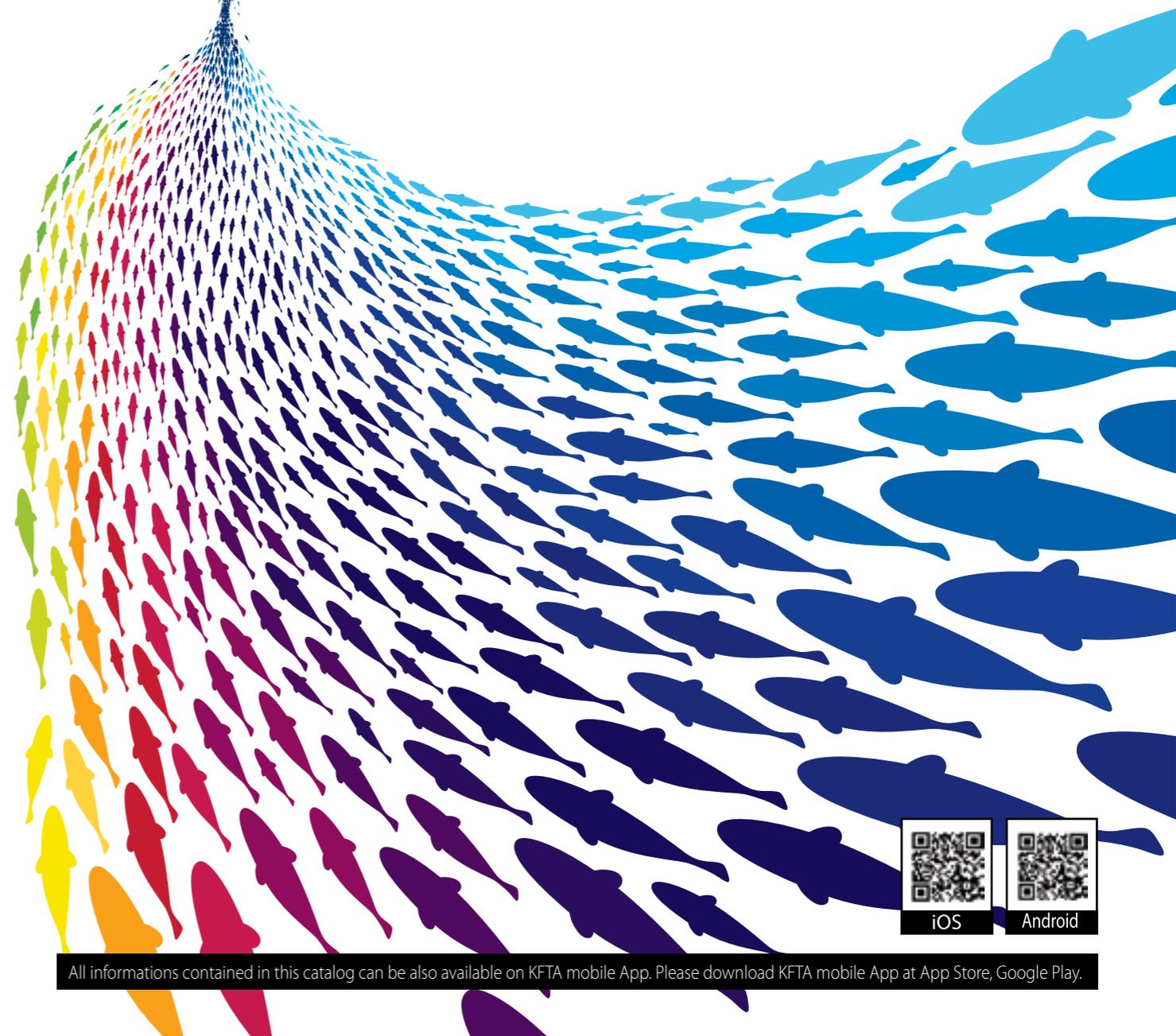
# الكورية بريميوم المأكولات البحرية الصادرات 2016



Korean Premium Seafood Exports 2016

MINISTRY OF OCEANS AND FISHERIES

# Korean Premium Seafood Exports 2016



All informations contained in this catalog can be also available on KFTA mobile App. Please download KFTA mobile App at App Store, Google Play.

# Regional Major Fisheries

Korean Premium Seafood Exports 2016



## Certification Status

'HACCP, Export Tower Award, ISO' are certified contents by a notarized organization in the country. Each company that obtains this certificate is marked with .



**[HACCP: Hazard Analysis and Critical Control Point]**  
HACCP is a systematic preventive approach to food safety that addresses hazards in each stage of manufacturing, processing, storage, distribution, cooking, and consumption by consumers, and controls the food safety in a voluntary, systematic and efficient manner. It is known as the most effective and efficient food safety control system worldwide.



**The Export Tower Award** is given to the company who has achieved the export performance according to Article 25 of the country's Foreign Trade Management Regulation. The export calculated period is from July 1 of the previous year until June 30 of the current year, and the confirmation of exporting performance is proven by electronic data of Korea International Trade Association and the exporting proof by the president of the main foreign exchange bank.



**ISO Certification** is a system to evaluate and certify by a third-party organization that the products selected by International Organization for Standardization constantly satisfy, maintain, and manage the environmental standards. This sets the standards of a management system for internationally accepted products, environments, and food safety, removes technical barriers between countries, creates mutually acceptable conditions, and provides confidence in products to both providers and consumers of the global market.

**There are many standards in the ISO, including :**

- **ISO 9000 & 9001** : Quality Management
- **ISO 14000 & 14001** : Environmental Management
- **ISO 22000** : Food Safety Management



**[KMF : Korea Muslim Federation]**  
KMF is the only halal food certification authority of the Republic of Korea. Established in 1964 only domestic Islamic missionary organizations and the Halal certification starting from the 1980s.



**[MUIS : Majlis Ugama Islam Singapura]**  
Halal Certification Authority of Singapore only was founded in 1968, with halal certification business support agencies are Warees Halal MUIS.



**[GHTC : Global Halal Trade Center]**  
GHTC which was established in 2010 is the major Islamic organization responsible for the certification, monitoring, and supervision of Halal food exports from AUSTRALIA. We also provide Halal Food (Halal Meat and Halal Processed Food) Certification and Supervision of HALAL process for domestic market as well as export market.



**[LPPOM-MUI : Lembaga Pengkajian Pangan, Obat-obatan, dan Kosmetika Majelis Ulama Indonesia]**  
MUI halal certification agencies are in Indonesia. To evaluate the work of the company said grading Halal, Halal certification in Indonesia is updated every two years.



**MINISTRY OF OCEANS AND FISHERIES**  
94, Dasom 2-Ro, Sejong-Si, Korea  
TEL : 82-44-200-5390 FAX : 82-44-200-5399  
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**KOREA FISHERY TRADE ASSOCIATION**  
27, Gangnam-daero, Seocho-gu, Seoul, Korea (Rm1103, aT Center)  
TEL : 82-2-6300-8901 FAX : 82-2-6300-8900  
www.kfta.com

## Certification Status

HALAL Certified Company

Health and Happiness from the Ocean

# Korean Premium Seafood

## Rich Seas of Korea!

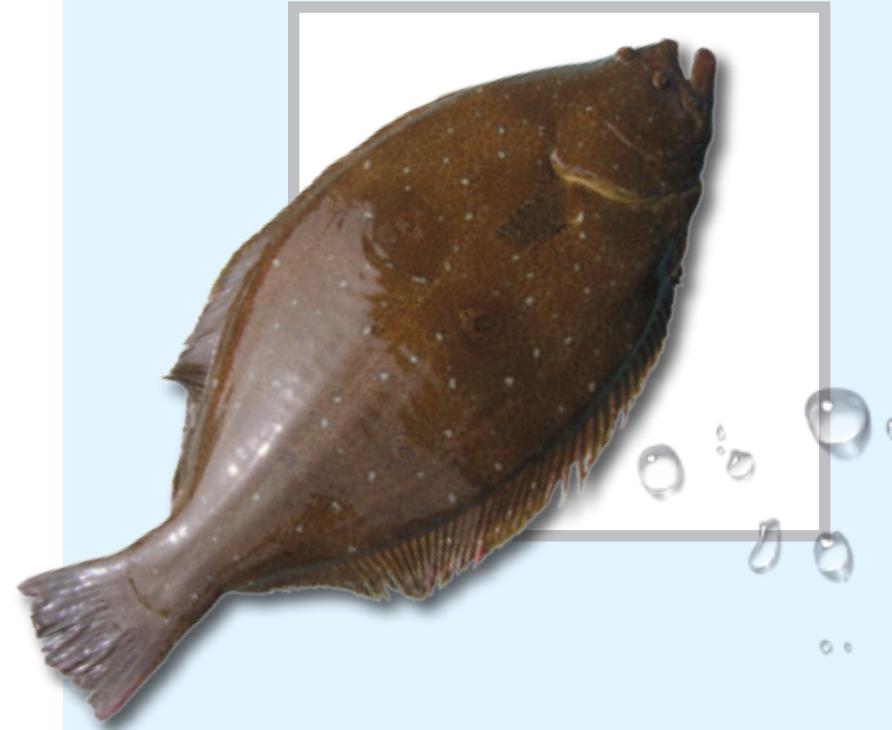
- Four distinct seasons meet cold and warm currents in the Korean seas, known for rich fishing grounds that are home to a great diversity of fish.
- The large intertidal changes of Korea's natural mud flats have resulted in high levels of organic matter, creating optimal living conditions for marine life.

## Eco-Friendly Technologies for Korean Seafood!

- Korean seafood offers maximum reliability to consumers through a quality control system consisting of HACCP, ISO, and other certifications.
- Korean aquaculture is an eco-friendly combination of natural technologies sourced from sunlight, wind, and the sea with science and technology achieved through national research and development.

## Korean Cuisine in the World!

- The dishes enjoyed by kings throughout Korean history are riding the Korean wave to captivate palates around the world.
- Korean cuisine, embodying five thousand years of history and wisdom, works together with the sea to present fresh, wholesome flavors.
- Korean seafood dishes are communicating with the world through seafood exhibitions where buyers from around the world come together.



FULL OF COLLAGEN FOR SKIN BENEFITS

## OLIVE FLOUNDER

### • Benefits

Olive flounder tastes best between fall and winter. Its meat is rich in collagen, giving it a firm, meaty texture, and its low fat content gives it a light flavor. Olive flounder is also high in vitamin D, which promotes children's growth and cell stimulation.

### • Perfect match with

**(Ginger)** When olive flounder is eaten as sashimi, the antibacterial properties of ginger help to prevent food poisoning.

A TOP SOURCE OF DHA

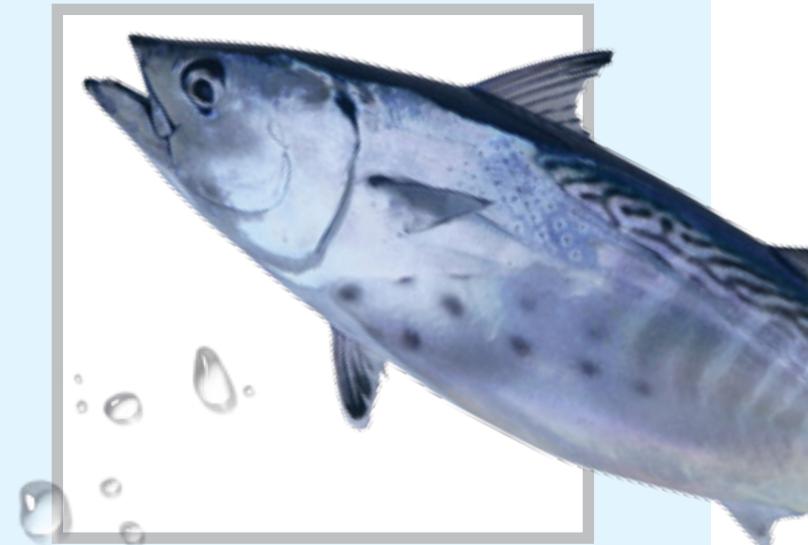
## TUNA

### • Benefits

Tuna helps to enhance memory and learning by stimulating brain cells, and is one of the richest sources of DHA, EPA, and other unsaturated fatty acids that delay aging. It also contains selenium, which prevents cancer and neutralizes mercury poisoning, as well as high levels of taurine, vitamins, calcium, and iron, all of which help to prevent various lifestyle diseases.

### • Perfect match with

**(Ginger)** Tuna is often eaten as sashimi, and ginger is an ideal match due to its antibacterial properties.



IMPROVES BLOOD CIRCULATION

## SEAWEED (LAVER, SEA MUSTARD, KELP)

### • Benefits

Seaweed is an alkaline food that contains high levels of protein, sugars, vitamins, and minerals that help clean the blood and inhibit the formation of oxygen-free radicals. It is rich in dietary fiber, which prevents constipation. The iron found in seaweed is particularly effective at helping to prevent anemia, various lifestyle diseases, and cancer.

### • Perfect match with

**(Legumes)** When seaweed is consumed together with legumes, the saponins found in legumes soften the seaweed and allow it

THE MILK OF THE SEA  
**PACIFIC OYSTER**



•Benefits

The Pacific oyster contains a wide variety of nutrients, including vitamins A, B1, B2, and B12, iron, manganese, iodine, phosphorous, and calcium, making it a wonderful source of vitamins during the winter. It provides a healthy stamina boost because its high levels of zinc help to boost the immune system, enhance protein synthesis, and facilitate hormone secretion.

•Perfect match with

**(Lemon)** The vitamin C found in lemons facilitates iron absorption and prevents taurine loss. Lemon juice is therefore ideal squeezed over fresh oysters.

FULL OF CALCIUM TO MAINTAIN GOOD HEALTH

**SHRIMP**



•Benefits

Shrimp is a high-protein, low-calorie food. It has a high calcium content to help prevent osteoporosis. The chitosan found in shrimp flesh promotes bone and muscle formation. In oriental medicine, shrimp is known to boost men's energy levels and strengthens the kidneys, the source of stamina.

•Perfect match with

**(Curled mallow)** Although shrimp lacks vitamins A and C, they can be found in high levels in curled mallow. Shrimp is an ideal addition to curled mallow soup.



THE EMPEROR OF SHELLFISH

**ABALONE**

•Benefits

The glutamic acid and glycine found in abalone gives it a sweet and savory flavor. Abalone helps to prevent weight gain, as it has a higher protein content and lower fat content compared to other shellfish. It also helps to protect the liver, to recover from fatigue, protect eyesight, and prevent heart disorders.

•Perfect match with

**(Milk)** Boil abalone together with white radish, allow to cool, and soak in milk to maintain a soft texture.



DIET FOOD FROM THE SEA

**CONVICT GROUPE**

•Benefits

Convict grouper has a low fat content, a high level of protein, and a delicious flavor, making it a prized food fish. It is low in calories, and its excellent protein content helps promote weight loss. Convict grouper tastes best when eaten as sashimi between summer and fall.

•Perfect match with

**(Lemon)** The acid and vitamin C of lemon make the flesh firmer and gives the convict grouper a deeper flavor.

GINSENG FROM THE OCEAN  
**SEA CUCUMBER**

•Benefits

Sea cucumber is rich in protein and minerals such as calcium, iron, and phosphorus. It is an excellent food for fighting weight gain because it is easily digestible and low in calories. It is the only seafood with the ideal calcium and phosphorus ratio, helping to facilitate teeth and bone formation and blood clotting.

•Perfect match with

**(Lemon)** When mineral-rich sea cucumber is enjoyed together with lemon, the vitamin C facilitates iron absorption and also has antibacterial effects.



A SOURCE OF SUMMER STAMINA

**FRESHWATER EEL**

•Benefits

Since long ago, freshwater eel has been known as a stamina booster that helps restore energy during the fatiguing summer season. Freshwater eel is rich in fats and protein and has a light, mouthwatering flavor. Its high vitamin A content helps to improve eyesight and boost the immune system.

•Perfect match with

**(Garlic)** Garlic enhances the absorption of vitamin B1, which is found in high levels in eel, and also helps to relieve fatigue.



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# Live&Fresh Seafood

Korean Premium Seafood  
Exports 2016



Enjoy fresh and safe seafood from  
*Pure and Clean Korean Sea*

Live & Fresh Seafood

## Part 1



**14 Choung Ryong Fisheries Co., Ltd.**  
 ☎ 82-64-733-3111  
 ✉ bd1109@unitel.co.kr  
 🐟 Tilefish, Fresh Hairtail, Salted Mackerel, Yellow Corvina



**20 JEJU Fish-Culture Fisheries Cooperatives**  
 ☎ 82-64-727-6106  
 ✉ jejutrading@naver.com  
 🐟 World's Best Marine Product (Jeju Olive Flounder)



**15 Chungsan Fishermen's Organization**  
 ☎ 82-61-553-5900  
 ✉ wjh7975@gmail.com  
 🐟 Live Abalone, Frozen Abalone, Seasoned Abalone



**21 Jeju Flounder Co., Ltd.**  
 ☎ 82-64-787-9696  
 ✉ info@jejuflounder.com  
 🐟 Jeju Turbot, Jeju Garlic Flounder, Frozen Brown Seaweed Sporophy, Dried Sea Tangle, Living Abalone, Live Olive Flounder



**16 Daeil Fisheries Co., Ltd.**  
 ☎ 82-55-636-2155  
 ✉ oyster87@daum.net, sinbaddo@hanmail.net  
 🐟 Oyster



**22 Jin Hae Moolsan Co., Ltd.**  
 ☎ 82-51-941-2400  
 ✉ ijh2400@hanmail.net  
 🐟 Conger Eel, Cockle Shell, Ark Shell



**17 Fishery Union Ilchulbong (Saboten Hiramé)**  
 ☎ 82-55-636-2155  
 ✉ oyster87@daum.net, sinbaddo@hanmail.net  
 🐟 Cactus-fed Olive Flounder(Saboten Hiramé), Cactus-fed Olive Flounder(Saboten Hiramé Fillet), Live Olive Flounder(Ilchulbong Opuntia Ficus Flatfish), Cactus-fed Olive Flounder(Saboten Hiramé Sushi Slice)



**23 Joeun International Co., Ltd.**  
 ☎ 82-32-887-0394  
 ✉ joeun6410@naver.com  
 🐟 Hairing Crab, King Crab, Snow Crab



**18 Haeil Corporation**  
 ☎ 82-64-743-8175  
 ✉ haemasea@hanmail.net  
 🐟 Hairtail, Tilefish, Fresh Fish And Frozen Marine Products



**24 Kkomasi**  
 ☎ 82-61-745-9907  
 ✉ cockles@hanmail.net  
 🐟 Ark Shell, Ark Shell Can, Ark Shell Flesh, Red Pepper Paste Of Ark Shell, Ark Shell Dried Filefish Fillet,



**19 Haesong Marine Fishing Association Co., Ltd.**  
 ☎ 82-32-882-8477~8  
 ✉ haesongmf@naver.com  
 🐟 Frozen Short Necked Clam(Baby Clam), Vacuum Steamed Baby Neck Clam, Frozen Baby Neck Clam Meat, Frozen Short Necked Clam(Baby Clam)



**25 Korea Abalone Fisheries Union Corporation**  
 ☎ 82-61-552-0913  
 ✉ kjeonbok@naver.com  
 🐟 Live Abalone



**26 Kumilkwangsun Fishery Corp.**  
 ☎ 82-61-553-9925  
 ✉ khyr222@hanmail.net  
 🐟 Abalone, Dried Kelp A Kind Of Frozen Seaweed Root



**29 Wandoabalone Co., Ltd.**  
 ☎ 82-61-555-3600  
 ✉ abalonekr@naver.com  
 🐟 Live Abalone, Live Frozen abalon, Processed Marine Products



**27 Seaever Co., Ltd.**  
 ☎ 82-2-3443-5752  
 ✉ rex.park@seaever.co.kr  
 🐟 Osole Oysters



**30 Wonil Seafood Corp.**  
 ☎ 82-2-589-1731  
 ✉ wonilseafood@korea.com  
 🐟 Live Abalone, Frozen Crab Meat Live Olive Flounder



**28 The Ocean Co., Ltd.**  
 ☎ 82-70-4640-0650~3  
 ✉ dh.kim@theocean24.com  
 🐟 Live Golden Turbot, Live Olive Flounder, Live Abalone



**31 Young Jin Fisheries Co.**  
 ☎ 82-61-554-7462  
 ✉ kong0608@nate.com  
 🐟 Live Abalone

## Sea product Nutritional Fact

### General Ingredients (Per 100g)

Seafood Name	Food Energy		Moisture	Protein	Fat	Ash	Carbohydrate		Inorganic matters		
	kcal	kJ					Non- fibrous	Fiber	Calcium	Phosphorus	Iron
Abalone	91kcal	380kJ	77.2g	15.0g	0.7g	2.0g	5.1g	0.0g	49mg	141mg	2.4mg
Ark Shell	65kcal	274kJ	82.6g	11.6g	0.6g	2.5g	2.7g	0.0g	36mg	140mg	3.7mg
Baby Neck Clam	73kcal	308kJ	81.5g	12.5g	1.2g	2.5g	2.3g	0.0g	78mg	185mg	3.7mg
Cockle Shell	114kcal	477kJ	73.9g	21.5g	1.9g	1.4g	1.3g	0.0g	32mg	131mg	3.7mg
Conger Eel	135kcal	564kJ	74.7g	17.4g	6.4g	1.2g	0.3g	0.0g	35mg	221mg	0.5mg
Fan Shell	57kcal	238kJ	86.5g	10.3g	1.1g	1.3g	0.8g	0.0g	38mg	128mg	8.2mg
Hairtail	149kcal	624kJ	72.7g	18.5g	7.5g	1.2g	0.1g	0.0g	46mg	191mg	1.0mg
King Crab	67kcal	280kJ	83.0g	13.7g	0.7g	2.0g	0.6g	0.0g	69mg	159mg	2.1mg
Mackerel	183kcal	766kJ	68.1g	20.2g	10.4g	1.3g	ø	0.0g	26mg	232mg	1.6mg
Olive Flounder	109kcal	457kJ	75.2g	20.9g	2.1g	1.5g	0.3g	0.0g	21mg	240mg	0.6mg
Snow Crab	85kcal	355kJ	79.7g	17.4g	1.0g	1.4g	0.5g	0.0g	158mg	114mg	0.5mg
Spanish Mackerel	108kcal	452kJ	73.9g	19.0g	2.7g	3.8g	0.6g	0.0g	9mg	293mg	0.5mg
Tilefish	82kcal	343kJ	79.5g	18.1g	0.2g	1.3g	0.9g	0.0g	40mg	232mg	0.6mg
Yellow Corvina	332kcal	1389kJ	32.6g	44.4g	15.2g	7.4g	0.4g	0.0g	68mg	560mg	14.4mg



**CHOUNG RYONG FISHERIES CO., LTD.**

**Add.** 7825, Iljudong-ro, Namwon-eup, Seogwipo-si, Jeju-do, Korea  
**Tel.** 82-64-733-3111  
**Fax.** 82-64-732-5461  
**Home.** www.bluedragon.co.kr  
**E-mail.** bd1109@unitel.co.kr

From the sea to your table... Seogwipo Harubang will enrich your meals. Situated at the southernmost end of Korea in Seogwipo, Choung-Ryong Fisheries Co., Ltd. has focused on the three key words hygiene, taste, and freshness to become a registered commission merchant in five fishery cooperative federations on Jeju Island including Seogwipo, Seongsanpo, Hallim, and Moseulpo. As a professional processor and distributor, we have been buying the freshest seafood and supplying discount stores, department stores, and other metropolitan wholesale markets, while also providing a one-day home delivery service for consumers, for 34 years. We have established a HACCP system from the Ministry of Food and Drug Safety and we strive to provide fresh and safe seafood products through strict operations, such as hygienic processes and detection of even fine foreign matter by using equipment such as metal detectors.



**FRESH HAIRTAIL**

은갈치 | 带鱼 | タチウオ

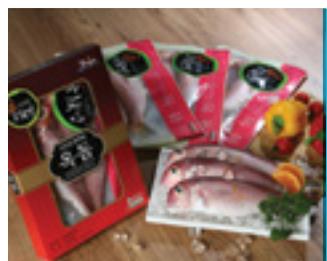
**SIZE** 10-13 pieces/10kg, 16-19pieces/10kg, 21-25pieces/10kg, 31-33pieces/10kg, 41-45pieces/10kg, 46-50pieces/10kg



**SALTED MACKEREL**

간고등어 | 咸青花鱼 | 塩サバ

**SIZE** 30-40pieces/18-20kg, 70-80pieces/18-20kg, 80-90pieces/20kg



**TILEFISH**

옥돔 | 红方头鱼 | アカアマダイ

**SIZE** 500-600g, 380-500g, 280-380g, 230-280g, 180-230g, 160-180g/fish



**YELLOW CORVINA**

참조기 | 黄花鱼 | イシモチ

**SIZE** 70pieces/20kg, 75pieces/13kg, 100pieces/13kg, 130pieces/12kg, 160pieces/12kg



**CHUNGSAN FISHERMEN'S ORGANIZATION**

**Add.** #22-7, Nonggongdanji-4gil, Wando-eup, Wando-gun, Jeollanam-do, Korea  
**Tel.** 82-61-553-5900  
**Fax.** 82-61-553-5901  
**Home.** www.chungsanbada.com  
**E-mail.** wjh7975@gmail.com

Chungsan Fishermen's Organization produces abalone from pristine waters of Wando Island, which was the first Asian city to be designated a Slow City. Our abalones are fed natural seaweed and kelp to ensure safety and rich nutrients. We have created a strict quality control system, from aquaculture production to processing and packaging, and we are dedicated to providing products that are safe to eat.

- Export destinations : Japan, USA, Hong Kong, Singapore
- Exports : Live abalone, Frozen abalone, Boiled abalone, Canned abalone, Retort pouch
- 2012 : Received the 10 Million Dollar Export Tower prize
- 2013 : Selected as a leading export organization (Ministry of Ocean and Fisheries)
- 2015 : Certificated HACCP



**LIVE AVALONE**

활전복 | 活鲍鱼 | 活アワビ

**SIZE** (7-30) pcs/kg, (30-140)g/kg

**PACKING** 5kg or 10kg / carton



**CANNED ABALONE**

캔전복 | 鲍鱼罐頭 | アワビ缶詰

**SIZE** (4, 6, 8, 10, 12)pcs/can

**WEIGHT** Net 140g, Total 420g



**RETORT POUCH**

조미전복 | 软罐頭 | レトルトパウチ

Abalone in Soy sauce

**SIZE** 8pcs, 12pcs per pouch

**WEIGHT** Net (60-120)g, Total (200-270)g

**SAUCE** Soy sauce (Mild, Slightly spicy, Spicy)



**LIVE & BOILED FROZEN AVALONE (IQF)**

활냉동&자숙냉동 | 生&煮冻鲍鱼 (IQF) | 冷冻生アワビと冷冻ゆでアワビ (IQF)

**SIZE** 3L, 2L, L, M, S, 2S, 3S/ (50-120)g per pcs

**PACKING** 500g per pack, 10packs per carton



CERTIFICATION | ISO 22000

### DAEIL FISHERIES CO., LTD.



**Add.** 32-1, Wahang 1-gil, Hacheong-myeon, Geoje-city, Gyeongsangnam-do, Korea  
**Tel.** 82-55-636-2155  
**Fax.** 82-55-636-3977  
**Home.** www.difco.co.kr  
**E-mail.** oyster87@daum.net, sinbaddo@hanmail.net

Daeil Fisheries Co., Ltd. established in 1987 is engaged in marine farming and marine product a processing business, and exports all quantities of live and frozen oysters to Japan. It is located in Geojedo which has uncontaminated waters, and has the U.S. FDA Registered (No.: FEC.10189), HACCP Plant Registered (NO.: NEPIS-004), EU Plant Registered (KORP-086), KSA/ISO9002 (NO.: QSC 92298) and CERTIFICATION BY SQF (LEVEL 3). As a certified firm, it processes and exports over 10million dollars (US) of canned goods of oysters, mussels, baby clams, etc. annually. Based on such good circumstances, it is always engaged in an effort to produce good quality goods.



### OYSTER

굴 | 牡蛎 | カキ

	Item	Specification	Export To
Canned Goods	Smoked oyster in vegetable oil	105g, 85g	USA, EU, ETC.
	Smoked oysters in TeriYaki sauce	105g, 85g	USA, EU, ETC.
	Boiled oysters in brine	225g, 105g	USA, EU, ETC.
	Smoked mussels in vegetable oil	105g, 85g	USA, EU, ETC.
	Boiled mussels in brine	400g, 225g	USA, EU, ETC.
	Smoked baby neck clams in vegetable oil	105g, 85g	USA, EU, ETC.
	Boiled baby neck clams in brine	105g, 85g	USA, EU, ETC.
Frozen Goods	Oyster (IQF)		Japan
	Smoked Oyster (Block)	10kg	Japan
	Boiled Oyster (IQF)		Japan
	Boiled Baby clam (IQF)		Domestic (Korea)
Dried Goods	Oyster	30kg (3kg x 10packs)	Hongkong, Singapore, Malaysia
Fresh Goods	Oyster	10kg Bulk Packaging with ice	Japan



CERTIFICATION | HACCP

### FISHERY UNION ILCHULBONG (SABOTEN HIRAME)



**Add.** 5363-85, Iljudong-ro, Seongsan-eup, Seogwipo-si, Jeju-do, Korea  
**Tel.** 82-70-7563-4745  
**Fax.** 82-64-784-4745  
**Home.** www.k-fish.co.kr  
**E-mail.** housing9@gmail.com

**Background of the Introduction of Saboten hiramе(flatfish)**  
 A study has found that Saboten(a kind of cactus), a Jeju local specialty product, contains ingredients such as polyphenol, flavonoids, fiber, and β-glucan. Following the study, the Ilchulbong Jeju Clean Flatfish Fishery Union in Corporation is the first and the only to introduce a new feeding method of implementing Saboten as feed additive in its flatfish cultivation.

**Saboten Flatfish Flesh Component Analysis**  
 A study to measure the flesh component of Saboten Flatfish by the Korean Food Research Institute has shown that saboten-fed flatfish contains a large amount of polyphenol and flavonoids.

**On demand quick freezing of flatfish at an extremely low temperature to maintain freshness**  
 The freshness and taste of the Saboten Flatfish is maintained by the use of frozen ozone water in the cleaning process and through our systemized preservation technique.



### CACTUS-FED OLIVE FLOUNDER (SABOTEN HIRAME)

백년초광어(활넙치) | 百年草偏口魚 | サボテンヒラメ

#### CORPORATIVE FARM

Alaska Fisheries Co., Ltd., Daesung Fisheries Co., Ltd., Dongbo Fisheries Co., Ltd., Haeryong Farm Co., Ltd., Hanbada Fisheries Co., Ltd., Jeongwoo Fisheries Co., Ltd., Jinsun Susan, Jungghae Fisheries Co., Ltd., Ohsung Fisheries Co., Ltd., Samdal Fisheries Co., Ltd., Shinpung Susan, Taehwa Susan, Taepyung Susan, Yongghae Fisheries Co., Ltd., Ad ditional washing is required.



### CACTUS-FED OLIVE FLOUNDER (Saboten Hiramе Fillet)

백년초광어필렛 | 百年草偏口魚 | サボテンヒラメ



### LIVE OLIVE FLOUNDER (Ilchulbong Opuntia Ficus Flatfish)

백년초광어(활넙치) | 百年草偏口魚 | サボテンヒラメ

SIZE 500g ~ 2,500g



### CACTUS-FED OLIVE FLOUNDER (Saboten Hiramе Sushi Slice)

백년초광어스시슬라이스 | 百年草偏口魚 | サボテンヒラメ

SIZE 6g ~ 10g

PART 1 | LIVE & FRESH SEAFOOD | 活魚&鮮魚 | 活魚 & 鮮魚 | 활어&선어

## HAEIL CORPORATION



**Add.** 2615-3 Dodu-1dong, Jeju-si, Jeju-do, Korea  
**Tel.** 82-64-743-8175  
**Fax.** 82-64-743-8174  
**Home.** www.haemasea.com  
**E-mail.** haemasea@hanmail.net

Haeil Corporation was founded on April 20th, 1999. It specializes in exporting, manufacturing and distributing marine products and fish farming. It obtained [5 Million Dollars Export Award]. Our facility is equipped with the up-to-date system to provide clean and tasty marine products. And HACCP(Hazard Analysis Critical Control Point) was introduced as a system to control safety as the product is manufactured. We make steady and persistent efforts for modernizing equipment and R&D. As super-quick freezing system(70 degree Celsius below zero) is adapted, our products are very fresh and delicious. Our eco-friendly and hygienic flatfish farm, the biggest in Korea, produces 600 tons of flatfish every year. The live flatfish are circulated in Korean and Japanese markets. Our primary focus of business policy is to provide clean and safe marine food to customers.



### HAIRTAIL

은갈치 | 帶魚 | タチウオ

You can enjoy fresh silver hairtail fish caught in the clean waters around Jeju island. Cuts of hairtail are Jeju's specialty. As the heads, fins and guts are removed, it is quick and easy to prepare.



### TILEFISH

옥돔 | 紅方頭魚 | アカアマダイ

You can taste precious fish on your table which Korean kings enjoyed. This deep-sea fish(100 meters deep) are caught with a reeled long line with multiple hooks in the clean coastal waters around Jeju. It was a present to the king.



### FRESH FISH AND FROZEN MARINE PRODUCTS

각종선어 및 냉동수산물 | 各種鮮魚和冷凍水产品 | 各種鮮魚及び冷凍水産物

Various Fresh Fish and Frozen Marine Products: tilefish, hairtail fish, mackerel, yellow croaker and other fish, entire marine products of Jeju.

## HAESONG MARINE FISHING ASSOCIATION CO., LTD.



**Add.** 671, Daebuhwanggeum-ro, Danwon-gu, Ansan-si, Gyeonggi-do, Korea  
**Tel.** 82-32-882-8477~8  
**Fax.** 82-32-886-2560  
**E-mail.** haesongmf@naver.com

Haesong Marine Fishing Association Co., Ltd.'s principal activity is to produce fresh and safe shell fish products and delivery to consumers. The company has mainly produced sea water-packed small clams and steamed and vacuum-packed small clams and led the shell fish industry with good qualities since 1995. Also, every year, the company exports raw small clams to Japan. The company strives to meet the demands of changing marine fishing market and the consumers' satisfaction.



### FROZEN SHORT NECKED CLAM (Baby Clam)

냉동바지락 | 冷凍蛤仔 | 冷凍あさり  
 SIZE 1kg, 5kg, 10kg



### VACUUM STEAMED BABY NECK CLAM

진공자숙바지락 | 真空煮熟蛤仔 | 真空ポイルあさり(殻付き)  
 SIZE 200g, 500g



### FROZEN BABY NECK CLAM MEAT

냉동간바지락살 | 冷凍蛤仔肉 | 冷凍あさり(殻抜き)  
 SIZE 200g, 500g

JEJU FISH-CULTURE FISHERIES COOPERATIVES



**Add.** 117, Donggwang-ro, Jeju-si,  
Jeju special self-governing Province,  
Korea  
**Tel.** 82-64-727-6464  
**Fax.** 82-64-751-6466  
**Home.** www.jaf-suhyup.co.kr  
**E-mail.** jejutrading@naver.com

Jeju Fish-Culture Fisheries Co-Op, established in 1995 by Jeju fish farmers, provides you with Korea's best representative brand: Jeju Olive flounder that is managed by using scientific cutting edge farming technology in a safe manner.  
Jeju Fish-Culture Fisheries Co-Op considers consumer safety its number one priority. It manages all steps thoroughly from production to management, circulation and sales.  
Before shipping, we perform safety tests for marine products. We continue providing high quality Olive flounder and doing consistent research to improve.



**WORLD'S BEST MARINE PRODUCT (Jeju Olive Flounder)**

제주광어 | 世界上最好的海洋产品 (济州橄榄比目鱼) |  
世界最高のシーフード (济州オリブカレイ)

Produced in the clean sea water of Jeju Island.  
Managed by thorough safety testing.  
Good for dieting because it is a low fat and high protein food.

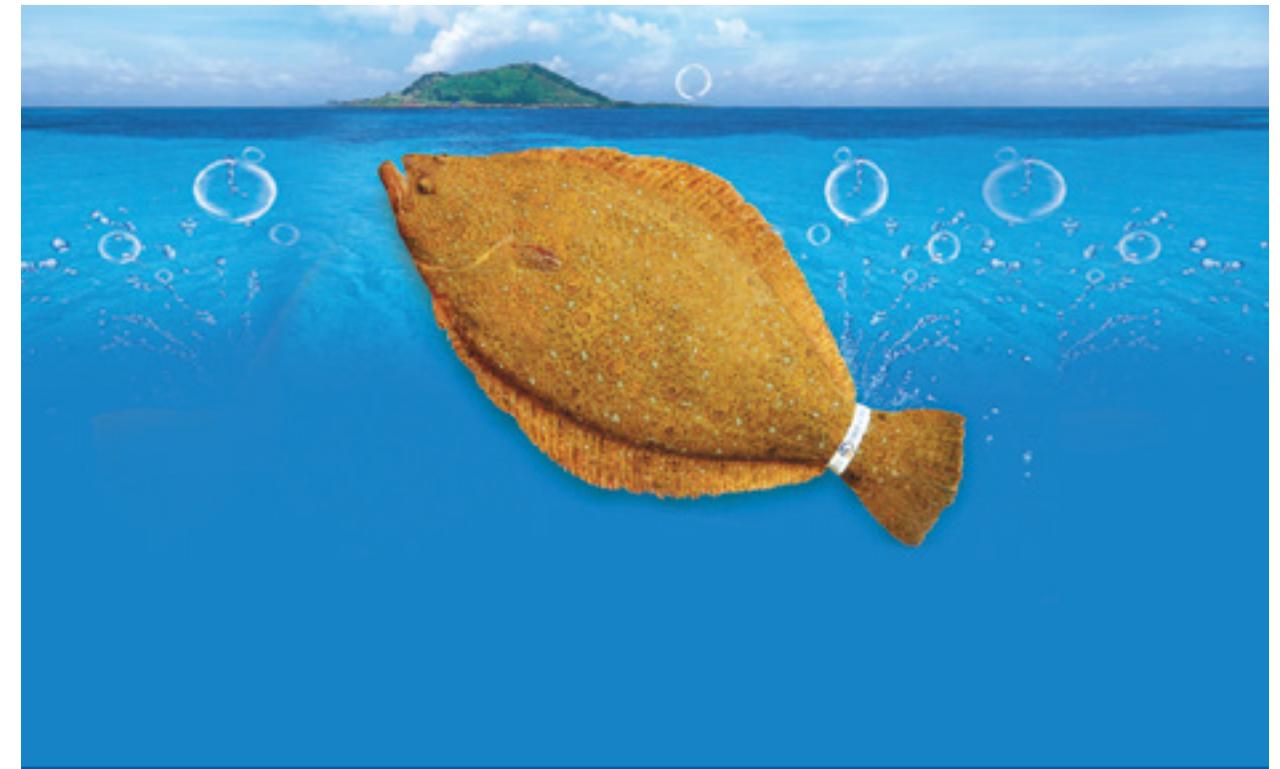


JEJU FLOUNDER CO., LTD.



**Add.** 7, Pyoseondangpo-ro, Pyoseon-myeon,  
Seogwipo-si, Jeju-do, Korea  
**Tel.** 82-64-787-9696  
**Fax.** 82-64-787-9698  
**Home.** www.jejuflounder.com  
**E-mail.** info@jejuflounder.com

We became a participant in pan-regional cluster project promoted by Ministry of Food, Agriculture, Forestry and Fisheries in 2009 for the first time in fisheries area, and tried to commercialize olive flounder of Jeju Island and explore overseas market to make the olive flounder the global brand. Participating organizations of this project are joint industrial and academic entities such as Ministry of Food, Agriculture, Forestry and Fisheries, Jeju Special Self-governing Province, Jeju Marine Fish-Culture CO-OP, Ilchulbong Cheongjeong Flat-fish Fisheries Association, Haeyeon Fisheries, Haemaleum Fisheries, Liisna Co., Cheju National University, Pukyong National University, Kangwon University, Jeju Marine and Fisheries Institute, etc.



