



Traditional Korean Noodle
Leading company of Korean fresh noodle manufacture



한국제면



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Summary

Since 1990, we have specialized exclusively in the production of fresh noodles, providing the highest quality noodles that can be enjoyed with confidence

Company Name Korean Noodles Co., Ltd.

CEO Micheal Jeong

Industry Food Manufacturing / Processed Food Wholesale / Processed Food Retail

HQ 419-67, Wonjeok-ro, Sindun-myeon, Icheon-si, Gyeonggi-do, Republic of Korea

Established 1990

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Over 30 Years of
Traditional Fresh Noodle
Manufacturing Techniques



Use of
Premium Ingredients



Chewy Texture





Safety First in Quality

Executed as Our
Foremost Principle



Customer Satisfaction

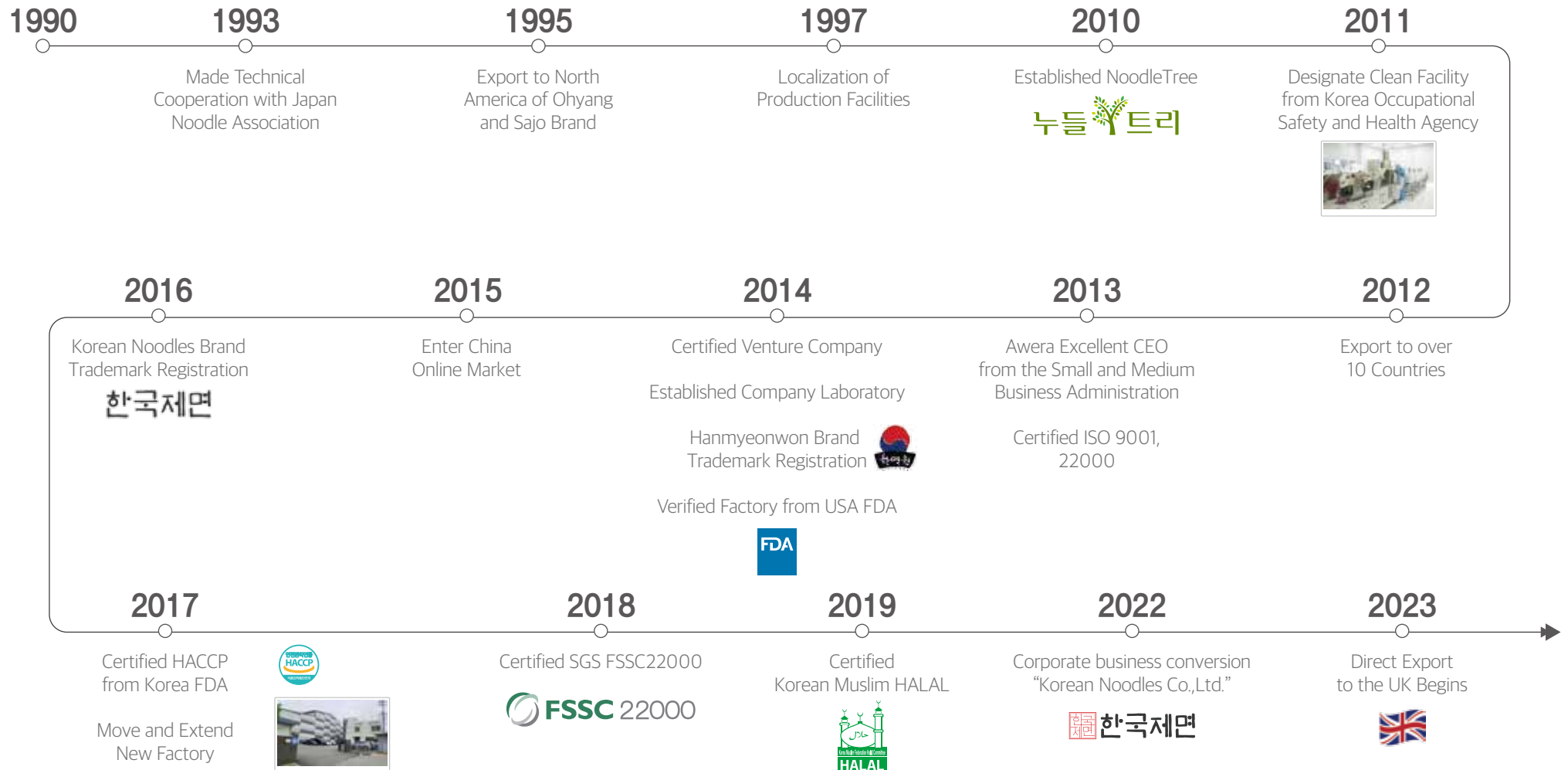
Achieving Management that
Pursues Customer Satisfaction



