

SONGYEON COMPANY PROFILE



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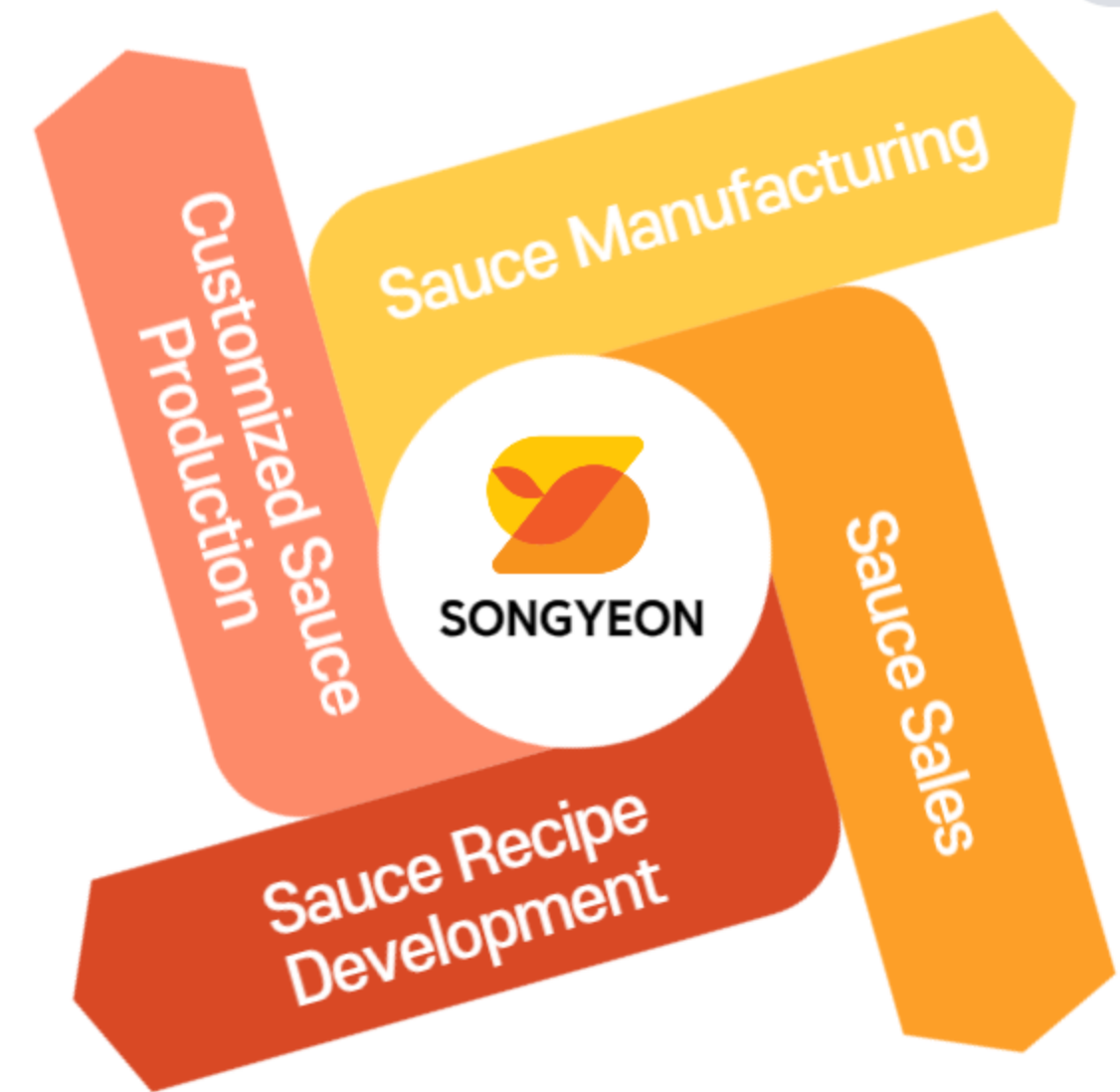
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... Company Overview

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Company name	Songyeon
CEO	Song Ki Suk
Office	34, Angol-gil, Pyeongtaek-si, Gyeonggi-do, Republic of Korea
Contact	TEL : +82-31-663-3225 FAX : +82-31-663-3226
Number of employees	48 employees
Sales	11 billion won in 2022 and expected to be 12 billion won in 2023



"Creating the best quality and hygienic environment"

Welcome to Songyeon, where we've mastered the art of crafting sauces over decades. Join us in the pursuit of innovation and challenge, creating flavorful sauces with a focus on quality.



