

Pickzzzi

Pick this KOREAN JANGAZZI

www.naiffy.kr





From farmland to your table,
go on a journey filled with authentic taste

Make every day fun and every moment healthy!
Constant research, honest production

“Sow value, harvest joy.”





Food Business



R&D



ODM

History

- 2020 06/05 Established ShonFood Inc. (CEO Jeong-Mi Shon)
Registered one patent
- 2021 Established an R&D division
Registered one patent and
acquired ISO 9001 / 22000 certifications
Certified as a venture business
Changed company name to Naiffy Inc.
- 2022 Registered two trademarks (Korea and China)
Certified as a Do-Dream Company (for export)
- 2023 Main-Biz Certification



We create new
and diverse
enjoyment for all.

Pickzizi
Pick this KOREAN JANGAZZI

Pickled food that
not only has gorgeous
taste and chewy texture,
but also is good for
your health



Certifications



Dedicated R&D
Department Certification



Certificate of
Venture Company



Trademark Registration
Certificate



Trademark Registration
Certificate



Product-specific
Approved Exporter
Certificate



ISO Certificate



ISO Certificate



Main-Biz Certificate



Certificate of
Designation as a
Co-Dream Company



Patent
No. 10-2453220



Patent
No. 10-2180161



Patent
No. 10-2294892



Patent
No. 10-2453216



Patent
No. 10-2453224



Patent
No. 10-2467822

Patent for
long-term
preservation
manufacturing

Soy Sauce Pickle



Cooked flavored
soy sauce base

The **deep flavor** of soy sauce

Use as a **dipping sauce**
(for fried foods)



Fried food



Dimsum



Salad



Wasabi Pickle

Special flavored soy sauce

Sharp taste thanks
to the **raw wasabi**

Used for
raw fish, seafood, etc.



Rice noodles



Sashimi



Tendon

Gochujang Pickle



Spicy and sweet
special gochujang

Used for
meat, bibimbap, etc.



Steak



Bibimbap



Fried Rice



Doenjang Pickle

Flavored doenjang
made in a **traditional way**

Used for
meat, rice wraps, etc.



Pork belly



Rice wraps



Pasta

130g



200g



300g



360g



Gift Set



POINT

Naiffy uses **only raw and fresh mushrooms** not dried ones to preserve their texture and nutrients.



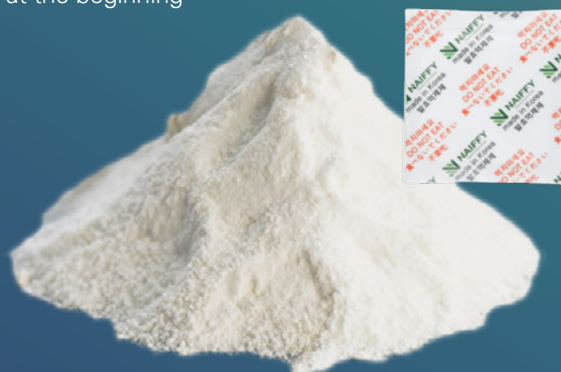
Overfermentation Inhibitor

What is an overfermentation inhibitor?

During the packaging and sale of pickled and fermented food including a group of Kimchi, fermentation carbon dioxide gas is generated due to the metabolic effects of microorganisms that ferment and ripen, which may cause the packaging or container to expand. These fermentation gas components can affect the taste and freshness of food. By using an overfermentation inhibitor, not only can fermentation gases in food be removed as soon as they are generated, but they can also maintain the packaging or containers at the beginning of manufacturing, thereby facilitating the distribution process and maintaining the original taste and freshness of the food.

Applicable food products

Fermentable pickled foods
(Kimchi, fermented pickles, salted pollack roe, etc.)





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