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SIMPLEAT
GRANOLA BAKERS
SAENGCHAEUM
GUSEJOO





SIMPLEAT
GRANOLA BAKERS
SAENGCHAEUM
GUSEJOO

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About

Meet Our Super-K-Food World

Our Mission



Food Innovator, SNFood

We are creating a joyful and healthy future with our history that has revolutionized Korea's dining culture.



SNFood originates from Seoul F&F, which was established in 1974. During a time of intense food precarity, Seoul F&F developed and produced natural flavors to more easily nourish people's stomachs and souls.

The rest is history. With the aim of making food a source of healthy joy in life, SNFood continues the philosophy of Seoul F&F as a food innovator. Producing essential ingredients integral to the Korean dining table, we research and develop delicious and healthy foods.

Our innovation reflects the lifestyle of modern individuals. In 2019, catering to contemporary individuals eating on the go, we launched the convenience food brand SIMPLEAT. SIMPLEAT includes various products like protein bars, granola, soy milk, and oat shake.

History

Over 50 years of experience in making healthy and well-being foods

2023

- Launched the 'Granola Bakers' brand
- Introduced Automatic Cup Sealing Packaging Facility

2022

- Introduced Liquid Filling & Automatic Spout Packaging Facility
- Launched SIMPLEAT 'DooDooYoo'
- Launched SIMPLEAT 'Granola'
- Introduced Tunnel Type Oven Facility

2021

- Launched Biotree Co., Ltd. 'GUSEJOO'
- Launched SIMPLEAT 'Kimchi Fried Rice Pocket Nurungji'
- Introduced Bottle Powder Filling Facility
- Introduced Rotary Oven Facility

2020

- Launched SIMPLEAT 'Protein Bar'
- Launched SIMPLEAT 'Enough, Oat!'
- Launched SIMPLEAT 'Pocket Nurungji/Scorched Rice'

2019

- Opened Gangneung Factory
- Acquired the HACCP certification (Peanuts and nut products, Formulated Foods for Weight Control, Processed Grain Products)
- Launched the Convenience Food Brand "SIMPLEAT"
- Launched SIMPLEAT 'Family Bars'

2015

- Launched "Saengchaeum"

2013

- Established SNFood
- Tofu Production

2008

- Opened Jincheon Factory

2005

- Established Goesan Factory (Sinseonchon)
- Start of CJ CheilJedang OEM

1994

- Opened Incheon Factory 1 (Flavors division)

1992

- Opened Seoul Headquarters

1978

- Opened Incheon Factory

1974

- Founded Seoul Flavor & Fragrance, Inc. (Seoul F&F)







Services

**We are leading a healthy
food culture**

Partners

SNFood works with the best food/distribution companies in South Korea.

We are leading a healthy food culture.



Enterprise Introduction

SNFood Business

Shelf-stable Food



CMR

Our facility in Gangneung, Gangwon-do, produces bars, granola, shake powder, etc.

We produce room-temperature convenience foods that are simple and satisfying to consume



Nurungji

Based on snack nurungji patent technology, SNFood produces portable pocket nurungji, cup nurungji, and boiling nurungji

Fresh Food



Tofu

The vast 8-acre facility in Jincheon produces 150,000 fresh tofu every day with state-of-the-art equipment



Seasoned Vegetables

The Goesan plant, which is equipped with eco-friendly agricultural products and GAP, adheres to the cultivation principle that does not use pesticides and growth promoters

Processed Food



Sauces

We produce sauces so that you can easily enjoy the modern taste of Seoul anywhere



Kimchi

Our traditional recipe, steeped in Korean heritage, uses only the freshest ingredient



HMR

SNFood now brings the flavors of Korea to your kitchen with delicious and convenient HMR meals

Health & Nutritional Supplements



Hangover Relief

SNFood, which supplies top-notch beans, developed a premium hangover cure based on beans through joint development with the Korea Institute of Science and Technology (KIST)



Probiotic

SNFood's exciting range of probiotic supplements enables boosts your well-being from inside out

Shelf-stable Food

Healthy and Convenient Food

Our facility in Gangneung, Gangwon-Do produces room-temperature convenience foods that are simple and satisfying. Our products include bars, granola, shake powders, among others. We carefully select various raw nuts and grains. From processing to packaging, we produce our products in strict compliance with hygiene management and HACCP standards.

