



Daegeon Myeongga Premium
Make Healthy homefood

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Dae geon myeong-ga
Rice Soup Sent By Mom
Health care GOM



Slowly but honestly _ The broth made from 100% Korean female pork bone bone is savory and "light" and rich. The soup my mom sent me

FRONTIER Foods History

20 years of tradition

In 2002, Daegeonmyeongga started in Daeshin-dong, Busan. The meaning of Daegeonmyeongga is that he used his son's name, Moon Dae-geon as it is, and he named the store with the mindset that he should make food sincerely without shame. The philosophy for food has been passed down and developed unchanged from the first generation to the second generation.



Moon Seong-han
the 1st representative of Daegeon Myeongga

The taste of the broth with a long tradition and various flavors does not go away 24 hours a day.

The 1st Daegeonmyeongga started in Daeshin-dong

Health Food

Nutritional Comparison

	Pork soup broth	Milk
Calories	103.5 Kcal	149 Kcal
Carbohydrate	1 g	12 g
Sugars	0 g	12 g
Protein	12.5 g	8 g
Total Fat	5.5 g	8 g
Trans Fat	1 g	0 g
Cholesterol	13.5 mg	24 mg
Sodium	168 mg	105 mg
	Serving Size 1 pack (500 g)	Serving Size 1 Cup (244 g)



Health food pork born broth



Specialty, Competitiveness

Blended bone broth

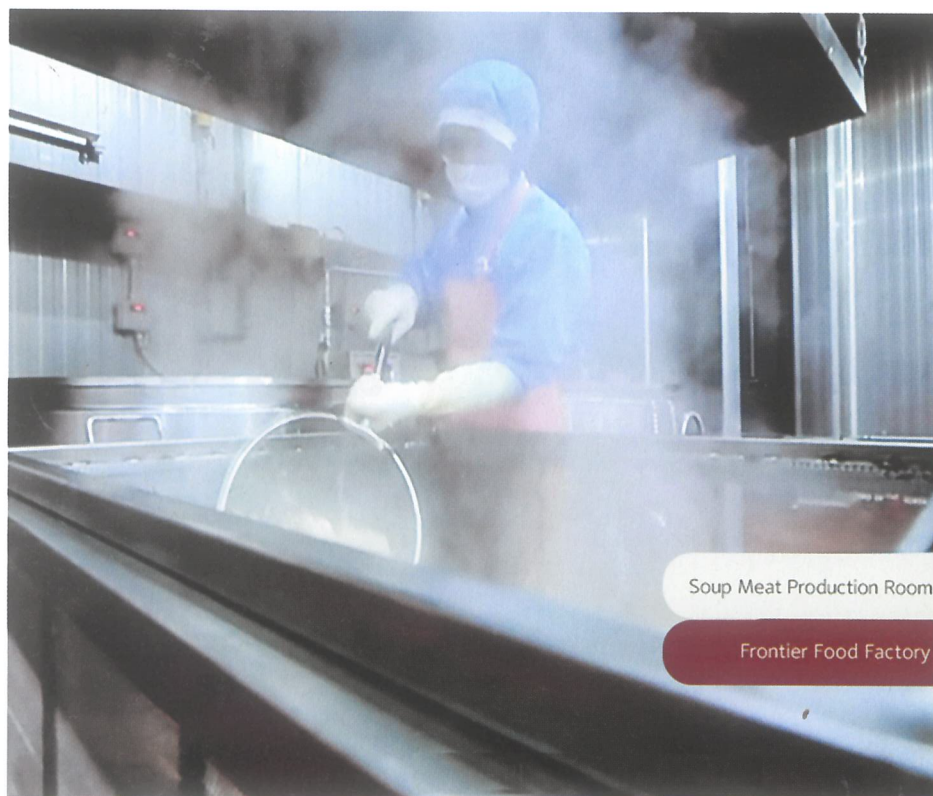
Even with the same raw material, the taste of the broth varies depending on the mixing ratio, time, and temperature. For the rich meat, soft broth, and spicy flavor, we cook the best broth with Three procedures for 38 hours. We are slow but sincere