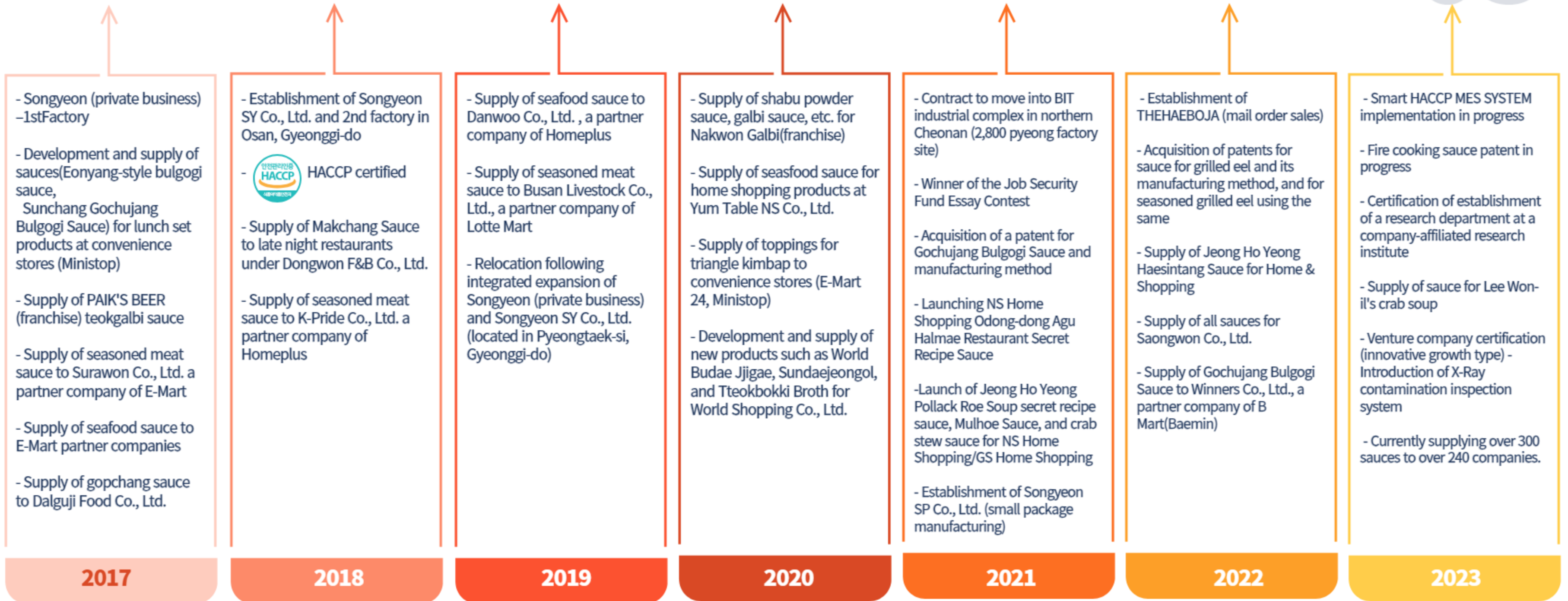
Welcome to Songyeon,
For decades, we've been dedicated to crafting safe and reliable food, ensuring "peace of mind and trust" for our customers. All our products are manufactured in a certified, clean, and hygienic environment with Food Safety Management Certification (HACCP). Our commitment extends to ongoing new product development and a relentless pursuit of 100% customer satisfaction. Having achieved continuous growth, we eagerly anticipate further expansion with companies aspiring to be Songyeon's partners. Your valuable suggestions and comments are always welcomed whenever an opportunity for cooperation arises.
Thank you.