Shelf-stable



Simple and Delicious Nutritional Bar

The bar production has an automated line from molding to packaging which minimizes the risk of contamination. With the latest technologies that offer mini-size and chocolate decorations, we produce a variety of products tailored to customer needs. Based on a strict know-how and expertise, we have achieved the highest level of production capabilities in Korea that differentiate us from our competitors.



Fresh, Delicious, Best Quality granola

SNFood maintains the best granola oven equipment that bakes evenly using two roasting methods: direct fire and hot air. SNFood is proud of its large oven facility that can produce approximately 2 tons per day.

We source fresh ingredients by streamlining the supply chain for the bar production line and granola line. We prioritize the quality of the raw materials and produce the best granola in accordance with the characteristics of the materials.

We have the latest automation equipment that meets global standards, ensuring product stability. We are constantly striving to produce the best products with outstanding research and development capabilities based on 50 years of know-how.



Representative Convenient & Healthy Foods, Powder/Shakes

Using traditional rice flour and hot air roasting techniques, our products boast of the natural and savory flavor of grains and nuts.

Experience the ultimate convenience with our bottle-type shakes — simply pour water and effortlessly craft a nutrient-packed meal in your hand.

Nurungji



Nurungji, The Representative of K-Snacks

Nurungji is a healthy snack that has been enjoyed since the Goryeo Dynasty 1,000 years ago. Sungnyung, made by pouring water into scorched rice and boiling it, has strong antioxidant properties and helps with digestion, so it is enjoyed as a dessert after a meal.

SNFood utilizes its expertise in handling the main ingredients of K-food, such as beans and rice, to retain the savory taste and flavor of traditional scorched rice without adding any synthetic additives.

Fresh Food

A Fresh Healthy Meal

SNFood's fresh food line has produced essential food ingredients for the nation's tables since its establishment in 2005.

150,000 blocks of fresh tofu are produced every day at the Jincheon factory, which is 33,058 square meter in size and uses state-of-the-art equipment.

Tofu



Fresh Tofu From Good Ingredients

We carefully select soybeans grown in the production area with a simple but important idea of 'making the freshest products with good ingredients.'

Deterioration is minimized using a rapid cooling system (Ice Builder), and products are manufactured safely in a HACCP facility.



The Pure Flavor and Aroma of Nutrient-Rich Beans

We make soymilk broth and soy pulp by grinding whole soybeans using a traditional millstone method. In this process, the nutritional value, as well as the original color, savory taste, and the aroma of the beans are preserved.

We only use carefully selected non-GMO soybeans. No defoamer or emulsifier is added, so you can eat our products with confidence.

The Goesan factory (Sinseonchon), equipped with eco-friendly agricultural products and GAP (Good Agricultural Practices) certified facilities, adheres to the cultivation principle of not using pesticides and growth promoters. Saengchaem's bean sprouts are grown in underground bedrock water that is strictly managed through regular water quality tests. The fresh water helps preserve their crunchy texture.



Vegan Soy Milk from an Expert Tofu Company

To preserve the natural taste of soybeans, soybeans are finely ground and boiled to extract only the pure soymilk juice to make soymilk.

Individual pouch packaging makes it easy to store and carry the product around, and the retort sterilization method allows you to enjoy it fresher for a longer period of time.

Bean Sprouts



Mung Bean Sprouts and Bean Sprouts Grown With Care

We reliably manage raw materials from cultivation to selection through IP Handling. We study the appropriate growth environment in which mung bean sprouts and bean sprouts become delicious and grow them with underground rock water that is carefully managed through regular water quality tests.

You can experience freshness until you get on the table by using breathable packaging that manages the breathing rate of mung bean sprouts and bean sprouts in the optimum condition.

