

### **Company History**

#### August 2009

 Seohae Kijogae Fisheries Union Corporation was established.

#### July 2011

 Was selected as a company which participates in "Studies on sanitary processing and development of value added products using pen-shell (Atrina Pectinata) by the Korea Food Research Institute.

#### December 2011

 Began construction on a pen shell processing plant.

#### December 2012

- Completed the pen shell processing plant.
- Was given a business license and produced 「Luxury Scallop」.

#### March 2013

Was HACCP certified.
 (Korea Food & Drug Administration)

#### April 2013

 Was registered as a fishery production and processing plant.
 (National Fishery Products
 Quality Management Service)

#### July 2013

 Use of Boryeong joint trademark approved.

#### May 2017

Certification of social enterprise.

#### February 2019

· The plant was registered by the FDA.



## Seohae Kijogae Fisheries Union Corporation

# When it comes to pen shell scallops, we are the best.

Seohae Kijogae Fisheries Union Corporation started by agonizing over how to eat fresher pen shell scallops in a fresher and safer way. Boryeong, Chungcheongnamdo, which produces the most pen shells in Korea. Our company was established in 2009 and we built a specialized fishery processing plant in 2012. Our goal is to provide safe and fresh products for customers in a quick manner.



















# Pen Shells

Pen shells are called pearls in the mud because they grow in the mud in the deep sea.

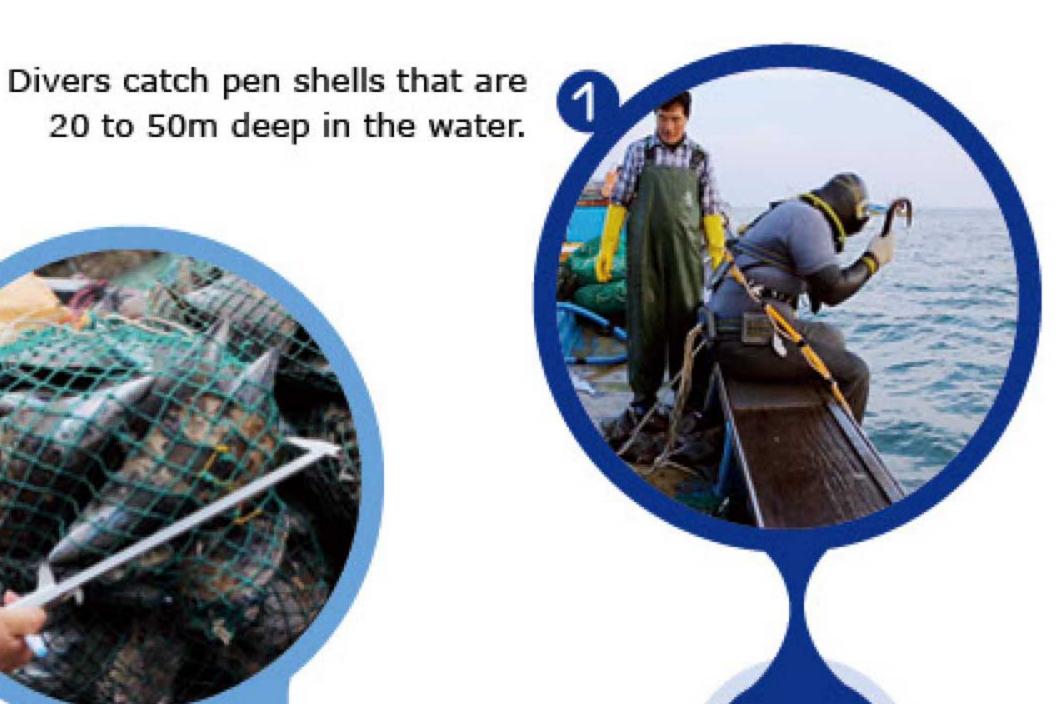
Food ingredient, which was offered to kings from older eras. They have been loved by many people because they are soft, light and nutritious. Pen shells are called "kijogae" in Korea. This word comes from two sources, "ki" (winnowing tools in ancient Korea) and "jogae" (the pronunciation of shells in Korea) because they look like the winnowing tools. Pen shell scallops are effective for a balanced diet, as well as combating fatigue, lowering cholesterol, preventing diabetes. They also aid in healthy child development because they are rich in zinc, taurine, folic acid, vitamins, iron, and other nutrients.

Pen shells are expensive because it is difficult to gather them in the mud deep in the water (sometimes 20 to 50 meters deep). They are caught in the months other than July and August, which is the closed season. Seohae Kijogae Fisheries Union Corporation has kept the finest and highest quality in the world just by using the best pen shells available.



# Production **Process**

Purchase pen shells by selecting the size and status in Suhyup ((National Federation of Fisheries Cooperatives))'s market.



Catch

Moved them to the producer processing plant.

Purchase

Movement

Processing

Inspection

Trim and clean them in the facility that was HACCP certified.



Trimming Cleaning

None of chemical products is used.

Process the products and inspect impurities.



Keep freshness and nutrition by quick freezing.



Quickly freeze to keep the shells fresh and nutritious.

Freezing





# Frozen products of pen shell scallops

## Sliced scallops(3mm /6mm)













## 100g x 80P

S 4~5scallops
 M 2~3scallops
 L 1~1.5scallops

## 200g x 60P

S 5~6scallops
 M 4~4.5scallops
 L 2~3scallops

250g x 50P

S 6~7scallops

M 5~5.5scallops

L 3~4scallops

# Whole scallops











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S 6~8scallops
M 4~5scallops
L 2~3scallops

Small scallops 300g x 24P

S 8~12scallops

1kg x 12P

S More than 21 scallops
M 16~20 scallops
L 11~15 scallops

# Shellfish / Others

## Shells



Trimmed horned turbans 500g x 20P

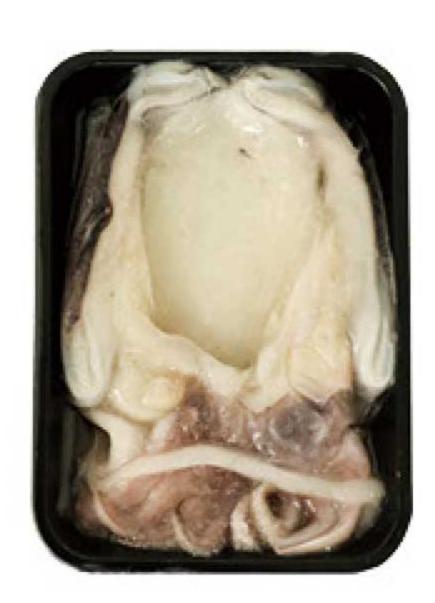


Trimmed mussel
1kg x 10P



Trimmed abalone
100g x 80P

# Others



Trimmed squid 300g x 30P

S/M/L



Korean wild prawns

1kg x 10P

S More than 30 prawns

M 25~30 prawns

L 10~15<sub>prawns</sub>



Trimmed monkfish
1kg x 10P

# Cooking Instruction



# Pen shell scallop salad

Feel a bust of fresh, crisp salad, soft and light scallops, and refreshing fruit dressing.



# Pen shell scallop pasta

Feel the rich texture cooked to perfection by a professional chef with juicy pen shell scallops in pasta.



# Pen shell scallop steak

Enjoy soft and sweet pumpkins, which harmonize with chewy and light pen shell scallops.



# Pen shell scallop trio

Feel various textures and savory juices when eating this beef / mushroom / scallop meal.

# Discover new natural flavors for you and those you love.

Seohae Kijogae
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