Technological Innovation

We strive for company growth
through food safety and
technological innovation.

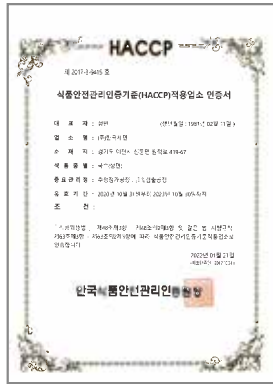
History



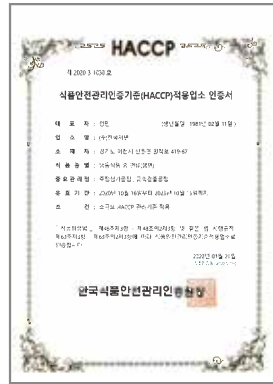
We use the best ingredients
to make healthy noodles.



Awards and Certifications Held



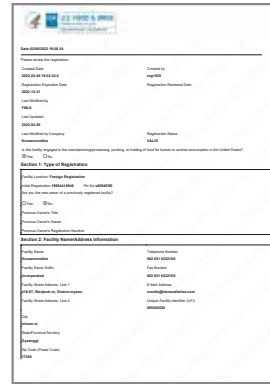
HACCP
Fresh Noodle



HACCP
Frozen Fresh Noodle



KMF Halal



US FDA



FSSC22000



Certificate of
trademark registration



Certificate of
trademark registration



Certificate of
trademark registration



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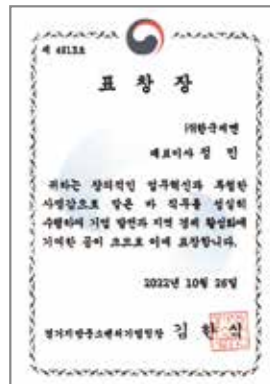
R&D Center



Patent Certificate
(Method for Producing Noodles)



Governor of Gyeonggi
Province Award



Venture Business
Administration Award



1. Maintaining Optimal Temperature and Humidity to Ensure Consistent Quality Throughout the Year.



2. Creating Mixing Conditions through Appropriate Mixing Times for High-speed and Low-speed Mixing.



3. Checking Fermentation Degree and Gluten Activity Before Shaping.



4. Checking Noodle Thickness and Texture During Shaping.



5. Checking Roller Thickness During Shaping.



6. Forming the Noodles During the Shaping Process.



7. Ensuring Consistent Weight by Checking Yarn Weight.



8. Checking for Proper Thickness.



9. Skilled Workers Package the Noodle Strands.



10. Inspecting Packaged Noodles with Metal Detectors.



11. Inspecting Packaged Noodles with Weight Sorters.



12. Packaging Noodles into Boxes Using Automatic Packaging Machines.

We consistently monitor temperature and humidity to ensure a constant quality of products 365 days a year, regardless of seasonal changes.

| Specializing in Small Packaging



1. The noodles are formed according to the yarn weight.



2. The noodles are automatically packaged into packaging paper.



3. Packaged noodles are produced.

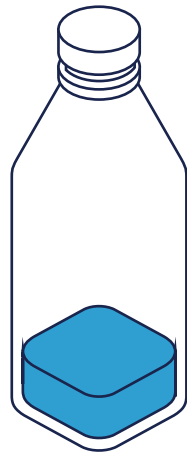


4. After inspection with metal detectors and weight sorters, the packaged noodles are placed into boxes for packaging.

We manufacture individually packaged fresh noodles using an automated packaging line dedicated to small packaging.

| Low-Moisture Noodles vs. High-Moisture Noodles

Korean Noodles Co., Ltd. adopts a low-moisture method to produce fresh noodles.
We endeavor to provide healthy fresh noodles by minimizing the use of premium ingredients and additives.