Processed food

K-Food Essentials : Sauces, Kimchi, and HMR

This curated selection takes you on a culinary journey through Korea, offering the building blocks for delicious and authentic meals. Dive into the tangy and fiery world of our kimchi, sauces, and HMR meals, which feature iconic Korean classics with convenience.



Sauce / Kimch / HMR



The Beginning of Various Flavors, K-Sauce

SNFood produces sauces so that you can easily enjoy the taste of modern Seoul anywhere.

You can experience new flavors with SNFood's special sauce that goes well with various dishes.



Kimchi

Crafted with the same passion for quality and innovation, our kimchi isn't just fermented, it's flame-kissed to perfection. Our traditional recipe, seeped in Korean heritage, uses only the freshest ingredients.

HMR

SNFood now brings the flavors of Korea to your kitchen with delicious and convenient HMR meals. Enjoy authentic K-food favorites like Samgyetang and Tteokbokki, made with high-quality ingredients and ready in minutes. Experience tradition reimagined - explore more flavors.



Health-oriented Food

Health & Nutrition Powerhouse

Embrace a holistic approach to wellness with SNFood's comprehensive range of health & nutrition supplements! Whether you're seeking to bounce back from a night out or nurture your gut health, we have solutions that empower you to feel your best.



Hangover Reliever



Premium Hangover Reliever

SNFood has developed a premium bean-based hangover cure through a collaboration with the Korea Institute of Science and Technology (KIST).

Probiotic



Probiotic

SNFood's exciting range of probiotic supplements enables your well-being from inside out. Our K-Health fueled revolutionary line of probiotic supplements harnesses the power of fermented kimchi.



Granola Bakers





Brands

**Explore SNFood's
Super-K-Food Brands!**



Healthy and Simple, SIMPLEAT

SIMPLEAT, provides a variety of convenient foods under the slogan 'Healthy and Simple.'

In addition to plant-based protein products such as 'SIMPLEAT Protein Bar', 'SIMPLEAT Nurungji', 'Enough, Oat!' and 'DooDooyoo', we also offer K-Food convenience foods that are popular overseas such as 'Tteokbokki' and 'Samgyetang'.

Our products are found in domestic supermarkets, convenience stores, and online.

Introduce SIMPLEAT Products



A Fast Protein-Recharge, 'SIMPLEAT Protein Bar'

We have created a delicious crunchy protein bar using a non-GMO isolated soy protein (ISP) nuggets, which eliminate the characteristic dryness found in protein and nut products.



Protein Bar



Protein Bar Mini



Protein Bar Low Sugar



Protein Bar Pro



K-Nurungji Innovation, 'SIMPLEAT Nurungji'

Nurungji is made by thinly spreading freshly cooked rice in a special oven that allows an even bake on both sides.

Whether you boil it in warm water and enjoy it as a snack or add it to a soup instead of rice, you can enjoy not only the crunchy texture, but also the savory taste and sweetness of the rice that spreads in your mouth the more you chew it.



Nurungji
(Local Rice)



Nurungji



Brown Rice Nurungji



Nurungji Cup



'Pocket Nurungji': A thin nurungji snack that is easy to eat anytime, anywhere

This is a 2mm thick nurungji that fits easily in your pocket and can be eaten as a snack anytime, anywhere. SIMPLEAT's unique snacks range from 'Pocket Nurungji' made with domestically produced rice as well as 'Brown Rice to Kimchi Fried Rice Pocket Nurungji' made by pressing kimchi fried rice that has been stir-fried with powerful heat.



Pocket Nurungji
(Local Rice)



Original Pocket
Nurungji



Brown Rice Pocket
Nurungji



Kimchi Pocket Nurungji
(Local Rice)



Kimchi Pocket
Nurungji



An Easy and Filling Grain Meal, 'SIMPLEAT Enough, Oat!'

'Enough, Oat!' contains at least 8 different types of grains. You can easily consume a meal with the comfort of grains and vegetable protein.