**JEJU GARLIC FLOUNDER**

제주마늘광어 | 济州大蒜多宝鱼 |  
济州ニンニクヒラメ

**SIZE** 500~600g, 600~700g,  
800~900g, 1.1~1.2kg,  
1.2~1.4kg, 1.5~1.6kg

**PACKAGING UNIT** Styrofoam box



**JEJU TURBOT**

제주돌광어 | 济州多宝鱼 (Turbot) |  
济州イシヒラメ (ターボット)

Jeju Turbot, different from the widely known flounder, is a delicious quality fish from Europe around the North Atlantic and the Mediterranean.



**KING CRAB**

킹크랩 | 霸王蟹 |  
タラバガニ

**LIVE OLIVE FLOUNDER**

활남치 | 活牙鲆 | 活ヒラメ

The Jeju Garlic Flounder is a functional flounder brand unique to Jeju Flounder Co., Ltd. made with flounder grown with strictly selected feed and extracts from Jeju garlic. Farmed in an eco-friendly manner, the Jeju garlic is supplied by Liisna as a patented feed specially fermented with Kimchi lactic acid bacteria. The Jeju Garlic Flounder growing by feeding on specially fermented Jeju garlic is strong against bacteria and is served on our tables as healthy and safe food.

**LIVING ABALONE**

활전복 | 活鲍鱼 | 活アワビ



**Add.** 94, Nakdongnam-ro, 682 beon-gil, Gangseo-gu, Busan, Korea  
**Tel.** 82-51-941-2400  
**Fax.** 82-51-941-2409  
**Home.** www.jinhaemoolsan.co.kr  
**E-mail.** ijh2400@hanmail.net

Jin Hae Moolsan Co., Ltd. has been in the processing business of fisheries products for more than 30 years. We are doing our best to serve our customers all over the world, based on our advantages of youth, ambition and honesty. All of our employees are doing their best to provide fresh, safe, and high quality products to our customers. We want to prove the superiority of the Korean fisheries products through exporting of our products to Japan and other countries. Keep your eyes on Jin Hae Moolsan Co., Ltd. in the world market in the future.



## CONGER EEL

붕장어 | 星鰻 | アナゴ

Conger eel contains a lot of vitamin A, which is good for eyesight; niacin, which is good for heart; and many other vitamins and minerals which positively affect blood pressure, prevent atherosclerosis, reduce the risk of cataracts, help diabetic patients by enhancing insulin secretion, avert age related diseases, and improve exercise performance.



## COCKLE SHELL

새조개 | 滑項薄壳乌蛤 | トリガイ

Seasonal Products Produced from November to May.



## ARK SHELL

피조개 | 魁蚶 | 아카ガイ

For immediate serving and better taste, it is recommended to keep this shell in the cold compartment from the freezing compartment for natural thawing one day before serving.



**Add.** 10 Yeon An Budo-ro, 75 Beon-gil, Jung-gu, Incheon, 400-802, Korea  
**Tel.** 82-32-887-0394  
**Fax.** 82-32-886-3430  
**Home.** www.crabstar.net  
**E-mail.** joeun6410@naver.com

Joeun International Co., Ltd. is large and leading seafood supplier in Korea. As a specialist of live king crab, snow crab, various shells and fishes with long experience, we manage professional control system on quality and packaging for live seafood. Warehouse locates in Korea, Japan, Africa (Madagascar) and Chile.



## HAIRY CRAB

활털게 | 活毛蟹 | 活ケガ니

TYPES	- Live Hairy Crab		
	- Frozen Whole round		
SIZE	under 500g	500-800g	800g up



## SNOW CRAB

활대게 | 活大蟹 | 活스웨이가니

TYPES	- Live King Crab	
	- Frozen Whole round (Boiled, Raw)	Frozen Section (Boiled, Raw)
SIZE	Under 500g	5L 400-500g
	0.5-0.8kg	4L 350-450g
		3L 300-350g
		2L 250-300g
	1kg up	L 200-250g
	H One leg off	



## KING CRAB

활왕게 | 活皇帝蟹 | 活타라바가니

TYPES	- Live King Crab						
	- Frozen Whole round (Boiled, Raw)						
SIZE	Under 1kg	1-1.5kg	1.5-2kg	2-3kg	3-4kg	4kg up	
	M	L	2L	3L	4L	5L	H
	350-500g	500-700g	700-900g	900-1.1kg	1.1-1.3kg	1.3-1.5kg	One leg off



## KKOMASI

**Add.** 185-95, jangam-kil, beolgyo-eup, boseong-gun, Jeollanam-do, Korea  
**Tel.** 82-61-745-9907  
**Fax.** 82-61-857-9907  
**Home.** www.k-cockle.com  
**E-mail.** cockles@hanmail.net

Beolgyo cockle produced in widely clean tidal flat is excellent compared to cockle from any other place and taste and nutrition is high so it has been registered as the number 1 of the geographical indication system of marine products and is known well as health food. Furthermore, to produce high – quality processed food that can let children eat first, we lead natural and eco-friendly material and will endeavor to be a honest firm which thinks quality first rather than profit.



### ARK SHELL

새꼬막 | 赤贝 | フネガイ

Staple contain high levels of hemoglobin, calcium, taurine, as representative of Bosung. October 25, from next year to June 10 in season. Shall conduct a full day's Seafood Traceability System, producing the maximum 25 ton.



### RED PEPPER PASTE OF ARK SHELL

꼬막볶음고추장 | 香炒泥蚶辣椒 | 香ばしいコマク炒めコチュジャン

**PACKAGING** 250g\*40ea(1BOX)  
 \*KOREA TOURISM ORGANIZATION



### FROZEN BOILED ARK SHELL

알꼬막 | 煮速冻泥蚶 | ゆで冷凍コマク

**PACKAGING** 1kg\*8ea(1BOX)  
 3kg\*3ea(1BOX)



### ARK SHELL CAN

꼬막통조림 | 泥蚶罐头 | コマクの缶詰

**PACKAGING** 90g\*48ea(1BOX)



### ARK SHELL DRIED FILEFISH FILLET

꼬막जू포 | 泥蚶鳞鲑鱼脯 | コマクजूワイボ

**PACKAGING** 45g\*50ea (1BOX)



## KOREA ABALONE FISHERIES UNION CORPORATION

**Add.** 1022-5 Gayong-ri, Wando-eup, Wando-gun, Jeollanam-do, Korea  
**Tel.** 82-61-552-0913  
**Fax.** 82-61-552-0914  
**Home.** www.koreaabalone.org  
**E-mail.** kjeonbok@naver.com

- Promotion of abalone fisheries, production and distribution
- Expansion of the base for abalone consumption
- Direct purchase at the site of abalone culture farms and direct dealing with consumers
- Export business (live abalone, frozen abalone, processed abalone)
- Experimental research, information exchange, and education and training for the exchange of abalone processing technique and the development of new technology



### LIVE ABALONE

활전복 | 活鲍鱼 | 活アワビ

**PACKAGING** 10kg





## KUMILKWANGSUN FISHERY CORP.



**Add.** 360, Chungdong-Ri, Geumil-Eup,  
Wando-Gun, Jeollanam-Do, Korea  
**Tel.** 82-61-553-9925  
**Fax.** 82-61-554-5350  
**Home.** www.kwangsun99.com  
**E-mail.** khyr222@hanmail.net

Located at the southernmost part of Korea, Kumildo Island of Wando, Jeonnam is famous for its blue belt and being a production site of marine plants. In fact, 80% of seaweed and kelp have been produced in this island. Established in 1991 as the KUMILKWANGSUN FISHERY CORP., we have become the forerunner to explore the market to distribute Mekabu of seaweed. Based on this, we have been reshaped into a corporation in 1999 and further activated exports. Now, we have become a leading exporter of marine plants of this area. Rich in seaweed and kelp, which are main preys of abalone, Kumildo Island is the place equipped with the optimum conditions to raise abalone. We started abalone farming in 2008 and we have been selling since 2011. Having a farm to raise abalone and kelp, which has a total of 300ton capacity a year, we are able to produce and distributed these products.



### ABALONE

전복 | 鲍鱼 | アワビ

**STANDARD SIZE** 100g/ea

**BRAND NAME** Getbawi Abalone



### A KIND OF FROZEN SEAWEED ROOT

냉동미역귀 | 冷冻裙带菜 | 冷冻メカブニ

**PRODUCT** Whole Mekabu

**EXPORT PACKING** 10Kg/CT



### DRIED KELP

마른다시마 | 干昆布 | 干し昆布

**STANDARD SIZE(LENGTH)** 90cm

**EXPORT PACKING** 20Kg/CT



CERTIFICATION | ISO 14001 | HACCP

## SEAEVER CO., LTD.



**Add.** 72-482, Dodun 1-ri, Seo-myeon,  
Seocheon-gun, Chungcheongnam-do,  
Korea  
**Tel.** 82-2-3443-5752  
**Fax.** 82-2-3446-5752  
**Home.** www.seaever.co.kr  
**E-mail.** jjung677@gmail.com

Seaever is the only company in Korea with the technology and capability to farm pacific oysters. As one of the very few companies in the world that possesses the specialized technology to prevent oysters from spawning, Seaever produces and distributes premium live oysters throughout the year to premium hotels and oyster bars internationally including Hong Kong, China, and Taiwan. In addition, through strict controls at the company's HACCP and ISO14001 approved facilities, Seaever continues its relentless effort to be the leader of safe, hygienic, and honest food culture.



### OSOLE OYSTERS

갯벌참굴 | 沙滩牡蛎 | 干潟マガキ

Osole is a premium oyster brand by Seaever, farmed using the rack culture system, that has been introduced and broadcasted through numerous television stations and media around the world. Grown in the pristine mudflats of Korea that are regulated and purified every year by typhoon, Osole oysters consume an abundant amount of minerals and nutrients from the seawater and mudflats, giving them the unique texture and taste unmatched by any other oyster.





THE OCEAN CO., LTD.

**Add.** 75, Sinsan-ro, Jeju-si, Jeju-do, Korea  
**Tel.** 82-70-4640-0650~3  
**Fax.** 82-70-8299-0037  
**Home.** www.theocean24.co.kr  
**E-mail.** dh.kim@theocean24.com

Established as a corporate entity in September of 2012, we are in the business of producing and exporting, by air, domestically-grown seafood and agricultural products such as live turbot, olive flounder, sea cucumbers, and abalones. Establishment of a business auxiliary research center- to reduce air distribution costs, researchers from the Korea Institute of Ocean Science and Technology are driving business development by way of a waterless transport system for live fish.



WANDOABALONE CO., LTD.

**Add.** 975 Jookchung-ri, Wando-eup, Wando-gun, Jeollanam-do, Korea  
**Tel.** 82-61-555-3600  
**Fax.** 82-61-555-3610  
**Home.** www.wakoreaaglobal.com  
www.wakorea.kr  
**E-mail.** abalonekr@naver.com

Wando abalone Korea Co., Ltd., the professional abalone distributor selected by the Ministry of Maritime Affairs and Fisheries is producing more than 80% of abalone in Korea. It was established by 1200 fishermen in Wando, the central government, and Wando-gun, the local government as they were inspired to participate in it as the major shareholders.

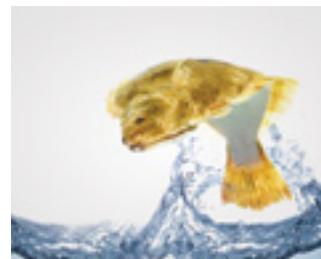


**LIVE GOLDEN TURBOT**

들광어(유럽광어) | 活多宝鱼 | 活ヒラメ

**SIZE** S 700g~900g,  
M 1.0kg~1.3kg,  
L 1.4kg~1.6kg

**PACKING** 9kg/ctn



**LIVE OLIVE FLOUNDER**

활넙치(제주광어, 완도광어) | 活牙鮮 | 히라메

**SIZE** 600g~2,500g



**LIVE ABALONE**

활전복 | 活鲍鱼 | アワビ

**PACKING** 10kg/ctn



**LIVE KING CRAB**

활왕게 | 活皇帝蟹 | 活タラバガニ

**SIZE** 600g~2,500g

**LIVE ABALONE**

활전복 | 活鲍鱼 | 活アワビ

Live Frozen abalone, Processed Marine Products

Wandoabalone Co., Ltd. is a business specializing in abalone, established by putting together all the wishes of the fishing people in wando to provide the hearty Wando abalones that have grown by consuming only the kept and sea mustard in the uncontaminated areas of Wando Sea. The company responsible for the marketing and distribution of the abalone is going to present you the pleasure from taste and health through the healthy well-being abalone foods which are produced by the fishing people in the uncontaminated sea areas of Wando located in the southernmost point. We are going to lead the popularization of the abalone foods through development and supply of various kinds of well-being abalone product and renovation of distribution system, and take the lead both in making the Wando abalone the best product in the world by expanding the overseas market and in promoting the abalone industry of our country.





**WONIL SEAFOOD CORP.**

**Add.** 83, Nonhyeon-ro, Seocho-gu, Seoul, Korea  
**Tel.** 82-2-589-1731  
**Fax.** 82-2-589-1730  
**Home.** www.wonilseafood.com  
**E-mail.** wonilseafood@korea.com

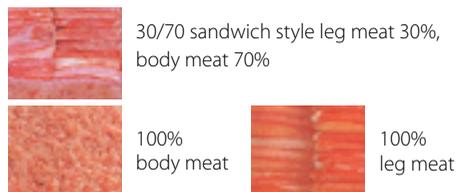
Wonil Seafood Corp. has three olive flounder farms in Jeju Island and is the biggest supplier of olive flounder in Korea. Besides olive flounder, Wonil Seafood Corp. exports a variety of fisheries products such as crab meat and shrimps to the countries like Japan and the U.S.A. while importing various fisheries products such as salmon. Wonil Seafood Corp.'s olive flounder breeding technology has been highly recognized not only in Korea but also in other countries; in particular our olive flounder, which is exported to Japan, is bred in the crystal sea water and underground water, and it is just as good as the natural olive flounder in terms of its color and texture.



**LIVE OLIVE FLOUNDER**

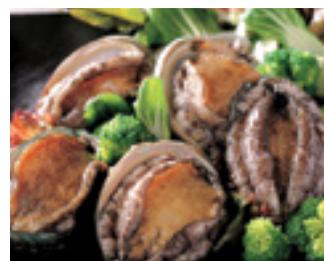
활납치 | 活牙鲆 | 活ヒラメ

**SIZE** 800g UP Per Piece, 1kg Up Per Piece  
**PACKAGING** Live Fish Truck (2Ton or 4Ton)  
**STORE** 12°C~13°C In Sea Water Tank



**VARIOUS USED OF CRAB MEAT**

We have Exported 'Frozen snow crab meat' over 20 years to U.S. and European markets, so we accumulated lots of know-how with this items. If you contact us, you will meet best products and price.



**LIVE ABALONE**

활전복 | 活鲍鱼 | 活アワビ

**SIZE** 60g UP Per Piece, 100g UP Per Piece  
**PACKAGING** 10kg/Caron box  
**STORE** 12°C~13°C In Sea Water Tank



**FROZEN CRAB MEAT**

냉동게살 | 冷冻蟹肉 | 冷冻カニ肉  
**SIZE** 1kg Block, 5LB Block  
**PACKAGING** 16 x 1kg Block=16kr/Carton, 6 x 5 lb Block in Polybag in a Case=30 lbs Master Carton  
**STORE** Under -18°C Frozen



**YOUNG JIN FISHERIES CO.**

**Add.** 1286 Gunnae-ri, Wando-eup, Wando-gun, Jeollanam-do, Korea  
**Tel.** 82-61-554-7462  
**Fax.** 82-61-554-4149  
**Home.** www.yjfisheries.com  
**E-mail.** kong0608@nate.com

2007 Established Young Jin Fisheries Co. for the export of Wando abalone harvests  
 2008 Reached USD 1 million in overseas shipments and received Presidential Award, the first of the Wando abalone producers  
 2009 Reached USD 2 million in overseas shipments and received an award from the Minister of Agriculture, Forestry and Fisheries  
 2010 Reached USD 3 million in overseas shipments  
 2012 Reached USD 5 million in overseas shipments



**LIVE ABALONE**

활전복 | 活鲍鱼 | 活アワビ



# Frozen Seafood

Korean Premium Seafood  
Exports 2016



Frozen Seafood  
**Part 2**

Pay attention to the fast-globalizing  
*Korean seafood*



**38 Chambada**  
 ☎ 82-63-564-0880  
 ✉ chambada@naver.com  
 🍷 Ripened Mackerel, Sea Eel Roast, Stir-Fried Poulp Squid, Fresh Water Eel Roast



**44 Hatsalbada Co., Ltd.**  
 ☎ 82-54-282-3003  
 ✉ admin@seanews.kr  
 🍷 Sliced Octopus, Brown Sole, Guamegi, Frozen Mackerel



**50 Jeongpum Sea Food**  
 ☎ 82-64-723-3905  
 ✉ jungpum@jungpoommall.com  
 🍷 Tangerine Mackerel, Tilefish, Fresh Hair Tail(segment), Dried Tellow corvina



**56 SEAPLE CO., LTD.**  
 ☎ 82-2-458-7475  
 ✉ kevincho@seaple.net  
 🍷 Red Snow Crab Meat (Chionecetes Japonicus), Fish Fillet Pacific Oyster(Crassostrea Gigas), Korean Clam(Ruditapes Philippinarum)



**39 Cheong Hae Co., Ltd.**  
 ☎ 82-55-833-4507  
 ✉ gobaksa4507@gmail.com  
 🍷 Norway Roasted Mackerel, Gobaksa Salted Yellow Croaker, Gobaksa Salted Macekrel, Gobaksa Salted Spanish Mackerel



**45 Heung Gwang Co., Ltd.**  
 ☎ 82-51-245-1711  
 ✉ jooilson@hanmail.net  
 🍷 Mackerel, Squid, Spanish Mackerel



**51 Jusin Foods Co., Ltd.**  
 ☎ 82-54-787-1171  
 ✉ hscikim@jusinfoods.kr  
 🍷 Red Snow Crab Leg Meat, Red Snow Crab Leg Meat (m), Red Snow Crab Leg Meat (l), Red Snow Crab Leg Meat (mix)



**57 Seareal Co., Ltd.**  
 ☎ 82-2-415-3705  
 ✉ ricardo@seareal.co.kr, cindy@seareal.co.kr  
 🍷 Frozen Pacific Mackerel W/R, Frozen Yellowtail W/R, Frozen Pacific Herring, Frozen Pacific Squid W/R, Frozen Ribbonfish W/R,



**40 CnK International Foods, Inc.**  
 ☎ 82-2-2149-9320  
 ✉ cnkfoods@naver.com  
 🍷 Frozen Squid, Canned Mackerel, Frozen Mackerel, Frozen Yellow Tail Whole Round



**46 HYUN YI Food Vill**  
 ☎ 82-51-241-8501  
 ✉ coramdeo.kang@gmail.com  
 🍷 Flying Fish Roe/Capeline Roe/Mixed Flying Roe, Roasted Dried Seaweed/Wakame/Konbu, Horse Mackerel(W/R), Spanish Mackerel(W/R)



**52 Misung Fishery Association Corporation**  
 ☎ 82-61-356-9999  
 ✉ misungfood@misungfood.com  
 🍷 Dried Yellow Corvina, Dried Yellow Corvina With Red Pepper Paste



**58 Sewoong Fisheries Co., Ltd.**  
 ☎ 82-54-732-8131  
 ✉ leehuihun@koreacrab.com  
 🍷 Red Snow Crab(Meat), Red Snow Crab(Assorted), Red Snow Crab(Body Meat)



**41 Eunkang Co., Ltd**  
 ☎ 82-53-253-8840  
 ✉ baul95800@naver.com  
 🍷 Mackerel, Yellow Tail, Horse Mackerel, Herring



**47 Insung Corporation**  
 ☎ 82-2-749-0291  
 ✉ sk@insungnet.co.kr  
 🍷 Patagonian Toothfish, Illex Squid, Frozen Antarctic Krill



**53 NATIONAL FEDERATION OF FISHERIES COOPERATIVES**  
 ☎ 82-2-2240-0153  
 ✉ yo3882@suhyup.co.kr  
 🍷 Frozen Mackerel, Seasoned Laver, Dried Anchovy & Shrimp, Frozen Hair Tail(Segment)



**59 SHINHYUN F&C Co., Ltd.**  
 ☎ 82-51-253-9400  
 ✉ maki2267@naver.com  
 🍷 Tuna For Sashimi, Processed Tuna For Sashimi, Other Fish For Sashimi



**42 Global Seafoods Co., Ltd.**  
 ☎ 82-2-586-5161~4  
 ✉ globalfish@korea.com  
 🍷 Seafrozen Illex Squid, Frozen Mackerel



**48 INTER MARINE Corporation**  
 ☎ 82-51-247-9164  
 ✉ imarine@intermarine.co.kr  
 🍷 Frozen Snow Crab, Frozen Snow Crab Products (Section, Claw, Leg Meat, Flake, Gratin etc.), Frozen Red Snow Crab Products(Leg Meat, Claw, Flake, etc.), Frozen Fish, Sushi Neta



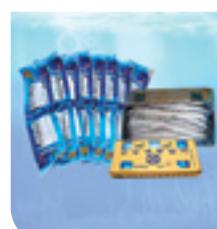
**54 Oriental Pacific Seafood Corporation**  
 ☎ 82-2-479-1880  
 ✉ mcheon@opscorp.co.kr  
 🍷 Surimi Products, Snow Crab Meat, Cephalopods & Mollusks



**60 SLS Company Co., Ltd.**  
 ☎ 82-2-6291-7177  
 ✉ info@slsc2010.com  
 🍷 Snow Crab Meat, Pacific Oyster Korean Clam(Ruditapes philippinarum)



**43 Hansung Enterprise Co., Ltd.**  
 ☎ 82-2-3400-6723  
 ✉ John.Cha@hsep.com  
 🍷 I Love Crab, Bar Type Fish Cake, Seafood Nuggest, Rice Cake With Sea Food



**49 Jeju Changhae Fisheries Co., Ltd.**  
 ☎ 82-64-712-5949  
 ✉ golf87@naver.com  
 🍷 Jeju Hairtail, Yellow Corvina, Jeju Mackerel, Jeju Red Tilefish



**55 SAMJUNG SUSAN**  
 ☎ 82-33-673-7711  
 ✉ s6717771@hanmail.net  
 🍷 Body & Leg Meat(mix), Leg Meat, Body Meat, Leg Meat



**61 TAEJONG FD Co., Ltd.**  
 ☎ 82-31-322-5611  
 ✉ taejongfd@taejongfd.com  
 🍷 Melania Snail Meat, Seafood Mix Cooked Pd Tail On Vannamei Shrimp, Deep-Pried Shrimp

## Korean Premium Seafood Exports 2016



### 62 Yangji Enterprise Co., Ltd.

-  82-31-776-0717
-  yangji@yangjituna.com
-  Superfrozen Tuna For Raw Fish, Bigeye Tuna, Yellowfin Tuna, Swordfish, Oilfish, Saku Block, Loin, Chunk, Sushi Neta, Maki Stick



### 64 Young Do Corporation

-  82-51-255-7177, 7166
-  ydco@korea.com
-  Frozen Mackerel, Frozen Squid, Frozen Spanish Mackerel, Frozen Jack Mackerel



### 63 YEMACK CO., LTD.

-  82-51-207-9393
-  ymking9393@naver.com
-  Chicken Wing Dumpling, Octopus Can, Boiled Octopus, Semi-Dried Octopus

## Sea Product Nutritional Facts

### General Ingredients(Per 100g)

Seafood Name	Food Energy		Moisture	Protein	Fat	Ash	Carbohydrate		Inorganic matters		
	kcal	kJ					Non- fibrous	Fiber	Calcium	Phosphorus	Iron
Abalone	91kcal	380kJ	77.2g	15.0g	0.7g	2.0g	5.1g	0.0g	49mg	141mg	2.4mg
Brown Sole	85kcal	357kJ	78.6g	19.4g	0.2g	1.4g	0.4g	0.0g	21mg	250mg	0.5mg
Crab	48kcal	202kJ	87.0g	10.5g	0.3g	1.9g	0.3g	0.0g	211mg	312mg	1.5mg
Hair Tail	149kcal	624kJ	72.7g	18.5g	7.5g	1.2g	0.1g	0.0g	46mg	191mg	1.0mg
Langosta	71kcal	298kJ	81.7g	15.2g	0.5g	2.0g	0.6g	0.0g	196mg	206mg	7.4mg
Mackerel	183kcal	766kJ	68.1g	20.2g	10.4g	1.3g	ø	0.0g	26mg	232mg	1.6mg
Mantis Shrimp	87kcal	365kJ	79.3g	16.1g	1.7g	2.1g	0.8g	0.0g	149mg	238mg	1.2mg
Metanephrops Thomsoni	71kcal	298kJ	81.7g	15.2g	0.5g	2g	0.6g	0.0g	196mg	206mg	7.4mg
Octopus	74kcal	309kJ	81.5g	15.5g	0.8g	2.0g	0.2g	0.0g	31mg	188mg	1.0mg
Pollack	290kcal	1211kJ	31.1g	61.7g	3.1g	4.1g	ø	0.0g	38mg	128mg	8.2mg
Snow Crab	85kcal	355kJ	79.7g	17.4g	1.0g	1.4g	0.5g	0.0g	158mg	114mg	0.5mg
Spanish Mackerel	108kcal	452kJ	73.9g	19.0g	2.7g	3.8g	0.6g	0.0g	9mg	293mg	0.5mg
Tilefish	82kcal	343kJ	79.5g	18.1g	0.2g	1.3g	0.9g	0.0g	40mg	232mg	0.6mg
Tuna	132kcal	553kJ	69.5g	27.2g	1.8g	1.4g	0.1g	0.0g	11mg	295mg	2.3mg
Yellowtail	101kcal	422kJ	75.6g	21.7g	0.8g	1.5g	0.4g	0.0g	16mg	289mg	0.7mg

SOURCE National Fisheries Research & Development Institute 2010. 05



## CHAMBADA



**Add.** 31, Gapyeong-ro, Sinrim-myeon,  
Gochang-gun, Jeollabuk-do, Korea  
**Tel.** 82-63-564-0880  
**Fax.** 82-63-564-8889  
**Home.** www.chambada.com  
**E-mail.** chambada@naver.com

Chambada upon its commencement of business at the completion of marine product processing plant in Hupo in 1997 with the management goal of "customer-centered, employee-centered, social restoration", Chambada has been growing steadily ever since and established "Musang Scholarship" in 1998 to realize its management goal.  
In addition, the company has been concentrating its efforts in the product research and development with its one patent registration, ten trademark registrations, one design registration and six trademark applications.



### RIPENED MACKEREL

참바다 복분자 숙성고등어 | 腌制青花鱼 |  
熟成塩サバガニ肉

**SIZE** 80g, 100g, Bulk  
**PACKAGING** Pack



### STIR-FRIED POULP SQUID

참바다 낙지볶음 | 爆炒章鱼 |  
チャム/バダ蛸のコチュジャン炒め

**SIZE** 300g, 500g

### FRESH WATER EEL ROAST

참바다 복분자 민물장어구이 | 烤淡水鳗鱼 |  
淡水うなぎの蒲焼き

**SIZE** 500g, 1kg, 5kg

### SEA EEL ROAST

참바다 바다장어구이 | 烤海鳗鱼 | 海の蒲焼き

**SIZE** 500g, 1kg, 5kg



CERTIFICATION **\$5-Hundred thousand Export Tower** **HACCP**

## CHEONG HAE CO., LTD.



**Add.** 18 Gusil 3 gil, Sacheon-si,  
Gyeongsangnam-do, Korea  
**Tel.** 82-55-833-4507  
**Fax.** 82-55-833-4509  
**Home.** www.gobaksa.kr  
**E-mail.** gobaksa4507@gmail.com

With the ultimate goal of supplying the most hygienic and safe products of deep blue sea to dining table for customers, Cheonghae has been putting hard efforts into providing superb quality products, for which it has been equipped with hygienic facility conforming FDA's HACCP standard and automated production system.  
It is our desire to grow through achieving continuous customer surprise and satisfaction by supplying excellent quality products and new products development, while keeping the pride as a leading enterprise specialized in fishery products.



### NORWAY ROASTED MACKEREL

바로구이 고등어 | 挪威式烤鲭鱼 | ノルウェー産焼きサバ

1. Immediately after thawing in the microwave oven can be placed immediately served warm It.
2. When I cook a delicious grilled fish, without peculiar smell or smoke Guests can enjoy a mackerel.
3. Norway Quality Certification Mark!
4. Processing in the company received the HACCP and FDA certificate



### GOBAKSA SALTED MACKEREL

고박사 간고등어 | GOBAKSA 盐腌鲭鱼 |  
코박사塩蔵サバ

**SIZE** 80g, 110g, 120g, 150g, 200g



### GOBAKSA SALTED YELLOW CROAKER

고박사 굴비 | GOBAKSA 盐腌黄鱼 |  
코박사塩蔵イシモチ

**SIZE** 130g, 160g, 240g



### GOBAKSA SALTED SPANISH MACKEREL

고박사 간삼치 | GOBAKSA 盐腌马鲛鱼 |  
코박사塩蔵サワラ

**SIZE** 80g, 120g



## CNK INTERNATIONAL FOODS, INC.



**Add.** (Suseo Dong, Cylux East) 1517, 295,  
Gwangpyeong-ro, Gangnam-gu,  
Seoul, Korea  
**Tel.** 82-2-2149-9320  
**Fax.** 82-2-2149-9321  
**Home.** <http://cafe.daum.net/cnkfoods>  
**E-mail.** [cnkfoods@naver.com](mailto:cnkfoods@naver.com)

Cnk International Foods, Inc. established in April. 2006, is professionally engaged in exporting several kinds of Korean fishery products to Europe, China, Japan and other areas worldwide, with more than 20 years' experience in this industry.



**FROZEN SQUID**  
냉동오징어 | 冷冻乌贼 | 冷凍イカ  
**SIZE** 20kg/bag



**FROZEN MACKEREL**  
냉동고등어 | 冷冻青花鱼 | 冷凍サバ  
**SIZE** 26kg/polybag, 20kg/carton,  
150-250G/pc



**CANNED MACKEREL**  
고등어통조림 | 鲱鱼罐头 | サバの缶詰  
**SIZE** NW425G, DW280G,  
24cans/carton



**FROZEN YELLOW TAIL WHOLE ROUND**  
냉동방어 | 冷冻黄尾鱼 | 冷凍ブリ  
**SIZE** 800-1000g/pc, 20kg in carton



CERTIFICATION | **\$5-Million Export Tower** | **HACCP**

## EUNKANG CO., LTD.



**Add.** 2gil 152, Gukchebosang-ro, Jung-gu,  
Daegu, Korea  
**Tel.** 82-53-253-8840  
**Fax.** 82-53-254-8840  
**Home.** [www.eunkang.co.kr](http://www.eunkang.co.kr)  
**E-mail.** [baul95800@naver.com](mailto:baul95800@naver.com)

We, Eukang co ltd is an exporter and a producer of frozen fish such as frozen mackerel, yellow tail, herring, horse mackerel, alaska pollock, squid, yellow croaker etc . We have been exporting the best quality products to east asia, arfica, europe, russia, USA and introduce the excellence of Korean fish to the whole world.



**MACKEREL**  
고등어 | 鯖鱼 | サバ  
**SIZE** 150-250G, 200-300G, 300G UP

**YELLOW TAIL**  
방어 | 黄尾鱼 | プリ  
**SIZE** 800-1200G, 2KG UP

**HORSE MACKEREL**  
전갱이 | 竹荚鱼 | アジ  
**SIZE** 100-200G, 200G UP

**HERRING**  
청어 | 鲱鱼 | ニシン  
**SIZE** S, M, L, 2L  
20KG BOX CARTON MOSTLY  
MOQ: 40 FCL ONE





**GLOBAL SEAFOODS CO., LTD.**

**Add.** Suite 1914, Seocho World Officetel, 19 Seoun-ro, Seocho-gu, Seoul, Korea  
**Tel.** 82-2-586-5161~4  
**Fax.** 82-2-586-5165  
**Home.** www.globalseafoods.co.kr  
**E-mail.** globalfish@korea.com

We, Global Seafoods Co., Ltd, are trading company that specialized in frozen seafood products. It serves both foreign and domestic customers. Our company was established in 1992, under the name of Michang Industry. In 1997, we changed our company name to Global Seafoods Co., Ltd. At present our main product are Mackerel, Argentine Illex Squid, Toothfish(Mero) and others. We export variety of popular seafood from domestic fishing market such as Pacific Mackerel, Horse Mackerel, Yellowtail, Spanish Mackerel, Korea Squid and so on.



**SEAFROZEN ILLEX SQUID**

냉동오징어 | 冷冻鱿鱼 | 冷凍イカ

**SPECIFICATION** 100GR - / 100-200GR / 200-300GR / 300-400GR / 400-600GR

**PACKAGING UNIT** About 10kg or 20kg bag



**FROZEN MACKEREL**

냉동고등어 | 冷冻青花鱼 | 冷凍サバ

**SPECIFICATION** 100-200 / 200-300 / 300-500 / 400-600gm/pc

**PACKAGING UNIT** 10kg/box or 15kg/box or 20kg/box



**HANSUNG ENTERPRISE CO., LTD.**

**Add.** Renaissance Bldg. 307, Ogeum-ro, Songpa-gu, Seoul, 138-857, Korea  
**Tel.** 82-2-3400-6723  
**Fax.** 82-2-3400-5138  
**Home.** www.hsep.com  
**E-mail.** John.Cha@hsep.com

Established in 1963, the Leading Korean seafood company specialized in the fishery industry ranging from ocean fisheries to seafood manufacturing. We manage more than 30 factories under strict sanitary standards.

**Products**

- Surimi Based Products
- Salted & Seasoned Products
- Dumplings
- Seafood Nuggets
- Smoked Ham / Sausages
- Canned Products
- Laver Products
- Frozen Foods
- Noodles
- Fish Cakes



**I LOVE CRAB**

이계조아 | 蟹味棒 | I LOVEクラブ



**BAR TYPE FISH CAKE**

어묵바 3종 | 好吃鱼棒3种 | 美味しいがまほこバー



**SEAFOOD NUGGET**

해물경단 | 海鮮餅 | 海鮮ドングランテン

**SIZE** 350g, 650g



**RICE CAKE WITH SEA FOOD**

해물떡볶이 | 海鮮辣年糕 | 海鮮トッポッキ

**SIZE** 500g

**HATSALBADA CO., LTD.**



**Add.** 449 Ibam-ri, Donghae-myeon, Nam-gu, Pohang-si, Gyeongsangbuk-do, Korea  
**Tel.** 82-54-282-3003  
**Fax.** 82-54-272-3055  
**E-mail.** admin@seanews.co.kr  
admin@seanews.kr

Hatsalbada Co., Ltd. is located in Donghae-myeon in Pohang and it specializes in manufacturing processed guamegi, brown sole and octopus, the local specialties. It combines the traditional methods with modern technology to produce better, tastier and safer marine products of Korea.



**SLICED OCTOPUS**  
문어슬라이스 | 章鱼片 | タコのスライス  
**SIZE** 250g



**BROWN SOLE**  
가자미 | 蝶鱼 | カレイ  
**SIZE** 800g



**GUAMEGI**  
과메기 | 冻秋刀鱼干 | ガメギ  
**SIZE** 200g, 300g



**FROZEN MACKEREL**  
냉동 고등어 | 冷冻青花鱼 | 凍サバ  
**SIZE** 260g

**HEUNG GWANG CO., LTD.**



**Add.** 614, Busan International Fish Market, 35 wonyang-ro, seo-gu, Busan, Korea  
**Tel.** 82-51-245-1711  
**Fax.** 82-51-245-1712  
**E-mail.** jjoilson@hanmail.net

Busan is the hub of international fisheries distribution and logistics, and 1st marine city in Korea. It is famous for deep-sea fishing and coast fishing, also the gate of exporting/importing of marine products. It is located in the center of Japan, China, Russia and Taiwan which are world-class buying markets for marine product. Our company is located in Busan International Fish Market which came a hub of stock/process/logistics for international ocean marine product with deep-sea fishing private dock and storage facilities, world-class cold storage and processing facilities industrial park. Many marine industries' persons from not only domestic but also overseas (Japan, China, Russia) visit here and we have good partnership and cooperation relations with them.



**MACKEREL**

고등어 | 鯖鱼 | サバ  
**SPEC** 150-200g/PC, 200-300g/PC, 300-400g/PC



**SQUID**  
오징어 | 鱿鱼 | イカ  
**SPEC** 200-300g/PC, 300-500g/PC



**SPANISH MACKEREL**  
삼치 | 马鲛鱼 | サワラ  
**SPEC** 300-400g/PC, 400-600g/PC, 600-800g/PC, 800-1000g/PC, 1-2kg/PC



CERTIFICATION | HACCP

### HYUN YI FOOD VILL



**Add.** 2F, 170, Chungmu-daero, Seo-gu, Busan, Korea  
**Tel.** 82-51-241-8501  
**Fax.** 82-51-254-1486  
**Home.** www.e-hyunyi.com  
**E-mail.** coramdeo.kang@gmail.com

With the know ledges more than 20years experiences on seafood business, we have been walking around in the world. Not only supply Grocery Markets with seafood items about 200kinds, but export Korean Mackerel, Yellow Tail, Horse Mackerel, Squid, Spanish Mackerel, Pollack, Hamo, Flying Fish Roe etc. to Africa, Asia, and Europe.



#### FLYING FISH ROE / CAPELINE ROE / MIXED FLYING ROE

날치알/멸빙어알/혼합날치알 | 飞鱼籽/毛鳞鱼籽/混合飞鱼籽 | トビコ/シヤモの卵/混合トビコ

**ORIGIN** Peru / Indonesia / China / Iceland / Norway  
**PACKING** 100g / 500g / 900g / 1kg / 2.5kg



#### ROASTED DRIED SEAWEED / WAKAME / KONBU

구운김 | 烤干海苔/裙带菜/昆布 | 乾燥焼き海苔/わかめ/昆布

**SIZE** 50sheet/bag(sheet and Half) / 100sheet/bag



#### HORSE MACKEREL(W/R)

전갱이 | 竹荚鱼 | アジ

**ORIGIN** Korea  
**SIZE** 60-100g, 80-120g, 100-150g, 150-200g  
**PACKING** 10kg, 15kg, 20kg



#### SPANISH MACKEREL(W/R)

삼치 | 鲛鱼 | サワラ

**ORIGIN** Korea  
**SIZE** 400-600g, 600-1000g, 1kg up  
**PACKING UNIT** About 10kg or 20kg bag



CERTIFICATION | \$50-Million Export Tower

### INSUNG CORPORATION



**Add.** Insung B/D, 113-2 Hannam-dong, Yongsan-gu, Seoul, Korea  
**Tel.** 82-2-749-0291  
**Fax.** 82-2-749-0201  
**Home.** www.insungnet.co.kr  
**E-mail.** sk@insungnet.co.kr

Insung Corporation established in 1986, reached the top 10 in fishery businesses in Korea within a short period and were awarded the 'US \$50 million Export Tower' in 2011. Our deep-sea fishing vessels have operated in the abundant fishing grounds of the South & North Pacific, the Atlantic, the Indian Ocean and the Antarctic Ocean and provide high-quality products. Based on aggressive investments in fishery products from the Antarctic Ocean, in particular, we provide patagonian toothfish and krill.



#### PATAGONIAN TOOTHFISH

메로 | 银鲑鱼 | メロ

**CATCHING AREA** South Atlantic Antarctic  
**SIZE** Around 20.0kg  
**PACKING** P.P Bag

Patagonian toothfish is caught in the deep sea only in the South Atlantic Ocean. Because of its fresh smell and taste, this premium fish has been widely used in various cuisines. Demand for this fish is especially high in Europe and the American continent. Since the extinction of this species is high, the fishing rights have been restricted. Since 1994, we've been the only business allowed to fish this rare species in Korea.