Low-Moisture Noodles

Our process involves reducing the aging time while extending the shaping time, resulting in a chewier texture and longer shelf life due to the reduced amount of refined water. Although most companies avoid using the low-moisture method due to its lower manufacturing yield, we embrace it for its advantages.

vs.



High-Moisture Noodles

Due to its higher moisture content, it requires a shorter shelf life and sufficient aging time. Therefore, most companies use a lot of additives to extend the shelf life and shorten the aging time.

| Patented Fresh Noodle Manufacturing Techniques



Since 1990, Korea Noodle Co., Ltd. has been dedicated to producing only fresh noodles, striving to provide consistently high-quality products through ongoing research.

We monitor temperature and humidity daily, maintaining consistent control regardless of seasonal changes. Additionally, we validate our commitment to quality through Korea Noodle Co., Ltd.'s patented fresh noodle manufacturing techniques.

| Contract Manufacturing(ODM, RMR, OEM)

ODM



ASSI / Fresh Noodle Delivery



YISSINE / HMR Delivery

RMR



캐비아 X 충화반점
라구짜장

Fresh Chinese Noodle
Delivery



캐비아 X 태번38
생면라구파스타

Fresh Pasta Noodle
Delivery



캐비아 X 네기다이닝라운지
우삼겹 생우동

Fresh Udon Noodle
Delivery



js가든
갯오징어 짬뽕 밀키트

Knife-cut Noodle
Delivery

We specialize in manufacturing and delivering fresh noodles tailored to the business concept and specifications of our clients.



꽃마름 / Fresh Noodle Delivery



프레시지 / Fresh Noodle Delivery

OEM



한빛 /
Fresh Chinese
Noodle Delivery



코이 / Fresh Ramen Noodle Delivery



이푸드존 / Fresh Noodle Delivery



혼다라멘 / Fresh Noodle Delivery



택이네 /
Oriental Noodle Delivery



봉화산푸드 /
Oriental Noodle Delivery

Exhibition Participation



Participated in the 'THAIFEX ANUGA' Bangkok Food Exhibition for 23 years









Since 23 years ago, we have been participating in food exhibitionsto promote Korea Noodle Co., Ltd. worldwide.

Participated in the 'JFEX' Japan International Food Exhibition for 23 years.

Major Clients

We produce our products based on our own technological capabilities,
aiming to convey the taste of Korea to people around the world.


Export

 RHEE BROS. INC. The Leader in Asian Food	Chicago food corp.	WooSin trading	 Longdan	블루망고
 농협	 HEECHANG	 HB Corporation	 신도봉아리농수산물(주)	세계상사

OEM

 E Food Zone	 fresh easy	 HONDA RAMEN	 태.이.네 조개전골 조개칼국수	 삼진 삼진면장
 KOI RAMEN 濃いラーメン	 꽃마루 HOFULTE	 Dongwon 동원음푸드	 롯데엘푸드	(주)오래식품

Wholesale

사조대림 하남식자재사업부	 Freshone' 프레시원	제이엘엠통상	수완우미	유창
디엠푸드	대국실업			

| Company Size

| Building

Total Area 6,612m² / 2,000square meters
Production Bulding 3,528m² / 1,068square meters
Warehouse 3,084m² / 933square meters

| Inventory Capacity

Approximately 15,000 boxes / Based on 10kg

| Production Capacity

Approximately 240 tons : Monthly
Approximately 3,000 tons : Annual

| Raw Material Storage Capacity

Approximately 10,000 bags / Based on 20kg

| Introduction of Our Products



Brand Story



Our brand represents our commitment to providing safe and healthy food to consumers without compromise.



Just like the hand-kneaded noodles our mothers made, Hanmyeonwon was created to preserve and share the traditional taste with the world.



Ichibangme, meaning "number one" in Japanese, is a traditional fresh ramen brand from Korean Noodles Co., Ltd., a company specializing in fresh noodles.