'Enough, Oat!' Grain



'Enough, Oat!' Red Bean



'Enough, Oat!' Green Vegetable



Nutty and Light Vegan Fresh Soymilk, 'SIMPLEAT DooDooyoo'

'DooDooyoo', soy milk, is born from the expertise of craftsmen who intimately understand beans.

'Organic DooDooyoo' is organic and made from soybeans has a healthy sweetness made with plant sugar.

'Cacao DooDooyoo' uses Dutch cacao to impart a rich chocolate taste.



DooDooyoo Original



DooDooyoo Organic



DooDooyoo Cacao

Granola Bakers

We Are Bakers! 'Granola Bakers'

Even in the midst of a busy day
Those who eat healthy
Feel great.

We bake your healthy day so that you can accomplish great things today.



Introducing 'Granola Bakers' Products



Bakers' Principles Our Know-How

- We bake only as much as needed to maintain maximum freshness
- We manufacture 100% of the process from start to finish
- We stick to our original recipes that are healthy and delicious
- We strictly manage hygiene from manufacturing to packaging in a HACCP certified facility



Signature



Apple Cinnamon



Cacao Macadamia



Honest Korean Food, 'Saengchaеum'

We offer fresh ingredients and honest cuisine.

We believe that the most delicious taste begins with the sincerity with which every ingredient is tended to at 'Saengchaеum'

From fresh food ingredients such as tofu and vegetables to simple side dishes and convenient foods, we create the most delicious dishes with sincerity unique to 'Saengchaеum'

Introduce 'Saengchaеum' Products



Breathing Freshness, Bean Sprouts and Mung Bean Sprouts

Our bean sprouts and mung bean sprouts have a crunchy texture, as they are grown using groundwater that is strictly managed through regular water quality tests. Our breathable packaging materials maintain a natural freshness for a long time.



Local Bean Sprouts



Bean Sprouts



Local Mung Bean Sprouts



Mung Bean Sprouts



Honestly Made First-Class Local Soybean Tofu

This is a first-class domestic soybean tofu made with safe ingredients, with no emulsifier or silicon resin added. Made with fresh beans, our tofus offer a nuttier and lighter taste.



Local Bean Tofu(For Grilled)



Local Bean Tofu(For Soup)



Tofu(For Grilled)



Tofu(For Soup)



Local Bean Tofu(Double Cup)



Big Practical Tofu



Big Practical Tofu (Double Cup)



Local Bean Soft Tofu



Soft Tofu

숙취의 구세주
GUSEJOO*

Premium Hangover Reliever, 'GUSEJOO'

Introducing 'GUSEJOO'



Premium Hangover Reliever, 'GUSEJOO'

Through a collaboration with the Korea Advanced Institute of Science and Technology (KIST), we jointly developed a premium hangover reliever 'GUSEJOO', made with top-quality ingredients such as okara powder, turmeric, milk thistle, and antioxidant glutathione.

Glutathione, an excellent antioxidant, helps quickly relieve hangovers and restore liver function.



GUSEJOO



ESG

ESG Management

In order to continue food innovation,
we lead food up-cycling that cares about nature and the environment



Food upcycling using soybean curd

During the process of making soybeans into tofu, a large amount of soy pulp is created during the 'filtration' process.

How to make Tofu

Soaking soybeans → Grinding soybeans → Steaming soybeans
→ Filtration (separating soymilk and soy pulp to obtain soymilk to be used in making tofu)
→ Coagulation and forming (adding coagulant to soy milk and forming it into tofu shape)
→ Packaging → Inspection

However, it has often been discarded in the manufacturing process due to its high moisture content, which makes it more susceptible to deterioration.



SNFood practices food upcycling, which drastically reduces the amount of wasted soy pulp and produces it from safe food ingredients.

We invested capital to install a high-pressure steam sterilizer and a jet mill, which allow us to produce safe soy pulp powder and reduce waste. The high-pressure steam sterilizer controls microorganisms, while the jet mill utilizes ultra-high pressure air to grind soy pulp particles of more than 1,000 msh without a blade. The upcycled pulp powder is used for bread, powders, and more.