#### FROZEN ANTARCTIC KRILL

냉동크릴 | 冷冻虾 | 冷冻オキアミ

**CATCHING AREA** Antarctic  
**SIZE** 24.0kg  
**PACKING** Box



#### ILLEX SQUID

냉동오징어 | 冷冻鱿鱼 | イカ

**SIZE** 2L-600G UP, L-400G-600G, M-300G-400G, 2M-200G-300G, S-100G-200G, 2S-100G UNDER  
**PACKING** P.P Bag



**INTER MARINE CORPORATION**

**Add.** (Donggwang-dong 2-ga) 24,  
Gwangbok-ro, 97beon-gil, Jung-gu,  
Busan, Korea  
**Tel.** 82-51-247-9164  
**Fax.** 82-51-247-9166, 070-7469-9164  
**Home.** www.intermarine.co.kr,  
imarine.tradekorea.com  
**E-mail.** imarine@intermarine.co.kr

Inter Marine Corporation has been operating related to marine products since founded in 1997. We contribute world food industry by making great efforts to develop marine resources throughout the world from Russia, China and Japan to America and Europe. We will always move forward.



**SNOW CRAB**

냉동자숙대게 | 冷冻煮熟雪蟹 | 冷冻煮熟ズワイガニ



**FROZEN FISH**

냉동 생선 | 冷冻鱼 | 冷冻の魚  
- Horse Mackerel  
- Horn Fish  
- (Pacific/Norway)Mackerel  
- Spanish Mackerel



**SNOW CRAB GRATIN**

대게 그라탕 | 意式焗雪蟹 |  
カニグラタン



**SNOW CRAB PRODUCTS**

대게 | 雪蟹 | 冷冻煮熟ズワイガニ



**FROZEN RED SNOW CRAB PRODUCTS**

냉동홍게살 | 冷冻红蟹肉 |  
冷冻红ズワイガニ肉



**JEJU CHANGHAE FISHERIES CO., LTD**

**Add.** (Oedo1-dong)10, Gyemyeong2-gil,  
Jeju-si, Jeju-do, Korea  
**Tel.** 82-64-712-5949  
**Fax.** 82-64-711-8358  
**Home.** www.jeuuga.com  
**E-mail.** golf87@naver.com

Jeju Changhae Fisheries, as an indigenous company, have specialized in purchasing, manufacturing and distributing fishery products such as cutlassfish, mackerel, red tilefish, yellow corvina caught from the clean sea of Jeju island. Taking a price advantage over the competitors, as a specialized company in securing raw materials, we have supplied high quality and fresh fishes, processed marine products to consumers at reasonable prices.



**JEJU HAIRTAIL**

제주은갈치 | 济州带鱼 | 济州タチウオ

Jeju silver cutlass fish is caught one after another by jigging or fishing with a reel and line with multiple hooks in the clean waters of Jeju Island at night under fish-luring lights till dawn. This fish shimmers with silver-white color on its body and has black eyes with a white rim.



**YELLOW CORVINA**

참조기 | 黄花鱼 | イシモチ

The sea surrounding Chuja Island of Jeju is a fertile fishing ground where various high-valued fishes including yellow croakers returns to spawn. Their firm fillet developed in this area where the current is swift but there is abundant feed delivers naturally an excellent taste.

**JEJU RED TILEFISH**

제주옥돔 | 济州红方头鱼 | 济州アマダイ

As the Jeju red tilefish called <Salani>, <Solagi> too is a high class fishes caught one by one fish devotedly in the littoral sea, Malado Island, Jeju Island, the taste of the red tilefish caught in the clean sea near Jeju where is the warm current waters is most excellent.

**JEJU MACKEREL**

제주고등어 | 济州鲭鱼 | 济州サバ

The mackerel is operated on the distant southern tip of Jeju and put into Busan and Jeju port. Since it can be able to put into port one day earlier than Busan in light of the geographical features, we provide with further fresh mackerel.

**MACKEREL FLESH**

Mackerel that washed, salted after boning

**SALTED MACKEREL**

Mackerel that washed, salted after removing the internal organs without removing the head and bone.



CERTIFICATION **HACCP**

## JEONGPUM SEA FOOD



**Add.** 2617-5, Doduil-dong, Jeju-si, Jeju-do, Korea  
**Tel.** 82-64-723-3905  
**Fax.** 82-64-723-3906  
**Home.** www.jungpoommall.com  
**E-mail.** jungpum@jungpoommall.com

Small Fishery Cooperative Corporation Jeongpum Sea Food is located at Dodu harbor in beautiful Jeju island, which is registered as UNESCO nature environment triple crown for the first time in the world. We are verified as a business that applied Hazard Analysis Critical Control Point System (HACCP) of KFDA, which has strict evaluation standard, in order to secure food safety and we are trying our best to deliver fresh seafoods of Jeju island to consumers safely. We have developed a tangerine mackerel using a tangerine produced in Jeju island based on 30 years of knowhow through technology development business with Jeju Technopark, and it is currently under a patent application. Small Fishery Cooperative Corporation Jeongpum Sea Food will continuously do our best to develop honest food that consumers can trust and eat.



### TANGERINE MACKEREL

감귤고등어 | 柑橘青花鱼 | 柑橘サバ



### FRESH HAIR TAIL (Segment)

은갈치 | 带鱼 | タチウオ



### TILEFISH

옥돔 | 红方头鱼 | アカアマダイ



### DRIED YELLOW CORVINA

참굴비 | 干黄花鱼 | 乾イシモチ



CERTIFICATION **\$3-Million Export Tower** **HACCP**

## JUSIN FOODS CO., LTD.



**Add.** 201, Uljindaege-ro, Hupo-myeon, Uljin-gun, Gyeongsangbuk-do, Korea  
**Tel.** 82-54-787-1171  
**Fax.** 82-54-787-2646  
**E-mail.** hskkim@jusinfoods.kr

Jusin Foods Co., Ltd are now jumping to the company which considers the customer satisfaction as the first priority through quality, hygiene and ethical management. We designated as one of the companies that applies very strict HACCP practice if KFDA is making best efforts to meet the requirement of customers who want to have safe foods and it well verified that the products are safe.



### RED SNOW CRAB LEG MEAT (L)

붉은대게 다리살(3단) | 红蟹腿肉(3段) | 紅ずわいがに棒肉(3段) |

SIZE 1kg



### RED SNOW CRAB LEG MEAT (M)

붉은대게 다리살(4단) | 红蟹腿肉(4段) | 紅ずわいがに棒肉(4段) |

SIZE 1kg



### RED SNOW CRAB LEG MEAT (MIX)

붉은대게 다리파살 | 红蟹腿肉(混合) | 紅즈웨이가니棒くず레 |

SIZE 1kg



### RED SNOW CRAB BODY MEAT

붉은대게 몸살 | 雪蟹肉 | 紅즈웨이가니프레크 |

SIZE 1kg

**MISUNG FISHERY ASSOCIATION CORPORATION**



**Add.** 195-28, Yeonggwang-ro, Beopseong-myeon, Yeonggwang-gun, Jeollanam-do, Korea  
**Tel.** 82-61-356-9999  
**Fax.** 82-61-356-3577  
**Home.** www.misungfood.com  
**E-mail.** misungfood@misungfood.com

Among the shining stars that protect our precious land, sea and eatery, there is Misung. The thing that moves the sky and human are eventually the 'sincerity'. It is the belief of nominal value of yellow corvina, Misung Fishery Association Corporation. Until the time when the world of flavor that Misung dreams of is open, we promise you to provide the best quality from the flavor, nutrition and safety and realize the client satisfaction as a beautiful partner from the production, packaging and distribution.



**DRIED YELLOW CORVINA**

참굴비(오화영광참굴비) | 干黄花鱼 | 乾イシモチ

The Chinese character for yellow corvina means cheering your energy up. Salted and dried yellow corvina is a good source of protein, vitamin A and multiple minerals, it therefore boosts energy and relieves fatigue. And also white flesh fish is a representative ingredient for weight-loss meal.



**DRIED YELLOW CORVINA WITH RED PEPPER PASTE**

고추장굴비(홍선고추장굴비) | 辣味干黄花鱼 | 干イシモチ의唐辛子味噌付け

From the fine ingredient, clean air, clear water and rich sunshine to the traditional techniques, it is a tangy flavor created with fine red pepper paste and dried yellow corvina.

**SIZE** 120g, 140g, 200g, 500g

**NATIONAL FEDERATION OF FISHERIES COOPERATIVES**



**Add.** 62, Ogeum-ro, Songpa-ku, Seoul, Korea  
**Tel.** 82-2-2240-0153  
**Fax.** 82-2-2240-0198  
**Home.** www.suhyup.co.kr  
**E-mail.** yo3882@suhyup.co.kr

With the enactment of the Fisheries Cooperative Act, Act No. 1013 on January 20, 1962 and the promulgation of its Enforcement Decree in March 1962, the former Fisheries Organizations was dissolved and the National Federation of Fisheries Cooperatives (NFFC) was launched on April 1, 1962. To emerge as a leading 21st-century cooperative, the NFFC, Suhyup, has worked to increase the competitiveness of the fishing industry and build vibrant, self-sustaining fishing communities. Suhyup faced a crisis in 2001 of having to accept public funds, but by 2010 the NFFC had recorded 19.5 trillion won in business volume while its member cooperatives had achieved 15 trillion won. Suhyup has continually innovated itself in order to successfully carry out its mission and functions as an organization representing the nation's fishermen and as a valuable cooperative.



**FROZEN HAIR TAIL (Segment)**

냉동갈치 | 冷冻带鱼 | 冷凍タチウ



**DRIED ANCHOVY & SHRIMP**

마른멸치, 새우 | 干鰯鱼, 虾 | カタクチイワシ, えび



**FROZEN MACKEREL**

냉동고등어 | 冷冻青花鱼 | 冷凍サバ



**SEASONED LAVER**

조미김 | 调味紫菜 | 味付け海苔

**ORIENTAL PACIFIC SEAFOOD CORPORATION**



**Add.** Rm610 SK-HUB B/D, 445-1 Gil-dong, Gangdong-gu, Seoul, Korea  
**Tel.** 82-2-479-1880  
**Fax.** 82-2-479-0823  
**Home.** www.opscorp.co.kr  
**E-mail.** mcheon@opscorp.co.kr

Oriental Pacific Seafood Corporation (OPS) was established in 2003, located in Seoul, republic of Korea, Since establishment, we have steadily grown to be one of the industry leaders in highly competitive seafood business. You will be always safe and contented with our specialized experts who have wide experience in this seafood industry. We will not only provide you quality products at competitive price but also give you full-satisfaction with our rapid and responsible service, valuable information of the market and friendly after-sale service. OPS will constantly look for new and innovative ways to improve our business and management. OPS believes that these efforts will make you and OPS the number one seafood company in the world.



**SURIMI PRODUCTS**

샐러드용 맛살 | 色拉用肉 | サラダ用すり肉

**SPECIFICATION**

- 1m Crab Stick / Flake / Bite
- 1m Shrimp
- 1m Lobster Tail
- 1m Breaded CrabClaw / Scallop Meat



**SNOW CRAB MEAT**

게살 | 大蟹肉 | スワイガニ肉

**SPECIFICATION**

- Snow Crab Meat Sandwich Style/ Body Meat 100%, Snow Crab Meat
- All Leg Meat 100%, Snow Crab Cock
- Tail Claw, Snow Crab Shell



**CEPHALOPODS & MOLLUSKS**

두족류 등 (오징어, 굴 등) | 头足类 | 頭足類

**SPECIFICATION**

- Squid Tube / Steak
- Tube & Tentacle / Ring / Fillet
- Baby Cuttle Fish / Baby Clam
- Pacific Oyster Meat

**SAMJUNG SUSAN**



**Add.** 130 Mulchicheon-ro, Ganghyeon-myeon, Yangyang-gun, Ganwon-do, Korea  
**Tel.** 82-33-673-7711  
**Fax.** 82-33-673-9911  
**Home.** www.samjungsusan.com  
**E-mail.** s6717771@hanmail.net

Samjung Susan was started as a small business of dealing with naturally dried Pollack in the early 1970s, and it has grown into the current company by building a processing factory for marine products in 1990. Since then, Samjung Susan has been mainly engaged in producing dried Pollack products such as Kodari (half dried Pollack) and Hwangtae (fully dried pollack). The company has made efforts to diversify its items, based on its long accumulated know-how. In 2005, Samjung expanded its business into producing red snow crab meat by establishing its second factory Yangyang-gun, Ganwon-do. Currently, it produces dried Pollack products in its first factory and manufactures red snow crab meat products in its second factory.



**BODY & LEG MEAT (Mix)**

몸살&파살 | 蟹身肉、蟹腿肉 | むき身&くずし身



**LEG MEAT**

정3단 | 三排蟹腿肉 | 3段



**BODY MEAT**

몸살 | 蟹身肉 | むき身



**LEG MEAT**

파살 | 蟹腿肉 | くずし身

SEAPLE CO., LTD.



**Add.** Guui-Welltz Tower 313, Gwangjin-gu, Seoul, Korea  
**Tel.** 82-2-458-7475  
**Fax.** 82-2-6442-7499  
**Home.** www.seaple.net  
**E-mail.** kevincho@seaple.net

Since the early 2010's, Seaple Co., Ltd. has been one of the Asia's leading seafood companies. Based on our head office in Korea, Seaple carries the superior quality of fresh and frozen seafood from Korea, China, Vietnam and Thailand. The finest frozen seafood inspected by our qualified staff is marketed and distributed to U.S., E.U., Middle-Asia, Australia and Korea. Seaple concentrates on quality, variety and safety to meet the customers' demand with a consistent quality control system by our main office and regional office in Vietnam.



**RED SNOW CRAB MEAT**  
**(Chionectes Japonicus)**  
 냉동홍게살 | 紅蟹肉 | 冷凍紅スワイガニ肉



**PACIFIC OYSTER**  
**(Crassostrea Gigas)**  
 냉동굴 | 冷凍牡蛎 | 冷凍力キ



**KOREAN CLAM**  
**(Ruditapes Philippinarum)**  
 한국산 바지락 | 韩国杂色蛤 | 韩国産アサリ



**FISH FILLET**  
 생선 필렛 | 各种整条鱼类 | 魚切り身

SEAREAL CO., LTD.



**Add.** Rm 910, #24 Songpadae-ro 28-gil, Songpa-gu, Seoul, Korea  
**Tel.** 82-2-415-3705  
**Fax.** 82-2-415-3706  
**Home.** www.seareal.co.kr  
**E-mail.** ricardo@seareal.co.kr, cindy@seareal.co.kr

More than 10 years of complete dedication to seafoods. Located in Seoul & Busan, Korea. All the time, we source fresh raw materials from the littoral sea of Korea and export those products under strict quality control. Our main products are various whole round fishes and other value added seafoods from Korea. Besides, we are trying to bring the best quality of seafoods from other countries for Korean domestic market.



**PACIFIC MACKEREL W/R**  
 냉동고등어 | 冷冻鲱鱼 | 冷凍サ  
**LATIN NAME** Scomber Japonicus  
**SIZE** 100-200g, 150-200g, 200-300g/pc and bigger  
**ORIGIN** Rep. of Korea

**YELLOWTAIL W/R**  
 냉동방어 | 黄狮子鱼 | 冷凍ブリ  
**LATIN NAME** Seriola quinqueradiata  
**SPEC** 600-800g, 800-1300g, 2-4kg, 3-5kg/pc in 20kg block carton  
**ORIGIN** Rep. of Korea

**PACIFIC HERRING**  
 냉동청어 | 鯵魚 | 冷凍ニシン  
**LATIN NAME** Clupea pallasii  
**SPEC** 40-60g, 50-100g, 100-200g, 200-300g, 300g up/pc  
**ORIGIN** Korea, Russia



**FROZEN PACIFIC SQUID W/R**  
 냉동오징어 | 真鱿魚整条 | 冷凍イカ  
**SPEC** Sea Frozen / Land Frozen / Styrofoam / Bait(Nude Block) Purse Seine / Trawl Catching  
**ORIGIN** Rep. of Korea



**FROZEN RIBBONFISH W/R**  
 냉동갈치 | 冷冻带鱼 | 冷凍タチウ  
**LATIN NAME** Trichiurus lepturus  
**SPEC** 300-400g, 400-500g, 500-700g, 700g up/pc Packed in 8kg, 10kg CTN  
**ORIGIN** Korea, Mauritania



SEWOONG FISHERIES CO., LTD.

**Add.** 84, Gangyeong-ro, Ganggu-myeon, Yeongdeok-gun, Gyeongsangbuk-do, Korea  
**Tel.** 82-54-732-8131  
**Fax.** 82-54-732-8134  
**Home.** www.koreacrab.com  
**E-mail.** leehuihun@koreacrab.com

Founded in 1991, Sewoong Fisheries Co., Ltd. processes and freezes the meat of red snow crab caught in the East Sea and exports it to Japan. Our hygiene and quality control is managed in accordance with HACCP methods from the ingredients to the finished product. Sewoong Fisheries will always strive to produce safe products. Thank you.

- 2003: Certified for HACCP facility registration in EU and China (National Fishery Products Quality Management Service)
- 2009: Designated a HACCP business (Korea Food and Drug Administration)



**RED SNOW CRAB (Meat)**

붉은대게다리살 | 雪蟹肉 | 紅ズワイガニ棒肉

**SIZE** 250g, 500g, 1kg

Red snow crab is caught in the East Sea at depths of around 1,000m. After pre-processing and boiling at a hygienic facility, the leg meat is separated and flash-frozen. The red snow crab leg meat of Sewoong Fisheries Co., Ltd. is a safe and fresh product boasting a flavor and aroma unique to red snow crab.



**RED SNOW CRAB (Assorted)**

붉은대게 모듬살 | 雪蟹肉 | 紅ズワイガニ棒くず레

**SIZE** 250g, 500g, 1kg, 5kg



**RED SNOW CRAB (Body meat)**

붉은대게몸살 | 雪蟹肉 | 紅ズワイガニ二肩肉

**SIZE** 1kg, 5kg



SHINHYUN F&C CO.,LTD.

**Add.** 265, Dusong-ro, Saha-gu, Busan, Korea  
**Tel.** 82-51-253-9400  
**Fax.** 82-51-253-9401  
**E-mail.** maki2267@naver.com

SHINHYUN F&C Co., Ltd. process and export the tuna and swordfish for sashimi. We built the manufacturing line and super-frozen warehouse in one building, which is the new and only one factory of Busan in Korea. We can export all over the world because our line obtained not only domestic Haccp but EU Haccp. Moreover, SHINHYUN F&C Co., Ltd. has the exportable registrations in China, Russia, Thailand, Vietnam, Indonesia, halal as well as in the EU countries, you can find our products anywhere in the world.

- EU No.: KORP - 120
- FDA No.: 13773481700



**TUNA FOR SASHIMI**

횡감용 참치류 | 生鱼片用金枪鱼类 | 刺身用マグロ類 |

**ITEM** BIG EYE, YELLOW FIN, ALBACORE

**SIZE** 40kg up, 25kg up, 15kg up, 15kg down

**PACKAGE** GG, Loin, Block, Saku, Plate, Potion, Cubic

**PROCESSED TUNA FOR SASHIMI**

횡감용 가공참치류 | 生鱼片用加工金枪鱼类 | 刺身用加工マグロ類 |

**ITEM** SUSHI NETA(SLICE), NEGITORO, KIRIOTOSHI

**SIZE** 100g, 150g, 200g, 1kg

**PACKAGE** IQF, Vacuum Packed / Tray

**OTHER FISH FOR SASHIMI**

횡감용 기타어류 | 生鱼片用其他鱼类 | 刺身用その他類 |

**ITEM** SWORDFISH, OIL FISH

**SIZE** 70kg up, 55kg up, 30kg up, 30kg/10kg down

**PACKAGE** Block



**SLS COMPANY CO., LTD.**



**Add.** #1019, Saemunanno 92, (Sinmunno 1ga), Gwanghwamun officia, Jongno-gu, Seoul, Korea  
**Tel.** 82-2-6291-7177  
**Fax.** 82-2-6291-7188  
**Home.** www.slsc2010.com  
**E-mail.** info@slsc2010.com

SLS Company Co., Ltd is specialized in export and import of frozen fishery. Head office is located in Seoul, Korea and branch offices in China and Vietnam. With long experience of products, man power and know-how, we have been able to obtain and process the best quality products. We are exporting to Europe, North and South America and Oceania. SLS Company Co., Ltd. will keep making an effort to develop markets and sourcing places in the international field.



**SNOW CRAB MEAT**

냉동대게살 | 冷冻大蟹肉 | 冷冻ズワイカニ肉

**SPECIFICATION**

Combination meat(30% leg meat + 70% body meat)  
- All leg meat, Broken leg meat, Body meat, Snow crab shell

**PACKAGE** 5lb case x 6/MCTN



**PACIFIC OYSTER**

굴 | 牡蛎 | カキ

**SIZE**

- Meat 6/9, 9/12, 12/15, 15/19, 20gr up/pc  
- Half shell, Shell on 6/8, 8/10, 10/12, 12up Cm

**PACKAGE** 10 x 1Kg printed bag, 10Kg/MCTN



**KOREAN CLAM (Ruditapes philippinarum)**

한국산 조개 | 韩国产贝壳 | 韩国産貝

**SIZE** 40/60, 60/80, 80/100pcs/Kg

**PACKAGE** 1Kg printed bag x 10/ MCTN

**TAEJONG FD CO., LTD.**



**Add.** 177, Chobu-ro, Mohyeon-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do, Korea  
**Tel.** 82-31-322-5611  
**Fax.** 82-31-322-5038  
**Home.** www.taejongfd.com  
**E-mail.** taejongfd@taejongfd.com

The best fresh seafood distribution company! Faith and trust companies! Tae Jong FD Co., Ltd. Our company always put our devotion into creating fresh and delicious food you can cook easy and comfortable. Our food manufacturing process is also managed under HACCP standard as traditional way. We manage the best condition with many facilities for maintaining clean and neat. We do our best for giving our customer the best and the most safety food.



**MELANIA SNAIL MEAT**

다슬기 살 | 蜗螺肉 | 카와니나의むき身

**SPEC** 700g



**COOKED PD TAIL ON VANNAMEI SHRIMP**

카테일 새우 | 鸡尾冷虾 | 카쿨터엘비

**SPEC** 300g/10ea



**SEAFOOD MIX**

해물모듬 | 海鲜拼盘 | 海鲜盛り合わせ

**SPEC** 800g, 1Kg/12ea



**DEEP-FRIED SHRIMP**

간쇼 새우 | 油炸虾 | 카쿨터엘비

**SPEC** 1kg, 900g/10ea



양지엔터프라이즈  
YANGJI ENTERPRISE

## YANGJI ENTERPRISE CO., LTD.



**Add.** B308, Biz-dong, Skn Technopark,  
124, Sagimakgol-ro, Jungwon-gu,  
Seongnam-si, Gyeonggi-do, Korea  
**Tel.** 82-31-776-0717  
**Fax.** 82-31-776-3499  
**Home.** www.yangjituna.com  
**E-mail.** yangji@yangjituna.com

We are an expert of SUPERFROZEN TUNA products, which have made efforts to make advancement of fisheries distribution industry. Including raw tuna meat, standardized tuna products, tuna for sushi, processed tuna, etc., we have enlarged our business area and we continue to strive to provide our customers with trustworthy services.  
YANGJI ENTERPRISE CO., LTD., which creates a new and rich living culture through the best taste and service, has a plant in compliance with HACCP and is preparing for another take-off by obtaining various certificate for sustainability such as MSC, Friends of the Sea, etc.. Based on our pursuit of customer satisfaction, trust, innovation, excellence in operation, differentiated value, core customer management abilities, etc., we will further grow as a comprehensive fisheries distribution service company.



### SUPERFROZEN TUNA FOR RAW FISH 훗감용 참치류 | 生鱼片专业金枪鱼 | 刺身用マグ口類 | التونة فائقة التجميد للأسماك الخامة



#### SAKU BLOCK (Yellowfin Tuna)

사쿠 블록 [황다랑어] |  
鱼肉片[黄鳍金枪鱼] |  
マグロのさく[キハダ]  
SIZE 5-10 / 16-18 / 2.5-2.7  
PACKAGE IVP in 15kg/  
Styrofoam box  
NET WEIGHT 200±50g/  
piece(100%)



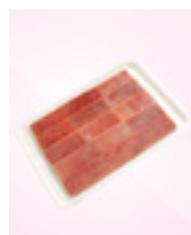
#### SAKU BLOCK (Big Eye Tuna)

사쿠 블록 [눈다랑어] |  
鱼肉片[大眼金枪鱼] |  
マグロ의사쿠[メバチ]  
SIZE 5-6 / 16-18 / 2.5-2.7  
PACKAGE IVP in 15kg/  
Styrofoam box  
NET WEIGHT 200±20g/  
piece(100%)



#### STEAK (Yellowfin Tuna)

스테이크 [황다랑어] |  
块[黄鳍金枪鱼] |  
ステーキ用[キハダ]  
SIZE 2, 4, 6, 8oz/Pieces  
PACKAGE IVP10kg/  
Master Carton  
NET WEIGHT 90%  
(Glazing 10%)



#### SUSHI NETA (SLICE/Big Eye Tuna)

스시 네타 (슬라이스) [눈다랑어] |  
寿司鱼(切片)[大眼金枪鱼] |  
寿司ネタ(スライス)[メバチ]  
SIZE 10, 11, 12g/piece  
PACKAGE 15, 20, 30 pieces  
Vacuum packed/  
Styrofoam Tray



#### TUNA LOIN

급속 냉동 로인 |  
金枪鱼鱼柳 |  
急速冷凍ロイン  
SIZE 2-5kg  
PACKAGE 3-5 pieces /  
Master Carton  
ORIGIN Korea



#### OILFISH(Escolar) PRODUCTS

기름치 (고등어 과) 제품 |  
油鱼(青花鱼科)产品 |  
バラムツ(鯖科)製品  
SIZE 200±50g/piece(100%)  
PACKAGE 15, 20, 30 pieces  
Vacuum Packed/  
Styrofoam Tray



CERTIFICATION **HACCP**

## YEMACK CO., LTD.



**Add.** 56, Bibong-ro, Saha-gu, Busan, Korea  
**Tel.** 82-51-207-9393  
**Fax.** 82-51-207-9494  
**Home.** www.yemack.co.kr  
**E-mail.** ymking9393@naver.com

Pursuing development of new export products and establishment of brands for global competitiveness, Yemack is committed to enhancing the awareness of Korean seafood and promoting the high quality of its products abroad. Yemack always undertakes its best efforts to prepare for the future and tap into new markets.  
Yemack Co., Ltd. was established as a logistics company specializing in seafood products in 2006. Based on years of B2B and B2C trades, we spearhead the market by identifying the needs of customers. We have set up a database of customers in a wide range of areas and built a manufacturing plant to aggregate customer's demands more effectively, assuring stable production, supply and management through well-balanced developments in logistics and manufacturing.



### OCTOPUS CAN

문어통조림 | 章鱼罐头 | タコ缶詰

SIZE 85g

Tako chili olives blending with spicy chilli and olive oil taste smooth and rich. Premium raw source and olive oil keep an octopus best delicious and moisture.



### CHICKEN WING DUMPLING

치킨윙덤플링 | 鸡翅饺子 |  
手羽先餃子

SIZE 40g/ea

ORIGIN

-CHICKEN Korea

-OCTOPUS Mauritania



### BOILED OCTOPUS

자숙문어 | 冷冻煮熟章鱼 | 煮だこ

SIZE 400~1kg, 2kg up / 15kg box  
ORIGIN Korea / Mauritania / China

Octopus steamed using persimmon vinegar and natural salt is free of fishy smell while its freshness is extended as long as possible to ensure better flavor.



### SEMI-DRIED OCTOPUS

자숙반건조문어 | 半干章鱼 |  
一夜干しタコ

SIZE 100g / 5kg box

ORIGIN Korea / Mauritania / China

Steamed octopus is dried in a natural way to allow enjoyment of octopus conveniently anywhere.



## YOUNG DO CORPORATION



**Add.** LG Marine Tower 2-205, 654  
Nambumin-dong, Seo-gu, Busan,  
Korea  
**Tel.** 82-51-255-7177, 7166  
**Fax.** 82-51-255-2888  
**E-mail.** ydco@korea.com

Young Do Corporation selects top quality marine products caught in the coast of Korea such as mackerel, mackerel pike, squid, and spanish mackerel. We maintain the freshness, select, pack, process and freeze them for exporting to Japan and China, etc.  
With strict quality management system, we supply better products only.



### FROZEN MACKEREL

냉동고등어 | 冷冻青花鱼 | 冷凍サバ

### FROZEN SQUID

냉동오징어 | 冷冻乌贼 | 冷凍イカ



### FROZEN SPANISH MACKEREL

냉동삼치 | 冷冻乌鲛鱼 | 冷凍サワラ



### FROZEN JACK MACKEREL

냉동전갱이 | 冷冻竹荚鱼 | 冷凍アジ

# Korean Premium Seafood Exports 2016



# Seaweed

Korean Premium Seafood  
Exports 2016



Enhance your health with well-being  
*Korean seafood*

Seaweed  
**Part 3**



## 74 Asia Food Co., Ltd.

- ☎ 82-55-323-9912
- ✉ rehojeon@naver.com
- 🍷 Seasoned Laver(Yetnal Seasond Laver), Seasoned Laver (Bamboo Salted Traditional Laver), Seasoned Kelp, Seaweed Crisps Almond



## 80 Byul Food (Star Food)

- ☎ 82-41-642-3750
- ✉ stella@starkim.co.kr
- 🍷 Seasoned Laver(Cut-type Family Size Laver), Seasoned Laver(Full-Size Laver), Seasoned Laver (Jaban Laver), Seasoned Laver(Small-Size Laver)



## 86 Dong-Oh Food Co., Ltd.

- ☎ 82-55-543-3531
- ✉ dongoh2k@dongoh2k.co.kr
- 🍷 A Kind Of Seaweed Root, Seaweed Salad, All Seaweed Etc., A Kind Of Dried Seaweed Root-Cutting, Seaweed, A Kind Of Frozen Seaweed Root, Sea Mustard/Sea Mustard-Cutting, Dried Boiled Seaweed Fusiforme



## 92 HAEMATT Co., Ltd.

- ☎ 82-31-632-1268
- ✉ haemat@hanmail.net
- 🍷 Pollack Roe Seasoned Lunch Box Laver, Pollack Roe Seasoned Full-Size Laver, Pollack Roe Seasoned Stir Fried Laver, Pollack Roe Seasoned Laver Flakes



## 75 Bada Myeongga Co., Ltd.

- ☎ 82-61-553-6455, 82-61-553-6457
- ✉ jykim260@hanmail.net
- 🍷 Sea-Mustard, Sea-Laver, Sea-Tangle



## 81 CHOI GANG FOOD

- ☎ 82-80-928-9280
- ✉ kcleekim@hanmail.net
- 🍷 Seasoned Laver, Seasoned Laver(Lunch Box Laver), Traditional Laver(Full Size), Seasoned Laver(Laver for Dining Table)



## 87 Garimi Co., Ltd.

- ☎ 82-31-581-1118
- ✉ jatgim@naver.com
- 🍷 Seaweed For Gimbap (Seaweed for Sushi), Gapyeong Pine Nuts Lunch Boxes, Stick-Typed Packaged Pine Nuts(GAPEYONG PINE NUTS SEAWEED NO.5), Gapyeong Pine Nuts D/P



## 93 Haengnam Food Co., Ltd.

- ☎ 82-61-280-2093
- ✉ hnf0381@hanmail.net, khgil019@naver.com
- 🍷 Seasoned Laver(Lunch Box Laver), Seasoned Laver(Full Size Laver), Seasoned Laver(Laver For Dining Table)



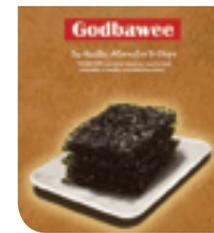
## 76 Badaro21 Co., Ltd.

- ☎ 82-41-952-5820
- ✉ mwy1120@hanmail.net
- 🍷 Seasoned Laver(Joseon Laver), Dried Roasted Laver, Seasoned Laver, Seasoned Laver(Well-being Laver),



## 82 Chungsoowon Co., Ltd.

- ☎ 82-62-946-9595
- ✉ csw9589@daum.net
- 🍷 Seasoned Laver(Lunch Box Laver), Lunch Box Laver(Sunflower Seed Oil Applied), Seasoned Laver(Laver for Dining Table), Family Packing Laver Case



## 88 Godbawee Food Co., Ltd.

- ☎ 82-41-931-2273
- ✉ godbaweekim@naver.com
- 🍷 Seasoned Laver(Godbawee Wild Laver), Seasoned Laver(Godbawee Table Laver), Seasoned Laver(Godbawee Traditional Laver), Seasoned Laver(Godbawee Green Laver)



## 94 Haenuri Laver Co., Ltd.

- ☎ 82-63-462-9233
- ✉ ariul21@naver.com
- 🍷 Haenuri Laver



## 77 Baekje Food Co., Ltd.

- ☎ 82-41-641-4682
- ✉ bakjekim@hanmail.net
- 🍷 Seasoned Seaweed, Famous Kwangcheon Haerae Seaweed, Seaweed Snack, Yaki Sushi Nori



## 83 Daechang Food Co., Ltd.

- ☎ 82-61-278-4426
- ✉ chosunkim1755@gmail.com
- 🍷 Dried Laver(Roasted), Jaerae gim, Dolgim, Seasoned Laver 6Types (GrapeSeed Oil, Original, Bamboo Salt, Wasabi, Garlic, Kimchi Taste)



## 89 Gwangcheon Samwon Food

- ☎ 82-41-641-1015
- ✉ ycsh8738@naver.com
- 🍷 Gwangcheon Traditional Laver For A Lunch Box, Gwangcheon Olive Oil Laver For A Lunch Box, Gwangcheon Green Laver For A Lunch Box, Gwangcheon Samwon Toastsed And Seasoned Laver, Gwangcheon Traditional Laver Mini Lunch Box



## 95 Hanwool Food

- ☎ 82-55-328-0551
- ✉ hnfood@kotis.net
- 🍷 Dried Roasted Laver, Dried Laver, Seasoned Laver(Laver For Lunch)



## 78 Blue Mountain Foods Co.

- ☎ 82-61-691-0090
- ✉ badaok3@hanmail.net
- 🍷 Seaweed Furcata, Sea String, A Kind Of Seaweed Root(Mekabu), Seaweed Tenax



## 84 Daehan Trading Co., Ltd.

- ☎ 82-41-931-2334
- ✉ daehan@dhlk.co.kr
- 🍷 Seasoned Laver(Alchan Samdan Dosirak-kim), Seasoned Laver(Alchan Sigtak-Kim), Seasoned Laver(Alchan Jaerae-Kim)



## 90 HAEDOWON CORP CO., LTD.

- ☎ 82-32-933-8852
- ✉ hdw8852@daum.net
- 🍷 Three Meals A Day Seasoned Laver Chops, Coriander Seasoned Laver, Aicu Seasoned Laver, Wasabi-Seasoned Laver



## 96 Hongdo Food Co.

- ☎ 82-61-282-5450
- ✉ hongdofd@naver.com
- 🍷 Hongdongdo Seasoned Laver, Internet Seasoned Laver, Hongdo Seasoned Laver, Hamcho Seasoned Laver, Eommason Javan



## 79 Boyang Co., Ltd.

- ☎ 82-61-682-9661
- ✉ iioopoo@naver.com
- 🍷 Midori Maternal Miyok(Sea-Vegetable) Set, Miyok(Sea-Vegetable) For Rice Sprinkle, Midori Dried Miyok/ Cut Miyok(Sea-Vegetable), Midori Dried Dasima/ Cut Dasima(Sea-tangle)



## 85 Daesin Food Co., Ltd.

- ☎ 82-61-373-6290
- ✉ daesinfood@naver.com
- 🍷 Seasoned Laver, Seasoned Laver(Dining Table Laver), Seasoned Laver(Gourmet Shred Seaweed)



## 91 Haejeo Foods Co., Ltd.

- ☎ 82-41-642-8886
- ✉ haengso@hotmail.com
- 🍷 Seasoned Laver, Seasoned Laver(Lunch Box Laver), Seasoned Laver(Kimchi Lunch Box Laver), Seasoned Laver(Wasabi Lunch Box Laver)



## 97 HUMANWELL

- ☎ 82-53-652-3341
- ✉ humanwellsuk@gmail.com, yd21suk@hanmail.net
- 🍷 Roasted Seasoned Laver, Laver Snack



**98 HWANG GEUM MUL SAN CO.**

- ☎ 82-61-433-7992
- ✉ qp119@hanmail.net
- 📍 Dried Kelp, Sea Mustard(Cham), Sea Mustard(Gadak), Wild Sea Mustard



**104 Joyang Foods**

- ☎ 82-41-641-2110
- ✉ joyang2110@naver.com
- 📍 Seasoned Laver(Laver For Dining Table), Seasoned Laver(Whole Sheet), Seasoned Laver(Lunch Box Laver), Dried Laver(Whole Sheet)



**110 Namkwang Food Co., Ltd.**

- ☎ 82-51-263-9821
- ✉ namkwangfood@naver.com
- 📍 Honey Butter Seasoned Laver, Salted And Fried Green Laver 30g, Traditional Seasoned Laver, Chichen Seasoned Laver



**116 SEA GOOD FOOD CO., LTD.**

- ☎ 82-31-637-5481
- ✉ sgf@seagoodfood.com
- 📍 Seasoned Laver, Seasoned Laver (To Go Pack), Seasoned Laver(Traditional), Gimjaban, Seasoned Laver(For Table Use)



**99 Hyo Sung Corp Co., Ltd.**

- ☎ 82-31-998-7364~5
- ✉ hyosungcorp24@hanmail.net
- 📍 Seasoned Laver



**105 KwangCheon DasolKim Co., Ltd.**

- ☎ 82-41-641-5800
- ✉ kcdasolkim@naver.com
- 📍 Sliced Original Laver, Sliced Original Laver For Family, Full-Size Original Laver



**111 Oriental F&B**

- ☎ 82-31-730-2057
- ✉ orientalfnb@orientalfnb.com
- 📍 Seaweed Salad, Shirataki Noodle, Seaweed Noodle, Sea Laver Snack



**117 Seok-Ha Corporation**

- ☎ 82-51-721-5666
- ✉ seok5667@nate.com
- 📍 Natural Seasoning, Dried Brown Seaweed, Dried Laminaria, Dried Seaweed Snack



**100 IL POOM Co., Ltd.**

- ☎ 82-31-632-0141
- ✉ 6320141@hanmai.net
- 📍 Dining Table Laver, Seasoned Laver, Lunch Box Laver



**106 Kwangcheonkim Co., Ltd.**

- ☎ 82-41-641-6060
- ✉ kckim4686@hanmail.net
- 📍 Famous Kwangcheon Seasoned Seaweed, Seaweed Snack All Natural, Yakishusi Nori



**112 Sahn Yook Sea Food Co., Ltd.**

- ☎ 82-41-932-5916
- ✉ 36susan@naver.com
- 📍 S'weed Sensation Original



**118 Sewha Seafood**

- ☎ 82-51-527-3871
- ✉ sgc1851@hotmail.com
- 📍 Crispy Seaweed With Almonds, Crispy Seaweed With Ancovy, Crispy Seaweed With Pollack Roe, Crispy Seaweed With Roasted Brown Rice, Roasted Laver(Full, Half)



**101 JAEWON GLOBAL NET**

- ☎ 82-31-631-7223
- ✉ nis35@korea.com
- 📍 Natural Style Seasoned Seaweed(Laver), Korean Kimchi Flavor Seaweed(Laver), Roasted Seaweed (Sushi Nori), Seaweed Snack, Brown Seaweed(Cut Wakame)



**107 KYEONG CHEON FOODS CO., LTD.**

- ☎ 82-43-537-3233
- ✉ laverkr@gmail.com
- 📍 Kyeongcheon Sesame Oil Green Laver(20g), Kyeongcheon Sesame Oil Green Laver(4.2g)



**113 Samhae Commercial Co., Ltd.**

- ☎ 82-2-431-2345
- ✉ master@samhae.com
- 📍 Seasoned Laver, Roasted Laver



**119 Taekyung Food Co., Ltd**

- ☎ 82-41-642-7100
- ✉ lljh20@naver.com
- 📍 Crispy Laver Snack, Roasted Laver, Premium Gift Set



**102 Jangbogo Mulsan Co., Ltd.**

- ☎ 82-61-555-2025
- ✉ wando2025@naver.com
- 📍 Seasoned Laver(Dolkim), Roasted Laver For Kimbab(Rice Of Laver Roll), Dried Sea Mustard



**108 Maeil foods**

- ☎ 82-53-817-2506
- ✉ lsh1234100@naver.com
- 📍 Seasoned Laver(Maeil Green Tea Full Length Laver), Seasoned Laver(Maeil Green Tea Laver In 16 Packs), Seasoned Laver(Five Grain Full Length Laver), Seasoned Laver(Gore Laver)



**114 SAMIL FOOD Co., Ltd.**

- ☎ 82-31-322-8181
- ✉ samilfood@gmail.com
- 📍 Crispy Seasoned Laver, Roasted Laver (Yaki Sushi Nori), Roasted Shredded Laver(Kizami Nori), Dried Laver



**120 Ye Mat Foods**

- ☎ 82-31-631-1312
- ✉ 010-5351-7027@hanmail.net
- 📍 Seasoned Laver



**103 Jin Mi Marine Products**

- ☎ 82-41-952-7707
- ✉ jinmimall@daum.net
- 📍 Dried Laver, Seasoned Laver



**109 Meokbo Fishery Union Corporation**

- ☎ 82-31-357-8592
- ✉ meokbo9292@naver.com
- 📍 Roasted Seaweed snack, Seasoned Laver



**115 SCDD CO., LTD.**

- ☎ 82-63-453-8504
- ✉ tmkang0423@hotmail.com
- 📍 Dried Seaweed, Grilled Seaweed



**121 Young Shin Food Co., Ltd.**

- ☎ 82-2-912-1555, 82-41-952-9288
- ✉ ypeter50@naver.com
- 📍 Seasoned Laver, Dried Anchovy, Dried Roasted Laver

# Korean Premium Seafood Exports 2016

## Sea Product Nutritional Facts

General Ingredients(Per 100g)

Seafood Name	Food Energy		Moisture	Protein	Fat	Ash	Carbohydrate		Inorganic matters		
	kcal	kJ					Non- fibrous	Fiber	Calcium	Phosphorus	Iron
Dried Sea-Mustard	251kcal	1050kJ	16.0g	20.0g	2.9g	24.8g	33.9g	2.4g	959mg	307mg	9.1mg
Laver	25kcal	103kJ	90.5g	3.3g	0.4g	3.8g	1.7g	0.3g	490mg	474mg	4.5mg
Sea Tangle	21kcal	89kJ	91.0g	1.1g	0.2g	3.5g	3.6g	0.6g	103mg	23mg	2.4mg
Sea Trumpets Leaf	28kcal	118kJ	88.1g	1.9g	0.4g	4.6g	4.0g	1.0g	157mg	32mg	3.9mg
Seasoned Laver	350kcal	1465kJ	5.5g	37.8g	2.3g	11.5g	41.1g	1.8g	230mg	705mg	18.0mg

SOURCE National Fisheries Research & Development Institute 2010. 05

ASIA FOOD CO., LTD.