Using high-quality ingredients and offering reasonable prices, our fresh noodle brand ensures that all family members can enjoy with confidence.

Fresh Noodle

We manufacture fresh noodles using unique techniques and expertise exclusive to Korean Noodles Co., Ltd.

Taste of Hand-Kneaded Dough

You can experience the authentic taste and chewiness of hand-kneaded dough right in your own home. (We've added a rolling process to enhance the taste of the hand-kneaded dough.)

Use of Premium Ingredients

We use high-quality ingredients, resulting in excellent texture and easy digestion.

No Artificial Preservatives or Emulsifiers

Our fresh noodles are free from artificial preservatives or emulsifiers. We only use natural fermentation processes to adjust shelf life, minimizing additives.



NoodleTree Oriental Noodle 1.5 kg

Traditional Korean Style kalguksu (knife cut style wheat flour noodles) is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1.5 kg	10	5-6 minutes	9-10	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Oriental Noodle 1 kg

Traditional Korean Style kalguksu (knife cut style wheat flour noodles) is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1 kg	10	5-6 minutes	6-7	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Oriental Noodle 900 g

Traditional Korean Style kalguksu (knife cut style wheat flour noodles) is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
900 g	10	5-6 minutes	6	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Oriental Noodle 450 g

Traditional Korean Style kalguksu (knife cut style wheat flour noodles) is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
450 g	12	5-6 minutes	3-4	Room temperature (Frozen)	90 Days (730 Days)



Hanmyeonwon Oriental Noodle 1 kg

Traditional Korean Style kalguksu (knife cut style wheat flour noodles) is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1 kg	10	5-6 minutes	6-7	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Plain Noodle 900 g

Traditional Korean Style Noodle(warm or cold) a simple thin wheat flour noodles which is called someyeon that is made with highly purified water, wheat, refined salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
900 g	10	3-4 minutes	6	Room temperature (Frozen)	90 Days (730 Days)



Hanmyeonwon Oriental Noodle 450 g

Traditional Korean Style kalguksu (knife cut style wheat flour noodles) is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
450 g	12	5-6 minutes	3-4	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Udon Noodle 1 kg

Combined use for Japanese style Udon and Traditional Korea style JaJangMyun that is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1 kg	10	6-7 minutes	6-7	Room temperature (Frozen)	90 Days (730 Days)



Chamsari Oriental Noodle 1.12 kg

Traditional Korean Style kalguksu (knife cut style wheat flour noodles) is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1,12 kg	10	5-6 minutes	7	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Udon Noodle 900 g

Combined use for Japanese style Udon and Traditional Korea style JaJangMyun that is made with highly purified water, wheat, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
900 g	10	6-7 minutes	6	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Plain Noodle 1 kg

Traditional Korean Style Noodle(warm or cold) a simple thin wheat flour noodles which is called someyeon that is made with highly purified water, wheat, refined salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1 kg	10	3-4 minutes	6-7	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Buckwheat Noodle 1 kg

Traditional Korea style MeMilKukSu(Soba) that is made with highly purified water, wheat, buckwheat, paprika extract,salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1 kg	10	3-4 minutes	6-7	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Buckwheat Noodle 900 g

Traditional Korea style MeMilKukSu(Soba) that is made with highly purified water, wheat, buckwheat, paprika extract, salt, and corn starch. No preservative and other additives.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
900 g	10	3-4 minutes	6	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Fresh Sweet Pumpkin Kalguksu Noodle 1 kg

Traditional Korean Style kalguksu(knife cut style wheat flour noodles) is made with highly purified water, wheat, sweet pumpkin powder, salt, and corn starch. No preservative.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1 kg	10	5-6 minutes	6-7	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Fresh Sweet Pumpkin Kalguksu Noodle 900 g

Traditional Korean Style kalguksu(knife cut style wheat flour noodles) is made with highly purified water, wheat, sweet pumpkin powder, salt, and corn starch. No preservative.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
900 g	10	5-6 minutes	6	Room temperature (Frozen)	90 Days (730 Days)



NoodleTree Fresh Chinese Style Noodle

Chinese Style Noodle(yellowish) is made with highly purified water, wheat, noodle additives, salt, and corn starch. No preservative.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
1 kg	10	3-4 minutes	6-7	Room temperature (Frozen)	90 Days (730 Days)

Fresh Ramen Noodle

We manufacture fresh noodles using unique techniques and expertise exclusive to Korea Noodle Co., Ltd.