Our pulp powder has been used extensively in a food upcycling collaboration with Samsung Welstory. It has been lauded as a successful story of ESG management in major media outlets such as the Korea Economic Daily and the Chosun Ilbo.



สูตรอาหาร

SIMPLEAT
GRANOLA BAKERS
SAENGCHAEUM



‘SIMPLEAT’ is the core brand of SNFood. With the slogan ‘Healthy and Simple’ we offer a variety of convenient foods and snacks.

Our products include ‘SIMPLEAT Protein Bar’, ‘SIMPLEAT Nurungji’, ‘Enough, Oat!’, ‘DooDooyoo’, as well as ‘Tteokbokki’, ‘Samgyetang’. and various products focusing on plant protein.

Our convenient K-Food items are popular not only in Korea but also overseas. They can be easily purchased at domestic hypermarkets, convenience stores, and online channels.





SIMPLEAT Protein Bar



Storage at Room Temp.

SIMPLEAT Protein Bar

Weight	Quant.	Exp. Date
50g	-	365 Days



Storage at Room Temp.

SIMPLEAT Protein Bar

Weight	Quant.	Exp. Date
50g*3Ea	24 Cartons	365 Days



Storage at Room Temp.

SIMPLEAT Protein Bar Mini

Weight	Quant.	Exp. Date
168g	18 Ct.	365 Days



Storage at Room Temp.

SIMPLEAT Protein Bar Low Sugar

Weight	Quant.	Exp. Date
30g	-	365 Days



Storage at Room Temp.

SIMPLEAT Protein Bar Low Sugar

Weight	Quant.	Exp. Date
30g*4Ea	24 Cartons	365 Days



Storage at Room Temp.

SIMPLEAT Protein Bar Pro

Weight	Quant.	Exp. Date
70g	-	365 Days



Storage at Room Temp.

SIMPLEAT Protein Bar Pro

Weight	Quant.	Exp. Date
70g*3Ea	20 Cartons	365 Days



SIMPLEAT Nurungji



Pocket Nurungji (Local Rice)

Weight	Quant.	Exp. Date
33g*14Pillow	15 Ct.	365 Days



Brown Rice Pocket Nurungji

Weight	Quant.	Exp. Date
33g*13Pillow	15 Ct.	365 Days



Original Pocket Nurungji

Weight	Quant.	Exp. Date
33g*13Pillow	15 Ct.	365 Days



Kimchi Pocket Nurungji (Local Rice)

Weight	Quant.	Exp. Date
36g*12Pillow	15 Ct.	365 Days



Kimchi Pocket Nurungji

Weight	Quant.	Exp. Date
36g*12Pillow	15 Ct.	365 Days



Brown Rice Pocket Nurungji

Weight	Quant.	Exp. Date
34g*10Pillow	12 Ct.	365 Days



Kimchi Pocket Nurungji

Weight	Quant.	Exp. Date
34g*10Pillow	12 Ct.	365 Days



Original Pocket Nurungji

Weight	Quant.	Exp. Date
34g*10Pillow	12 Ct.	365 Days



Local rice Gamasot Nurungji

Weight	Quant.	Exp. Date
500g	20 Ct.	365 Days



Twice Baked Gamasot Nurungji

Weight	Quant.	Exp. Date
1Kg	12 Ct.	365 Days



Twice Baked Brown Rice Nurungji

Weight	Quant.	Exp. Date
800g	14 Ct.	365 Days



Gamasot Nurungji (Local Rice)