Busan, South Korea

Frontier Food Factory

Frontier Foods Inc. equipped with the Smart HACCP certified system



Frontier Foods Inc. equipped with the Smart HACCP certified system



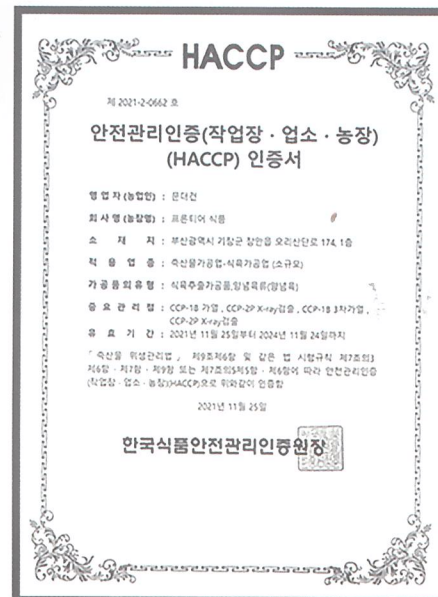
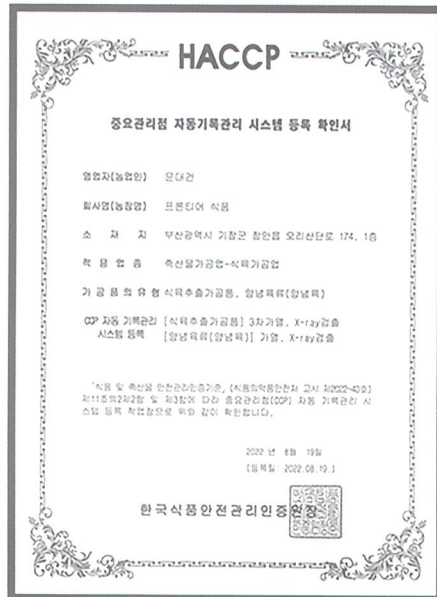
Frontier Foods Inc. equipped with the Smart HACCP certified system



한국식품안전관리인증원
Korea Agency of HACCP Accreditation and Services



HACCP means Hazard Analysis (HA) and Critical Control Point (CCP), collecting data according to data management standards.



Frontier Foods Inc. equipped with the Smart HACCP certified system



Frontier Foods Inc. equipped with the Smart HACCP certified system

Introduction of raw materials

Slow but honest

We only use domestic pork bones from pigs raised in hygienic and clean environments. We make broth from bones for a short time, but it has a deep taste and nutrition. The basis for making a premium rice soup is to carefully pick and choose the ingredients that meet quality control standards.



100% Domestic bones

The secret recipe for premium pork broth is to use purified water and (domestic) pork bone



Slow but honest _ Meet broth made from 100% domestic bones
The bone broth has a savory, light, and rich flavor.

Introduction of raw materials

Daegeon Myeongga - Fork for stew

To make Daegeon Myeongga's stew, we use the first-class pork. by Smith Field, which has been sold steadily for 80 years.



Daegeon Myeongga - Fork for stew
The pork has a soft texture and
savory taste through air shower array.

Smithfield.
CULINARY
CREATING MENU INSPIRATION

Food safety and
quality are
fundamental to our
success.



Our Principles

Our business decisions are guided by our principles. Everything we do, every action we take, starts with these.



RESPONSIBILITY

We accept responsibility in everything we do. We do business the right way by treating employees well, treating our animals with respect, and leading in sustainability. We have an awesome responsibility for food safety. Together, we will deliver on the promise of "Good food. Responsibly."



OPERATIONAL EXCELLENCE

Our pursuit of operational excellence is unrelenting. We tirelessly seek out opportunities to improve the way we do business in such areas as customer service, on-time delivery, product quality, and product consistency.



INNOVATION

Innovation is part of our DNA. We seek fresh ideas in all aspects of business, including ways to work smarter, serve customers better, and make Smithfield a better company.

Daegeonmyeongga meat

Item description

HMR(Home Meal Replacement)

We now produce and sell local food, pork and rice soup, with standardized processes and constant quality HMRs (Home Meal Replacement) for convenient enjoyment at home. We have completed smart HACCP and smart factory certification in 2022. We have a system of quality management and safe food as well. We are currently selling premium rice soups made for HMRs, and are developing various food products.



Rice Soup Sent By Mom is a home style alternative food. It is half-cooked and packaged so you can eat fresh food by yourself.



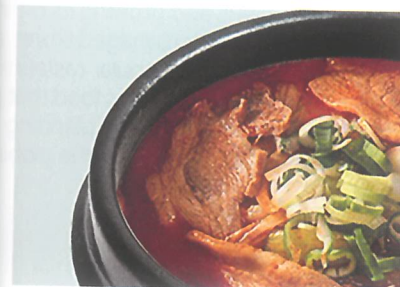
Pork and Rice Soup

You can taste the original taste of deep broth



Korean Sausage and Rice Soup

It has a delicious taste that does not have the smell of pork



Spicy pork rice soup

Spicy rice soup has a deep and spicy taste of broth

BRAND Daegeonmyeongga

BRAND LOGO



대 건 명 가

The Daegeonmyeongga logo symbolizes a traditional Korean tile roof and depicts the serving of hot meals to guests beneath one.



Daegeonmyeongga is also growing its offline business through directly managed stores and franchises. It is currently a popular restaurant in Busan where you eat delicious food that people line up around a block for. We are planning to move beyond Busan and enter the global market.



1st & 2nd Representative of Daegeon Myungga

BRAND Rice Soup From Mom

BRAND LOGO

엄마가 보낸
국 밥

The Rice Soup From Mom logo stands for a mother cooking for her children. This logo contains the warm feelings we wish to convey.



Rice Soup From Mom has sold more than 1 million units a year. It is proudly ranked No.1 in Pork and Rice Soup on Naver, the largest search platform in Korea.



Rice soup from mom

BRAND GOM

BRAND LOGO



GOM is a healthcare brand whose logo conveys that it has been boiled for 38 hours with the only ingredients being water and bones.



GOM brand products are easy-to-eat and ready-to-mix powders made from pork soup broth. Easy to enjoy, healthy Korean food for everyone.

Health Care brand GOM



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