

A high-angle photograph of a dining table set with several dishes. In the foreground, a dark grey plate holds spaghetti topped with seared scallops and cherry tomatoes. To its right, another plate features a scallop on a yellow sauce with tomatoes and asparagus. In the background, a bowl of salad with scallops and a sizzling platter with scallops, steak, and mushrooms are visible. A glass of white wine stands near the salad bowl. The table is covered with a dark grey textured cloth.

Enjoy
the pearls
in the mud
on your table.

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

Divers catch pen shells that are 20 to 50m deep in the water.



Catch

Purchase



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

Movement



Moved them to the producer processing plant.

Trimming
Cleaning



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

Processing
Inspection



Process the products and inspect impurities.

Freezing



Keep freshness and nutrition by quick freezing.

Delivery

Quickly freeze to keep the shells fresh and nutritious.



None of chemical products is used.

Frozen products of pen shell scallops

Sliced scallops(3mm /6mm)



100g x 80P

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



200g x 60P

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



250g x 50P

S	6~7 scallops
M	5~5.5 scallops
L	3~4 scallops

Whole scallops



200g x 60P

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



Small scallops 300g x 24P

S	8~12 scallops
---	---------------



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 30prawns
M 25~30prawns
L 10~15prawns



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
Fisheries Union Corporation**

572, Hahak-ro, Cheonbuk-myeon,
Boryeong-si, Chungcheongnam-do,
33401, Republic of Korea

Tel. **+82-41-641-6446**

Fax. **+82-41-641-6447**

E-mail. westseafood@naver.com


www.westseafood.net

 **Kakao Talk**



 **Instagram**



 **Pen shells TV**