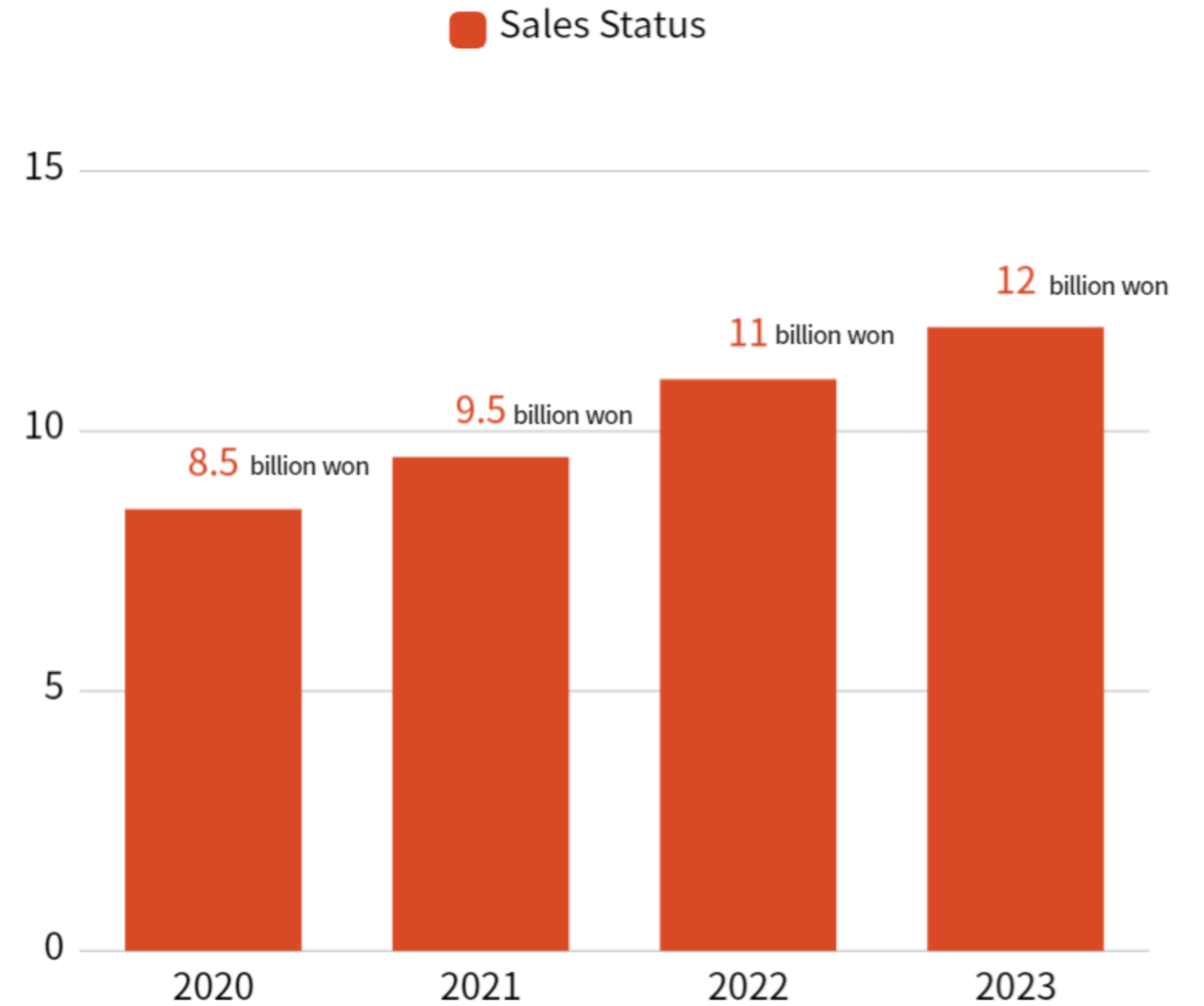