Taste of Hand-Kneaded Dough

You can experience the authentic taste and chewiness of hand-kneaded dough right in your own home. (We've incorporated a rolling process to enhance the flavor of the hand-kneaded dough.)

Use of Premium Ingredients

We use high-quality ingredients, resulting in excellent texture and easy digestion.

No Artificial Preservatives or Emulsifiers

Our fresh noodles are free from artificial preservatives or emulsifiers. We only utilize natural fermentation processes to adjust shelf life, minimizing additives.

Versatile Fresh Ramen

Our ramen noodles are suitable for various ramen styles, including Tonkotsu, Shoyu, and Shio ramen.

Traditional Japanese Manufacturing Techniques

We employ traditional Japanese manufacturing techniques to achieve a firm yet chewy texture, ensuring the highest quality in our production process.



Ichibangme Fresh Ramen Noodle 720 g

Japanese fresh type ramen (all-purpose) Tonkotsu, Miso, Shio, Shoyu ramen.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
720 g	10	3-4 minutes	6	Room temperature (Frozen)	90 Days (730 Days)

HMR(Home Meal Replacement)

We manufacture fresh noodles using unique techniques and expertise exclusive to Korea Noodle Co., Ltd.

No Artificial Preservatives or Emulsifiers

Our fresh noodles are free from artificial preservatives or emulsifiers. We only utilize natural fermentation processes to adjust shelf life, minimizing additives.



Deulgileum Makguksu

Traditional Korean style thin buckwheat flour noodles with Katsuobushi(dried smoke mackerel) flavor soy sauce for is made with buckwheat flour and wheat flour which gives an earthy flavor and firm texture. High in protein and dietary fiber, and low in GI, soba noodles may help with heart health. It should be cooked and chilled to serve as the cold pasta salad. Add the fresh crunchy vegetables preferred right just before eat.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
314 g	12	2 minutes and 30 seconds	2	Frozen	365 Days



Jang Kalguksu

Traditional Korean style Jang kalguksu is a kalguksu(knife cut wheat flour noodles)with deep and rich flavor broth base on fermented brown soybean paste doenjang. Korean style noodle with concentrated brown soybean paste broth.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
370 g	12	3 minutes and 30 seconds	2	Frozen	365 Days



Kimchi Kalguksu

Traditional Korean style Kalguksu(knife cut wheat flour noodles)with a clean and flavorful with the kick and tang of kimchi flavor broth.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
370 g	12	3 minutes and 30 seconds	2	Frozen	365 Days



Bibim Guksu

Traditional Korean style cold thin wheat flour noodles which is someyeon with semi-sweet and spicy sauce Gochujang red pepper paste sauce often along with minced garlic, vinegar, and sugar. Also final touch of sesame and oil that will enhance the flavor.

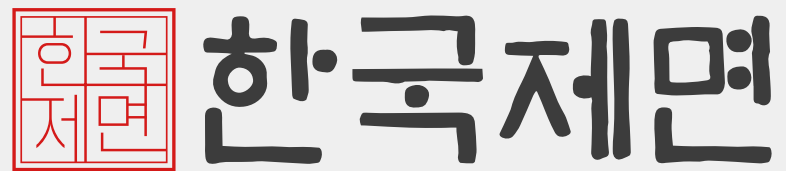
Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
362 g	12	2 minutes and 30 seconds	2	Frozen	365 Days



Janchi Guksu

Traditional Korean style Janchi guksu is a simple warm thin wheat flour noodles which is called someyeon in a clear anchovy broth. It symbolize long and happy lives in Korean culture, this noodle dish is traditionally served alongside other special occasion foods at large feasts such as weddings. The name of the dish comes from that tradition.

Weight	Packs / box	Cooking Time	Serving	Storage Method	Shelf life
362 g	12	3 minutes and 30 seconds	2	Frozen	365 Days



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