

# Haenaum Food

Bringing Traditional Flavors into the Modern Era

## CONTACT

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## WEBSITE

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# About Haenaem

For the past 30 years, we have been dedicated to researching traditional Korean sauces and developing them to suit the tastes of modern consumers. Our goal is to bring carefully crafted ingredients to the tables of busy and weary urban dwellers.



## 1997-2016

### Foundation

- **1997.08.** Founded Haenaem Food
- **2007.04.** Acquired and merged the current sesame oil factory in Paju City.
- **2015.05.** Selected as an excellent manufacturing and processing company by Incheon City; Awarded by Incheon Mayor Yoo Jeong-bok
- **2016.06.** Began official export to China
- **2016.09.** Collaborated as a member company of Korea International Trade Association and Incheon Chamber of Commerce and Industry
- **2016.11.** Entered Incheon Promotion Center in Weihai, China

## 2017-2019

### Take-off

- **2017.02.** Awarded by the Minister of Agriculture, Food and Rural Affairs
- **2017.11.** Celebrated the 20th anniversary of the establishment and conducted a factory extension
- **2018.10.** Began FCL exports of sauces to Shandong, China
- **2018.11.** Signed an MOU with Bohai University in China
- **2018.11.** Received a Model Citizen Award
- **2019.11.** Certified as a Company with outstanding technological competence

## 2020-2022

### Second take-off

- **2020.02.** Awarded by Lee Ho, President of Korea Agro-Fisheries & FoodTrade Corporation (aT)
- **2020.12.** Awarded by Yu Dong-jun, Commissioner of the Incheon Ministry of SME's and Startups.
- **2021.12.** Began exporting to Paraguay
- **2021.12.** Appointed Chairman of Incheon Manufacturing Exporters' Association
- **2022.06.** Awarded with the Grand Prize of Korean environmental Culture by Korea Environmental and Cultural Awards Organizing Committee
- **2022.07.** Began exporting to Unika Group, Thailand

## 2023-2024

### Growth & Development

- **2023.11.** Began exporting to the United States
- **2024.01.** Began exporting to Mongolia



## Traditional pastes



### Haenaem Gochujang

(Fermented Red Pepper Paste / 500g, 14kg)

Korean red pepper paste with high sun-dried red pepper content, giving it a vibrant color. This delicious gochujang has been aged for over 1 year, resulting in a nice and thick texture. It has a slightly spicy taste with a clean aftertaste. The 500g retail size is ideal for household use, enhanced with Korean plum extract to reduce sugar content and add a richer umami flavor.

- Usage: Bibimbap, toppoki, various stir-fried dishes, spicy and fresh cuisines, meal kits, and any dish where red pepper powder is difficult to substitute.



### Haenaem Ssamjang

(Korean Barbecue Dipping Sauce / 500g, 14kg)

A health-conscious dipping sauce loaded with fresh garlic and various seasonings. Cuts through meat grease and provides a delicious savory flavor.

- Usage: Pork bulgogi, charcoal-grilled meat, Samgyeopsal (pork belly) dipping sauce.

## Traditional pastes



### Haenaem Doenjang

(Fermented Soybean Paste / 500g, 14kg)

Haenaem's signature doenjang, aged for over a year using traditional methods. It offers a mild and savory taste that is neither too salty nor too sweet, making it doenjang that people of all ages can enjoy.

- Usage: Soybean paste stew, preventing odor when boiling soup, and dipping various vegetables.



### Roasted Black Bean Paste

(Jja-jang-myeon Sauce / 500g, 14kg)

Easy magic sauce to complete the dish in 30 seconds. Simply sauté onions and pork, or any vegetables or meat to your liking with Haenaem Roasted Black Bean Paste.

- Usage: Used for jja-jang rice, jja-jang myeon (noodles), or various dishes that need a delicious savory touch

## Soy Sauce



### Premium Red Crab Soy Sauce

(500ml, 1.8L)

A multi-purpose soy sauce made in the clean Sunchang region, enhanced with red crab extract for an exceptional savory flavor. Already heated during production, it saves cooking time.

- Usage: Soy sauce marinated seafood, soups, stews, Japchae, and seasoned vegetables.



### Premium Tasty Crab Soy Sauce

(1.8L, 13L)

Premium-grade concentrated soy sauce with an excellent aroma. It contains concentrated crab extract. Already heated during production, it saves cooking time.

- Usage: Soy sauce marinated crab, pickled vegetables, japchae, seasoned dishes, shabu shabu sauce



### Sunchang Soy Sauce

(13L)

Rich soy sauce made in the pristine region of Sunchang, Korea, known for its clean water and fresh air. This essential kitchen item enhances the flavor and color of all your dishes.

- Usage: Braised dishes, seasoned dishes, soy sauce-based sauces, soups, stews, and all kinds of dishes.



## Cooking Sauce



### All-purpose Stir-fry Sauce

(2Kg)

A versatile stir-fry sauce containing sun-dried red chili peppers, Korean garlic, concentrated lemon juice, and a generous amount of seafood extract. Easily adds an addictive spicy flavor to your dishes.



### All-purpose Bibim Sauce

(2Kg)

A versatile sweet and sour spicy sauce made with sun-dried red chili peppers, Korean garlic, onions, ginger, and various other seasonings. Easily adds a sweet, sour and spicy flavor to cold noodles.



### Toppoki Sauce

(10Kg)

An excellent quality Toppoki sauce blended with Haenaem's sun-dried chili powder, garlic, and natural spices according to Haenaem's secret recipe. This sauce is not overly sweet and has a clean, spicy flavor. Ready-made to save time for making sauces from scratch.

- Usage: Toppoki, Dakgangjeong (Seasoned fried chicken) and various dishes that need sweet and spicy flavor.

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