Weight	Quant.	Exp. Date
500g / 1kg	8 / 12 Ct.	365 Days



SIMPLEAT

Nurungji (Cup) / Powder / Soy milk / Kimchi



The Cup Nurungji

Weight	Quant.	Exp. Date
30g	20 Ct.	365 Days



**The Cup Nurungji
(Oat & Black Soybean)**

Weight	Quant.	Exp. Date
30g	20 Ct.	365 Days



Soybean Pulp Powder

Weight	Quant.	Exp. Date
350g	10 Ct.	365 Days



Enough, Oat! Grain

Weight	Quant.	Exp. Date
50g	24 Ct.	365 Days



Enough, Oat! Red Bean

Weight	Quant.	Exp. Date
50g	24 Ct.	365 Days



Enough, Oat! Vegetable

Weight	Quant.	Exp. Date
40g	24 Ct.	365 Days



DooDooyoo Organic

Weight	Quant.	Exp. Date
190ml	14 Ct.	150 Days



DooDooyoo Original

Weight	Quant.	Exp. Date
190ml	40 Ct.	150 Days



DooDooyoo Cacao

Weight	Quant.	Exp. Date
190ml	14 Ct.	150 Days



Stir-fried Kimchi

Weight	Quant.	Exp. Date
80g	30 Ct.	180 Days



Stir-fried Kimchi (Bundle)

Weight	Quant.	Exp. Date
80g*5EA	12 Ct.	180 Days



SIMPLEAT Granola



**Martin Low Sugar Granola
Signature**

Weight	Quant.	Exp. Date
280g	24 Qt.	270 Days



**Martin Low Sugar Granola
Cacao Crunch**

Weight	Quant.	Exp. Date
280g	24 Qt.	270 Days



**Martin Low Sugar Granola
Bean Festa**

Weight	Quant.	Exp. Date
280g	24 Qt.	270 Days

Healthy & Simple, **Simpleat**

Granola Bakers

WE ARE BAKERS !

For those who seek out healthy meals even during a busy day.
 You want to always feel good and energized.
 So that you can do great things today as well.
 We're baking your healthy day.



 Storage at Room Temp.

Granola Bakers Signature

Weight	Quant.	Exp. Date
300g	18 Ct.	270 Days



 Storage at Room Temp.

Granola Bakers Cacao Macadamia

Weight	Quant.	Exp. Date
300g	18 Ct.	270 Days



 Storage at Room Temp.

Granola Bakers Apple Cinnamon

Weight	Quant.	Exp. Date
300g	18 Ct.	270 Days



The taste of 'Saengchaeum' is not about some great technique. We believe that the most delicious taste begins with the sincerity with which every ingredient is tended to. 'Saengchaeum' believes that even a small meal should be delicious. From sauces, as well as fresh and readymade foods, we put in every little effort to complete and bring joy to your dining table.





Local Bean Tofu(For Grilled)

Weight	Quant.	Exp. Date
300g	12 Ct.	16 Days



Local Bean Tofu(For Soup)

Weight	Quant.	Exp. Date
300g	12 Ct.	16 Days



Local Bean Tofu(Double Cup)

Weight	Quant.	Exp. Date
600g	6 Ct.	16 Days



Delicious Tofu(For Grilled)

Weight	Quant.	Exp. Date
300g	12 Ct.	16 Days



Delicious Tofu(For Soup)

Weight	Quant.	Exp. Date
300g	12 Ct.	16 Days



Big Practical Tofu

Weight	Quant.	Exp. Date
500g	12 Ct.	16 Days



Big Practical Tofu (Double Cup)