**Add.** 8 An-gil, 520 Jangjae-ro, Saengrim-myeon, Gimhae-si, Gyeongsangnam-do, Korea  
**Tel.** 82-55-323-9912  
**Fax.** 82-55-323-8515  
**Home.** www.asiafood21.com  
**E-mail.** rehojeon@naver.com

Established in 1974, Asia Food Co. is a specialized processing company for seaweed. It uses an order made production system, carries out continued research to improve flavor, and maintains an excellent hygienic production system. The company developed "Mat Dasima (Seasoned Kelp)" and "Gim Snack(Almond Laver Snack)", among other products.



**SEASONED LAYER (YETNAL SEASONED LAYER)**

사군자옛날김 | 四君子调味紫菜 | 四君子昔の海苔  
**SIZE** 2g



**SEASONED LAYER (BAMBOO SALTED TRADITIONAL LAYER)**

죽염재래김 | 竹盐传统紫菜 | 竹塩在来海苔  
**SIZE** 3g, 5g



**SEASONED KELP**

맛다시마 | 调味海带 | 味昆布  
**SIZE** 60g, 125g, 250g



**SEAWEED CRISPS ALMOND**

아몬드김스넥 | 休闲杏仁海苔 | 的りのおかし  
**SIZE** 20g, 30g

BADA MYEONGGA CO., LTD.



**Add.** Nonggongdanji-4 gil 12, Jukcheong-ri, Wando-eup, Wando-gun, South Cheolla Province, Korea.  
**Tel.** 82-61-553-6455, 82-61-553-6457  
**Fax.** 82-61-553-5722  
**Home.** www.wandomall.co.kr  
**E-mail.** jykim260@hanmail.net

Bada Myeongga understands the thought of customers. We protect local fishermen through a direct delivery system and provide the freshest marine products to consumers at low prices, also taking the lead in spreading of wellbeing culture by the control of quality. Bada Myeongga has played a leading role for popularizing marine products, as a manufacturer and distributor in Wando. Bada Myeongga is Korea's leading brand in the distribution of marine products.



**SEA-MUSTARD (Dried Sea-Mustard, Dol-Miyeok, Sliced Sea-Mustard)**

완도명가 미역(건미역, 돌미역, 자른미역) | 莞岛名家海带(干海带, 岩海带, 剪切海带) | 莞岛名家わかめ(乾燥わかめ, 天然わかめ, 刻みわかめ)  
 As a natural alkaline sea food, sea-mustard in Wando has preserved a fresh and delicate taste of natural seaweed.



**SEA-LAYER (Traditional Laver, Dol-Gim, Green Laver, Gimhap-Gim, Salted Dry Laver)**

완도명가 김 (재래김, 돌김, 파래김, 김밥김, 건자반) | 莞岛名家紫菜(传统紫菜, 岩海苔, 绿海苔, 拌饭紫菜, 干紫菜) | 莞岛名家의海苔(在来海苔(全形海苔)、岩海苔、青海苔、의리巻き用海苔、乾じゃぱん)



**SEA-TANGLE(Dried Sea-Tangle, Sea-Tangle For Ssam, Powder, Pill)**

완도명가 다시마(건다시마, 싹다시마, 분말, 환) | 莞岛名家海菜(干海菜, 饱饭海菜, 粉末, 丸) | 莞岛名家의昆布(乾燥昆布, サム(包む)昆布, 粉末, 丸)  
 Sea-tangle in Wando, which is called an elixir plant in the sea, has plenty of minerals and dietary fiber as natural food.

Wando, as a place of origin of sea-laver, has inherited the tradition of more than 200 years of wisdom preserved by ancestors in this region who knew the real tastes of sea-laver.



**BADARO21 CO., LTD.**



**Add.** 580-4, Sancheon-ri, Jongcheon-myeon, Seocheon-gun, Chungcheongnam-do, Korea  
**Tel.** 82-41-952-5820  
**Fax.** 82-41-952-5890  
**Home.** www.badaro21.com  
**E-mail.** mwy1120@hanmail.net

Badaro 21 Co., Ltd. Since 1996, has produced and provided seasoned sea laver products to department stores, discount stores (ex: HOMEVER, New Core, Outlets, Kim's, etc.) and Post Office Shopping Mall. Our products are exported to three countries including the US. Despite our small size, we provide the best products in modern sanitary facilities.



**SEASONED LAVER (Joseon Laver)**

전통 재래구이 김 | 调味紫菜 | 味付け海苔



**DRIED ROASTED LAVER**

마른김(재래김, 파래김, 돌김) | 卷饭用紫菜 | 海苔



**SEASONED LAVER (Well-being Laver)**

웰빙 기능성 김 | 调味紫菜 | 味付け海苔



**SEASONED LAVER**

김자반볶음 | 炒咸味紫菜 | 味付け海苔의 炒め



CERTIFICATION | \$3-Million Export Tower | HACCP

**BAEKJE FOOD CO., LTD.**



**Add.** 87, Chungseo-ro, Eunha-myeon, Hongseong-gun, chungchungnam-do, Korea  
**Tel.** 82-41-641-4682  
**Fax.** 82-41-642-2394  
**Home.** www.bakje-kim.co.kr  
**E-mail.** bakjekim@hanmail.net

Baekje Food Co., Ltd. uses the best materials and sesame oil, perilla oil, which are directly produced by Baekje, and sub-materials with several times of inspection and processes to make better products. The food impressing those who eat this food - like motto of Baekje Food Co., Ltd, we promise we will provide only the best products.



**SEASONED SEAWEED**

조미김 | 调味海苔 | 味付け海苔

Our Product is a delicious product that can be enjoyed anywhere at anytime as a snack, with rice during meals, or with beer.



**FAMOUS KWANGCHEON JAERAE SEAWEED**

소문난광천재래김 | 著名KWANGCHEON传统海苔 | 有名クワンチョン在来海苔

SPEC 5g\*3ea\*24packs/CTN



**SEAWEED SNACK**

스낵김 5종 | 海苔零食 | 海苔スナック

SPEC 25g\*10ea\*3inner box/CTN

SFLAVORS Original, BBQ, Chili, Cuttlfish, Honeybutter

VARIOUS USES Side Dished, Snack



**YAKI SUSHI NORI**

야기스시노리 | 寿司海苔 | 寿司用焼き海苔

SPEC 100shts\*20ea/CTN  
50shts\*40ea/CTN  
10shts\*100ea/CTN

VARIOUS SHAPE Full Sheet, Half Cut



CERTIFICATION HACCP

### BLUE MOUNTAIN FOODS CO.



**Add.** 34, Jangseong 3-gil, Yeosu-si, Jeollanam-do, Korea  
**Tel.** 82-61-691-0090  
**Fax.** 82-61-681-0975  
**Home.** www.saemomgil.com  
**E-mail.** badaok3@hanmail.net

Health and freshness, Blue Mountain Foods Blue Mountain Foods Co. focuses on customer wellness and lifestyles. In the 1950s, we at Blue Mountain Foods became the first in Korea to export products such as seaweed tenax and seaweed furcata to Japan. Our foremost priority is fresh ingredients, and we insist on natural flavors. With a corporate philosophy of pursuing skin health, seeking a disease-free lifestyle, and offering a better quality of life by studying seaweed harvested in Korea, we aim to present customers with a life-changing gift through health-boosting food and skin products. Our top focus is on health, and we will strive to present you with benefits from the sea.



#### SEAWEED FURCATA

불등가사리 | 海笋 | フクロフノリ

Seaweed furcata is rich in various minerals, vitamins, and fiber, which clean the blood and offer skin benefits. It has a high fiber content to help prevent constipation and is low in calories, making it an ideal diet food. Seaweed furcata is also rich in amino acids and is believed to have excellent anti-cancer properties.



#### A KIND OF SEAWEED ROOT (MEKABU)

미역귀 | 裙带菜 | 메카브

Mekabu refers to the head of seaweed. It is rich in dietary fiber that helps prevent constipation and facilitate weight loss, making it an ideal side dish and accompaniment for liquor. The main benefits of mekabu include the outstanding anti-cancer properties of fucoidan and alginate acid to help with weight loss, prevent constipation, and reduce cholesterol levels.



#### SEA STRING

꼬시래기 | 龙须菜 | 오고노리

Sea string contains minerals, vitamins, protein, dietary fiber, and iron. It cleans the blood and offers benefits to skin while also facilitating metabolism and helping to prevent aging, obesity, thyroid conditions, disorders, anemia, high blood pressure, cancer, and other lifestyle diseases. It also helps to address intestinal issues.



#### SEAWEED TENAX

세모가사리 | 鹿角海笋 | 마프노리

Like other seaweed, seaweed tenax contains iron, minerals, iodine, and other nutrients that remove wastes and toxins from the body. It also produces hormones involved in the metabolism, nerve and bone formation, and protein energy synthesis.



### BOYANG CO., LTD.



**Add.** 607-12, Yeosun-ro, Yulchon-myeon, Yeosu-si, Jeollanam-do  
**Tel.** 82-61-682-9661  
**Fax.** 82-61-682-9665  
**Home.** www.miyok.com  
**E-mail.** iioopoo@naver.com

We were established in 1973 to export seaweed products to Japan and are a specialized seaweed product processing company as designated by the Small Business Administration with the best citation and The outlook for the future of largest importer, Japan, is on a precipitous decline for the Korean seaweed products due to the low Yen economic downturn and the completion from China is on the rise. In order to overcome the difficulties of domestic market, we are trying to develop more value-added processing technology and pioneer a new market and move away from the simpler processing export patterns of the past.



#### MIDORI MATERNAL MIYOK (Sea-Vegetable) SET

미돌이 산모미역 세트 | MIDORI 产妇海带(海菜)套餐 | 미どり産母ワカメセット

SIZE MATERNAL MIYOK 200g x 2PACK (DRIED MIYOK)



#### MIYOK (Sea-Vegetable) FOR RICE SPRINKLE, NOODLE SOUP

후리카케, 라면스프용 미역 | 面条汤用海带(海菜) | ご飯&麺用ワカメフレーク

SIZE BULK 10kg, 15kg



#### MIDORI DRIED MIYOK / CUT MIYOK (Sea-Vegetable)

미돌이 실미역 / 자른미역 | MIDORI 干海带/切海带(海菜) | 미どり乾燥ワカメ/カットワカメ

SIZE DRIED MIYOK 100g, 150g  
DRIED CUT MIYOK 50g, 80g



#### MIDORI DRIED DASIMA / CUT DASIMA (Sea-Tangle)

미돌이 건다시마 / 자른다시마 | MIDORI 干昆布/切昆布 | 미どり乾燥昆布/カット昆布

SIZE DRIED DASIMA 100g, 200g  
DRIED CUT DASIMA 80g, 150g

**BYUL FOOD (STAR FOOD)**



**Add.** 184 Sinjin-ri, Gwangcheon-eup,  
Hongseong-gun, Chungcheongnam-do,  
Korea  
**Tel.** 82-41-642-3750  
**Fax.** 82-41-642-3751  
**Home.** starkim.koreasme.com  
**E-mail.** 6423750@naver.com

Located in Gwangcheon, Chungnam, known as the hometown of authentic laver specialties, Byul Food is a specialized producer of seasoned lavers that has 30 years of seasoning expertise and retaining the original taste of lavers. We pride ourselves in presenting special products of high quality and taste: we carefully select only the best raw lavers produced in clean ocean water around the Yellow Sea's coastal area, and process them with thorough hygienic management. Food directly reflects the honesty and devotion of its manufacturer. This is the philosophy we have learnt as we have produced seasoned lavers for decades. Rather than prioritizing quantity for short-term interest, we will make long-lasting products that demonstrate our commitment to ethical quality for our customers' health.



**SEASONED LAYER**  
(Cut-Type Family Size Laver)

재래식탁김, 파래식탁김 |  
调味紫菜(家庭装) | 味付け海苔

**PACKAGING** 15g x 15pack,  
15g x 24pack,  
15g x 30pack



**SEASONED LAYER**  
(Full-Size Laver)

재래전장김, 파래전장김 |  
调味紫菜 | 味付け海苔

**PACKAGING** 25g x 10pack,  
25g x 20pack,  
25g x 30pack



**SEASONED LAYER**  
(Jaban Laver)

김자반 | 炒咸味紫菜 |  
海苔の味付け炒め

**PACKAGING** 70g x 5ea, 70g x 20ea



**SEASONED LAYER**  
(Small Size Laver)

재래도시락김, 파래도시락김 |  
调味紫菜(盒饭用) | ナマズ切身

**PACKAGING** (4g x 3pack) x 36bags/box,  
(4g x 9pack) x 12bags/box,  
(4g x 12pack) x 12bags/box,  
(4g x 16pack) x 12bags/box

**CHOI GANG FOOD**



**Add.** 249-15 Byeokgye-ri, Gwangcheon-eup  
Hongseong-gun, chungcheongnam-do,  
Korea  
**Tel.** 82-80-928-9280  
**Fax.** 82-41-633-5152  
**Home.** www.kcleekim.kr  
**E-mail.** kcleekim@hanmail.net

Our product philosophy is "safe food that my family eats". We make healthy and delicious seaweed that keep its natural flavor and aroma by minimizing destruction of nutrients of selected Original seaweed from clean area of the West sea. All production facilities are managed in a sanitary way. We do our best to make sure that any harmful factor couldn't affect our product by using alien substance selector and silver foil-metal detector. We continuously strive to produce good and healthy product that let our customer say "Fresh", "Delicious" and "I want it more."



**SEASONED LAYER**

김자반 | 炒咸味紫菜 |  
味付け海苔の炒め



**SEASONED LAYER**  
(Lunch Box Laver)

도시락김 | 调味紫菜(盒饭用) |  
味付け海苔(お弁当用)



**TRADITIONAL LAYER**  
(Full Size)

전장김 | 传统整张 | 在来海苔全長



**SEASONED LAYER**  
(Laver for Dining Table)

식탁김 | 调味紫菜 | 味付け海苔



CERTIFICATION | **HACCP**

**CHUNGSOOWON CO.,LTD**



**Add.** 28, Pyeongdongsandan 1beon-ro, Gwangsan-gu, Gwangju, Korea  
**Tel.** 82-62-946-9595  
**Fax.** 82-62-946-9589  
**Home.** www.chungsoowon.co.kr  
**E-mail.** csw9589@daum.net

Our company, Chungsoowon. We have devoted ourselves to customers' full satisfaction with premium quality roasted seasoned laver and the best service. we started our business Since1989. Owing to our business partners' full support, we have made remarkable progress every year so far. we only produce seasoned Laver in Gwangju, Korea. We manage a laver-specializing production factory Our product's brand name is Real Laver. Now we are ready to make a new and great leap with you.



CERTIFICATION | **ISO 9001** | **ISO 22000** | **KMP**

**DAECHANG FOOD CO., LTD.**



**Add.** 191-7 Yeonsan-ro, Mokpo-si, Jeollanam-do, Korea  
**Tel.** 82-61-278-4426  
**Fax.** 82-61-278-4428  
**Home.** www.chosunkim.co.kr/eng/  
**E-mail.** chosunkim1755@gmail.com

Daechang Food Co., Ltd. was established in 1979, we has been making all efforts for over 30 years to provide good quality seasoned laver. We have exported to Japan, Taiwan, Hong Kong, China, USA, Singapore and Thailand among others and sold in Korea through agents and through OEM, etc. We have always sought to reflect in our products the customers' likings and tastes in order to develop products customers want.



**SEASONED LAYER (Lunch Box Laver)**  
 도시락김 | 调味紫菜(盒饭用) | 味付け海苔(お弁当用)  
**PACKAGING** 16P\*6 (Per box)



**LUNCH BOX LAYER (Sunflower Seed Oil Applied)**  
 도시락김(해바라기유김) | 调味紫菜(盒饭用) | 味付け海苔(お弁当用)  
**PACKAGING** 8P\*16



**SEASONED LAYER (Laver For Dining Table)**  
 식탁김 | 调味紫菜 | 味付け海苔  
**PACKAGING** 4P\*6 (Per box)



**FAMILY PACKING LAYER CASE**  
 식탁김케이스 | 餐桌海苔盒 | 食卓海苔ケース



**DRIED LAYER (ROASTED)**  
 스시용(구운김밥김) | 卷饭用紫菜 | 巻き用海苔  
**PACKAGING** Full-size/Half-size, Each 10Sheets / 50Sheets / 100Sheets



**DOLGIM**  
 대창돌김 | 岩海苔(整张) | 岩海苔全形  
**PACKAGING** 20g Full-size Laver 6sheets



**JAERAE GIM**  
 재래김 | 传统岩海苔 | 在来岩海苔全形  
**PACKAGING** 20g Full-size Laver 6sheets



**SEASONED LAYER 6TYPES (GrapeSeed Oil, Original, Bamboo salt, Wasabi, Garlic, Kimchi Taste)**  
 조미김 6종 | 调味紫菜 6种 | 味付け海6種  
**PACKAGING** 4g (8cut 10sheets) X 3packs / 1BOX-36EA / 24EA



DAEHAN TRADING CO., LTD.

**Add.** 493-1 Changdong-ri, Nampho-myeon, Boryeong-si, Chungcheongnam-do, Korea  
**Tel.** 82-41-931-2334  
**Fax.** 82-41-931-2337  
**Home.** www.dhlc.co.kr  
**E-mail.** daehan@dhlc.co.kr

Daehan Trading Co., Ltd. Since 2005, has made our best efforts to produce "tasty and healthy laver with fresh materials and sincerity." We use only the highest-quality laver, caught during December and January of the lunar calendar in a clean area in the West Sea. To store raw laver for a long time, in general, hot-wind drying is used to eliminate humidity.



**SEASONED LAYER (ALCHAN SAMDAN DOSIRAK-KIM)**

조미김 | 调味紫菜 | 味付け海苔  
**TYPE** Middle type 6g  
**TASTE** original, kimchi, horse-radish



**SEASONED LAYER (ALCHAN SIGTAK-KIM)**

조미김 | 调味紫菜 | 味付け海苔  
**TYPE** 18g  
**TASTE** original



**SEASONED LAYER (ALCHAN JAERAE-KIM)**

조미김 | 调味紫菜 | 味付け海苔  
**TYPE** Full sheet type 20g



DAESIN FOOD CO., LTD.

**Add.** 469-1 Daegok-ri, Dogok-myeon, Hwasoon-gun, Jeollanam-do, Korea  
**Tel.** 82-61-373-6290  
**Fax.** 82-61-373-6293  
**Home.** www.daesinfood.co.kr  
**E-mail.** daesinfood@naver.com

Daesin Food Co., Ltd. established in 1998, has put spurs to the research and development of product from the obtaining of ISO 9001 quality certification in 1999. As these efforts are acknowledged, we obtained quality certification for traditional food from the Ministry of Maritime Affairs and Fisheries in 2000 and HACCP quality certification in 2003. We are making our every effort to produce the best marine products. This company was designated as CLEANworkspace by the Ministry of Labor in 2004, and selected as promising SME company for exporting.



Laver processed by our company is alkali natural food collected from clean and clear sea. Its natural color and taste is still remained due to the elvan and far infrared ray heating method and only strict selected products from thorough sanitization management are provided.



**SEASONED LAYER (Dining Table Laver)**

도시락용 재래김 | 调味紫菜(盒饭用) | 味付け海苔(お弁当用)  
**PACKAGING** 5g x 3pack x 24ea/box  
**INGREDIENTS** Laver, Corn Oil, Salt



**SEASONED LAYER (Gourmet Shred Seaweed)**

김자반볶음 | 炒咸味紫菜 | 海苔の味付け炒め  
**PACKAGING** 90g x 20pack, 50g x 18pack/box  
**INGREDIENTS** Laver, Corn Oil, Sesame, Salt, Sugar



**SEASONED LAYER**

돌김 | 调味紫菜 | 味付け海苔  
**PACKAGING** 40g x 20pack/box  
**INGREDIENTS** Laver, Corn Oil, Salt



## DONG-OH FOOD CO., LTD.



**Add.** 50 Gaju-dong, Jinhae-gu, Changwon-si, Gyeongsangnam-do, Korea  
**Tel.** 82-55-543-3531  
**Fax.** 82-55-552-0794  
**Home.** www.dongoh2k.co.kr  
**E-mail.** dongoh2k@dongoh2k.co.kr

Dong - Oh Food Co., Ltd. has grown very quickly as a seaweed exporting company since it was established in 1973. DFC International Co., Ltd. exports the products of the highest quality to Japan, the US, Europe, Southeast Asia and Australia. It also produces all kinds of seaweed products that consumers require, through continuous research. As a result of their managing quality, sanitation and environment, DFC International Co., Ltd. received ISO9001, ISO14001, HACCP certificates, and all products are being produced under strict and perfect control. These days, DFC International Co., Ltd. is developing products with MEKABU, and also has the best quality of Frozen MEKABU for export and nobody can compete with. In addition, DFC International Co., Ltd. not only exports the ingredient of frozen MEKABU, but also manufactures the end product, MEKABU DORORO. Since it arrives in Japan on the same day when it is made in Busan, it is as fresh as the product which is made in Japan. We can also provide it at a lower price. DFC International Co., Ltd. also produces seaweed salad, which is consumed in Japan a lot, and produces many colors of seaweeds.



### A KIND OF SEAWEED ROOT

미역귀도로로 | 裙带菜 | 메카브とろろ

### SEAWEED SALAD

해조샐러드 | 海苔沙拉 | 海藻サラダ

### A KIND OF DRIED SEAWEED ROOT - CUTTING

마른썰은미역귀 | 干海带丝 | 干シカットメカブ

### SEAWEED

돌가사리 | 线形软刺藻 | 스기海苔

### A KIND OF FROZEN SEAWEED ROOT

냉동미역귀 | 冷冻裙带菜 | 冷冻メカブ

### SEA MUSTARD, SEA MUSTARD - CUTTING

미역, 썰은미역 | 海带, 切片海带 | ワカメ、カットワカメ

### DRIED BOILED SEAWEED FUSIFORME

짚뿔 | 羊栖菜 | 히지키

### ALL SEAWEED ETC.

해조류 | 海藻类 | 海藻類



CERTIFICATION | GHTC

## GARIMI CO., LTD.



**Add.** 108, Jeongmok-ri, Buk-myeon, Gapyeong-gun, Gyeonggi-do, Korea  
**Tel.** 82-31-581-1118  
**Fax.** 82-31-581-7118  
**Home.** www.jatgim.co.kr  
**E-mail.** jatgim@naver.com

Garimi Corporation is a food manufacturer established in 2002. We produce Gapyeong pine nuts and Gapyeong pine nuts seaweed and merchandise them at home and abroad. Our company has accumulated manufacturing know-how including registration of a patent for manufacturing methods of Gapyeong pine nuts seaweed since its foundation. We have been making efforts to make new trends regarding ingredients of seasoned seaweed and packaging methods. We pursued high quality of ingredients by substituting raw materials of existing perilla oil and sesame oil with pine nuts. In packaging, we invented a new Easy Cut way considering the environment, distribution cost, price, and convenience. Moreover, we established a dried seaweed manufacturing plant in Soan-myeon, Wando-gu, Jeollanam-do, Korea and by operating processes directly, such as production of dried seaweed, storage, blowing-in, manufacturing process, and exports, we concentrated on high quality of products and ensuring of a competitive price. As a result, we stepped forward from domestic sales to exports to over 15 countries including the U.S.A for not only seasoned seaweed but also raw materials of dried seaweed. We are making continuous growth more than 50% every year. We, Garimi Corporation, would make constant efforts now and forever to manufacture reliable products for consumers.



### SEAWEED FOR GIMBAP (Seaweed for Sushi)

김밥용김 | 卷饭用紫菜 | 海苔巻き用海苔

**SPEC** 10 Sheets (23g), 100 Sheets (230g)

**ORIGIN** Korea

Produced in a local factory of Garimi Corporation between Jan. ~ Mar. The size of particle is about 2.5mm. It is dense without small holes. It has good scents and tastes. It is very competitive in terms of quality and price. Mostly used for foods.

### STICK-TYPED PACKAGED PINE NUTS (GAPYEONG PINE NUTS SEAWEED NO.5)

가평잣김5호 스틱형 포장잣 | 加平松子海苔5号条形包装杏仁 | 加平松の実海苔5号スティックタイプ包装松の実

**SPEC** 200g x 2Boxes / 390mm x 130mm x 83mm

**ORIGIN** Korea

### GAPYEONG PINE NUTS LUNCH BOXES

가평잣김 도시락 | 加平松子海苔便当 | 加平松の実海苔 お弁当用

**SPEC** 4.5g x 3Packs

**ORIGIN** Korea

### GAPYEONG PINE NUTS D/P

가평잣김 D/P | 加平松子海苔D/P | 加平松の実海苔 D/P

**SPEC** 4Quatro 6Sheets x 6Packs x 3Boxes / 123mm x 232mm x 190mm

**ORIGIN** Korea

# Godbawee

CERTIFICATION | HACCP | ISO 9001 | KMF

GODBAWEE FOOD CO., LTD.



**Add.** #24, Jindeung 2 gil, Boryeong-city, Chungcheongnam-do, Korea  
**Tel.** 82-41-931-2273  
**Fax.** 82-41-936-2273  
**Home.** www.godbawee.com  
**E-mail.** godbaweekim@naver.com

We, Godbawee Food Co., Ltd. people, will try our best to produce the best quality products based on our experienced techniques for better manufacturing and service providing with customer satisfaction. We will always keep trying not to lose the original taste and scent.



## Godbawee

The Healthy Alternative to Chips

"GODBAWEE seaweed snack is a way to treat yourself to a healthy and delicious snack."



### SEASONED LAYER (Godbawee Wild Laver)

갯바위돌김 | 调味紫菜 | 味付け海苔



### SEASONED LAYER (Godbawee Table Laver)

갯바위도시락김 | 调味紫菜 | 味付け海苔



### SEASONED LAYER (Godbawee Traditional Laver)

갯바위재래김 | 调味紫菜 | 味付け海苔



### SEASONED LAYER (Godbawee Green Laver)

갯바위파래김 | 调味紫菜 | 味付け海苔

# 삼원맛김

바다의 향기를 가득 담아 드립니다

CERTIFICATION | ISO 22000

GWANGCHEON SAMWON FOOD



**Add.** 63 Sangjeong 1-gil, Gwangcheon-eup, Hongseong-gun, Chungcheongnam-do, Korea  
**Tel.** 82-41-641-1015  
**Fax.** 82-41-642-1018  
**Home.** http://www.samwonkim.co.kr  
**E-mail.** ycsh8738@naver.com

We are a seasoned laver specialty company and are currently manufacturing two kinds of lavers such as traditional laver and green laver, which are classified into easy-to-eat doshirak laver, laver for table and traditional laver-full size, etc., so that consumers can purchase various kinds of lavers according to their taste.



### GWANGCHEON TRADITIONAL LAYER FOR DOSHIRAK

광천재래도시락 | 传统餐盒用 | 在来海苔お弁当用

SIZE 4g X 3pack



### GWANGCHEON OLIVE OIL LAYER FOR DOSHIRAK

광천올리브오일 도시락 | 广川橄榄油便当 | クアンチョンオリブオイルお弁当用

SIZE 4g X 3pack



### GWANGCHEON GREEN LAYER FOR DOSHIRAK

광천파래도시락 | 青海苔餐盒用 | 青海苔お弁当用

SIZE 4g X 3pack



### GWANGCHEON TRADITIONAL LAYER FOR MINI DOSHIRAK

광천삼원 미니도시락 | 广川三元迷你便当 | クアンチョン삼원미니お弁当用

SIZE 2g X 10pack



### TOAST & SEASONED LAYER SNACK

광천삼원 돌자반 | 紫菜咸拌 | 海苔ザバン

SIZE 70g

**HAEDOWON CORP CO., LTD.**



**Add.** 249, Okrim-ri, Ganghwa-eup,  
Ganghwa-gun, Incheon, Korea  
**Tel.** 82-32-933-8852  
**Fax.** 82-32-933-8853  
**Home.** www.건방진.kr  
**E-mail.** hdw8852@daum.net

Established as Honghae Trading in 1988, Haedowon was reshaped into a food product exporter in 1996. The company's name stands for the hill of the ocean. Haedowon exports Sambuja Laver, Obuja Laver, and Gunbangjin Laver, maintaining the top position in the laver market and sales over the past 15 years. As a global laver brand to help globalize Korean laver products, Haedowon undertakes efforts to assure the safety of food products and create new values. Our new brand "Gunbangjin" means a healthy and valuable natural product and the brand is also exported to overseas markets. Gunbangjin Laver is currently sold domestically and overseas including Japan, Taiwan and other Asian countries due to its high popularity. Based on trust from our existing clients, all associates of Haedowon will continue our efforts to build the world's leading brand in the global market.



**THREE MEALS A DAY SEASONED LAYER CHOPS**

하루세끼 김지반 | 一日三餐调味紫菜 | 三試三食味付け海苔  
**SIZE** 45g

**WASABI-SEASONED LAYER**

고추냉이 맛김 | 辣味紫菜 | わさび味付け海苔  
**SIZE** 5sheets (25g)



**CORIANDER SEASONED LAYER**

고수김 | 香菜调味紫菜 | 코스味付け海苔  
**SIZE** 5sheets (20g)



**AIGU SEASONED LAYER**

아구 내깁 | AIGU 调味紫菜 | 아이구味付け海苔  
**SIZE** 5sheets (20g)

**HAEJEO FOODS CO., LTD**



**Add.** 499-25 Choongseo-ro,  
Gwangchun-eup, Hongsung-gun,  
Choongchungnam-do, Korea  
**Tel.** 82-41-642-8886  
**Fax.** 82-41-642-8887  
**Home.** www.dcgim.com  
**E-mail.** mail@hjjim.co.kr

Haejeo Foods Co., Ltd. adopts the top management system, government-certified hygienic system and Islamic food certificate which is ISO 14001, HACCP and HALAL. In food production, raw material is the most important part. Our raw-material purchasing team guarantees that all raw-materials are safely made and purchased. Upon this endeavor, we're partnering with many large distribution channels in Korea and also exporting to more than 10 countries over the world.



**SEASONED LAYER (Lunch Box Laver)**

3단 도시락김 | 调味紫菜 (午餐盒饭紫菜) | 味付け海苔 (お弁当海苔)  
**PACKAGING** 4g, 9sheets x 3packs x 24bags



**SEASONED LAYER (Kimchi Lunch Box Laver)**

3단 김치맛 도시락김 | 调味紫菜 (泡菜午餐盒饭紫菜) | 味付け海苔 (김치 오弁当海苔)  
**PACKAGING** 4g, 9sheets x 3packs x 24bags



**SEASONED LAYER (Wasabi Lunch Box Laver)**

3단 와사비 도시락김 | 调味紫菜 (芥末午餐盒饭紫菜) | 味付け海苔 (わさびお弁当海苔)  
**PACKAGING** 4g, 9sheets x 3packs x 24bags



**SEASONED LAYER (Zanjang Kim)**

전장김 | 调味紫菜 | 味付け海苔  
**PACKAGING** 23g, 6sheets x 1packs x 20bags

**SEASONED LAYER (Kimjaban)**

김지반 | 调味紫菜 | 味付け海苔  
**PACKAGING** 50g, 1packs x 40bags

HAEMATT CO., LTD.



Addr. 343-1 Jiseok-ri, Shindun-myeon,  
Icheon-si, Gyeonggi-do, Korea  
Tel. 82-31-632-1268  
Fax. 82-31-632-1269  
E-mail. haemat@hanmail.net

We strive to create a place of high quality products in safe and sanitary environment. We ACTIVELY listen to the needs of the client and the market, and also focus on being a professional in understanding the quality and nature of seaweed and basic resources. We constantly challenge ourselves to improve the efficiency in combining ingredients in the most harmonious way. We value on fundamental principles of creating high quality products.



**POLLACK ROE SEASONED LUNCH BOX LAVER**

명란도시락김 | 明太鱼籽海苔 (盒饭用) | 明太子弁当海苔



**POLLACK ROE SEASONED FULL-SIZE LAVER**

명란전장김 | 明太鱼籽整张海苔 | 明太子全型海苔



**POLLACK ROE SEASONED STIR FRIED LAVER**

명란자반김 | 明太鱼籽炒紫菜 | 明太子味付け海苔炒め



**POLLACK ROE SEASONED LAVER FLAKES**

김가루 | 紫菜粉 | 刻み海苔

HAENGNAM FOOD CO., LTD.



Addr. 795, Goha-daero, Mokpo-si,  
Jeollanam-do, Korea  
Tel. 82-61-280-2093  
Fax. 82-61-278-9600  
E-mail. hnf0381@hanmail.net ,  
khgil019@naver.com

Established by HAENGNAM CHINAWARE in 2003, HAENG NAM FOOD has manufactured flavored laver with 6 manufacturing lines. By operating own laboratory, we have secured safety of products and consequently obtained ISO9001, ISO14001 and HACCP to prove our excellent quality and hygiene status. We have made our utmost efforts to manufacture flavored laver save to eat.



**SEASONED LAVER (Lunch Box Laver)**

도시락김 | 调味紫菜 (盒饭用) | 味付け海苔 (お弁当用)  
SIZE 9sheet x 3ea x 24pack / Box



**SEASONED LAVER (Full Size Laver)**

재래전장김 | 传统整张 | 在来海苔全長  
SIZE 7sheet x 20pack / Box



**SEASONED LAVER (Laver for Dining Table)**

식탁김 | 调味紫菜 | 味付け海苔  
SIZE 30sheet X 24pack / Box



CERTIFICATION | HACCP | ISO 9001 | ISO 14001

### HAENURI LAVER CO., LTD.



**Add.** 43 Miryonggalma-gil, Gunsan, Jeollabuk-do, Korea  
**Tel.** 82-63-462-9233  
**Fax.** 82-63-462-9230  
**Home.** www.haenurilaver.co.kr  
**E-mail.** ariul21@naver.com

Haenuri Laver received Traditional Food and Fisheries Quality Certification by (Minister of Maritime Affairs and Fisheries) using 100% domestic lavers with good primal weeds produced in the clean sea of southwest in Korea, and in the manufacturing process under the strict hygiene by the HACCP system as specified by the Food and Drug Administration, less salt and oil are put into the laver to make the taste savory and refreshingly be baked twice, so it is a premium laver for us to make good flavor and health with all our heart.



#### HAENURI TRADITIONAL WHOLE SHEET

해누리 재래전장김 | Haenuri | 传统整张海苔 | 헤누리全長在来海苔

#### HAENURI TRADITIONAL LUNCH BOX LAVER

해누리 재래도시락김 | Haenuri | 传统盒饭海苔 | 헤누리お弁当用在来海苔



#### HAENURI WHOLE SHEET GREEN LAVER

해누리 파래전장김 | Haenuri | 苧苧整张海苔 | 헤누리全長海苔

#### HAENURI LUNCH BOX GREEN LAVER

해누리 파래도시락김 | Haenuri | 苧苧盒饭海苔 | 헤누리お弁当用青海苔



#### HAENURI WHOLE SHEET MULBERRY LEAVE LAVER

해누리 참뽕잎전장김 | Haenuri | 真桑叶整张海苔 | 헤누리全長桑の葉海苔

#### HAENURI LUNCH BOX MULBERRY LEAVE LAVER

해누리 참뽕잎도시락김 | Haenuri | 真桑叶盒饭海苔 | 헤누리お弁当用桑の葉海苔



CERTIFICATION | HACCP

### HANWOOL FOOD



**Add.** 6, Saengnim-daero 950beon-gil, Saengnim-myeon, Gimhae-si, Gyeongsangnam-do, Korea  
**Tel.** 82-55-328-0551  
**Fax.** 82-55-335-0511  
**Home.** www.hanwoolfood.com  
**E-mail.** hnfood@kotis.net

Hanwool Food has been trying its best to make healthy and abundant food lives of customers through laver since its establishment. Not satisfying with the past ten years, Kimgane laver has lead the way to make trusty distribution structure from production to consumers for both the producing fisherman and the consumers with the best quality of product and service. Although the laver is favored only from Korea, Japan and part of Far East Asia, we will try our best to globalize and to develop the product for the whole human kind to eat.



These sea foods are harvested from the seacoast near Korea. They have an abundant natural flavor as they dried by natural sunlight and wind.



#### DRIED ROASTED LAVER

구운김밥김 | 卷饭用紫菜 | 巻き用海苔

SIZE 40 x 8sht  
PACKAGING 1c/t



#### DRIED LAVER

(접은)김밥김 | 卷饭用紫菜 | 巻き用海苔

SIZE 40/8sht  
PACKAGING 1c/t



#### SEASONED LAVER (Laver for Lunch)

재래도시락김 | 调味紫菜(盒饭用) | 味付け海苔(お弁当用)

SIZE 24/3/9 x 10sht  
PACKAGING 1c/t



**HONGDO FOOD CO.**

**Add.** 25, Samil-ro, Samhyang-eup, Muan-gun, Joellanam-do, Korea  
**Tel.** 82-61-282-5450  
**Fax.** 82-61-282-5460  
**Home.** www.hongdofd.co.kr  
**E-mail.** hongdofd@naver.com

Hongdo Food Co. is a manufacturer of seasoned and grilled laver made from stone laver cultivated using the pole-type farming method in Sinan-gun of Muan Peninsula, one of the top laver cultivation regions in Korea's southern archipelago area. Ever since our establishment we have been determined that "Honesty Delivers True Taste" and we have consistently produced the best laver products. Based on our credibility and tradition accumulated over 30 years, we made active preparations to deal with the rapid changes in the business environment.