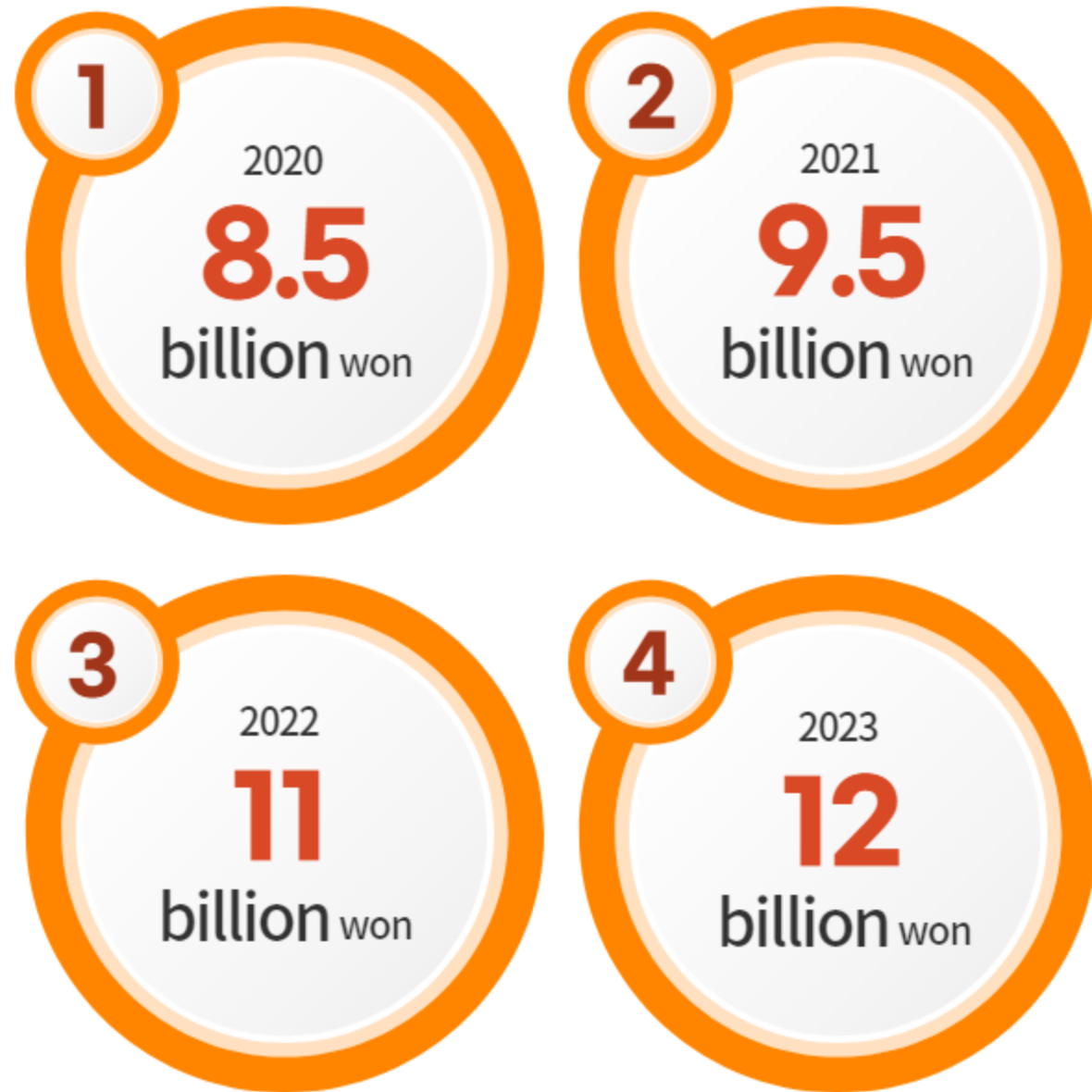
Songyeon