Weight	Quant.	Exp. Date
1kg	6 Ct.	16 Days



Local Bean Soft Tofu

Weight	Quant.	Exp. Date
400g	15 Ct.	14 Days



Savory Soft Tofu

Weight	Quant.	Exp. Date
400g	15 Ct.	14 Days



SAENGCHAEUM

Processed bean products



Delicious Soybean Pulp

Weight	Quant.	Exp. Date
300g	12 Ct.	90 Days



Local Soybean Pulp

Weight	Quant.	Exp. Date
300g	12 Ct.	90 Days



Local Soybean Broth

Weight	Quant.	Exp. Date
300g	12 Ct.	90 Days



Concentrated Soybean Pulp

Weight	Quant.	Exp. Date
1kg	12 Ct.	90 Days



Local Soybean Pulp

Weight	Quant.	Exp. Date
1kg	12 Ct.	90 Days



Concentrated Soybean Broth

Weight	Quant.	Exp. Date
1kg	12 Ct.	90 Days

SAENGCHAEUM

Bean Sprouts / Eggs



Local Bean Sprouts

Weight	Quant.	Exp. Date
300g	12 Ct.	7 Days



Crunchy & Delicious Bean Sprouts

Weight	Quant.	Exp. Date
450g	8 Ct.	7 Days



Local Mung Bean Sprouts

Weight	Quant.	Exp. Date
300g	12 Ct.	7 Days



Crunchy & Delicious Mung Bean Sprouts

Weight	Quant.	Exp. Date
380g	10 Ct.	7 Days



Peeled Quail Eggs

Weight	Quant.	Exp. Date
270 / 500g	10 Ct.	90 Days



Freshly-Laid Eggs 30ea

Weight	Quant.	Exp. Date
-	8 Ct.	35 Days



Grade 1 Fresh Eggs 10ea

Weight	Quant.	Exp. Date
-	20 Ct.	35 Days



Grade 1 Fresh Eggs 15ea

Weight	Quant.	Exp. Date
-	15 Ct.	35 Days



Grade 1 Fresh Eggs 25ea

Weight	Quant.	Exp. Date
-	6 Ct.	35 Days



Roasted Eggs 10ea

Weight	Quant.	Exp. Date
-	20 Ct.	35 Days



Animal Welfare Fertilized Eggs 10ea

Weight	Quant.	Exp. Date
-	20 Ct.	35 Days



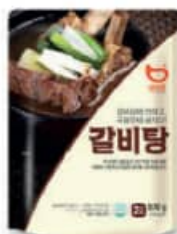
SAENGCHAEUM

HMR / General Food Materials



Seafood Silken Tofu Soup SOS

Weight	Quant.	Exp. Date
120g	24 Ct.	120 Days



Galbi Tang (Beef Short Rib Soup)

Weight	Quant.	Exp. Date
570g	16 Ct.	365 Days



Chuo Tang (Mud Fish Soup)

Weight	Quant.	Exp. Date
450g	20 Ct.	365 Days



Samgyetang (Ginseng Chicken Soup)

Weight	Quant.	Exp. Date
1Kg	12 Ct.	365 Days



Pickled Radish for Kimbap

Weight	Quant.	Exp. Date
330g	20 Ct.	90 Days



Pickled Radish & Burdock

Weight	Quant.	Exp. Date
350g	16 Ct.	90 Days



Local Minced Garlic

Weight	Quant.	Exp. Date
110 / 210g	24 / 12 Ct.	45 Days



Sweet and Sour Radish Wrap

Weight	Quant.	Exp. Date
320g	20 Ct.	60 Days



Crunchy Pickled Cucumber

Weight	Quant.	Exp. Date
300g	20 Ct.	60 Days



Local Chewy Wheat Noodles (For 2)

Weight	Quant.	Exp. Date
420g	12 Ct.	365 Days



Naengmyeon (For 4)

Weight	Quant.	Exp. Date
1,370g	8 Ct.	365 Days



Dongchimi Naengmyeon Broth

Weight	Quant.	Exp. Date
300g	30 Ct.	365 Days



Traditional Lunchbox Seaweed

Weight	Quant.	Exp. Date
4g*12Packs	10 Ct.	300 Days



Green Lunchbox Seaweed

Weight	Quant.	Exp. Date
4g*12Packs	10 Ct.	300 Days



Twice-baked Seaweed for Kimbap

Weight	Quant.	Exp. Date
20g	50 Ct.	365 Days



Cheese Rice Cake for Tteokbokki

Weight	Quant.	Exp. Date
300g	20 Ct.	45 Days



Rice Cake for Tteokguk
(Rice Cake Soup)

Weight	Quant.	Exp. Date
1Kg / 450g	10 / 20 Ct.	45 Days



Rice Cake for Tteokbokki

Weight	Quant.	Exp. Date
1Kg / 450g	10 / 20 Ct.	45 Days



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