We are constantly looking to upgrade the quality of our products in order to grow as a company, establish trust with our customers and to generate profits by maintaining and improving future business areas and strategic markets. For us, your support and encouragement are the largest motivation and drive, and we promise to be a company that always stays with its customers with humility and hard work.



**HONGDONGDO SEASONED LAVER**

홍도돌김 | 红岛海苔 | 紅島岩海苔



**INTERNET SEASONED LAVER**

인터넷돌김 | 网络海苔 | 인터넷岩海苔



**HAMCHO SEASONED LAVER**

함초재래김 | 咸草传统海苔 | 咸草在来海苔



**HONGDO SEASONED LAVER**

홍도재래김 | 红岛传统海苔 | 紅島在来海苔



**EOMMASON JAVAN**

엄마손 자반볶음 | 妈妈手炒配菜 | オンマソン味付け海苔の炒め



**HUMANWELL**

**Add.** 130, Noi-gil, Nongong-eup, Dalseong-gun, Daegu, Korea  
**Tel.** 82-53-652-3341  
**Fax.** 82-53-652-0305  
**Home.** www.huamwell.co.kr  
**E-mail.** humanwellsuk@gmail.com, yd21suk@hanmail.net

Since established in 2000, our company have manufactured red-ginseng maker and distributed the product across the nation. Based on the business knowhow, we developed seasoned laver such as greentea laver, hamcho(angelica utilis makino) laver, kimchi laver, wasabi laver, etc. and exported them to the overseas market. Currently, we export a variety of seasoned laver to Hong Kong, USA, Japan, Vietnam, Australia, Malaysia and so on. Also, laver snack related to the traditional food of Korea and various other snacks using dried fish, laver are currently under development. Hence, we will make our utmost effort to produce superb quality of food products as well as encouraging a better and healthier life of customers.



**ROASTED SEASONED LAVER**

조미김 | 紫菜 | 味付け海苔

**SPEC**

- Green Tea Olive oil, Kimchi Roasted Seasoned Laver, Wasabi Roasted Seasoned Laver 4g x 3p, 25g
- Mini Laver 2g x 10p, 2g x 8p
- Seasoned Seaweed(Laver) 50g

We have developed a variety of seasoned laver, based on the raw laver cultivated in the uncontaminated sea of west coast, such as the laver added red-ginseng powder, chitosan, greentea powder, hamcho powder, kimchi flavor, wasabi flavor and so on.

The characteristic of our seasoned laver is that we use less oil, with less salt because all of them have been roasted without frying in oil.



**LAVER SNACK**

김부각 | 炸脆紫菜 | 海苔ブガク

SIZE 35g

Dried laver is covered with a thin layer of sticky rice paste and sesames and dried before being fried. It contains low calorie and has a long shelf life. It is also easy to carry.



HWANG GEUM MUL SAN CO.

**Add.** 2068-18, Cheongja-ro, Daegu-myeon, Gangjin-gun, Jeollanam-do, Korea  
**Tel.** 82-61-433-7992  
**Fax.** 82-61-433-5838  
**Home.** www.goldseaweed.co.kr  
**E-mail.** qp119@hanmail.net

HWANG GEUM MUL SAN CO. is specialized in producing a variety of processed sea vegetable products. Currently sold at Agricultural Cooperative Mart, Korea Post Office online market and nationwide chain stores such as Save Zone, our products' quality has been already proved in domestic market. In addition, HwangGeum has also acquired certificate from US FDA for the safety of the products, setting to explore the global market. All the staffs at HwangGeum Mulsan pledge to do our best to provide the highest quality sea vegetable products to customers based on sincerity and advanced technology.



HYO SUNG CORP CO., LTD.

**Add.** 697-3, Guijoun-ri, Tongjin-eup, Gimpo-si, Gyeonggi-do, Korea  
**Tel.** 82-31-998-7364~5  
**Fax.** 82-31-998-7362  
**Home.** www.seaweed.ne.kr  
**E-mail.** hyosungcorp24@hanmail.net

Hyosung Corp. Co., Ltd. is the specialized manufacturer and exporter of "Roasted Seasoned Seaweed(Laver)" -Ock-dong-ja Laver, Ye-jack Laver and Chong-Woo-Rim Laver in Korea. Hyosung Corporation Co.,Ltd. is a manufacturer of seasoned seaweed that exports to 18 countries such as U.S.A, Russia, China, Japan, Australia, etc. We have earned a variety of certificates such as ISO22000, HACCP, FDA-USA, FDA-CHINA, etc. Hyosung Corp. produces all goods hygienically and fills them with love and care in all processes to present a healthy and happy meal to the customers.



**DRIED KELP**

마른다시마 | 干海带 | 干し昆布

SIZE 100g, 200g, 250g

Processing kelp collected from uncontaminated sea after drying for one year, HwangGeum's dried kelp outstands in taste and quality.

**SEA MUSTARD (Cham)**

참미역 | 裙带菜 | 干しワカメ

SIZE 80g, 150g, 320g, 10kg(bulk)

It is by far the best seaweed in taste and quality as it grew up overcoming wild waves and taking natural nutrition of clean sea water.

**SEA MUSTARD (Gadak)**

가닥미역 | 裙带菜 | 干しワカメ

SIZE 320g, 400g

Producing thick soup thanks to its stems and rich iron, it is good for mothers who deliver the babies.

**WILD SEA MUSTARD**

돌미역 | 裙带菜 | 干しワカ메

SIZE 50g, 400g

Dried in sea air Dol seaweed is much more tasty and delicious compared with farmed seaweed and contains rich protein, vitamin, mineral, calcium, iodine, etc.



**SEASONED LAVER (Laver for Dining Table)**

돌자반(김치맛, 씨푸드맛, 녹차맛) | 炒紫菜(泡菜味, 海鲜味, 绿茶味) | ジャパンのり

PACKAGING 35g, 30packs



**SEASONED LAVER**

돌김전장 | 调味紫菜(全形, 岩紫菜) | 味付け岩海苔

PACKAGING 20g, 6sheets x 5packs x 6bags



**SEASONED LAVER**

돌자반 볶음 | 炒紫菜 | ジャパンのり

PACKAGING 70g, 20packs



**SEASONED LAVER (Lunch Box Laver)**

3단도시락김 | 调味紫菜 | 味付け海苔

PACKAGING 4.5g, 8sheets x 3packs x 24bags



**SEASONED LAVER (Lunch Box Laver)**

미니도시락김 | 调味紫菜(盒饭用) | 味付け海苔(お弁当用)

PACKAGING 2g, (6sheets x 8packs) x 30bags

IL POOM CO., LTD.



**Add.** 404-190 Iyeo-ro, Baeksa-myeon, Icheon-si, Gyeonggi-do, Korea  
**Tel.** 82-31-632-0141  
**Fax.** 82-31-632-0142  
**E-mail.** 6320141@hanmai.net

We produce the best seasoned laver with premium ingredients in clean environment. Our know-how cumulated over ten years is different from other company. The laver from clean ocean has been matured in low temperature and then roasted twice for crispy taste. Nowadays we export our products to Japan, China, U.S, Canada, E.U...etc all over the world and we have introduced the excellence of Korean foods.  
 Il Poom Co., Ltd is moved not only the future, but also being an enterprise specialized in trade. We promise that manufacturing of individual items and best items in Korea. We will do our best to satisfy customer service.

- 2013.01 Founded full-time research team
- 2013.04 Registered factory in NFQS
- 2014.03 Certificated workplace in low risk assessment
- 2014.05 Certificated Clean workplace



We've selected carefully the laver from the clean ocean and roasted it twice. You can feel its distinctive taste and flavor.



**SEASONED LAVER**  
 전장김 | 调味紫菜 | 味付け海苔  
**PACKING** 40g/ 10sht. x 20EA



**DINING TABLE LAVER**  
 식탁김 | 餐桌紫菜 | 食卓用海苔  
**PACKING** 20g/ 36sht. x 30EA



**LUNCH BOX LAVER**  
 도시락김 | 午餐盒饭紫菜 | お弁当海苔  
**PACKING** 4.5g(8sht.), 5g(10sht.) x 3pack(9pack) x 24bags(8bags)

JAEWON GLOBAL NET



**Add.** 87, Cheongbaengni-ro 697, Baeksa-myeon, Icheon-si, Gyeonggi-do, Korea  
**Tel.** 82-31-631-7223  
**Fax.** 82-31-629-7226  
**Home.** www.goodandwell.co.kr  
**E-mail.** nis35@korea.com

JAEWON GLOBAL NET's "GOOD & WELL" brand means our company makes good products with best know-how and good raw materials by using good facilities. The main products are Korean Seasoned Seaweed (Ajitsuke-nori), Roasted Seaweed (Yaki-nori), Dried Seaweed (Hosi-nori), Dried Kelp (Konbu), Brown Seaweed (Cut-wakame), Hijiki, Sushi-material and etc.  
 We control products in accordance with the ISO system, monitoring feedbacks through exhibitions and supervising follow-up management. This helps us in our work of researching and developing products to satisfy various appetites of consumers in different countries. Thanks to such efforts, we are exporting products up to 5million dollars to Japan, Taiwan, China, the U.S.A, and Australia, and earning a good reputation for the taste and quality of our products.



**JAERAE-GIM(Cut Type)**

재래김 | 韩国特产海苔 | 韩国伝統の味付け海苔  
**SIZE** 3, 12Packs(4g)  
 Seasoned Laver is made of high-quality Jae Rae-Gim (Traditional laver) gathered from Korean West Sea and then frozen under -23oC. By using Korean traditional roasting and seasoning methods, it is one of the most popular products in Korea due to its good taste.

**ROASTED SEAWEED(Laver)**

구운김 | 烤紫菜 | 焼き海苔  
**SIZE** 20g, 200g  
 This product is made by using high-quality ingredients picked from Busan and Wando south coast region. It is then roasted through far-infrared radiation in a high temperature kiln for a crispy texture. This product is mainly exported to Japan. And it receives good acclaims from USA and Europe for its high quality.

**BROWN SEAWEED**

미역 | 干海带(切海带) | 乾燥わかめ(カットわかめ)  
**SIZE** 40g  
 Wondo is a clean sea area of Korea. The seaweeds which are picked up from Wondo have a unique fresh deep sea fragrant flavor. The flavor of the seaweeds tastes much better after drying only leaves without stems. cut seaweeds can be made to kelp soup, sauce soup and shredded kelp.

**NATURAL STYLE SEASONED SEAWEED**

돌자반 | 香脆紫菜丝(撒着食用的紫菜) | ドルジャパン(ふりかけ海苔)  
**SIZE** 30g, 45g, 50g  
 After picking raw seaweed of natural style, drying it and cutting it with short length, then seasoning it with flavor of Korean traditional style and ripened after 7 days, and then roasted for 30 minutes as fried in 250oC, so it is a very good crispy snack with good smell.

**KOREAN KIMCHI FLAVOR SEAWEED HOT SPICY SEAWEED SNACK**

김치맛김 | 泡菜味紫菜 | 김치味海苔  
**SIZE** 3, 12Packs(4g)  
 The laver with Kimchi flavor is not made with Kimchi condiment. Instead it is made in a way of pickling Korean traditional spicy cabbage. After an appropriate mature period, with adding dry Kimchi flour, so it has the unique fresh and spicy taste of Korean Kimchi. It can be eaten together with rice, and it can be also very tasty when eating together with wine. Of course it can be as snacks for children.

JANGBOGO MULSAN CO.,LTD.



**Add.** road 5-7 Industrial complex of rural areas, Gayong-ri, Wando-eup, Wando-gun, Jeollanam-do, Korea  
**Tel.** 82-61-555-2025  
**Fax.** 82-61-555-2026  
**Home.** www.wandoshop.co.kr  
**E-mail.** wando2025@naver.com

2000 : start supplying products to famous internet shoppingmalls in korea  
 2004 : receive ISO9001 certificate  
 2006 : recognized as a promising SME of jeollanam-do. korea.  
 2007 : receive ministry of maritime affairs and fisheries` traditional seafoodquality certificate  
 2008 : receive small and medium business administration`s innovative SME certificate  
 2010 : receive inno-biz certificate  
 2012 : HACCP compliance factory registered in KFDA(seasoned laver)  
 2013 : export promising industry certificate  
 2013.7 : converted to Jangbogo mulsan co.,Ltd.



**SEASONED LAVER**

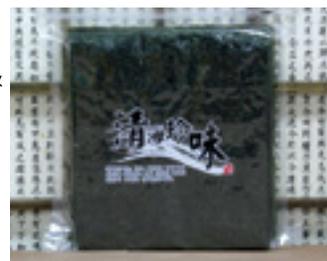
조미김 | 调味紫菜 | 味付け海苔

This laver was produced from pure and clean waters and had lots of sunlight. So it tastes pretty good and smells good. Especially seasoned laver of Wando Jangbogo mulsan has good flavor because of moderate amounts of salt and sesame seed oil. Laver is representative seaweed of Korean southern sea. The southern sea of Korea has great tideland and nutrient is rich. So it is known as the most proper place of laver farming.



**DRIED SEA MUSTARD**

미역 100g | 干裙带菜 | 乾燥ワカメ  
**WEIGHT** 50g, 100g



**ROASTED LAVER FOR KIMBAB (Rice of Laver Roll)**

구운김밥김 | 紫菜包饭用烤紫菜 | のり巻き用焼き海苔  
 ·No salt, no sesame seed oil.  
 ·No hole. Premium laver.  
**WEIGHT** 100sht/ pack  
 50sht/ pack  
 10sht/ pack

JIN MI MARINE PRODUCTS



**Add.** 571, Songsin-ro, Maseo-myeon, Seochun-gun, Chungcheongnam-do, Korea  
**Tel.** 82-41-952-7707  
**Fax.** 82-41-953-7707  
**Home.** www.jinmimall.co.kr  
**E-mail.** jinmimall@daum.net

This company is a manufacturer and processor of foods, managing its business under its philosophy of "high quality management and realization of customer satisfaction" based on its practical experience and knowhow accumulated throughout its 30 years of laver production. The company insists on only offering the best quality products and has continued growing. Its products are made from carefully selected quality raw seaweed from the neighboring waters of Seocheon, where ecosystem is specially vitalized by broad mud flats and good water circulation. It roasts tasty seaweed in an excellent hygienic environment through quality control and the latest, fully automatic system to supply for Post Office Internet Mall (ePOST), and makes the utmost efforts to contribute in increasing exports of traditional marine products from Korea.



**DRIED LAVER**

마른김 | 干紫菜 | 干し海苔  
**PACKAGING** 100 whole sheets x 72ea/box  
**INGREDIENTS** seochon conventional laver



**SEASONED LAVER**

조미김(도시락용) | 调味紫菜(盒饭用) | 味付け海苔(お弁当用)  
**PACKAGING** 9folding/9sheets 4g x 3pack, 24ea/box



**SEASONED LAVER**

조미김(식탁용) | 调味紫菜(食桌用) | 味付け海苔  
**PACKAGING** 9folding/26sheets 15g, 30ea/box



**SEASONED LAVER**

조미김(전장김) | 调味紫菜 | 味付け海苔  
**PACKAGING** 6sheets 20g, 20ea/box

**JOYANG FOODS**



**Add.** 499-35 Chungseo-ro, Gwangcheon-eup, Hongseong-gun, Chungcheongnam-do, Korea  
**Tel.** 82-41-641-2110  
**Fax.** 82-41-641-1881  
**Home.** www.joyangkim.co.kr  
**E-mail.** joyang2110@naver.com

Since 1965, Joyang Food has made and sold the good delicious seasoned seaweed, "Joyang GwangCheon-Gim", throughout two generations. We began to sell our good quality products on the Korean Post shopping mall for the first time, from 1998 in these regions such as HongSeong-Gun being known for the traditional seasoned seaweed in Korea, a traditional food of Korea and served on the Emperor's Table in the past. Joyang seaweed is very famous for the unique natural flavor and tastes, soft and not too salty as well as savory. As a result, we has received good responses from abroad increasingly, gaining regular customers as having exported it all over the world.



**SEASONED LAVER (Laver for Dining Table)**

조양식탁김 | Joyang餐用紫菜 | チョヤン食卓海苔

**PACKAGING** 15g x 30pack/box  
**SIZE** 30sheets into 8pieces per wholesheet (15g)



**SEASONED LAVER (Whole Sheet)**

조양전장김 | Joyang长片紫菜 | チョヤン全形海苔

**PACKAGING** 25g x 30pack/box  
**SIZE** wholetype 6sheets (25g)



**SEASONED LAVER (Lunch Box Laver)**

조양도시락김 | Joyang盒饭专用紫菜 | チョヤンお弁当用海苔

**PACKAGING** 6g x 3pack/24ea/box  
**SIZE** 10sheets into 8pieces per wholesheet (6g)



**DRIED LAVER (Whole Sheet)**

조양마른김 | Joyang干紫菜 | チョヤン乾海苔

**PACKAGING** 250g x 54ea/box  
**SIZE** wholetype 100 sheets (250g)

**KWANGCHEON DASOLKIM CO., LTD.**



**Add.** Gwangcheon-ro 430-64, Gwangcheon, Hongseong-gun, Chungcheongnam-do, Korea  
**Tel.** 82-41-641-5800  
**Fax.** 82-41-641-5802  
**Home.** www.dasolkim.com  
**E-mail.** kcdasolkim@naver.com

"KwangCheon Dasol Kim is trying our best to satisfy our customers"  
KwangCheon Dasol Kim is located in Gwangcheon, the region famous for Seaweed and through continuous research and development of new technologies, all of our employees are trying their best to produce a quality product with great taste and nutrition. We promise to be a dedicated company to provide its customer with best products and always taking their health and nutrition as its priority.



Traditional and renowned GwangCheon seaweed. GwangCheon seaweed only uses seaweed that originated from west coast(SeoCheon) where it uses most luxurious pillar-type method to grow seaweed during winter season. 99% of seaweed's flavor comes from its origin. On behalf of customer's health, we decreased sodium content and added quality sesame oil and corn oil to create crispy and nutty fragrance and flavor.



**SLICED ORIGINAL LAVER FOR FAMILY**

식탁용 재래맛김 | 餐桌用传统调味海苔 | 食卓用在来味付け海苔

**CONTENTS** [ORIGINAL LAVER(SLICED) 28 SLICES OF LAVER \* 15 PACKS] \* 1 BOX (LUXURY PACKING WITH HANDLE)  
**PACKING** [box (32cm\*15cm\*35cm)] \* 1 box (luxury packing with handle)

**INGREDIENTS** original laver (Choseon laver, corn oil (corn seed oil), produced in Seocheon in the West Coast), green laver, sesame oil, seasoned salt



**SLICED ORIGINAL LAVER**

도시락용 재래맛김 | 便当用传统调味海苔 | お弁当用在来味付け海苔

**CONTENTS** [ORIGINAL LAVER(SLICED) 9 SLICES OF LAVER \* 72 PACKS] \* 1 BOX (LUXURY PACKING)

**PACKING** [box (46cm\*27cm\*37cm)] \* 1 box (luxury packing)

**INGREDIENTS** original laver (Choseon laver, produced in Seocheon in the West Coast), green laver, corn oil (corn seed oil), sesame oil, seasoned salt



**FULL-SIZE ORIGINAL LAVER**

전장 재래맛김 | 整片传统调味海苔 | 全形用在来味付け海苔

**CONTENTS** [FULL-SIZE ORIGINAL LAVER (A4) 6 PIECES OF LAVER \* 10 PACKS] \* 1 BOX (LUXURY PACKING)

**PACKING** [box (33cm\*23cm\*15cm)] \* 1 box (luxury packing)

**INGREDIENTS** original laver (Choseon laver, corn oil (corn seed oil), produced in Seocheon in the West Coast), green laver, sesame oil, seasoned salt

**KWANGCHEONKIM CO., LTD.**



**Add.** 77, Chungseo-ro, Eunha-myeon, Hongseong-gun, Chungcheongnam-do, Korea  
**Tel.** 82-41-641-6060  
**Fax.** 82-41-642-2394  
**Home.** www.kckim.kr  
**E-mail.** kckim4686@hanmail.net

40years of craftsmanship of the current company followed by the skills passed down through generations has been reborn as a global company. Kwangcheonkim Co., Ltd. has always been committed to provide hygienic and fresh quality products to your table. Kwangcheonkim Co., Ltd. has over Republic of Korea. The raw material(seaweed) used by Kwangcheonkim Co., Ltd. are harvested during its primordial stage between the lunar months of December and January. It is stored in our own refrigerator below minus 25 degrees to maintain its freshness and ideal quality. The best flavor and aroma are produced using perilla oil and sea salt that is also produced by us directly maintaining hygienic management. Kwangcheonkim Co., Ltd. follows the strict quality and hygienic management standards such as HACCP, ISO22000 and is committed to producing safe and healthy products.



Our company the best flavor and aroma are produced using perilla oil and sea salt that is also produced by us directly maintaining hygienic management. Our product is a delicious product that can be enjoyed anywhere at anytime as a snack, with rice during meals, or with beer.



**SEAWEED SNACK ALL NATURAL**

스낵김 | 纯天然海藻零食 | 天然海藻스낵

**SPEC** 25g\*10ea/3inner box/CTN  
**FLAVORS** Original, BBQ, Chili, Cuttlefish, Honeybutter



**FAMOUS KWANGCHEON SEASONED SEAWEED**

광천파래3단김 | 调味海苔 | 타치우오

**SPEC** 5g\*3ea\*24pkgs  
**UNIT** 5g, 20g, 60g



**YAKISHUSI NORI**

야끼스시노리골드 | 寿司海苔 | のり巻き用焼き海苔

**SPEC** 100sheet, 50sheet, 10sheet  
**VARIOUS SHAPE** Full Sheet, Half Cut

**KYEONG CHEON FOODS CO.,LTD.**



**Add.** 20, Munhwa 11-gil, Jincheon-eup, Jincheon-gun, Chungcheongbuk-do, Korea  
**Tel.** 82-43-537-3233  
**Fax.** 82-43-533-3236  
**Home.** www.laver.kr  
**E-mail.** laverkr@gmail.com

Kyeong Cheon Foods Co., Ltd. is a food company with a long tradition and the only roasted seaweed producer with an integrated production system. our company is equipped with the latest automated facilities and hygienic production systems, and we hold multiple certificates such as HACCP, ISO 22000, and Halal.



We thoroughly control the whole process from production, purchase of the original laver, to storing dried seaweed in freezer storage and manufacturing seasoned seaweed. Under this control, since we use premium original laver, and since the sesame oil and perilla seed oil are produced by our company for manufacturing seasoned seaweed, our dried seaweed has the best taste. We are manufacturing various flavors of seasoned seaweed from barbecue, chili and wasabi, to low-sodium, and we have planned further development of various other flavors.



**KYEONGCHEON SESAME OIL GREEN LAVER(20g)**

경천참기름김20g | KYEONGCHEON芝麻油绿色紫菜 (20g) | 키온치ョン즈마油海苔 (20g)

**SIZE** 20g(5sheets/full size)



**KYEONGCHEON SESAME OIL GREEN LAVER(4.2g)**

경천참기름김4.2g | KYEONGCHEON芝麻油绿色紫菜 (4.2g) | 키온치ョン즈마油海苔 (4.2g)

**SIZE** 4.2g(9sheets) 1, 3, 9, 10, 16packs



## MAEIL FOODS



**Add.** 387 Iryeon-ro, Jain-myeon,  
Gyeongsan-si, Gyeongsangbuk-do,  
Korea  
**Tel.** 82-53-817-2506  
**Fax.** 82-53-852-2505  
**Home.** www.maeilfoods.kr  
**E-mail.** lsh1234100@naver.com

Maeil Food is a specialized manufacturer that produces seasoned laver. Maeil Food produces seasoned laver by using high-quality raw laver on the basis of the know-how it had accumulated for twenty years. Maeil Food produces not only many different kinds of laver such as Green tea seasoned laver, five grains seasoned laver, laver for sushi, etc. but also provides various sizes. Maeil Food exports to H-mart in USA, Japan, Southeast Asia, etc. Also, Maeil Food always endeavors to please our customers.



### SEASONED LAYER (MAEIL GREEN TEA FULL LENGTH LAYER)

매일전장김 | 每日绿茶海苔 (全片) |  
메일绿茶味付け海苔全形-1袋3個入り

**SIZE** 25g x 3p x 12/Box

Big size and add Green tea powder



### SEASONED LAYER (MAEIL GREEN TEA LAYER IN 16 PACKS)

매일녹차김 16팩 | 每日绿茶海苔16包 |  
메일绿茶味付け海苔-1袋16個入り

**SIZE** 4g x 16p x 10/Box

Sliced and add Green tea powder



### SEASONED LAYER (FIVE GRAIN FULL LENGTH LAYER)

오곡전장김 | 五谷海苔 (全片) |  
메일绿茶味付け海苔-1袋16個入り

**SIZE** 25g x 3p x 12/Box

Big Size And Add Five Grain  
Powder



### SEASONED LAYER (GORE LAYER)

고래표김 | 鲸鱼牌海苔 |  
고래표김-1袋 5개入り

**SIZE** 20g x 5p x 20/Box

Seasoned roasted laver and laver  
for sushi



CERTIFICATION **ISO 9001**

## MEOKBO FISHERY UNION CORPORATION



**Add.** 185-2, Ssarijae-gil, Seosin-myeon,  
Hwaseong-si, Gyeonggi-do, Korea  
**Tel.** 82-31-357-8592  
**Fax.** 82-31-357-8593  
**Home.** www.meokbokim.com  
**E-mail.** meokbo9292@naver.com

Meokbo Fishery Union Corporation pursues growth, hopes, reward, prosperity and satisfaction through its major laver brand and leads the healthy family food culture. As a fishery union corporation comprising 32 companies that cultivate seaweed in the uncontaminated west coast, this seafood manufacturer was established to globalize Korean traditional laver. "The Jebu-do laver produced directly in Hwaseong applies a traditional method and it is rich in proteins, vegetable fiber, minerals and vitamin A, making it popular among everyone regardless of age and gender. Laver from this region has excellent taste and fragrance because Jebu-do has favorable conditions for cultivating seaweed with its widely distributed mudflats and water temperature that stays at around 11°C."



### ROASTED SEAWEED SNACK

제부도 갯벌 파래자반 | 济扶岛拌饭海苔 | 济扶岛 干潟ふりかけ海苔

Green dried laver from mud flat of Jebudo for side dish

**SIZE** 70g x 20pack



### SEASONED LAYER

제부도 갯벌김 | 济扶岛泥滩海苔 | 济扶岛 干潟海苔

High quality dried laver from mud flat of Jebudo

**SIZE**

-Mini Size 1.5g

-Portable Size 4g

-Full Size 25g

**NAMKWANGFOOD CO., LTD.**



**Add.** 7, Jangpyeong-ro, 132 beon-gil, Saha-gu, Busan, Korea  
**Tel.** 82-51-263-9821  
**Fax.** 82-51-262-0765  
**Home.** www.namkwangfood.co.kr  
**E-mail.** namkwangfood@naver.com

Over the last 40 years, the company has made efforts invariably to help our customers stay healthy and make their tables abundant by providing laver and seaweeds, which are the best products from the perspective of the national food habits. Laver is rich in nutrients and has higher concentration of Vitamin B1 and B2, making it a reasonable food that can be taken in together with rice we consume as a staple. With hygienic facilities and employees full of self-esteem and pride, the company has made efforts to process laver, which is a superior food, in a way that can meet the taste of consumers, and deliver the product to the table of our customers. The company will also strive to manufacture food quality products continuously.

\*Distribution to : Korean Ministry of National, Shinsegae Food co., Daewoo Heavy Industry Co., school, government agencies, companies, distributors, whole sellers and everybody and all over the country through orders placed at post offices under the Korean Ministry of Information and Communication.

\*Export to : Japan, China, Russia, Taiwan, Canada, Malaysia, Thailand



**HONEY BUTTER SEASONED LAVER**

허니버터김 | 蜂蜜黄油调味紫菜 |  
ハニーバター味付け海苔

**DETAILS** 5g x 3 bags x 24 packs per box  
**FEATURES** Tasty as it is made by roasting after seasoning it with sesame oil, perilla oil, corn oil and honey butter flavor seasoning



**SALTED AND FRIED GREEN LAVER 30G**

자반볶음 | 盐煎绿色紫菜 30G |  
塩味揚げ海苔30G

**DETAILS** 60 bags per box with each bag weighing 30g  
**FEATURES** Made by salting and seasoning green laver. Perfect as side dishes for meals and for drinking and also as snacks for kids. Zipper-bag makes it easy to store.



**TRADITIONAL SEASONED LAVER**

남광재래김 | 传统调味紫菜 |  
伝統味付け海苔

**DETAILS** 5g x 3 bags x 24 packs per box  
**FEATURES** Tasty as it is made by roasting after seasoning it with sesame oil, perilla oil, and corn oil.



**CHICKEN SEASONED LAVER**

치킨맛김 | 鸡肉调味紫菜 |  
チキン味付け海苔

**DETAILS** 5g x 3 bags x 24 packs per box  
**FEATURES** Tasty as it is made by roasting after seasoning it with sesame oil, perilla oil, corn oil and chicken flavor seasoning.

**ORIENTAL F&B**



**Add.** #729 Hanshin Plaza,  
2463-4 Sinheung-2 dong, Sujeong-gu,  
Gyeonggi-do, Korea  
**Tel.** 82-31-730-2057  
**Fax.** 82-31-730-2056  
**Home.** www.orientalfnb.com  
**E-mail.** orientalfnb@orientalfnb.com

Oriental F&B established for exporting Korean Foods & Beverages to Other countries not only Korean communities but also overseas oriental markets including Mainstream markets in the world. Also we exports all of Korean products. But we mainly concentrated on Low Calories and healthy Korean Foods such Seaweed noodle, Shirataki noodle, Seaweed salad and other healthy seaweed Korean Foods.

We fully experienced exporting Korean Products especially Korean foodstuffs to other countries and know food regulation of each countries. But we think the most important thing is food safety and relationship with overseas esteemed Partners.

We specialized in consolidated FCL shipment with various Korean foods like fresh udon, noodles, seaweed products etc. we can combine many kinds of Korean foodstuffs in one container. Please feel free to contact us anytime.



**SEAWEED SALAD**

해초샐러드 | 海藻沙拉 | 海藻サラダ

**SPEC** 20g x 20ea  
**CTN, CBM** 0.0115



**SEAWEED NOODLE**

천사채 | 海藻面 | かいそうめん

**SPEC** 300g x 12ea  
**CTN, CBM** 0.0115



**SHIRATAKI NOODLE**

곤약면 | 魔芋丝 | しらたき

**SPEC** 200g x 12ea  
**CTN, CBM** 0.088



**SEA LAVER SNACK**

조미김 | 调味紫菜 | 味付海苔

**SPEC** 5g x 30ea  
**CTN, CBM** 0.033

SAHM YOOK SEA FOOD CO., LTD.



**Add.** 38, Macham-gil, Cheongso-myeon, Boryeong-si, Chungcheongnam-do, Korea  
**Tel.** 82-41-932-5916  
**Fax.** 82-41-932-4747  
**Home.** www.36gim.com  
**E-mail.** 36susan@naver.com

We are proud of our product quality controlled the intergrated management system that makes the manufacturing process more hygienic and keep the product fresher. From aquaculturing to manufacturing and distribution, we have been expanding our capability and markets in a world since 1982. We have acquired many certificates from government and private organization including 'HACCP (Hazard Analysis and Critical Control Point) from Korea Industrial Quality of Institute and 'USDA' from UNION CONTROL in the States, it prove that our laver is cultivated by organic farming. We are also trying our best to get the organic certification from Ministry for Food, Agriculture, Forestry and Fisheries, Korea. It was the first development that we make various flavors of seaweeds such as 'Kimchi', 'Wasabi', and 'Curry' so that we could have the patents which make us be able to expand our market in abroad. By developing the sea snack that more agreeable to the Foreign sentiment, we will make the new market and promote our Korean Seaweed throughout the world.



**S'WEED SENSATION ORIGINAL**

스위드센세이션 | 原味海苔 | 시어워드·센세이션·오리지널

**NET WEIGHT** 0.35oz

**TYPE** Original, Green Tea(The Vert), Barbecue, Kimchi, Wasabi, Curry, Basil(Basilic), Oregano(Origan), Unsalted(Non Sale), Red Pepper(Poivron Rouge)

**ORIGINAL** Seaweed, Sunflower Oil, Sesame Oil, Sea Salt

**GREEN TEA (THE VERT)** Organic Seaweed, Organic Sunflower Oil, Organic Toasted Sesame Oil, Sea Salt, Green tea

**BARBECUE** Seaweed, Sunflower Oil, Sesame Oil, Sea Salt, Barbecue flavour seasoning

**KIMCHI** Seaweed, Sunflower Oil, Sesame Oil, Sea Salt, Curry Seasoning (Kimchi soup, Anchois aged source, Kimchi oil, Garlic oil, Ginger oleoresin, Onion conk, Capsicum oleoresin, Sesame oil, Dextrin, Arabia gum, Salt, L-sodium glutamate, Disodium 5'-Inosinate, Water)

**WASABI** Seaweed, Sunflower Oil, Sesame Oil, Sea Salt, Wasabi Seasoning (coating spice mustard JS-03, wasabi powder)

**CURRY** Seaweed, Sunflower Oil, Sesame Oil, Sea Salt, Sugar, Onion powder, Curry Seasoning (Salt, Maltodextrin, Spices, Butter powder, Soy sauce powder, Beef flavor enhancer, Whey powder, Acetic acid powder, Citric acid, Curry flavor, Oleoresin turmeric, Disodium 5'-Ribonucleotide, Onion essential oil)

**BASIL(BASILIC)** Organic Seaweed, Organic Sunflower Oil, Organic Toasted Sesame Oil, Sea Salt, Basil

**OREGANO(ORIGAN)** Organic Seaweed, Organic Sunflower Oil, Organic Toasted Sesame Oil, Sea Salt, Oregano powder

**UNSALTED(NON SALE)** Seaweed

**RED PEPPER(POICRON ROUGE)** Organic Seaweed, Organic Sunflower Oil, Organic Toasted Sesame Oil, Sea Salt, Red Pepper Powder

SAMHAE COMMERCIAL CO., LTD.



**Add.** 122-1, Garak-dong, Songpa-gu, Seoul, Korea  
**Tel.** 82-2-431-2345  
**Fax.** 82-2-443-0364  
**Home.** www.samhae.com  
**E-mail.** master@samhae.com

Samhae Commercial Co., Ltd. has been in the processing business of fisheries products for more than 40 years. We are doing our best to serve our customers all over the world, based on our advantages of youth, ambition and honesty. All of our employees are doing their best to provide fresh, safe, and high quality products to our customers. We want to prove the superiority of the Korean fisheries products through exporting of our products to Japan, China, U.S.A, Thailand and other countries. Keep your eyes on Samhae Commercial Co., Ltd. in the world market in the future.



**SEASONED LAYER**

명가들김 (도시락용) | 调味海苔 | 味付け海苔

**SIZE** 8sheets into 8pieces per whole sheet x 8bundle

**SPECIFICATION** net wt. 24g(0.85oz)

**PACKAGING** 30SETS/BOX



**SEASONED LAYER**

명가재래식탁김 | 调味海苔 | 味付け海苔

**SIZE** 11sheets into 8pieces per whole sheet X 3bundle

**SPECIFICATION** net wt. 14.1g(0.5oz)

**PACKAGING** 24PACKS/BOX



**ROASTED LAYER**

명가구운김밥김 | 韩式包饭专用海苔 | 焼き海苔

**SIZE** 10sheets into 2pieces per whole sheet

**SPECIFICATION** net wt. 10g(0.35oz)

**PACKAGING** 50PACKS/BOX



**ROASTED LAYER**

명가삼각주먹밥용포장김 | 三角饭团专用包装海苔 | おにぎり用海苔

**SIZE** 10sheets into 2pieces per whole sheet

**SPECIFICATION** net wt. 10g(0.35oz)

**PACKAGING** 50PACKS/BOX



**Add.** 10, Pogok-ro, 272 Beon-gil, Pogok-eup, Cheoin-gu, Yongin-si, Gyeonggi-do, 449-814, Korea  
**Tel.** 82-31-322-8181  
**Fax.** 82-31-332-3299  
**Home.** www.samilfood.com  
**E-mail.** samilfood@gmail.com

Since our establishment in 1994, Samilfood has been exporting seaweed and laver products to various countries (the United States, Australia, Singapore). Domestically, we have been supplying our products to many renowned distribution companies, such as Lotte and E-mart. Using our diverse experience and expertise, we cater to a wide range of customer needs and demands. We only use the best raw materials. We use new crops of lavers harvested from the Yellow Sea and South Sea. We keep the raw lavers frozen to preserve their flavor and aroma. Our seasoned lavers are toasted twice according to the traditional Korean manufacturing process and, thus, are able to retain their crispy texture and deep flavor for a long time. Our product management meets international standards of food safety and quality (i.e., ISO 22000 and the U.S. Seafood HACCP), and we are committed to holding ourselves to high standards of quality management.



### CRISPY SEASONED LAVER (Lunchbox)

조미김 도시락 | 调味紫菜(盒饭用) | 味付け海苔

**SPECIFICATION** 4g x3ea, 4g x9ea/ pack

**PACKING** 24, 36 PACK/CTN, 8, 12 PACK/CTN



### CRISPY SEASONED LAVER (Whole Piece)

조미김 전장 | 调味紫菜(整张) | 味付け海苔

**SPECIFICATION** 5, 10, 15 SHEETS

**PACKING** 20, 40 EA/CTN



### ROASTED LAVER (Yaki Sushi Nori)

구운김밥김 | 包饭用烤紫菜 | 烧海苔(全形)

**SPECIFICATION** 10, 20, 50, 100 SHEETS

**PACKING** 20, 40, 80 EA/CTN



### ROASTED SHREDDED LAVER (Kizami Nori)

무조미김가루 | 无调味剂紫菜末 | きざみのり

**SPECIFICATION** 30G, 50G, 100G, 500G

**PACKING** 20, 40, 80 EA/CTN

### DRIED LAVER

파래김, 돌김, 재래김 | 绿海苔, 岩海苔, 传统紫菜 | 青海苔, 岩海苔, 在来海苔(全形海苔)

**SPECIFICATION** 20, 50, 100 SHEETS

**PACKING** 20, 40, 80 EA/CTN



**Add.** 43-18 Haepal-gil, Gunsan-si, Jellabuk-do, 573-877, Korea  
**Tel.** 82-63-453-8504  
**Fax.** 82-63-453-9504  
**Home.** www.dongwoo-seaweed.com  
**E-mail.** tmkang0423@hotmail.com

Hello. Under the motto "faith in ability we can do", DONGWOO was settled down in Thailand in 2009, and established SCDD in Korea in 2011. Last five years, in the trust and faith with our clients, DONGWOO and SCDD have concentrated in producing seaweed in Thailand/ exporting Korean seaweed, so that developed highly every year. Now DONGWOO is competing equally with Thailand seaweed companies, and preparing sales for not only Thailand but also all over the world; through developing seaweed snack constantly. SCDD is trying to introduce seaweed, Korean traditional food, to around the world. We will move forward step by step having faith in "Those who are prepared future can achieve".



### DRIED SEAWEED

김밥김 | 干海苔 | 乾燥海苔

**SIZE** (H22\*W19cm) (H28.5\*W19cm)

**PACKING** 1 pack (100sheet)

**WEIGHT** 230g~280g (per 1pack)

**ORIGIN** 100% Korea seaweed



### GRILLED SEAWEED

구운김스낵 | 烤海苔 | 焼き海苔スナック

	TASTE	STANDARD	QUANTITY	NET WEIGHT	SHELF LIFE
BIG SHEET	Original, Hot spicy, Honey Butter, Bulgoki, Wasabi, Dakgalbi	H22*W19cm	12pc/1pk	1pk/72g	12 month
DOUBLE ROLL		H22cm	2pc/1pk	1roll/3g	
BIG CUP		H12cm	7pc/1cup	1cup/17g	

SEA GOOD FOOD CO., LTD.



**Add.** 407-2 Jangam-ri, Majang-myeom, Icheon-si, Gyeonggi-do, Korea  
**Tel.** 82-31-637-5481  
**Fax.** 82-31-637-5484  
**Home.** www.seagoodfood.com  
**E-mail.** sgf@seagreenfood.com

Since established in February 2006, under the business philosophy of continuous searching for human happiness, our company has made a constant effort in producing safe and delicious seaweed products based on our long business experiences and expertise as well as networks in and out of Korea. In order that we may put customer satisfaction at the top First, we have managed from cultivating seaweed to the producing dried laver, seasoning, processing and marketing directly by ourselves as we realized that delicious food always starts in fresh raw material. Second, we operate monitors who react immediately to meet customer demands and equipped with automatic production line together with 5 steps of quality management system, as we realized that high quality of food always starts in strict control of quality. Third, we have set up various training and educational programs to develop creative talents of staff members, as we believe that all things stem from human resources. To be trusted and loved by customers continuously, as well as grow up steadily in this field, your keen interest and support will be appreciated. Thank you.



**SEASONED LAVER (Wild)**  
돌김전장 | 调味紫菜 | 味付け海苔  
**NET WEIGHT** SEASONED LAVER, FULL 5SHEETS 20G  
**QUANTITY** 20EA/BOX  
**INGREDIENTS** LAVER(50%), CORN OIL, SESAME OIL, PERILLA OIL, RED PEPPER SEED OIL

**GIMJABAN**  
김자반 | 碎海苔 | ふりかけ海苔  
**FEATURE** Whole sheet of laver are cut into small pieces and fried in oil and seasoned with salt, sugar, and various sauces and spices depending on the desired flavor.  
**COMPONENTS/WEIGHT** SEASONED LAVER CUT 70G

**SEASONED LAVER (To Go Pack)**  
도시락김 | 调味紫菜 (打包) | 味付けお弁当海苔  
**NET WEIGHT** 9CUTS 10SHEETS (4G) \*3EA  
**QUANTITY** 24BUNDLES/BOX  
**INGREDIENTS** LAVER(50%), CORN OIL, SALT, SESAME OIL, PERILLA OIL, RED PEPPER SEED OIL

**SEASONED LAVER (Traditional)**  
재래전장 | 调味紫菜 (传统) | 味付け海苔 (伝統式)  
**NET WEIGHT** SEASONED LAVER, FULL 8SHEETS 35G  
**QUANTITY** 20EA/BOX  
**INGREDIENTS** LAVER(50%), CORN OIL, SESAME OIL, PERILLA OIL, RED PEPPER SEED OIL

**SEASONED LAVER (For Table Use)**  
식탁김 | 调味紫菜 (餐桌用) | 味付け海苔 (食卓用)  
**NET WEIGHT** 9CUTS 33SHEETS 15G  
**QUANTITY** 36EA/BOX  
**INGREDIENTS** LAVER(50%), CORN OIL, SALT, SESAME OIL, PERILLA OIL, RED PEPPER SEED OIL

SEOK-HA CORPORATION



**Add.** #6-17, Sandan 2-ro, Jeongwan-myeon, Gijang-gun, Busan, 619-961, Korea  
**Tel.** 82-51-721-5666  
**Fax.** 82-51-721-4771  
**Home.** www.seokha.co.kr  
**E-mail.** seok5667@nate.com

Seok-Ha Corporation is a venture corporation of an agricultural and fishery product processing and food manufacturing company. It is trying to lead health and food culture through research and development on diversified products to satisfy customers' various tastes. As a result of ongoing efforts to modernize the processing of agricultural and fishery products, and to develop new products since the early 80', Plate Sea Mustard (Itwakame) which we export to Japan, has now become a defacto specialty product of Simane Ken of Japan. It has received a reputation, as a superior product than that of Simane Ken. Based on trust and confidence from overseas buyers on our products, we will try to come closer to our customers with the brand name of 'IMIZI' through strict quality control and infinite efforts toward customer satisfaction.



**SEAFOOD ANCHOVY DASI PACK**  
해물멸치다시팩 | 海鲜鳀鱼调味包 | シーフードいりこだしパック  
**SIZE** 160g (16g x 10ea)  
Natural sea kelp used to make a healthy and refreshing soup with anchovy, kelp and red shrimp without the use of any synthetic additives

**ANCHOVY AND SHITAKE MUSHROOM POWDER**  
해물멸치가루 | 鳀鱼香菇粉 | 이리こ椎茸パウダー  
**SIZE** 90g (9g x 10ea)  
**TYPE** 90g (9g x 10ea)  
Natural flavor powder made of anchovy, kelp, red shrimp and shiitake mushroom, making the food more delicious and healthier

**GOOD MORNING GIJANG SEAWEED**  
아침에 건져 올린 기장 실미역 | 早上好 GI JANG 海苔 | グッドモーニングギジャンワカメ  
**SIZE** 70g  
Gijang miyeok is narrower than other dried seaweeds with a savory and refreshing taste.

**GIJANG CUT LAMINARIA**  
기장바다 자른다시마 | GI JANG 切昆布 | キジャンカット昆布  
**SIZE** 200g  
Gijang kelp making clear and refreshing broth is cut into slices for easy cook and storage. It is also good for snacks or tea.



**SEWHA SEAFOOD**

**Add.** 31, Hoecheon-ro, 26Beon-gil, Geumjeong-gu, Busan, Korea  
**Tel.** 82-51-527-3871  
**Fax.** 82-51-527-3874  
**Home.** www.sewhaseafood.com  
**E-mail.** sgc1851@hotmail.com

Sewha Seafood Co., Ltd. has been putting great efforts into developing seafood products and improving dietary life in Korea since 1976. We are the first company, well equipped with seasoned laver processing facilities, and have been exporting laver mainly to Japan and the U.S but also to other countries. By installing a professional laver processing plant in 2006, Sewha Seafood Co., Ltd. strengthened its specialty on producing processed laver(seasoned laver). In addition to obtaining quality certifications through Korea Food and Drug Administration and Ministry of Oceans and Fisheries, Sewha Seafood Co., Ltd is fully furnished with ISO 22000 Food Safety Management System to produce our products sanitary and safe. Thanks to our great efforts, Sewha Seafood Co., Ltd has been appointed as one of the highest quality seafood brands in Busan. We will promise to continuously serve safe and sanitary seafood products worldwide.



**CRISPY SEAWEED WITH ALMONDS**

김앤김 아몬드 | 酥脆杏仁海苔 | 海苔サンド\_アーモンド |

**SIZE** 20g×40pkgs  
crispy and savory, child nutrition snack



**CRISPY SEAWEED WITH ANCHOVY**

김앤김 멸치 | 酥脆海苔与鳀鱼 | 海苔サンド\_ちりめん |

**SIZE** 13g×40pkgs  
an accompaniment for beer, child nutrition snack



**ROASTED LAYER (Full, Half)**

구이김(전장, 반절) | 烤紫菜(全, 半) | 焼き海苔(全形, 半切) |

**SIZE** 100(200)sheets×48pkgs  
50(100)sheets×80pkgs



**CRISPY SEAWEED WITH POLLACK ROE**

김앤김 명란 | 酥脆海苔与鳕鱼籽 | 海苔サンド\_明太子 |

**SIZE** 13g×40pkgs  
have a hot taste, child nutrition snack



**CRISPY SEAWEED WITH ROASTED BROWN RICE**

스낵김 현미 | 酥脆海苔与烤糙米 | 海苔サンド\_玄米 |

**SIZE** 20g×40pkgs  
seaweed with brown rice, nutty tasting



**TAEKYUNG FOOD CO., LTD.**

**Add.** 6-16, Chungseo-ro, 453 Beon-gil, Gwangcheon-eup, Hongseog-gun, Chungcheongnam-do, Korea  
**Tel.** 82-41-642-7100  
**Fax.** 82-41-642-7373  
**Home.** www.tkfood.kr  
**E-mail.** lljh20@naver.com

We sincerely thank you for purchasing our Gwangcheon Naepo traditional dried seaweed. Our Taekyung Food Corporation is operating the most advanced production facility systems in a clean, optimal environment to revive the old taste of traditional seaweed. Naepo traditional seaweed has an outstanding taste and scent, representing Korea's food as a well-being product. Taekyung Food Corporation will serve our best to maintain the distinct taste and tradition. We hope you the best in all your endeavors.



**ROASTED LAYER (YAKI SUSHI NORI)**

스시김 | 烤紫菜(寿司紫菜) | 焼き海苔(のり巻き用) |

**SIZE** 210g~280g



**PREMIUM GIFT SET #1**

내포 프리미엄 선물세트 1호 | 高級礼品套装 #1 | プレミアムギフトセット 1号 |

Full-sized laver 20g X 5bags  
Slice Laver 35g X 2cans  
Torn and Seasoned Laver 70g X 2cans



**CRISPY LAYER SNACK**

광천스낵김 | 酥脆紫菜零食 | さくさく海苔スナック |

**TYPE** Almond, chilli, Peoping Buckwheat, honey Coconut



**PREMIUM GIFT SET #2**

내포 프리미엄 선물세트 2호 | 高級礼品套装 #2 | プレミアムギフトセット 2号 |

Slice Laver 35g X 2cans  
Torn and Seasoned Laver 70g X 1can

YE MAT FOODS



**Add.** #256-4 Ichi-ri, Majang-myeon, Icheon-si, Gyeonggi-do, Korea  
**Tel.** 82-31-631-1312  
**Fax.** 82-31-631-1311  
**Home.** www.kimnara.co.kr  
**E-mail.** 010-5351-7027@hanmail.net

Ye Mat Foods prepared to lead for leaps in the 21st century has objectives of creating joyful lives of our internal and external customers and satisfying customers by providing the best product and service. Also, we concentrate on extending our business area through series of analyses of business environment, food related business, leading competitors and where we are. We will try to globalize the traditional laver and do our best to be the best company producing the best quality of laver with the mission of leading the 21st century in dining culture.



**SEASONED LAYER**

옥돌김 | 调味紫菜 | 味付け海苔  
**SIZE** CTN/30/8/8SHTS. (1/8cut)2g  
 510x330x300mm (0.051CBM)



**SEASONED LAYER (Green Tea)**

녹차 재래김 | 调味紫菜 | 味付け海苔  
**SIZE** CTN/24/3/10SHTS. (1/9cut)5g  
 570x340x290mm (0.057CBM)



**SEASONED LAYER**

황토가마김 | 调味紫菜 | 味付け海苔  
**SIZE** CTN/24/3/10SHTS. (1/9cut)5g  
 570x340x290mm (0.057CBM)



**SEASONED LAYER**

구운 재래김 | 调味紫菜 | 味付け海苔  
**SIZE** CTN/24/3/10SHTS. (1/9cut) 5g  
 70x340x290mm (0.057CBM)

YOUNG SHIN FOOD CO., LTD.



**Add.** 10, Gaetbeolcheheom-ro, Seo-myeon, Seocheon-gun, Chungcheongnam-do, Korea  
**Tel.** 82-2-912-1555, 82-41-952-9288  
**Fax.** 82-2-912-1560, 82-41-952-9299  
**Home.** www.seafriend.co.kr  
**E-mail.** ypeter50@naver.com

Young Shin Food Co., LTD. founded in 1996, is a food processing company that specializes in providing a high quality of agricultural & seafood products through simple processing or secondary processing. We have been dedicated to producing nutritious food products that are simply beneficial for our customers. With our 30years of experience and expertise, we have launched the brand of "Sea Friend", producing seasoned seaweed and roasted seaweed(Laver) for Korean and international markets, Our company has won the prestigious Presidential Award from the President of Korea as well as Award from the Ministry of Agricultural & Fisheries Foods and Award from Ministry of Oceans & Fisheries. We have received a patent for our method of producing seaweed containing Chitosan, and numerous international quality certifications including HACCP, ISO, HALAL, USDA ORGANIC as well as domestic quality certification of Korean Traditional Seafood Industry. We are committed to making our every effort to continue our development of healthy food products and enhancement of food quality to build a trustful relationship with our vauled customers.



**ROASTED SUSHI LAYER**

구운김밥김 | 卷饭用紫菜 | 巻き用海苔  
 ctn/100x10sheets, 80x50sheets, 42x100sheets



**SEASONED LAYER**

재래김 | 调味紫菜 | 味付け海苔

*SEASONED LAYER (Cut Type, Whole Type)*  
 ctn/24x(3x5g), /40x30g

*OLIVE OIL SEASONED LAYER (Cut Type, Whole Type)*  
 ctn/24x(3x5g), /40x30g

*GREEN TEA SEASONED LAYER (Cut Type, Whole Type)*  
 ctn/24x(3x5g), /40x30g

*WASABI SEASONED LAYER (Cut Type, Whole Type)*  
 ctn/24x(3x5g), /40x30g

*KIMCHI SEASONED LAYER (Cut Type, Whole Type)*  
 ctn/24x(3x5g), /40x30g

*SEASONED WILD LAYER (Whole Type)*  
 ctn/50x20g

# Others

Korean Premium Seafood  
Exports 2016



Others  
**Part 4**

Enjoy a variety of special  
*Korean seafood*



**128 Achimgari Co., Ltd.**

- 82-61-542-8933
- clickhong@hanmail.net
- Masterpiece Seasoned Laver Set, Masterpiece Dried Anchovy Set



**134 Dong Hwa Food**

- 82-33-635-6611
- ljy6622@naver.com
- Deep Sea Water Salted Pollack Roe, Deep Sea Water Raw Walleye Pollack Slices



**140 JungWon FNF**

- 82-54-283-8894
- jung\_won@hanmail.net
- Gwamegi, Flounder, Half-Dried Squid(Suhga Half-Dried Squid)



**146 Seoul Dried Seafoods Co., Ltd.**

- 82-2-407-7871~6
- pear901@seoulgunhae.com
- Dried Roasted Laver, Dried Squid, Dried Sea-Mustard, Dried Anchovy



**129 Almas Caviar Co., Ltd.**

- 82-2-3471-5211
- caviaralmas@gmail.com
- Beluga Caviar, Osetra Caviar, Sevraga Caviar



**135 Donglim Seafood Corporation**

- 82-2-717-3186
- sbyang@donglimsea.co.kr
- Tobiko & Masago, Sushi Type Herring Roe



**141 Marine Bioprocess Co.,Ltd**

- 82-51-722-5453
- mbpckorea@daum.net, hansola82@hanmail.net
- DE:Na Salt (Original, Green Plum, Balck Garlic), Kelp Salt(10%, 55%), GABA Salt, Liver Safe Life(Effective In Liver Function Improvement)



**147 Shinhan Co., Ltd.**

- 82-31-881-3989
- kik1022@naver.com
- Seasoned Squid



**130 CHOYANG FC CO., LTD.**

- 82-51-315-5440
- soon2494@hanmail.net
- Namhae Genuine Anchovies, Significantly Low-Sodium Anchovies, Low-Sodium Dried Anchovies



**136 Gijang Special Product Association**

- 82-51-727-7366
- msd7366@naver.com
- Salt Fermented Anchovy, Fermented Anchovy Sauce



**142 Migafood**

- 82-61-744-6484
- sales3@migafood.com
- Glasswort Salt, Solar Salt, Natural Seasonings



**148 Wellbiotech**

- 82-43-847-9430
- taekey22@hanmail.net
- Jarawhan Ja-Reuk Gold



**131 C.K. GLOBAL CO., LTD.**

- 82-32-441-1680
- ckglobal@ckseafood.com
- Salmon, Sushinova, Tobiko & Masago, Seafood Salad



**137 HaeChungWon Co., Ltd.**

- 82-51-515-0455
- support@seawid.net
- Sanhoo&Mom, Miyeokgui Mask Pack



**143 MIJU IND CO., LTD.**

- 82-61-651-9812
- hanjin@hanjin.koreasme.org
- Fish Oil(sardine, Anchovy, Alaska Polack, Herring & Others), Squid Oil, Hydrogenated Fish Oil



**149 Yijo Food Co., Ltd.**

- 82-42-643-8787, 82-1566-8638
- 123yijo@naver.com
- Molgae Eojuk (Cheongpungro Molgae Eojuk)



**132 Daewang Co., Ltd.**

- 82-55-391-2111
- 82dwpark@gmail.com
- Go-Chu Hot Sauce, Kimchi Sauce, Katsuobushi & Tsuyu



**138 HAESER PRODUCTS CO., LTD.**

- 82-70-4258-1995
- bsh5225@naver.com
- Korean Sea Cucumber, Dried Abalone, Dried Sea Cucumber, Frozen Sea Cucumber



**144 Sajo Haepyo Corporation**

- 82-2 2007-3247
- nwatti@sajo.co.kr
- Sajo Canned Tuna, Fish Sausage, Haepyo Seasoned Seaweed



**150 Yu Myoung Fisheries**

- 82-61-356-8100
- hyunjin2973@hanmail.net
- Dried Yellow Corvina With Red Pepper Paste



**133 Daeyoung Seafood Co., Ltd.**

- 82-55-247-8982
- tmdalswls@naver.com
- Dried Anchovy, Cutted Dried Anchovy, Badachumji Eoganjang & Fish Sauce



**139 Jeong Hwa Foods Co., Ltd.**

- 82-2-443-0002
- ljh661004@naver.com
- Seasoned Squid



**145 SanYa**

- 82-51-324-1385
- chwa5@naver.com
- Pure Salt-Free Dried Sea Cucumber/ Abalone, Farming/Natural Korean Dried Oyster



**151 Yusung Mulsan Co., Ltd.**

- 82-2-3453-0451
- jjyin@yoodong.co.kr
- Canned Bai-top Shell, Canned Mackerel, Canned Moon Snail, Boiled Solar Salt Saury, Canned Mackerel Pike, Boiled Solar Salt Mackerel

# Korean Premium Seafood Exports 2016

## Sea Product Nutritional Facts

General Ingredients(Per 100g)

Seafood Name	Food Energy		Moisture	Protein	Fat	Ash	Carbohydrate		Inorganic matters		
	kcal	kJ					Non- fibrous	Fiber	Calcium	Phosphorus	Iron
Dried Anchovy	232kcal	970kj	35.0g	38.9g	5.1g	16.2g	4.8g	0.0g	1290mg	1461mg	15.9mg
Dried Sea Cucumber	348kcal	1457kj	1.5g	77.6g	0.9g	17.0g	3.0g	0.0g	1384mg	72mg	53.0mg
Dried Sea-Mustard	251kcal	1050kj	16.0g	20.0g	2.9g	24.8g	33.9g	2.4g	959mg	307mg	9.1mg
Salted-Fermented Alaska Pollack Roe	126kcal	527kj	66.0g	20.5g	3.0g	7.8g	2.7g	0.0g	28mg	249mg	1.2mg
Seasoned Beka Squid	88kcal	366kj	57.2g	16.0g	2.0g	24.5g	0.3g	0.0g	110mg	239mg	5.6mg
Tuna	132kcal	553kj	69.5g	27.2g	1.8g	1.4g	0.1g	0.0g	11mg	295mg	2.3mg

SOURCE National Fisheries Research & Development Institute 2010. 05



**ACHIMGARI CO., LTD.**

**Add.** 62, Mosa-gil, Gogun-myeon, Jindo-gun, Jeollanam-do, Korea  
**Tel.** 82-61-542-8933  
**Fax.** 82-61-542-8077  
**Home.** www.sanjiro.co.kr  
**E-mail.** clickhong@hanmail.net

We hold the clearness of crystal clear sea and the warm sunbeam of Dadohaeh. Achimgari Co., Ltd. is a food company processing and selling the best marin products, which receive Quality Certification from the National Fisheries Products Quality Inspection Service in the best marine plants-producing area in Korea.



**MASTERPIECE DRIED ANCHOVY SET**

명품 멸치 세트 | 名品鰵魚干套裝 | 名品 煮乾 カタクチイワシ セット

**PACKING** Tiny Anchovy 350g, Small Anchovy 350g, Large Anchovy 350g

Achimgari makes the sea where an ecology system is healthy through the native macroalgae restoration project.



**MASTERPIECE SEASONED LAVER SET**

명품 재래김 세트 | 名品 調味紫菜 套裝 | 名品 味付け海苔 セット

**PACKING** Full Length Laver 20g x 7Pack, Canned Laver 30g x 4Pack



**MASTERPIECE DRIED ANCHOVY SET**

명품 멸치 세트 | 名品鰵魚干套裝 | 名品 煮乾 カタクチイワシ セット

**PACKING** Tiny Anchovy 250g, Middle Anchovy 250g, Large Anchovy 250g



**ALMAS CAVIAR CO., LTD.**

**Add.** #1427 280 Gwangpyeong-ro, Gangnam-gu, Seoul, Korea  
**Tel.** 82-2-3471-5211  
**Fax.** 82-2-3471-5244  
**Home.** www.almascaviar.com  
**E-mail.** caviaralmas@gmail.com

Almas Caviar Co., Ltd. produces and sells the finest caviar, one of the three world delicacies. We provide fresh taste caviar using only sea salt, and do not use any preservatives or chemical additives. Our caviar has been acclaimed for its finest quality and taste, and we export them to worldwide including US and Japan. Almas Caviar is dedicated to preserving sturgeons by using its Sustainable Technology (science of preserving species) when producing caviar and will continue to produce the best quality caviar.



**CAVIAR (Beluga, Osetra, Sevruga)**

철갑상어알 | 魚子醬 (鮭魚卵) | キヤビア

**GLASS JAR** 1oz (28.5g), 12g

**TIN CANS** 30g, 50g, 500g, 1kg



**BELUGA CAVIAR**

벨루가 | 白鮭魚子醬 | ペルーガ

Beluga caviar is made from a 20-year old sturgeon. Its color varies with sturgeon's skin color. Beluga caviar is the most expensive type of caviar because it can only be obtained from sturgeon that is grown for a long time and its egg size is large.



**OSETRA CAVIAR**

오세트라 | 奧斯特拉鮭魚子醬 | オシエトラ

Osetra caviar is obtained from a 10-year old sturgeon. It has a distinctive odor for Osetra, and its color varies with sturgeon's skin color. Osetra caviar is the most consumed caviar.



**SEVRUGA CAVIAR**

세브루가 | 閃光鮭魚子醬 | セヴルーガ

Sevruga caviar is obtained from a 7-year old sturgeon. The caviar has rich protein and lipid. The egg is small, but it has a unique scent and taste.



## CHOYANG FC CO., LTD.



**Add.** 59, Cheongsong-gil, Sacheon-si,  
Gyeongsangnam-do, Korea  
**Tel.** 82-51-315-5440  
**Fax.** 82-51-891-5440  
**Home.** www.cyfc.co.kr  
**E-mail.** soon2494@hanmail.net

An uncontaminated sea area, namhae!  
Anchovy Master, which insists on genuine anchovies from namhae, adds its strictness and sincerity to nature.  
Anchovy Master dares to use the term master based on the sincerity of fishermen who have been fishing for more than 20 years in the uncontaminated Namhae area - and insisting on using fixed shore net and anchovy boat seine with craftsmanship and - on premium anchovies produced through hygienic, strict selection and boiling process and direct dealing between producer and consumer through production traceability.  
Now, Anchovy Master promises honest food containing nature.



### NAMHAE GENUINE ANCHOVIES

남해참멸치 | 南海高級鰵魚干 | 南海チャムいりこ

**NET WEIGHT** 150g (Tiny Anchovies/ Small Anchovies/ Medium Anchovies/ Large Anchovies)

**ORIGIN** Namhae, Korea



### SIGNIFICANTLY LOW-SODIUM ANCHOVY

염분을 확 줄인 짜지않은 멸치 | 大大減少盐分的不咸的鰵魚干 | 塩分を大幅に減らした薄味いりこ

**NET WEIGHT** 120g Vacuum Packaging  
(Tiny Anchovies/ Small Anchovies/ Large Anchovies)

**ORIGIN** Namhae, Korea



### LOW-SODIUM ANCHOVIES SEASONED WITH SALT GRASS

짜지않은 함초 저염멸치 | 不咸的咸草低盐鰵魚干 | 薄味アッケシソウ入り低塩いりこ

**NET WEIGHT** 120g Vacuum Packaging  
(Tiny Anchovies/ Small Anchovies/ Medium Anchovies/ Large Anchovies)

**ORIGIN** Namhae, Korea



CERTIFICATION | HACCP

## C.K. GLOBAL CO., LTD.



**Add.** 4F KT&G B/D 33, Yesul-ro, 152beon-gil,  
Namdong-gu, Incheon, Korea  
**Tel.** 82-32-441-1680  
**Fax.** 82-32-441-1685  
**Home.** www.ckseafood.com  
**E-mail.** ckglobal@ckseafood.com

Under the motto that people determine the success or failure of a farm, C.K. Global devotes itself to provide high quality products and services through the cultivation of human resources and innovative self-development, with the view of achieving its goal of growing into a global leader in seafood business in the 21st century. Furthermore, we, at C.K. Global that does not sell so much as products as trust, will return our customers' favor and encouragement by way of honest and strict quality control in addition to customer-oriented management philosophy presenting satisfaction to the heart of each of our customers.



### SALMON

훈제연어 | 三文魚產品 | 스모크·サーモン

Salmon has been one of the species rarely found in our dinner table because it left wrong impression that it is pricey or hard to cook. 'Salmon that shows the beauty of life by ending its life in its native habitat', fully indulge in the palatable taste of our premium smoked salmon.



### SURF CLAMS (Hokkigai)

자연산 북방대합조개 | 北方大蛤 | 호ッキ貝  
For Sushi, For Sashimi

### COCKLES (Torigai)

자연산 새조개 | 鳥貝 | とり貝  
For Sushi



### FLYING FISH ROE (Tobiko)

날치알 | 調味魚卵產品 | 飛び子

**COLOR** Gold, Red, Wasabi, Black  
**PACKING** 150g, 500g, 800g, 900g etc



### MENTAI SALAD

멘타이풍사라다 | 明太風沙拉 | 明太サラダ

**PACKING** 700g

### WASABI SALAD

와사비사라다 | 芥末風沙拉 | わさびサラダ

**PACKING** 700g



DAEWANG CO., LTD.

**Add.** 132, Beompyeong-ro, Chodong-myeon, Miryang-si, Gyeongsangnam-do, Korea  
**Tel.** 82-55-391-2111  
**Fax.** 82-55-391-7799  
**Home.** www.daewang.net  
**E-mail.** 82dwpark@gmail.com

Daewang is a Sauce and Seasoning manufacturer with 45 year experience. We mainly serve Korean Sauce, Japanese Sauce and Seafood seasoning. Our competitive products are exported to EU, USA and Asian countries. Our promising R&D Team is pleased to make customized products. If you need Asian sauce and seasoning, don't hesitate to contact us. We have the answer for you and that's our pleasure.



**GO-CHU HOT SAUCE**

불타는 매운맛소스 | 辛辣椒醬 | 燃える辛味ソース

- Korean Bang Hot Sauce.
- A fiery Hot and Sweet blend of sun-ripened Go-chu (Korean Hot Chili) and Green Plum Extract (Korean Traditional sweetener).
- Feel Korean Real Hot
- Hot & Sweet Taste

**TYPE** Extra Hot / Hot / Medium Hot

**USAGE** Sauce for stir-fries and Dips



**KIMCHI SAUCE**

김치소스 | 辣白菜醬 | キムチソース

Korean Traditional Kimchi Seasoning Sauce.

**USAGE** Seasoning for Kimchi and Vegetable



**KATSUOBUSHI & TSUYU**

가쓰오부시 & ㄷ류 | 木鱼花和日式醬汁 | かつおぶし&めんつゆ

- Japanese ingredients
- Katsuobushi (Dried Shaved Bonito)
- Noodle soup base Tsuyu



DAEYOUNG SEAFOOD CO., LTD.

**Add.** 99 Sujeong-ri, gusan-myeon, masan happo-gu, Changwon-si, Gyeongsangnam-do, Korea  
**Tel.** 82-55-247-8982  
**Fax.** 82-55-247-8983  
**Home.** www.badachunji.com  
**E-mail.** tmdalswls@naver.com

Daeyoung Seafood Co., Ltd. has specialized in marine products that are manufactured with the aim of LOHAS, in a brand entitled 'Badachunji' that is based on an eco-friendly, healthy lifestyle, in pursuit for human's coexistence with nature. The Company introduced a traceability system for sea food and processed products that opens all stages from production, distribution, to consumption, in order to provide consumers with safe and clean goods. Daeyoung Seafood Company commits itself to making Korean traditional marine products in a cleaner, safer way.



**DRIED ANCHOVY**

건멸치 | 鯷魚干 | カタクチイワシ

Dried anchovies of Daeyoung Sea Food Co., Ltd. are reliable and clean. Because The Company catch and process anchovies directly by own fleets.

**CUTTED DRIED ANCHOVY**

손질멸치 | 手选鯷魚干 | カタクチイワシ

For the first time in Korea, Daeyoung Seafood Co., Ltd. has exported well-trimmed dried anchovy to U.S since 2012 which satisfies a strengthened FDA requirement on histamine levels.



**BADACHUNJI EOGANJANG & FISH SAUCE**

바다천지 어간장 & 피쉬소스 | 大海天地魚醬油 | 파다차옹지 魚醬油

The Badachunji Eoganjang & fish sauce is 100% natural seasoning that comes from the fermentation of anchovies and sun-dried salt over about two years, with no artificial additives.

**DONG HWA FOOD**

**QR**  
**Add.** 74 Nongkongdanji-gil, Daepoo-dong, Sokcho-si, Gangwon-do, Korea  
**Tel.** 82-33-635-6611  
**Fax.** 82-33-635-5563  
**Home.** www.오마니것갈.com  
**E-mail.** lly6622@naver.com

Dong Hwa Food has been steadily growing thanks to the generous encouragements and supports from our customers. We are always grateful for their love shown to us thus far and will give our very best in developing much superior products. In addition, we will prepare for any large quantity purchases by expanding our production facilities, and will become the best company in the industry as a way to pay back to our customers.



**DEEP SEA WATER SALTED POLLACK ROE**  
 해양 심층수 명란젓 | 海洋深层水明太鱼子酱 | 海洋深層水明太鱼子塩漬け  
 SIZE 400g



**DEEP SEA WATER RAW WALLEYE POLLACK SLICES**  
 심층수 명태회 | 海洋深层水明太生鱼片 | 海洋深層水スケトウダラ脛  
 SIZE 400g

**DONGLIM SEAFOOD CORPORATION**

**QR**  
**Add.** Bldg.Baego 3F, 5-105 Hyochang-dong, Yongsan-gu, Seoul, Korea  
**Tel.** 82-2-717-3186  
**Fax.** 82-2-717-3187  
**Home.** www.donglimsea.co.kr  
**E-mail.** sbyang@donglimsea.co.kr

Since founded in 1974, Donglim Seafood has positioned as the leader of domestic industry of Fish Roe products including various frozen seafood and expanded through European market for many years. We has been built strong business relationship with customers based on trustworthy goods processed with advanced technology and know-how accumulated over 30 years. We guarantee the superior materials, sophisticated flavor and reliable partnership to prosper your business.



**TOBIKO & MASAGO**  
 날치알 & 열빙어알 | 飞鱼籽&多春鱼籽 | とびこ & まさご  
**TYPE** Gold, Orange, Wasabi, Red, Black  
**WEIGHT** 150g, 500g, 900g  
 Fascinating colors and healthy ingredients of Tobiko&Masago add the delight of experiencing gourmet. Resourced from Pacific Ocean and Icelandic Ocean directly and seasoned/ripened in our Incheon factory under severe inspection and controlled environment.



**SUSHI TYPE HERRING ROE**  
 스시청어알 | 寿司鲱鱼籽 | かずのこ  
**SIZE** 140g X 20 piece  
 Our Herring Roe product is proved the quality sufficient for export to Japan processed by highly skilled manpower and specialized equipment. Nutty flavor and crunchy texture attract the epicure.

## GIJANG SPECIAL PRODUCT ASSOCIATION



**Add.** 96, Ori-gil, Jangan-eup, Gijang-gun, Busan, 619-951, Korea  
**Tel.** 82-51-727-7366  
**Fax.** 82-51-727-5757  
**Home.** www.gijangspecial.kr  
**E-mail.** msd7366@naver.com

Gijang County is a familiar place like everyone's hometown where travelers never cease to visit since there are a plenty of eateries to go around. To preserve and succeed its unforgettable taste of the hometown, we, the natives of Gijang County, present to you its unique taste, along with its traditional warmth and kindness, through our pride and joy 'Matsimdeo' products. Matsimdeo Anchovy Sauce is only made with high quality raw anchovies and good sea salt without any flavor enhancers or preservatives, and fermented for over 2 years at an optimal temperature to preserve full flavors and nutrition. Also, we are paying particular attention on our modernized production facilities to be managed in a sanitary way. Gijang Special Product Association(GSPA) has a commitment to provide healthy and reliable products for customers keeping 40-year-old Gijang County's best recipe.



## USAGE

- It adds rich flavor to various kinds of kimchi and traditional Korean sauces such as gochujang (hot pepper paste), doenjang (soy bean paste), etc.
- It works as a savory salt substitute when seasoning vegetables, meats, soups, or stews.
- It is used to create a wide variety of dipping sauces.


**FERMENTED ANCHOVY SAUCE**

멸치액젓 | 鯷魚醬汁 |  
 カタクチイワシの魚醤油 |

Aek-jeot is naturally fermented for over 2 years and then filtered to obtain clear liquid. As fresh ingredients are fermented for a very long period of time, the fishy smell is hardly noticeable.

**SIZE** 1kg(900ml), 2.2kg(1.8L),  
 5.16kg(4.3L), 10kg(9L), 20kg(18L)


**SALT FERMENATED ANCHOVY**

멸치육젓 | 鯷魚醬 |  
 カタクチイワシの塩辛 |

Yook-jeot is the mixture of the 1 year fermented anchovies and Aek-jeot at a 8:2 ratio. You can enjoy the anchovy bits left in the sauce.

**SIZE** 2kg, 5kg, 10kg, 20kg

## HAECHUNGWON CO., LTD.



**Add.** 6107-1, 6st Engineering Building, 2, Busandaehak-ro, 63beon-gil, Geumjeong-gu, Busan, Korea  
**Tel.** 82-51-515-0455  
**Fax.** 82-51-515-6455  
**Home.** www.seawid.net  
**E-mail.** support@seawid.net

HaeChungWon Co., Ltd. is a company which is making healthy food through clean process using Gijang sea mustard(wakame) well known as a local produce. HaeChungWon will do our best for everyone to enjoy this nutritious sea mustard conveniently taking MIYEOKGUI MASK PACK, Seaweed Pill for Women 'SANHOO&MOM'; etc.


**SANHOO&MOM**

산후엔맘 | SANHOO&MOM |  
 産後&맘

Seaweed Pill for Women For long time, Korean moms have taken seaweed soup just after childbirth. This 1300 years over custom came from whale curing itself by taking seaweed after delivery of its baby.

**SIZE** 1box (3.5g\*30, total 105g) /  
 11cm \* 9.5cm \* 12.5cm  
 1set (3.5g\*60, total 210g) /  
 22cm \* 9.5cm \* 12.5cm


**MIYEOKGUI MASK PACK**

미역귀 마스크팩 | 海帶根面膜 |  
 메카프 마스크팩

Seawid Facial Mask contains alginic acid & fucoidan mixed liquefied extracts, which have been proven to have a moisturizing effect and antioxidant effect.

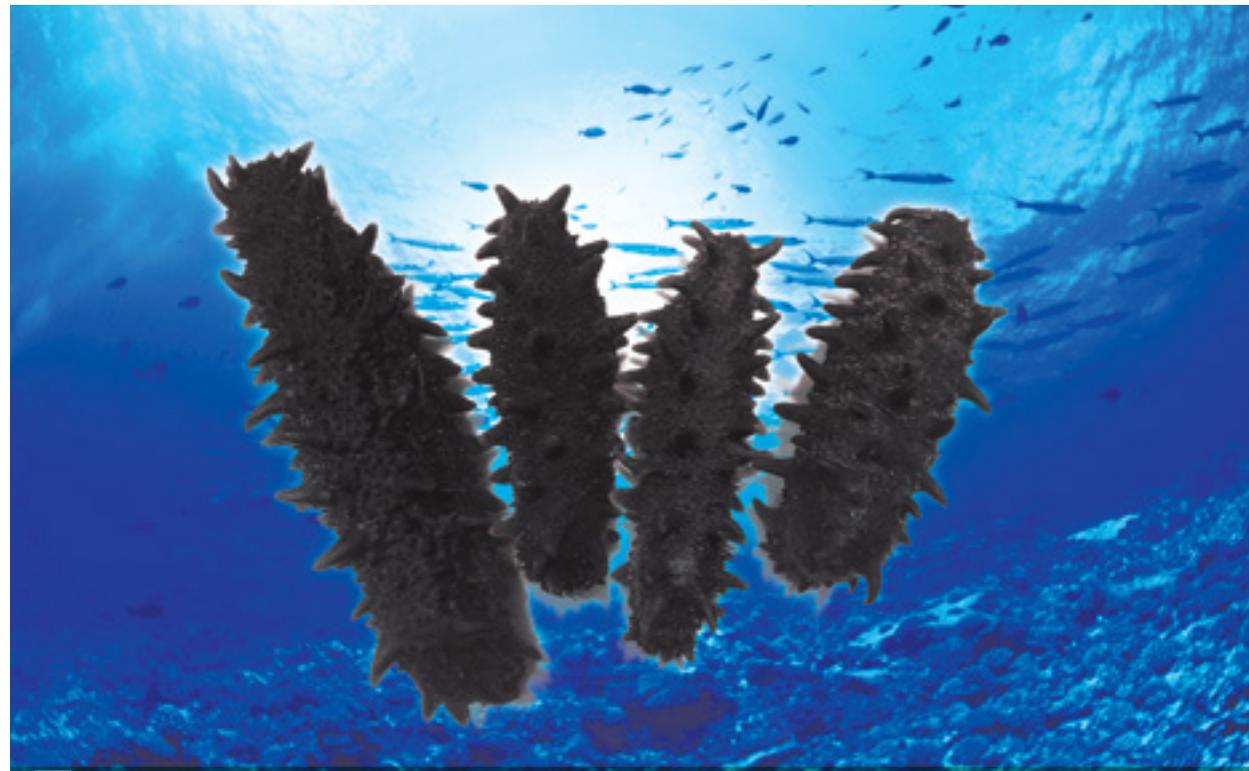
**SIZE** 1ea 23g / 12cm \* 15cm 1box  
 (15ea, 23g\*15ea, total 345g)  
 / 17.5cm \* 14cm \* 5cm



HAESER PRODUCTS CO., LTD.

Add. 655 Myeongbeop-dong, Gimhae-si, Gyeongsangnam-do, Korea
Tel. 82-70-4258-1995
Fax. 82-55-313-5307
Home. www.haeser-cnt.com
E-mail. bsh5225@naver.com

HAESER PRODUCTS CO., LTD. is a sea cucumber processing company that handles only the best quality Korean sea cucumber with Korea's only technology patent for saltless dried sea cucumber (No. 10-1239676) obtained in 2012.
Since 2014, the company has been handling abalone as well as refrigerated/frozen seafood to excel towards becoming a greater seafood processing company.
With our priorities set for our customers, we promise to continue to do our best.



KOREAN SEA CUCUMBER

한국해삼 | 韩国海參 | 韓国ナマコ



DRIED SEA CUCUMBER

건해삼 (마른해삼) | 干海參 | 干シナマコ、(乾燥ナマコ)



DRIED ABALONE

건전복 (마른전복) | 干鮑魚 | 干シアワビ、(乾燥アワビ)



FROZEN SEA CUCUMBER

냉동해삼 | 即食海參 | 冷凍ナマコ



JEONG HWA FOODS CO., LTD.

Add. 7F, 39, Yangjae-daero 66-gil, Songpa-gu, Seoul, Korea
Tel. 82-2-443-0002
Fax. 82-2-443-6010
Home. www.jhfoods.en.ec21.com
E-mail. ljh661004@naver.com

Jeong Hwa Foods Co., Ltd. has put all of our efforts into making superior, high quality products since our company was established. In response to the rapidly changing customers' needs, and based on our accumulated techniques and experiences, we have developed safe and delicious seasoned squids. In addition, based on the organic business net-work abroad, we will not only be proud of being the best seafood processing company but also have confidence to become a global company.



SEASONED SQUID (Soft Roasted Squid)

맥반식 오징어 | 调味乌賊 | 味付けイカ |

SIZE 35g x 100pack
EXPIRY DATE 240days from manufacturing date
we produce this products by roasting fresh squid using alum and pressing the body of squid using roller

SEASONED SQUID (Smokes Squid Leg)

통오징어 숯불다리구이 | 调味乌賊 | 味付けイカ |

SIZE 50g x 100pack
EXPIRY DATE 300days from manufacturing date
after drying the seasoned fresh squid leg, roasted and vacuum packing

SEASONED SQUID (Roasted Butter Squid Strip)

버터 진미오징어 | 调味乌賊 | 味付けイカ |

SIZE 35g x 100pack
EXPIRY DATE 240days from manufacturing date
we produce this products by applying butter on fresh squid, roasting up until we get yellowish color and then pressing the body of squid using roller

SEASONED SQUID (Spicy Roasted Squid)

불고기맛 오징어 | 烤肉味鱿鱼 | 味付けイカ(ブルコギ味) |

SIZE 35g x 100pack
EXPIRY DATE 240days from manufacturing date
we produce this products by seasoning fresh squid with korean roast beef spices source, roasting it and then pressing the body of squid using roller

SEASONED SQUID (Electrically Roasted Squid)

전기구이 진미오징어 | 调味乌賊 | 味付けイカ |

SIZE 70g x 100pack
EXPIRY DATE 300days from manufacturing date
we produce this products by seasoning fresh squid, roasting up until we get yellowish color and then vacuum packing

SEASONED SQUID (Spicy Roasted Squid)

불고기 통오징어 | 调味乌賊 | 味付けイカ |

SIZE 70g x 100pack
EXPIRY DATE 300days from manufacturing date
we produce this products by seasoning "fresh squid with korean roast beef spices source, roasting it and then" vacuum packing

JUNGWON FNF



**Add.** 15, Hajeong-ro, 30beon-gil, Guryongpo-eup, Nam-gu, Pohang-city, Gyeongsangbuk-do, Korea  
**Tel.** 82-54-283-8894  
**Fax.** 82-54-283-8897  
**Home.** www.suhga.co.kr  
**E-mail.** jung\_won@hanmail.net

Established in september, 2007, JungWon FNF is a company specializing in processing and production, and distribution of marine products, and acquired HACCP certification from the Ministry of Food and Drug Safety. Gwamegi(half-dried herring or mackerel pike), squid, flounder, octopus, etc, Pohang's specialties are commercialized under the brand name "Suhga" and are processed and produced to enable consumers to feel the taste from a producing place as it is.



**GWAMEGI**

과메기 | 冻秋刀鱼干 | ガメギ |

As an only HACCP-certified Gwamegi, it is hygienically vacuum-packed so that they can easily eat Gwamegi that enables consumers to feel chewy, aromatic, and plain tastes.



**HALF-DRIED SQUID (Suhga Half-Dried Squid)**

반건조 오징어 | 半干燥鱿鱼 | 一夜干シイカ |

As a HACCP-certified product, it has tender texture and tastes delicious, and is vacuum-packed by the piece to be easily stored.



**FLOUNDER**

참가자미 | 鲽鱼 | マガレイ |

As a Pohang's specialty, it has hard texture and aromatic taste, and is packed to be easily eaten.

MARINE BIOPROCESS CO., LTD.



**Add.** #203, 7, Hoenggye-gil, Ilgwang-myeon, Gijang-gun, Busan, 619-912, Korea  
82-51-722-5453  
**Tel.** 82-51-722-0020  
**Fax.** www.mbpckr  
**Home.** mbpckorea@daum.net,  
**E-mail.** hansola82@hanmail.net

Marine Bioprocess Co., Ltd. as the leading company of new functional materials development utilizing marine plants through algae fermentation technology, and pioneering the new material commercialization. We have been trying to make Global Bio-Enterprise expansion through convergence between marine biological resources and fermentation technology. We, Marine Bioprocess Co., Ltd as the R&D enterprise based on marine bio technology, have been developing natural origin nutraceutical food and physiologically active substance from marine plants resources of 21 century.



**DE:NA SALT (Original, Green Plum, Balck Garlic)**

디나솔트 -20% | DE:NA盐 (原味, 青梅, 黑蒜) | デナソルト (オリジナル, 梅, 黒ニンニク) |

- Low SODIUM Fermented Salt
- Sodium Ion deduction over 20%
- Application Field : Table salt/ Low sodium food/ Low sodium condiments



**LIVER SAFE LIFE (Effective in liver function improvement)**

간편안인생 | 护肝宝 (有效改善肝功能) | 肝平安 (肝機能改善効果) |

- Type of Food : health functional food/ Blended juice
- Approved by Korea FDA with health functional food ingredient.
- Liver function improvement
- Anti oxidant effect
- Memory enhancing



**KELP SALT (10%, 55%)**

저염 다시마 소금 | 海带盐 (10%, 55%) | 昆布塩 (10%, 55%) |

- Type of food : edible salt, condiments, seasoning
- Excellent flavor of natural glutamic acid!
- Natural daily iodine intake!
- Less risk of hypertension!
- Great application with Salad

**GABA SALT**

발효 가바 소금 | γ-氨基丁酸盐 | ガバソルト |

- Type of food : edible salt, condiments, seasoning
- Excellent flavor of natural glutamic acid!
- Natural daily iodine intake!
- Less risk of hypertension!
- Great application with Salad

CERTIFICATION **KMF****MIGAFOOD**

**Add.** 96, Deokjeong-gil, Byeolyang-myeon, Suncheon-si, Jeollanam-do, 540-873, Korea  
**Tel.** 82-61-744-6484  
**Fax.** 82-61-743-6484  
**Home.** www.migafood.net  
**E-mail.** sales@migafood.com

MIGA FOOD has operated a 130,000 pyeong-wide(429,752.066m<sup>2</sup>) farm in the clean Suncheon Bay where a reed field is in a perfect harmony with migratory birds and farmed glasswort in person since January 29, 2004. We earned a patent after restoring jayeom (salt acquired by boiling the seawater in a traditional manner) and obtained many other certifications and patents such as HALAL certification, JAS certification and HACCP to produce safer and more reliable products. Focusing on environment-friendly products, we have provided various products to organic food stores and discount stores. To provide better products, we have been working hard all the time. Thanks to these efforts, we have received various awards as follows: "Premium Product (by the Ministry of Agriculture, Food and Rural Affairs, 2010)," "Excellence Prize at Environment-friendly Agricultural Awards (2010)," "Promising Small Business (Jeonnam, 2011)," "South Korea's Star Farm (2012)," "Global IP Star (2012)," "Export Promising Firm (2013)," "Power Brand (2014)," "Future Agricultural Star Award (2014)" and "Agriculture-industry-commerce Convergence Small Firm (2014)." We promise that we will keep moving forward to make and provide safe and reliable foods at good prices.

**NATURAL SEASONINGS**

천연조미료 | 天然調味料 | 天然調味料

**SIZE** Sea tangle powder 120g, Shrimp powder 110g, Shiitake powder 60g**INGREDIENTS** Kelp 100% (Korean), shrimp 100% (Korean), shiitake mushroom 100% (Korean)

The 100% Korean natural ingredients are grinded as they are, creating a deep and savory flavor. This product can be added to stews and soups and make them more substantial and flavorful, keeping the genuine taste of nature. It is very safe and healthy without the use of any chemicals.

**SOLAR SALT**

천일염 | 海盐 | 天日塩

**SIZE** 500g, 3kg, 5kg

**INGREDIENTS** Solar salt 100% (Korean)  
 Solar salt is gray salt produced in a traditional manner by mincing the natural tidal flat. It is aged for three years and removes brine. Keeping abundant minerals, it keeps a human body healthy and strong.

**GLASSWORT SALT**

함초자염 | 咸草煮盐 | アッケシソウ塩

**INGREDIENTS** Salt water 83% (Korean), glasswort extract 17% (Korean)

It is a traditional alkali salt produced by mixing and boiling the extract of glasswort farmed in the clean Suncheon Bay. It is available as a common refined salt. It is less salty and even tastes sweet without bitterness. It is particularly good in making kimchi or doenjang (soybean paste). As the nation's only organic salt which earned organic certification in Europe, it has also earned HALAL certification.

CERTIFICATION **ISO 9001****MIJU IND CO., LTD.**

**Add.** 9-9 Man heung-dong, Yeosu-city, Jeonlanam-do, Korea  
**Tel.** 82-61-651-9812  
**Fax.** 82-61-651-9814  
**Home.** hanjin.koreasme.com  
**E-mail.** hanjin@hanjin.koreasme.org

We have manufactured and provided the products correlated with fatty acid since 1987 and set to domesticate production of building materials and industrial sub materials related with chemistry which have depended on import. We have contributed to domestic chemical industry by developing and producing more excellent products than any other developed country's. Furthermore, we are continuously devoting ourselves to develop new products and improve the qualities of goods based on the accumulated technique in order that we may stably supply chemical goods equivalent to the international standard meeting with our customer's needs. Our company and factory are located in Yeosu Ocheon Industrial district and our capacity per years about total 40,000 tons which cover our stable proving for our 60 customers in Korea. We have enough raw materials for next order and occupy imported articles with 5 domestic regions

**FISH OIL(Sardine, Anchovy, Alaska Polack, Salmon & Others)**

어유 | 魚油 | 魚油

Fish Oil is widely used as the energy source of foods (margarine or shortening oil) and feed (ingredient of assorted feed).

Products	Crude Fish Oil	Semi-refined Fish Oil	Refined Fish Oil	Wintization Fish Oil	Hydrogenated Fish Oil	Wintization Refined Fish Oil
Uses	Assorted feed Paint Soap	Assorted feed Paint Soap	Assorted feed Paint Soap	Health supplementary food	Edible (margarine)	Health supplementary food(DHA, EPA)

**SQUID OIL**

오징어유 | 魷魚油 | イカ油

Squid oil uses feed ingredient for fish farming and assorted feed.

**HYDROGENATED FISH OIL**

경화어유 | 氢化魚油 | 硬化魚油

Hydrogenated fish oil is used as the raw material of margarine and shortening oil. In case of the hydrogenated fish oil which is produced by ourselves, it is the optimal product with the melting point of approx.

SAJO HAEPYO CORPORATION



**Add.** 2159, Nambusunhwan-ro, Seocho-gu, Seoul, Korea  
**Tel.** 82-2-2007-3247  
**Fax.** 82-2-2007-3055  
**Home.** www.sajohp.com  
**E-mail.** nwatti@sajo.co.kr

Sajo Haepyo is a producer and retailer of a variety of oils, fisheries, soybean paste and processed food by sharing their accumulated know-how to grow as a competitive food company.



**SAJO CANNED TUNA**

사조참치캔 | SAJO金枪鱼罐头 | サジヨツナ缶

**SIZE** 100g x 36 cans/BOX  
 150g x 48 cans/BOX  
 250g x 24 cans/BOX

**SHELF LIFE** 5 year



**HAEPYO SEASONED SEAWEED**

해표김 | HAEPYO 调味海苔 | ヘビヨ味付け海苔

**SIZE** 2g x 10ea x 30pack/BOX  
 5g x 9ea x 8pack/BOX  
 5g x 16ea x 6pack/BOX  
 17.5g x 40pack/BOX

**SHELF LIFE** 1 year



**FISH SAUSAGE**

어육소세지 | 鱼肉香肠 | 魚肉ソーセージ

**SIZE** 10g x 8ea x 60pack/BOX  
 20g x 5ea x 50pack/BOX  
 20g x 50ea x 6pack/BOX

**SHELF LIFE** 10 months

SANYA



**Add.** 101(Edenkuemho-market), 702, Taejong-ro, Yeongdo-gu, Busan, Korea  
**Tel.** 82-51-324-1385  
**Fax.** 82-51-410-4865  
**Home.** sanyafood.co.kr  
**E-mail.** chwa5@naver.com

SanYa can dry the sea cucumber, abalone and oyster with the highest quality by the new 15°C vacuum drying technology developed by the Korean government's research fund. SanYa's main item is the "Pure salt-free vacuum dried sea cucumber". The specification is as follows;  
 - Material ; the raw from the west sea of KOREA.  
 - Quality ;VIP class accordance with SC/T 3206-2009  
 - Unit weight : 250 gr  
 - Package Size No. : #1~#15  
 (ex. #5 : 5.1~5.9 grams per 1-piece)  
 - Added nothing, only made by vacuum drying tech.



**PURE SALT-FREE DRIED SEA CUCUMBER**

순수무염건해삼 | 纯无盐干海参 | 乾芥

**WEIGHT** 250gr  
**SIZE** N0.1(1gr) ~ N0.10(10gr)  
**PACKING** Poly-vinyl pack



**VACUUM DRIED ABALONE**

건전복 | 干鲍鱼 | 乾アワビ

**WEIGHT** 250gr  
**SIZE** S, M, L  
**PACKING** Poly-vinyl pack



**FARMING & NATURAL DRIED OYSTER**

건굴 | 干蚝 | 乾蚌

**WEIGHT** 250gr  
**PACKING** Poly-vinyl pack



**SEOUL DRIED SEAFOODS CO., LTD.**

**Add.** 932, Yangjae-daero, Songpa-gu, Seoul, Korea  
**Tel.** 82-2-407-7871~6  
**Fax.** 82-2-407-6858  
**Home.** www.seoulgunhae.com  
**E-mail.** pear901@seoulgunhae.com

We are the "wholesale market corporation" selected by Seoul Metropolitan Government that was founded based on Korean law of marine products in 1984. We are the biggest dried seafoods wholesale company in Korea. We are in charge of handling the best price for the best quality of dried marine products with everyday auction. Our annual amount is about \$150,000,000 and we have been trying to be the best leader in this business.



**DRIED ANCHOVY**

마른멸치 | 干鰯魚 | カタクチイワシ

**SIZE** 5 sizes by length, 1.5KG/BOX

We always carry the best Korean anchovies because we have an auction to sort out the best quality of anchovies every morning. Anchovies are caught with fishing nets in the clean southern and western sea during July to March, so the taste and freshness are our pride. Our annual transaction volume of dried anchovies is about 13,000M/T and the amount is over \$100,000,000.



**DRIED SQUID**

마른오징어 | 干魷魚 | 干シイカ

**SIZE** 20pcs/pack



**DRIED SEA-MUSTARD**

마른미역 | 裙帶菜 | ワカメ

**SIZE** 60g, 120g/pack



**DRIED LAVER**

마른김 | 卷飯用紫菜 | 海苔

**SIZE** 215g, 235g, 250g  
(100 Sheets/pack)



**SHINHAN CO., LTD.**

**Add.** 1264, Gwangyeo-ro, Sanbuk-myeon, Yeosu-si, Gyeonggi-do, Korea  
**Tel.** 82-31-881-3989  
**Fax.** 82-31-881-3988  
**Home.** www.myzingo.co.kr  
**E-mail.** kik1022@naver.com

Shinhan was established in 1994 as a seafood manufacture company that specializes in dried seasoned fishes. Shinhan My-zingo has been beloved for the past 20 years, producing various products with selected fresh ingredients and unique manufacturing methods so that anyone can conveniently enjoy. We always make an effort for research and development and technology innovation that improves the process with our perfect product management system in order to create a much healthier food culture. To lead the Global generation, we highly value our licensees and product technologies and have been focusing on local sales and also on exports since our start of export business.



**SEASONED SQUID (Instant Products)**

조미오징어 | 調味烏賊 | 味付けイカ

**MY ZINGO / SEASONED SQUID**

Peanut buttered squid for instant roasting.  
This is the peanut butter squid that is processed for instant roasting.

**MY ZINGO OH DARI / SEASONED SQUID**

Peanut buttered squid legs for instant roasting.  
This is sweet peanut buttered squid 'ohdari' that is processed for instant roasting.

**CHAM O-JINGO / SEASONED SQUID**

Plain taste squid (roasted on elvan) for instant roasting.  
This is an instant squid(roasted on elvan) with plain taste.


**WELLBIOTECH**

**Add.** 152, Allim-ro, Chungju-si,  
Chungcheongbuk-do, Korea  
**Tel.** 82-43-847-9430  
**Fax.** 82-43-851-9430  
**Home.** www.wellbiotech.co.kr /  
www.wellbiotech.net  
**E-mail.** taekey22@hanmail.net

Since establishment in 1999, Wellbiotech has produced healthy drink and sold the products in Korea and exported healthy drinks to Japan, China, Taiwan, and the United States. Healthy drinks, diet drinks and collagen drink have been recently released and attracted the attention of many people. As national income level and living conditions improve, people are paying more attention to healthy drinks and foods. Accordingly, we promise to produce goods with our heart and soul in order to promote healthy life as well as contribute to public health.


**JARAWHAN JA-REUK GOLD**

자라한 자력 골드 | JARAWHAN JA-REUK GOLD | チャラファンジャルクゴールド

Ja-Reuk Gold is made of 9 kinds of raw materials including snapping turtle, black garlic and Oja, and such raw materials are processed in powder and then they were made in pill type for easy digestion with our true heart.

Oja means oriental herbs which are used for man's stamina. Bokboonja(Raspberrry) provides power turning toilet bowl upside down, Omija (Schisandra chinensis) energizes whole body, Sasangja(Erecthedge parsley) supplements power and Gugija(Lycium chinense Miller) and Tosaja (dodder) also demonstrate excellent efficacy.

**EFFICACY OF SNAPPING TURTLE, THE SYMBOL OF POWER, WHICH CAN CUT STEEL BAR WITH TEETH**

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>1. Snapping turtle powder provides good nutrients such as protein, amino acid and mineral, which are useful to raise physical power and energy.</li> <li>2. Scientifically reported that snapping turtle is total nutrients containing protein, fatty acid (a lot of unsaturated fatty acid), several minerals and vitamins.</li> <li>3. Snapping turtle contains 62% protein, in which there are valanced essential amino acids such as methionine, glutathione, taurine.</li> </ol> | <p>And improving patient<br/>Recovering energy after surgical operation<br/>Improving health for weak children or old person<br/>Improving athletic performance for sport person<br/>Women's osteoporosis<br/>Person who feel fatigue quickly<br/>Improving physical power for student<br/>Especially, it is effective to man whose stamina is weak</p> |
|--|---|


**YIJO FOOD CO., LTD.**

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Cheongpuung-myeon, Jecheon,  
Chungcheongbuk-do, Korea.  
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82-42-643-8787  
**Fax.** 82-31-761-2964  
**Home.** www.yijo.com  
**E-mail.** 123yijo@naver.com

We deeply appreciate your continuing interest and encouragement. The present times of healing go beyond well-being and in the future will be led by traditional foods, including natural food, fermented food and aged food. Thus, Yijo manufactures and supplies only safe edible products which everyone can enjoy with confidence by using only strictly selected ingredients in a hygienic and clean facility under the motto, 'food ingredients from nature.' Yijo, the agricultural corporation, has been devoting all its efforts to investigate and develop traditional sauces, the taste of Korea, in various ways to acknowledge them all over the world in the rapidly changing food culture. The state-of-the art computerized facility secures quality products, standard taste and rich nutrition. Yijo makes every effort to be a leader with the strongest customers' confidence. Thank you.


**MOLGAE EOJUK(Cheongpungro Molgae Eojuk)**

물개어죽(청풍로물개어죽) | 银鲟鱼粥(清风路银鲟鱼粥) |  
 コウライモロコ魚粥(チョンブンロコウライモロコ魚粥)

- Stamina food made with natural freshwater fish directly caught in Cheongpungho Lake.
- The fish porridge contains rich protein, vitamins, calcium and unsaturated fatty acid, protects five intestines, strengthens the resistance of cells, protects the mucous membrane of the respiratory system, revitalizes skin, blood vessels and intestines and maintains youth. It is good for those who have stomachaches, taste stomach acid in their mouth and suffer from a variety of diseases due to a weak body. In particular, it calms down the stomach when having a burning feeling in the stomach after drinking or feeling sick.
- It doesn't cause any trouble in the stomach and is effective against stomach diseases because it is digested well. It is very effective when the digestive ability is reduced due to aging, during the convalescent period after diseases, or before or after surgical operations to restore energy.
- No fishy or soil smell. Soft, savory and nutritious food which boosts up energy.
- A simple and fresh fish porridge which adds fresh chili paste manufactured by Yijo can be enjoyed as a taste similar to that which a mother or a grandmother made for us in the past.



YU MYOUNG FISHERIES



**Addr.** 1149-4 Bupsung-ri, Bupsung-myeon, Yeonggwang-gun, Jeollanam-do, Korea  
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Yu Myoung Fisheries is located at the entrance of Bupsungpo Bay, Younggwang-Gun, Jeonnam-Do, the origin of Younggwang yellow corvina. And we have been working sincerely with the objectives of the best quality and service since being involved in processing Younggwang yellow corvina in the early 1990s. On 15th day of May in 2001, for the first time in Korean history, we patented ground hot pepper paste yellow corvina by diversifying new functions while maintaining the traditional taste and flavor (patent number 0296790). Yu Myoung Fisheries will develop more new products besides the current hot pepper paste yellow corvinal product which is made from five kinds of materials such as onion, apricot, pear, ginseng and Codonopsis lanceolata by improving the traditional Younggwang yellow corvina. And we will try to be near you and do our best to put the hot pepper paste yellow corvina which is made from the traditional food of Bupsungpo Bay yellow corvina on the tables of global market.



**DRIED YELLOW CORVINA WITH RED PEPPER PASTE**

고추장골비 | 辣味干黄花鱼 | 干しイシモチの唐辛子味噌付け

SIZE 20kg Box

Every year in spring from February to May, Chamjogi caught with yuja and angang fish net, is dried completely during the period from February to April and the late fall from October to December when the humidity and temperature are low. The flesh garnered from the dried fish after going through the first aging for one month marinated with tasty hot pepper paste go through the second aging in new hot pepper paste. Then the flesh of yellow corvina is packaged in a new box with new hot pepper paste and stored in the cool refrigerator. This pure yellow corvina flesh processed food has been known as the side dish for rice and drinks at the rich and now has become modern yellow corvina processed food for the modern people to savor the traditional taste in modern sense.

YUSUNG MULSAN CO., LTD.



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**Home.** www.yoodong.co.kr  
**E-mail.** jjjin@yoodong.co.kr

Yusun Mulsan Co., Ltd. was set up in 1965 as a trading company exporting and importing agricultural and marine products in the neighboring countries in Asia. Specialized in manufacturing canned seafood and fruits since early 1970s, we exported a lot of canned oysters and squids to the U.S. and other countries. In 2004, we built and moved to a new factory in Goseong, a close province to Tongyeong. In the brand new factory fully equipped with the state-of-the-art processing facilities, we are now working under more stringent quality and hygiene control standards. This capital investment aims to better serve to domestic and international consumers with the quality products. Our current canned product list includes bai-top shell (whelk), moon snail, mackerel pike (Pacific saury) and mackerel.



**BOILED SOLAR SALT SAURY**

천일염공치보일드 | 天日盐熟制秋刀鱼 | 天日塩サンマ水煮 |  
SIZE 400g x 24can



**CANNED MACKEREL**

고등어보일드 | 青花鱼罐头 | サバ水煮 |  
SIZE 400g x 24can



**CANNED SAURY**

공치보일드 | 秋刀鱼罐头 | サンマ水煮 |  
SIZE 400g x 24can



**CANNED BAI-TOP SHELL**

자연산골뱅이 | 海螺罐头 | 天然物ツブガイ |  
SIZE 400g / 300g / 230g x 24can, 140g x 48can



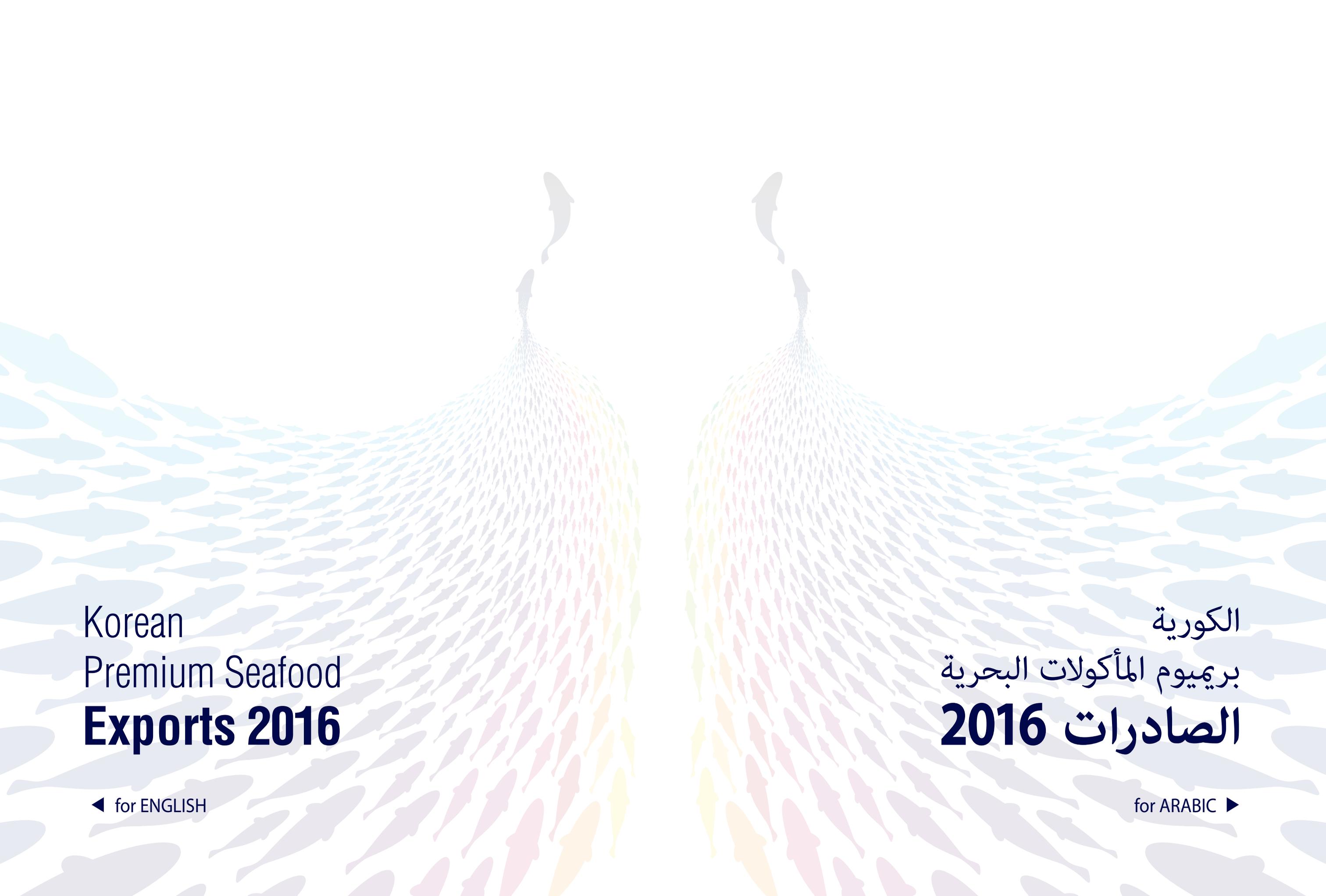
**CANNED MOON SNAIL**

구슬골뱅이 | 玉螺罐头 | ツメタガイ |  
SIZE 400g x 24can, 140g x 48can



**BOILED SOLAR SALT MACKEREL**

천일염고등어보일드 | 天日盐熟制青花鱼 | 天日塩サバ水煮 |  
SIZE 400g x 24can



Korean  
Premium Seafood  
**Exports 2016**

◀ for ENGLISH

الكورية  
بريميوم المأكولات البحرية  
**الصادرات 2016**

for ARABIC ▶



HACCP ISO 9001 ISO 14001 KMF شهادة

## يونغ شين فود المحدودة



تأسست في عام 1996، هي شركة تصنيع المواد الغذائية التي تتخصص في توفير الجودة العالية للمنتجات الزراعية والبحرية من خلال معالجة بسيطة أو المعالجة الثانوية. اننا مكرسون لإنتاج المنتجات الغذائية المغذية التي هي ببساطة مقيدة لزبائننا. ومع 30 سنة من الخبرة ودرائتنا، أطلقنا العلامة التجارية "صديق البحر"، لإنتاج الأعشاب البحرية المحنكة والأعشاب البحرية المفحمة للأسواق الكورية والدولية، وقد فازت شركتنا بجائزة الرئاسة المرموقة من رئيس كوريا، وكذلك جائزة من وزارة الأغذية الزراعية والثروة السمكية وجائزة من وزارة المحيطات ومصائد الأسماك. تلقينا على براءة اختراع لوسيلة لإنتاج الأعشاب البحرية تحتوي على الشيتوزان، والعديد من شهادات الجودة العالمية بما في ذلك HACCP، ISO، حلال، USDA العضوية وكذلك شهادة الجودة الكورية المحلية كصناعة المأكولات البحرية التقليدية. ونحن ملتزمون ببذل كل جهودنا لمواصلة تطوير منتجاتنا الغذائية الصحية وتعزيز جودة الأغذية لبناء علاقة موثوقة مع زبائننا الكرام.

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# الكورية بريميوم المأكولات البحرية الصادرات 2016



### الطحالب المحمصة السوشي، أوراق

CTN/100x10، 42x100، 80x50



### الطحالب المحنكة

الطحالب المحنكة بالوسابي (نوع قطع، نوع كامل)  
/40x30g، CTN / 24X (3x5g)

الطحالب المحنكة (نوع قطع، نوع كامل)  
/40x30g، CTN / 24X (3x5g)

الطحالب المحنكة بالكيمتشي (نوع قطع، نوع كامل)  
/40x30g، CTN / 24X (3x5g)

الطحالب المحنكة بزيت الزيتون (نوع قطع، نوع كامل)  
/40x30g، CTN / 24X (3x5g)

الطحالب المحنكة البرية (نوع كامل)  
CTN / 50X 20g

الطحالب المحنكة بالشاي الأخضر (نوع قطع، نوع كامل)  
/40x30g، CTN / 24X (3x5g)



## تاكيونج فود محدودة



نحن نتوجه لكم بخالص الشكر لشراء الأعشاب البحرية المجففة التقليدية لدينا جوانجشون نيبو شركتنا تاكيونج فود تستعمل أنظمة الإنتاج الأكثر تقدماً في إطار النظافة، البيئة الأمثل لإحياء الذوق القديم للأعشاب البحرية التقليدية الأعشاب البحرية نيبو التقليدية لها طعم ورائحة متميز، ويمثل الغذاء الكوري كمنتج الرفاهية مؤسسة تاكيونج ستقوم قصارى جهدها للحفاظ على الذوق والتقاليد المتميزة تأمل لكم التوفيق في جميع مساعيكم

إضافة.  
شانجسو-رو، 453 بين-جيل، غوانغشون-اوب، هون-سوج-غان، هانجشونام-دو، كوريا، 16-6  
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## شينهيون ف&س المحدودة



تقوم شينهيون بعملية التحويل وتصدير التونة وسماك أبو سيف كالمشيمي. لقد قمنا ببناء خط تصنيع ومستودع فائقة التجميد في مبنى واحد، وهو الجديدة والمصنع الوحيد فقط في بوسان في كوريا. يمكننا تصدير جميع أنحاء العالم لأن خط تصنيعنا حصل ليس فقط على HACCP المحلية ولكن حتى HACCP الاتحاد الأوروبي. علاوة على ذلك، شينهيون ف&س، المحدودة، لديه تسجيلات للتصدير في الصين وروسيا وتايواند وفيتنام واندونيسيا، حلال، وكذلك في دول الاتحاد الأوروبي، يمكنك أن تجد منتجاتنا في أي مكان في العالم.

إضافة.  
265، دسونغ-رو، ساهي-غو، بوسان، كوريا  
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eu no. : korp - 120-  
fda no. : 13773481700-



الطحالب المحمص  
(ياكي السوشي نوري)  
حجم 210 غ ~ 280 غرام



هدية متميزة مجموعة #1  
كامل الحجم لافر 20 غ × 5 أكياس  
شريحة لافر 35 غ × 2 علب  
لافر محنك وممزق 70 غ × 2 علب



وجبة خفيفة بالطحالب  
المقرمشة

نوع اللوز / الفلفل / بيونغ الحنطة السوداء  
/ العسل وجوز الهند



هدية متميزة مجموعة #2  
شريحة لافر 35 غ × 2 علب  
لافر محنك وممزق 70 غ × 1 علب



### التونة للساشيمي

العناصر عين الكبيرة، الزعنفة الصفراء، الباكول  
حجم حتى 40 كغ حتى 25 كغ حتى 15 كغ أسفل 15 كغ  
الحزمة جج، الخاصة، بلوك، ساكو، لوحة، جرعة، مكعب

### التونة المجهزة للساشيمي

العناصر السوشي نيتا (شريحة)، نيجيتورو، كيريتوشي  
حجم 100 غرام، 150 غرام، 200 غرام، 1 كجم  
الحزمة IQF، فراغ معبأة / صينية

### الأسماك الأخرى للساشيمي

العناصر سمك أبو سيف، زيت السمك  
حجم حتى 70 كغ حتى 55 كغ حتى 30 كغ أسفل 30 كغ / 10 كغ  
الحزمة كتلة / بلوك



## سامهي كومرسيال المحدودة



قامت شركة سامهي كومرسيال المحدودة بالأعمال التجارية بتصنيع المنتجات السمكية لأكثر من 40 عاماً. ونحن نبذل قصارى جهدنا لخدمة زبائننا في جميع أنحاء العالم، استناداً لدينا بمزايها الشباب والطموح والصدق. وإن جميع موظفينا يبذلون قصارى جهدهم لتوفير منتجات ذات جودة عالية جديدة وآمنة لزبائننا. نحن نريد لإثبات التفوق في المنتجات السمكية الكورية من خلال تصدير منتجاتنا إلى اليابان والصين والولايات المتحدة وتايوان وبلدان أخرى. تبقى عينيك على سامهي كومرسيال المحدودة، في السوق العالمية في المستقبل.

إضافة. 122-1, جاراك-دونج, صونجبا-غور, سيول, كوريا  
الهاتف. 82-2-431-2345  
الفاكس. 82-2-443-0364  
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البريد الإلكتروني. master@samhae.com



### الطحالب المحنكة

حجم 8 أوراق في 8 قطع في ورقة كاملة 8 × 8 حزمة  
المواصفات الوزن الصافي 24 غرام (0.85 أونصة)  
التعبئة والتغليف 30 مجموعة / صندوق



### الطحالب المحنكة

حجم 11 ورقة في 8 قطع في ورقة كاملة 3 × 3 حزمة  
المواصفات الوزن الصافي 14.1 غرام (0.5 أونصة)  
التعبئة والتغليف 24 مجموعة / صندوق



### التونة للساشيمي

حجم 10 ورقة في 2 قطعة لكل ورقة كاملة  
المواصفات الوزن الصافي 10 غرام (0.35 أونصة)  
التعبئة والتغليف 50 مجموعة / صندوق



### التونة للساشيمي

حجم 10 ورقة في 2 قطعة لكل ورقة كاملة  
المواصفات الوزن الصافي 10 غرام (0.35 أونصة)  
التعبئة والتغليف 50 مجموعة / صندوق



## تاكيونج فود محدودة



تأسست مؤسسة ميجا لزراعة الأفضية في 29 يناير 2004، وتنتج انجليكا ايتليس ماكينو التي تستغل 130.000 بيونغ (حوالي 430.000 متر مربع) تقع المزرعة في خليج سانغونغان وتحتوي على مياه غير ملوثة كما يتضح ذلك من وفرة الطيور المهاجرة ومشاهدة المناظر الطبيعية الخلابة الرائعة التي أنشأتها أعواد القصب. وعلاوة على ذلك، فقد فازت الشركة ببراءة اختراع من خلال استعادة عملية تصنيع في جيوم (الملح منتوج من خلال الطريقة التقليدية من مياه البحر المغلي)، فضلاً عن العديد من براءات الاختراع وغيرها من الشهادات مما فيها شهادة حلال الإسلام، شهادة اليابان جاس على الزراعة العضوية وشهادة الحفاظ على مرافق تتجاوب مع معايير HACCP. الخ. ومن أجل التركيز على تصنيع المنتجات التي يمكن الوثوق بها والتي يتمتع بها الزبائن. يتم توفير المنتجات المزروعة وحصادها في ظروف صديقة للبيئة إلى منافذ البيع بالتجزئة للزراعة العضوية ومنافذ التوزيع على نطاق واسع. مؤسسة ميجا لزراعة الأفضية، والتي تسعى دائماً لتوفير منتجات أكثر جودة للزبائن، وقد عينت ذات جودة عالية المثل في شعبة المواد الغذائية الزراعية في عام 2010، حصلت على جائزة الامتياز في حفل توزيع جوائز الزراعة الصديقة للبيئة، توصف بأنها من الشركات الواعدة الصغيرة والمتوسطة في جيونام في عام 2011، واختيرت جلوبال اب ستار التبريريس وكذلك اختيرت كمزرعة ستار كوريا في عام 2012. وعلاوة على ذلك، تم تعيينها كشركة صغيرة ومتوسطة واعدة في تصدير في عام 2013، اختيرت كعلامة تجارية قوية وحصلت على جائزة المستقبلية نجوم الزراعة فضلاً عن الاستزراع الصغير والمتوسط والتصنيع وكشركة تداول التفارب في عام 2014.

يجب أن نقوم دائماً بقصارى جهدنا بحساس وشغف لتصنيع أفضل المنتجات والمواد الغذائية ذات جودة عالية ومتوفرة بأسعار صديقة ومعقولة.

إضافة. 96, دوكونج-جيل, بيوليانج-ميون, سانغون-في, جولانام-دو, كوريا, 540-873  
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### التوابل الطبيعية

الحجم مسحوق البحر متشابكة 120 غ، مسحوق الجمبري 110 غرام، مسحوق شيتاكي 60 غرام  
محتويات المكونات عشب البحر 100% (كوريا)، والروبيان 100% (كوريا)، فطر شيتاكي 100% (كوريا)

يتم تصنيعها مع طحن الدقيق 100% من المكونات الطبيعية التي تزرع في كوريا، وبالتالي إنتاج نكهة عميقة ورائحة المكونات الغامدة، مما يتيح للمستخدمين تجربة الطعم الطبيعي من المكونات عند استخدامها لمختلف الأطباق والحساء. سيقيم بالتأكيد من رفع مستوى اكتمال الطهي عن طريق إنتاج طعم أعمق ولذيذ. يمكنك التمتع بالمنتج مع راحة البال لأنها لم تخضع لأي معالجة كيميائية ولا يحتوي على أي إضافات إصطناعية.

### الملح الشمسي

الحجم 500 غرام، 3 كجم، 5 كجم  
محتويات المكونات ملح شمسي 100% (كوريا)  
الملح الشمسي هو أعلى جودة الملح الطبيعي في العالم صنعت بطريقة تقليدية على سطح التربة التي تم تكوينها بضغط المسطحات الطبيعية الطبيعية.  
وقد نصحت لمدة 3 سنوات لإزالة الرطوبة من الملح. وسوف تحمي صحتنا حيث أنها تحتوي على معادن وفيرة من المسطحات الطبيعية



### ملح الأشنان

محتويات المكونات مياه البحر 83% (كوريا)، مستخلص انجليكا اوتيليس ماكينو 17% (كوريا)  
الملح القلوي (الكالين) التقليدي التي تنتجها عن طريق غليان مياه البحر مع إضافة مستخلص انجليكا اوتيليس ماكينو التي تزرع في خليج سانغونغان مع مياه غير ملوثة. ويمكن استخدامها كأني ملح أحر المستعمل في المنزل لأغراض الطهي. لديها أقل ملوحة من دون الطعم المر مع تردد الطعم الحلو، وبالتالي تعزيز مذاق الطعام. ينصح بشدة عند اتخاذ الكمثني المخمر أو معجون فول الصويا. هذا الملح المنتوج عضوياً فقط قد حصل على شهادة العضوية الأوروبية في كوريا، وكذلك المنتج الممثل لكوريا التي تلقت شهادة حلال





marine bioprocess

ISO 9001 MUI شهادة

## مارين بيوبروسيس المحدودة



مارين بيوبروسيس المحدودة، كشركة رائدة في مجال تطوير المواد الجديدة الوظيفية باستخدام النباتات البحرية من خلال التكنولوجيا تخمير الطحالب، ورائدة في تسويق المواد الجديدة.  
كما نحاول أن نجعل التوسع العالمي مؤسسة بيو من خلال التقارب بين الموارد البيولوجية البحرية وتكنولوجيا التخمير.  
نحن مارين بيوبروسيس المحدودة، باعتبارها الشركة البحث والتطوير القائمة على التكنولوجيا الحيوية البحرية، وقد تم تطوير الأصل الطبيعي الغذاء نوتراسيوتيكال والمادة الفعالة من الناحية الفسيولوجية من موارد النباتات البحرية في القرن 21.

إضافة. #203, 7, هونجي-جيل, إيجوانج-ميون, جيجانج-غون, بوسان, كوريا, 619-912  
الهاتف. 82-51-722-5453  
الفاكس. 82-51-722-0020  
الصفحة الرئيسية. www.mbpcr  
mbpcr@daum.net, البريد الإلكتروني. hansola82@hanmail.net



(주)광천김

PRODUCT OF KOREA

شهادة KMF ISO 22000 HACCP مليون 3\$ برج التصدير

## كوانشونكيم المحدودة



بفضل 40 عاما من الحرفية ومهارات تنتقل عبر الأجيال أصبحت هذه الشركة عالمية. كانت دائما كوانشونكيم ملتزمة لتوفير منتجات ذات جودة عالية وصحية على مائدتك. المواد الخام (الأعشاب البحرية) المستخدمة من قبل كوانشونكيم المحدودة يتم حصادها خلال المرحلة البدائية من بين الشهور القمرية من ديسمبر كانون الأول وينابر كانون الثاني. ويتم تخزينها في التلاجة الخاصة بنا بدرجة أدنا من ناقص 25 درجة للحفاظ على نضارة وجودة مثالية. وتنتج أفضل نكهة ورائحة باستعمال زيت بريلا وملح البحر الذي يتم انتاجه أيضا من قبلنا مباشرة للحفاظ على الإدارة الصحية. تقوم كوانشونكيم المحدودة بتتبع صارم على الجودة ومعايير الإدارة الصحية مثل HACCP, ISO22000, وتلتزم بتقديم منتجات آمنة وصحية.

إضافة. 77, شانسو-رو, اونها-ميون, هونسونغ-غان, شانشون-نام-دو, كوريا  
الهاتف. 82-41-641-6060  
الفاكس. 82-41-642-2394  
الصفحة الرئيسية. www.kckim.kr  
البريد الإلكتروني. kckim4686@hanmail.net



### حياة آمنة للكبد (فعالة في تحسين وظائف الكبد)

- نوع الغذاء : الغذاء الصحي وظيفي / عصير مخلوط
- وافق عليها من قبل ادارة الاغذية والعقاقير مع كوريا الصحة الوظيفية للمكونات الغذائية.
- تحسين وظائف الكبد
- تأثير مضاد للاكسدة
- تعزيز الذاكرة



### ملح ديننا (الأصل، الخوخ الأخضر، الثوم الأسود)

- الملح مخمر منخفض الصوديوم
- خصم الصوديوم ايون أكثر من 20%
- التطبيق الميداني: ملح كتوابل المائدة / مأكولة منخفضة الصوديوم / منخفضة الصوديوم

### ملح عشب البحر (10%، 55%) التونة للساشيمي

- نوع الطعام: ملح للأكل، والتوابل
- نكهة ممتازة من حمض الجلوتاميك الطبيعي!
- تناول اليود الطبيعي اليومي!
- خطر أقل من ارتفاع ضغط الدم!
- تطبيق رائع مع سلطة
- نوع الطعام: ملح للأكل، والتوابل
- نكهة ممتازة من حمض الجلوتاميك الطبيعي!
- تناول اليود الطبيعي اليومي!
- خطر أقل من ارتفاع ضغط الدم!
- تطبيق رائع مع سلطة



### وجبة خفيفة الأعشاب البحرية كلها طبيعية

المواصفات 25 غ \* 10 عصام / 3 علبات داخلية CTN/  
5 النكهات : أصيل، شواء، الفلفل الحار، زبدة العسل، والحبار



### الأعشاب البحرية محنكة الشهيرة كوانشون

المواصفات 5 ز \* 3 \* 24 في كلغ جرار 5 غ، 20 غ، 60 غ



شركتنا تنتج أفضل نكهة ورائحة باستعمال زيت بريلا وملح البحر الذي يتم انتاجه أيضا من قبلنا مباشرة للحفاظ على الإدارة الصحية. لدينا منتج لذيذ الذي يمكن أن تتمتع به في أي مكان وفي أي وقت كوجبة خفيفة، مع الأرز أثناء وجبات الطعام، أو مع الجعة.

### ياكيشوسي نوري

المواصفات 100 ورقة، 50 ورقة، 10 أوراق شكل مختلف ورقة الكاملة، نصف قطع



## جودباوي فود المحدودة



ونحن، جودباوي فود المحدودة نبذل قصارى جهدنا لإنتاج أفضل المنتجات ذات الجودة استنادا إلى تقنيات ذوي الخبرة لدينا من أجل تحسين الصناعات التحويلية والخدمات مع توفير رضا الزبائن. وسوف نستمر دائما في محاولة عدم فقدان الطعم الأصلي والرائحة.

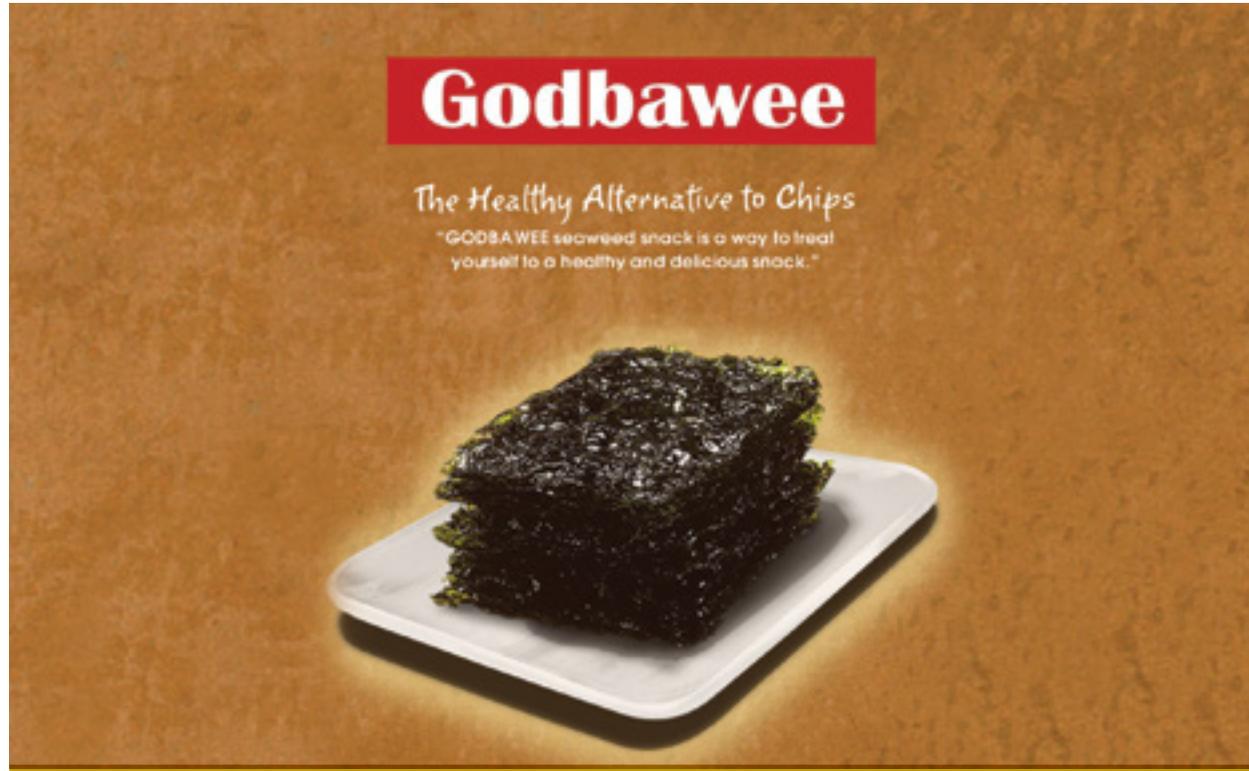
إضافة. 24، جيندونغ 2 جيل، بوريونغ-شي، شانغون-نام-دو، كوريا  
الهاتف. 82-41-931-2273  
الفاكس. 82-41-936-2273  
الصفحة الرئيسية. www.godbawee.com  
البريد الإلكتروني. godbaweekim@naver.com

## جيجانج سبيسيال برودكت اسوسياشن



مقاطعة جيجانج مكان مألوف حيث تستقبل العديد من المسافرين لأن هناك الكثير من المطاعم. وللحفاظ على طعم ولذة هذا المكان، نحن، مواطنين مقاطعة جيجانج، نقدم لكم مذاقه الفريد، جنبا إلى جنب مع الدفء التقليدي واللفظ، من خلال فخرنا وفرحنا بمنتجات ماتسيمدو. يتم القيام بصلصة الأنشوجة ماتسيمدو بالأنشوجة الخام ذات جودة عالية وملح البحر الممتاز بدون أي نكهة اصطناعية أو مواد حافظة، ومخمرة لأكثر من 2 سنوات في درجة حرارة مثل للحفاظ على النكهات الكاملة ومغذيتها. أيضا، نحن نؤول اهتماما خاصا على مرافق الإنتاج الحديثة إلى أن تسير بطريقة صحية، و إن جمعية المنتجات الخاص جيجانج (GSPA) لديها التزام لتوفير منتجات صحية وموثوقة للزبناء للحفاظ على أفضل وصفة مقاطعة جيجانج البالغة من العمر 40 عاما.

إضافة. 96، أريجيل، جانجان-اوب، جيجانج-غون، بوسان، 619-951، كوريا  
الهاتف. 82-51-727-7366  
الفاكس. 82-51-727-5757  
الصفحة الرئيسية. www.gijangbuk-sanmul.kr  
البريد الإلكتروني. msd7366@naver.com



الطحالب المحنكة  
(طحالب بيرة جودباوي)



الطحالب المحنكة  
(طحالب المائدة جودباوي)



الطحالب المحنكة  
(طحالب تقليدية جودباوي)



الطحالب المحنكة  
(طحالب الخضراء جودباوي)



### الاستعمال

- تضيف نكهة غنية لأنواع مختلفة من الكيمتشي والصلصات الكورية التقليدية مثل جوشوجانج (معجون الفلفل الحار)، دونجانج (معجون فول الصويا)، الخ.
- وهو يعمل كبديل للملح لذيد عندما يستعمل كتوابل للخضار واللحوم والحساء، أو يطبخ.
- يتم استخدامه لخلق مجموعة متنوعة واسعة من مرق الغمس.

### صلصة الأنشوجة مخمرة

إيك-جوت مخمر بطبيعة الحال لأكثر من 2 سنوات ثم يتم تصفيته للحصول على السائل واضح. كما يتم تخمير المكونات الطازجة لفترة طويلة جدا من الزمن، ورائحة السمك بالكاد تكون ملحوظة.

الحجم 1 كغ (900 مل)، 2.2 كيلوغرام (1.8 لتر)،  
5.16 كيلوغرام (4.3 لتر)، 10 كيلوغرام  
(9 لتر)، 20 كيلوغرام (18 لتر)



### ملح الأنشوجة المخمرة

يوك-جوت هو خليط من سنة واحدة من تخمير الأنشوجة و إيك-جوت في نسبة 8:2. يمكنك التمتع أجزاء الأنشوجة التي تبقى في الصلصة.

الحجم 2 كجم، 5 كجم، 10 كجم، 20 كجم



## جارمي المحدودة



شركة جارمي هي شركة تصنيع المواد الغذائية التي أنشئت في عام 2002. ونحن ننتج المكسرات الصنوبر جايونغ والمكسرات الصنوبر الأعشاب البحرية جايونغ وتسويقها في الداخل والخارج. تراكمت لدى الشركة دراية كبيرة بما في ذلك تسجيل براءة اختراع لطرق التصنيع للأعشاب البحرية المكسرات الصنوبر جايونغ منذ تأسيسها. لقد تم بذل جهود لجعل الاتجاهات الجديدة بشأن المكونات من الأعشاب البحرية والتعبئة وطرق التغليف. اتبعتنا جودة عالية من المكونات عن طريق استبدال المواد الخام من زيت بريلا وزيت السمسم القائمة مع الصنوبر. أما في إطار التعبئة والتغليف، نحن اخترع طريقة جديدة وسهلة للحفاظ على البيئة، وتكلفة التوزيع، والأسعار، والراحة. وعلاوة على ذلك، أنشأنا مصنع لتصنيع الأعشاب البحرية المجففة في سون ميون، واندو-غو، جولا نام دو، في كوريا، وعمليات العمل المباشرة، مثل إنتاج الأعشاب البحرية المجففة، والتخزين، والتصدير، وركزنا على الجودة العالية للمنتجات وضمان وجود أسعار تنافسية. ونتيجة لذلك، فإننا نقدمنا في المبيعات المحلية وفي الصادرات إلى أكثر من 15 دولة بما في ذلك الولايات المتحدة الأمريكية ليس فقط الأعشاب البحرية المحنكة ولكن أيضا المواد الخام من الأعشاب البحرية المجففة. نحن نحقق نمواً مستمراً بأكثر من 50% كل عام. نحن شركة جارمي، سوف نبذل جهودنا مستمرة الآن وإلى الأبد لتصنيع المنتجات المؤثوق بها عند المستهلكين.

إضافة. 108، جوغوك-ري، بي-ميون، جايونغ-غان، جيونجي-دو، كوريا  
الهاتف. 82-31-581-1118  
الفاكس. 82-31-581-7118  
الصفحة الرئيسية. www.jatgim.co.kr  
البريد الإلكتروني. jatgim@naver.com



### علب الغداء المكسرات الصنوبر جايونغ

المواصفات 4.5 غرام / 3 حزم  
بلد المنشأ كوريا



### تعبئة صنوبر بنوع ملصق الأعشاب البحرية صنوبر جايونغ (رقم 5)

المواصفات 200 غرام / 2 صناديق،  
390 ملم في 30 ملم في 3 ملم  
بلد المنشأ كوريا



### أعشاب البحر لجيمباب (الأعشاب البحرية السوشي)

أنتجت في مصنع محلي لشركة جارمي بين يناير ~ مارس حجم الجسيمات حوالي 2.5 مم. فهي كثيفة وبدون ثقوب صغيرة. لها رائحة وذوق جيد. لها تنافسية عالية من حيث الجودة والسعر. تستخدم في الغالب للأغذية.  
المواصفات 10 ورقة (23 غ)، 100 ورقة (230 غرام)  
بلد المنشأ كوريا

### جايونغ صنوبر D/P

المواصفات 4 كواترو 6 أوراق / 3 حزم /  
صناديق، 123 مم في 32 مم في 90 مم  
بلد المنشأ كوريا



## دايشانج فود المحدودة



تأسست دايشانج للصناعات الغذائية المحدودة في عام 1979، وقد قمنا ببذل جميع الجهود لأكثر من 30 سنوات لتوفير نوعية جيدة للأفر محنك. حيث قمنا بتصديرها إلى اليابان، تايوان، هونغ كونغ، الصين والولايات المتحدة وسنغافورة وتايلاند وغيرها، ونصوم ببيعها في كوريا من خلال وكلاء ومن خلال OEM، ونسعى دائماً للتفكير في منتجاتنا لتطويرها ولترضى ميول وأذواق ورغبات الزبائن.

إضافة. 191-7 يونسان-رو، موكيو-شي، جولانام-دو، كوريا  
الهاتف. 82-61-278-4426  
الفاكس. 82-61-278-4428  
الصفحة الرئيسية. www.chosunkim.co.kr/eng/  
البريد الإلكتروني. chosunkim1755@gmail.com



### الطحالب المجففة (المحمصة)

التعبئة والتغليف حجم كامل / نصف حجم،  
كل 10 ورقة / 50 ورقة /  
100 ورقة



### جايري جيم

التعبئة والتغليف 20 غرام لافر بالحجم  
الكامل 6 أوراق



### دولجيم

التعبئة والتغليف 20 غرام لافر بالحجم  
الكامل 6 أوراق



### الطحالب المحنكة 6 أنواع

(زيت بذور العنب، الأصلي، ملح الخيزران، واسابي، الثوم، ذوق الكيمتشي)

التعبئة والتغليف 4 غ (8 قطع 10 ورقة)  
3 صناديق / 1 صندوق 36-  
EA24 / EA



**18** **تاكيونج فود محدودة**

82-61-744-6484  
sales@migafod.com  
التوابل الطبيعية، ملح الأشنان، الملح الشمسي



**19** **سامهي كومرسيال المحدودة**

82-2-431-2345  
master@samhae.com  
لاقر محنك، التونة للساشيمي



**20** **شينهيون فا&س المحدودة**

82-51-253-9400  
maki2267@naver.com  
التونة للساشيمي، التونة المجهزة للساشيمي، الأسماك الأخرى للساشيمي



**21** **تاكيونج فود محدودة**

82-41-642-7100  
lljh20@naver.com  
هدية متميزة مجموعة # 1، هدية متميزة مجموعة # 2، لاقر المحمص (ياكي السوشي نوري)، وجبة خفيفة لاقر المقرمش



**22** **يونغ شين فود المحدودة**

82-2-912-1555, 82-41-952-9288  
ypeter50@naver.com  
لاقر السوشي المحمص، أوراق، لاقر محنك



**12** **دايشانج فود المحدودة**

82-61-278-4426  
chosunkim1755@gmail.com  
دولجيم، لاقر المجفف (محمص)، لاقر محنك 6 أنواع (زيت بذور العنب، الأصلي، ملح الخيزران، واسابي، الثوم، ذوق الكيمتشي)، جايري جيم



**13** **جاريمي المحدودة**

82-31-581-1118  
jatgim@naver.com  
أعشاب البحر لجيمباب (الأعشاب البحرية السوشي)، علب الغذاء المكسرات الصنوبر جابونغ، جابونغ صنوبر D/P، تعبئة صنوبر بنوع ملصق (الأعشاب البحرية صنوبر جابونغ رقم 5)



**14** **جيجانج سيبسيال برودكت اسوسياشن**

82-51-727-7366  
msd7366@naver.com  
ملح الأنشوجة المخمرة، صلصة الأنشوجة مخمرة



**15** **جودباوي فود المحدودة**

82-41-931-2273  
godbaweekim@naver.com  
لاقر محنك (لاقر المائدة جودباوي)، لاقر محنك (لاقر البرية جودباوي)، لاقر محنك (لاقر الأخضر جودباوي)، لاقر محنك (لاقر التقليدية جودباوي)



**16** **كوانشونكيم المحدودة**

82-41-641-6060  
kckim4686@hanmail.net  
وجبة خفيفة الأعشاب البحرية كلها طبيعية، ياكشوسي نوري، الأعشاب البحرية محنكة الشهيرة كوانشون



**17** **مارين بيوبروسيس المحدودة**

82-51-722-0020  
hansola82@hanmail.net  
ملح دينا (الأصل، الفوخ الأخضر، الثوم الأسود)، حياة آمنة للكبد (فعالة في تحسين وظائف الكبد)، ملح عشب البحر (10%، 55%)، التونة للساشيمي



## الصحة والسعادة من البحر

## أفضل المنتجات البحرية في كوريا



البحار المحيطة بكوريا، حيث تلتقي التيارات الحارة والباردة لها خصائص واضحة من أربعة مواسم متغيرة وتشكل مناطق الصيد الغنية التي يأهلها العديد من أنواع الأسماك.

أراضي المد و الجزر التي تم إنشاؤها بشكل طبيعي في كوريا، مع مدى واسع من المد والجزر، توفر الظروف المثلى، مثل وجود المواد العضوية الغنية، للمخلوقات البحرية. ثقافة المنتج البحري هي نتيجة لمزيج صديق للبيئة مثالي من أشعة الشمس والرياح والتقنيات العلمية المكتسبة من خلال جهود R&D الوطنية.

لقد كنا نسعى لطمأننة العملاء بخصوص جودة المنتجات البحرية الكورية من خلال الحصول على شهادات جودة مثل HCCP, ISO وغيرها. وباستمرار تحسين نوعية التجهيز للمنتجات المائية باستخدام الأدوات والمعدات المتطورة.

البحار التي تحيط بكوريا والأطعمة الكورية، مع خمسة آلاف سنة من التاريخ والحكمة جذبت المزيد من الاهتمام من العالم. المأكولات البحرية الكورية، في ونام مع ثقافة الطهي التقليدية، والمساهمة في فرحة التذوق للمواطنين عالميا. على وجه الخصوص، الأطباق المصنوعة من المأكولات البحرية الكورية قد تم التنويه بها من خلال معارض المأكولات البحرية الدولية حيث يلتقي المشتريين من جميع أنحاء العالم معا في أماكن التبادل والاتصالات.

# الحلال

الكورية بريميوم المأكولات البحرية  
الصادرات 2016



التمتع بمجموعة متنوعة من الخاصة  
المأكولات البحرية الكورية

الحلال  
الجزء 5



مملوء بالكالسيوم للمحافظة على صحة جيدة

## الجمبري

### • فوائد

الروبيان له نسبة عالية من البروتين ومنخفضة السعرات الحرارية الغذائية. أنه يحتوي على نسبة عالية من الكالسيوم للمساعدة على منع ترقق العظام. وتم وجود الشيتوزان في جسد الروبيان حيث يعزز تكوين العظام والعضلات. في الطب الشرقي، من المعروف أن الروبيان مستويات الطاقة عند الرجال ويقوي الكلى ومصدر القدرة على التحمل.

### • تطابق كامل مع

(الملوخية كرة لولبية) على الرغم من أن الروبيان يفتقر إلى الفيتامينات A و C، ويمكن العثور عليها في مستويات عالية في الملوخية كرة لولبية. الروبيان هو إضافة مثالية لحساء الملوخية.



حليب البحر

## محار المحيط الهادئ

### • فوائد

يحتوي المحار المحيط الهادئ من مجموعة واسعة من المواد الغذائية، بما في ذلك الفيتامينات A، B1، B2، B12 والحديد والمنغنيز واليود والفوسفور، والكالسيوم، مما يجعله مصدرا رائعا للفيتامينات خلال فصل الشتاء. أنه يوفر دفعة قوية للتحمل الصحي لمستويات عالية من الزنك التي تساعد على تعزيز الجهاز المناعي، وتعزيز تخليق البروتين، ويسهل إفراز الهرمون.

### • تطابق كامل مع

(ليمون) وفيتامين C الموجودة في الليمون يسهل امتصاص الحديد، ويمنع فقدان التورين. عصير الليمون مثالي عندما يتم عصره على المحار الطازج.

الحمية الغذائية من البحر

## الهامور

### • فوائد

الهامور يحتوي على نسبة منخفضة من الدهون، وعلى مستوى عال من البروتين، ونكهة لذيذة، مما يجعلها الأسماك الغذائية الثمينة. أنها منخفضة في السعرات الحرارية، ومحتواه من البروتين ممتاز يساعد على تعزيز فقدان الوزن. أذواق الهامور أفضل عندما تؤكل كالمشيمي بين الصيف والخريف.

### • تطابق كامل مع

(الليمون) حيث أن حمض وفيتامين C الموجود في الليمون يجعل الجسد أكثر حزمًا ويعطي الهامور عليه نكهة أعمق.



إمبراطور الأسماك الصدفية

## أذن البحر

### • فوائد

حمض الجلوتاميك والجلابسين اللذان يوجدون في أذن البحر يعطيها نكهة حلوة ومالحة. أذن البحر يساعد على منع زيادة الوزن، كما أنه يحتوي على نسبة البروتين العالي ومحتوى أقل من الدهون مقارنة مع الأسماك الصدفية الأخرى. كما أنه يساعد على حماية الكبد، للتعاقي من التعب، وحماية البصر، ومنع اضطرابات القلب.

### • تطابق كامل مع

(الحليب) حيث يتم غليان أذن البحر جنبًا إلى جنب مع الفجل الأبيض، ثم تريده طبيعياً، ونقعته في الحليب للحفاظ على الملمس الناعم.



الجينسنغ من المحيط

## خيار البحر

### • فوائد

خيار البحر غنية بالبروتين والمعادن مثل الكالسيوم، والحديد، والفوسفور. هو غذاء ممتازا لمكافحة زيادة الوزن لأنها تساعد على سهولة الهضم والخفض في السعرات الحرارية. ومن المأكولات البحرية الوحيدة التي لديها نسبة مثالية من الكالسيوم والفوسفور، مما يساعد على تسهيل الأسنان وتكوين العظام وتخثر الدم.

### • تطابق كامل مع

(ليمون) عندما يتمتع خيار البحر بمعدن غنية جنبًا إلى جنب مع الليمون، يقوم فيتامين C بامتصاص الحديد، ولها أيضا آثار مضادة للجراثيم.

مصدر القدرة على التحمل الصيف

## ثعبان المياه العذبة

### • فوائد

منذ فترة طويلة، وقد عرف ثعبان المياه العذبة كمنشط القدرة على التحمل التي تساعد على استعادة الطاقة خلال موسم الصيف. ثعبان المياه العذبة غني بالدهون والبروتين، ولها نكهة شهية وخفيفة. ارتفاع محتواه من الفيتامين A يساعد على تحسين البصر وتعزيز الجهاز المناعي.

### • تطابق كامل مع

(الثوم) حيث أن الثوم يعزز امتصاص فيتامين B1، وهي موجودة في مستويات عالية في ثعبان البحر، ويساعد أيضا على تخفيف التعب.



# الكورية برميوم المأكولات البحرية

الصحة والسعادة من البحر

## البحار الغنية الكورية!

• فصول متميزة الأربعة حينما تلتقي التيارات الباردة والدافئة في البحار الكورية، والمعروفة بمناطق الصيد الغنية التي تعد موطنًا لمجموعة متنوعة وكبيرة من الأسماك.

• وقد أدت تغيرات المد الكبيرة من المسطحات الطينية الطبيعية في كوريا في مستويات عالية من المواد العضوية، وخلق ظروف معيشية أفضل للحياة البحرية.

## تقنيات صديقة للبيئة للمأكولات البحرية الكورية!

• المأكولات البحرية الكورية يوفر أقصى قدر من الموثوقية للمستهلكين من خلال نظام مراقبة الجودة التي تتكون من HACCP، ISO، وغيرها من الشهادات.

• تربية الأحياء المائية الكورية هو مزيج صداقة للبيئة والتقنيات الطبيعية مصدرها ضوء الشمس والرياح والبحر مع العلم والتكنولوجيا التي تحققت من خلال البحوث والتنمية الوطنية.

## المطبخ الكوري في العالم!

• الأطباق التي يتمتع بها الملوك على مر التاريخ الكوري وركوب الموجة الكورية أن ياسر أذواق جميع أنحاء العالم.

لمطبخ الكوري، التي تجسد خلال خمسة آلاف سنة من التاريخ والحكمة، ويعمل جنبًا إلى جنب مع البحر لتقديم النكهات الصحية والطازجة.

• أطباق المأكولات البحرية الكورية تتواصل مع العالم من خلال المعارض المأكولات البحرية حيث أن المشتريين من جميع أنحاء العالم يأتون معًا.

شامل بالكولاجين لفوائد البشرة

## سمك الزيتون المفلطح

### • فوائد

طعم سمك الزيتون المفلطح أفضل بين فصلي الخريف والشتاء. لحمها غني بالكولاجين، ويعطيها نسيج لحمي، ومحتواه منخفض الدهون يعطيها نكهة خفيفة على نسبة عالية من فيتامين D، الذي يشجع الأطفال على النمو وتحفيز الخلايا.

### • تطابق كامل مع

(الرنجيبيل) عندما يؤكل سمك الزيتون المفلطح كالساشيمي، خصائص الرنجيبيل المضادة للجراثيم من مساعدة لمنع التسمم الغذائي.



مصدر عالي ل DHA

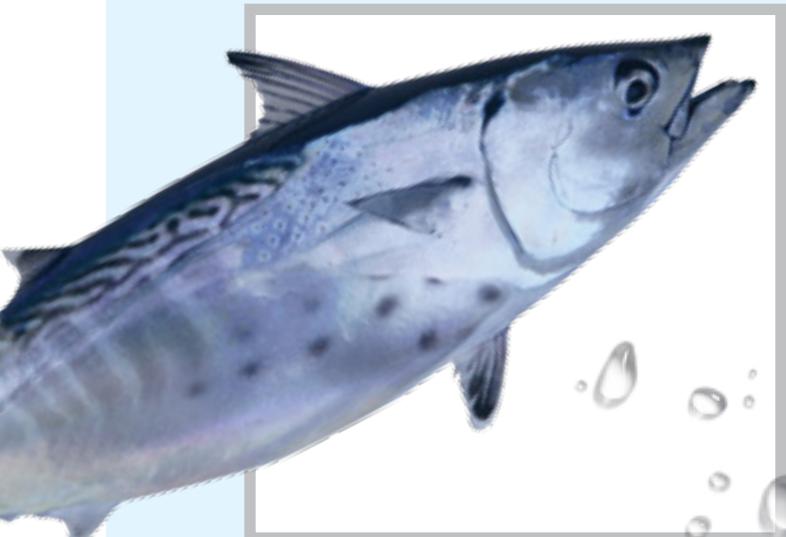
## تونة

### • فوائد

التونة يساعد على تقوية الذاكرة والتعلم عن طريق تحفيز خلايا الدماغ، وهي واحدة من أغنى مصادر EPA، DHA، وغيرها من الأحماض الدهنية غير المشبعة التي تؤخر الشيخوخة. كما أنها تحتوي على السيلينيوم، والذي يمنع السرطان ويبطئ التسمم بالزئبق، وكذلك مستويات عالية من التورين والفيتامينات والكالسيوم، والحديد، وكلها تساعد على منع أمراض غط الحياة المختلفة.

### • تطابق كامل مع

(الرنجيبيل) عندما تؤكل كالساشيمي، والرنجيبيل هو تطابق ممتاز نظرا لخواصه المضادة للبكتيريا.



تحسن الدورة الدموية

## الأعشاب البحرية (لافر، الخردل البحر، عشب البحر)

### • فوائد

الأعشاب البحرية هي الأغذية القلبية التي تحتوي على مستويات عالية من البروتين والسكريات والفيتامينات والمعادن التي تساعد على تنظيف الدم وتمنع تشكيل الجذور الحرة من الأكسجين. أنها غنية بالألياف الغذائية، مما يمنع الإمساك. الحديد موجودة في الأعشاب البحرية و هو فعال بشكل خاص في المساعدة على منع فقر الدم وأمراض غط الحياة المختلفة، والسرطان.

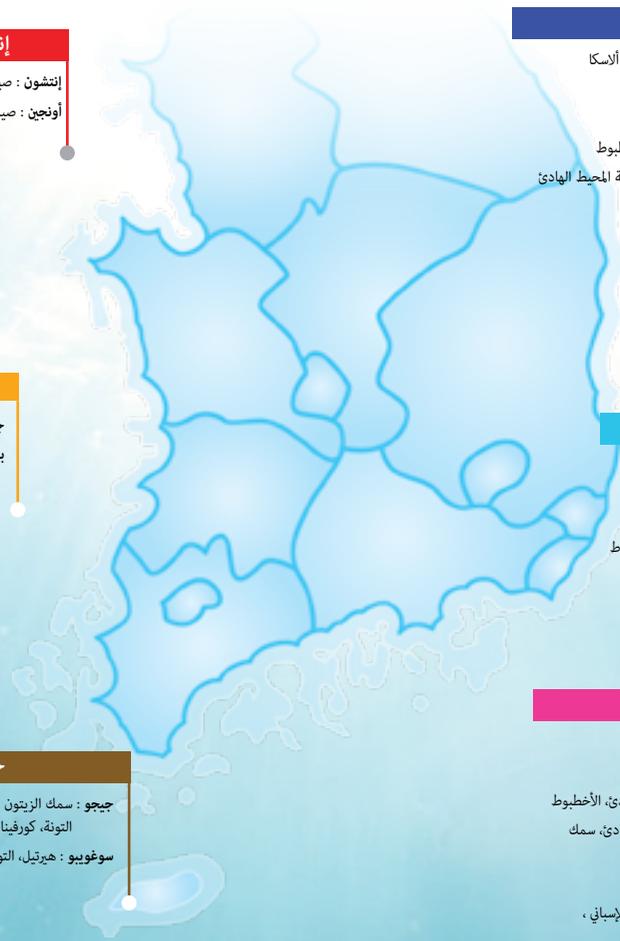
### • تطابق كامل مع

(البقوليات) عندما يتم استهلاك الأعشاب البحرية جنبًا إلى جنب مع البقوليات، وقد وجد السابونين في البقوليات حيث يقوم بتليين الأعشاب البحرية.



# مصايد الأسماك الإقليمية الرئيسية

الكورية برميوم المأكولات البحرية  
الصادرات 2016



## جانجون

كوسونغ : سمك الزيتون المفلطح حي، سمك الجبار، بولوك الأسكا  
سوكشو : سمك الزيتون المفلطح حي، سمك الجبار  
يانغ يانغ : سمك الزيتون المفلطح حي، سمك الجبار  
جانرونغ : سمك الزيتون المفلطح حي، سمك الجبار، الأخطبوط  
سامتشوك : سمك الزيتون المفلطح حي، سمك الجبار، رنجة المحيط الهادئ

## جيونجبوك

اولجين : سمك الزيتون المفلطح حي، سمك الصوري المحيط الهادئ، الجبار، السرطان البحري  
يونجدوك : فسيخ المحيط الهادئ، التونة، سمك الجبار، السلطعون  
بوهانغ : سمك الزيتون المفلطح حي، التونة، سمك القد المحيط الهادئ، الأخطبوط  
جيونجو : سمك الزيتون المفلطح حي، سمك الصوري المحيط الهادئ، الجبار  
اولونغ : الجبار

## جيونجنام / بوسان / أولسان

أولسان : سمك الزيتون المفلطح حي، سمك الجبار، الأنشوفة  
بوسان : رنجة المحيط الهادئ، التونة، سمك الجبار، السلطعون  
ماسان : سمك الزيتون المفلطح حي، التونة، سمك القد المحيط الهادئ، الأخطبوط  
غيوجي : سمك الزيتون المفلطح حي، التونة، سمك القد المحيط الهادئ، سمك السلور، الأنشوفة  
طونجيونغ : الأنشوفة  
نامها : سمك الزيتون المفلطح حي، ثعبان البحر الأنقليس، الماكريل الإسباني، هيرتيل، الأنشوفة

## إنتشون / جيونج جي

إنتشون : صيد الأسماك والروبيان  
أونجين : صيد الأسماك والروبيان

## تشون نام

سوسان : ثعبان البحر الأنقليس، سمك الماكريل الإسباني  
هونجسونغ : الروبيان  
بوريونغ : الأنشوفة، المحار  
سوشون : سمك الزيتون المفلطح حي، والروبيان

## جيونبوك

جونسان : لافر، أذن البحر، الأنشوفة، المحار، خيار البحر  
يون : الماكريل الإسباني، الأنشوفة، الروبيان

## جونام

يونجوانج : سوط الذراع الأخطبوط، الروبيان  
شينان : أذن البحر، ثعبان البحر الأنقليس، حصاد الأسماك والروبيان  
جيندو : ثعبان البحر الأنقليس، الأنشوفة  
هينام : لافر  
اندو : لافر، سمك الزيتون المفلطح حي، سمك الماكريل، سمك الماكريل الإسباني، هيرتيل، الأخطبوط، الأنشوفة  
جانهونج : ثعبان البحر الأنقليس، السوط ذراع الأخطبوط، صدفة بان  
جوهونج : لافر، السوط ذراع الأخطبوط  
يوسو : ثعبان البحر الأنقليس، الماكريل الإسباني، هيرتيل، كورفينا الأصفر، السوط ذراع الأخطبوط

## جزيرة جيغو

جيغو : سمك الزيتون المفلطح حي، الماكريل الإسباني، هيرتيل، التونة، كورفينا الأصفر، الجبار  
سوغويبو : هيرتيل، التونة، سمك بلاطة

## حالة الشهادات

“HACCP، جائزة برج التصدير، ISO” محتويات معتمدة من قبل منظمة موثقة في البلاد. وتتميز كل شركة الحاصلة على

هذه الشهادة برمز HACCP Export Tower ISO



شهادة الأيزو هو نظام لتقييم واعتماد من قبل منظمة طرف ثالث حيث أن المنتجات المحددة من قبل المنظمة الدولية للتوحيد القياسي لتلبية باستمرار وصيانة وإدارة المعايير البيئية. هذا يوضح معايير نظام إدارة المنتجات المقبولة دولياً، ومعايير البيئة، وسلامة الأغذية، ويزيل الحواجز التقنية بين الدول، ويخلق ظروف مقبولة للطرفين، وتوفر الثقة في المنتجات على حد سواء مقدمي الخدمات والمستهلكين في السوق العالمية.

هناك العديد من المعايير ISO، بما في ذلك:  
ISO 9000 & 9001 : إدارة الجودة  
ISO 14000 و 14001 : الإدارة البيئية  
ISO 22000 : إدارة سلامة الغذاء



وتعطي جائزة برج تصدير الشركة الذي حققة أداء التصدير جيد وفقاً للمادة 25 من اللائحة إدارة التجارة الخارجية في البلاد. فترة التصدير المحسوبة من 1 يوليو من العام الماضي حتى 30 يونيو من العام الجاري، وثبت تأكيد أداء التصدير من قبل البيانات الإلكترونية من الاتحاد الكوري للتجارة الدولية والدليل التصدير من قبل رئيس البنك التبادل الأجنبي الرئيسي.



[HACCP: تحليل المخاطر ونقاط التحكم الحرجة]  
HACCP هو نهج وقائي منظم لسلامة الأغذية الذي يتناول المخاطر في كل مرحلة من مراحل التصنيع والتجهيز والتخزين والتوزيع، والطبخ، والاستهلاك من قبل المستهلكين، وتسيطر على سلامة الأغذية بطريقة طوعية ومنظمة وفعالة. كما هو معروف كنظام مراقبة سلامة الأغذية الأكثر فعالية والكفاءة في جميع أنحاء العالم.



[KMF : لاتحاد الإسلامي الكوري]

KMF هي مؤسسة شهادة الأغذية الحلال فقط في كوريا. وهي المنظمة الوحيدة الإسلامية التبشيرية التي أنشئت في كوريا في عام 1964 وشهادة الحلال بدأت منذ عام 1980.



[MUIS : مجلس أوجامه الإسلام في سنغافورة]

هو مؤسسة شهادة الأغذية الحلال فقط في سنغافورة أنشئت في عام 1968. وهناك الرئيس بالحلال كمنظمة التي توفر الدعم للأعمال شهادات الحلال ل MUIS.



[GHTC : مجلس أوجامه الإسلام في سنغافورة]

تحتفظ GHTC الحق في تفتيش وتدقيق هذه المؤسسة في أي وقت دون إشعار مسبق وتحتفظ لنفسها بالحق في إلغاء الاعتماد، ينبغي أن يكون هناك أي خرق لمبادئ الحلال GHTC التوجيهية.



[LPPOM-MUI : ليمباجا بينجكيجان بانجا، أوبات أوبات، دان كوسميتيكة مجلس علماء إندونيسيا]

MUI هي مؤسسة شهادات الحلال من اندونيسيا والدرجات الطعام الحلال عن طريق تقييم الأعمال الحلال في الشركات. يتم تجديد شهادة الحلال في اندونيسيا في كل سنتين.

## حالة الشهادات

شركة حلال معتمد