... Company History and Achievement

03

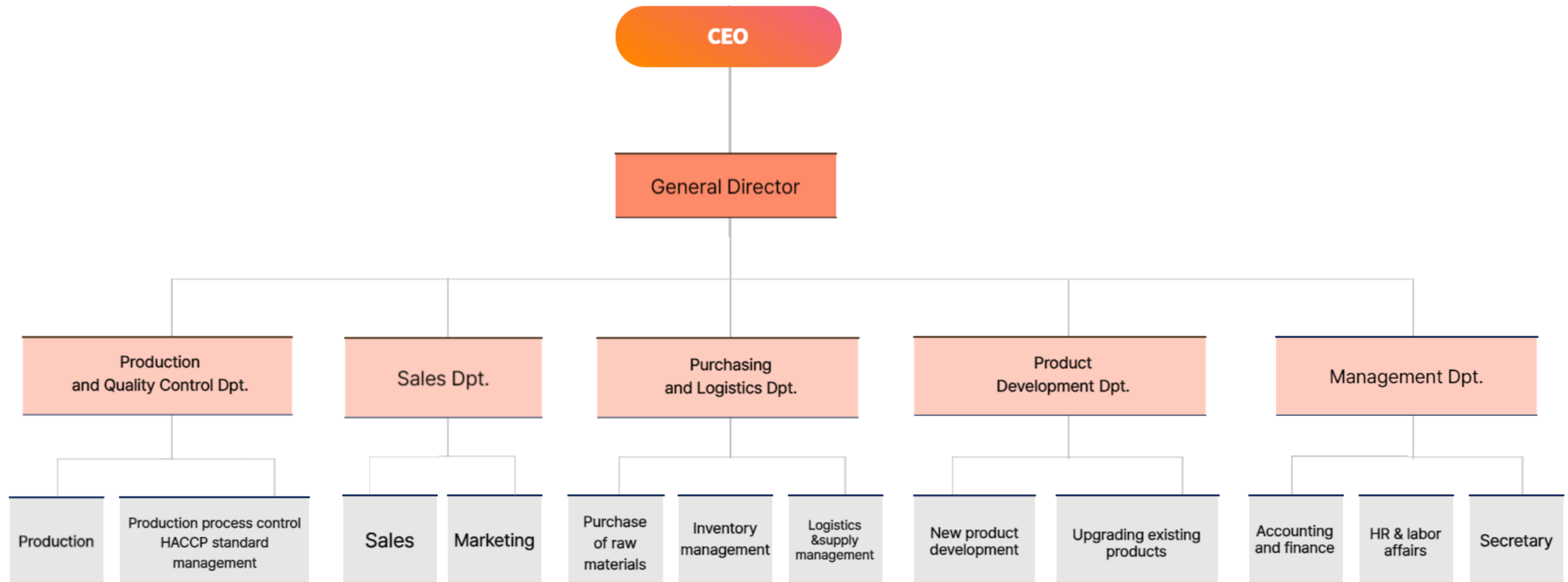


••• Sales Status



Organization Status

05



Thorough Certification Management

We uphold a stringent management system through various certifications, including HACCP, ISO, patents for sauce manufacturing methods, and venture enterprise certification, ensuring the superior quality of our products.

Customized Product Development

With over 20 years of product development expertise, we offer tailored sauce solutions, proposing the most suitable options to meet our customers' unique needs.



Proactive Response

Equipped with cutting-edge facilities and exceptional productivity, we promptly respond to diverse customer demands.

Innovative Product Development

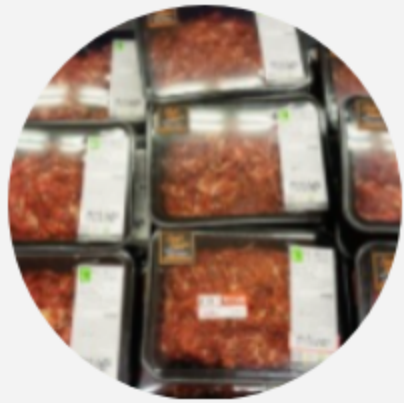
Our commitment to staying ahead of trends has led to the creation of sauces such as NO MSG sauce, gimbap topping sauce, low-calorie sauce, and packaging-specific sauces for meal kits. Currently, we boast a portfolio of over 2000 recipes.

Company Vision

We are progressively implementing the SMART HACCP MES system to elevate quality standards and planning the construction of a new 4,000 square-meter factory to support the production of a wide range of sauces.

Business areas and product information

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Discount stores and small to medium supermarkets

Supply of livestock and fishery bulk sauces and sauces for packaged products.



Convenience stores and large factories

Oven-specific sauces and customized sauces that take into account the production status of factories.



Internet and TV home shopping malls

Supply of small packaged sauces for online shopping and home shopping malls.



Small to medium restaurants nationwide

Supply of sauces for meat (incl. chicken), seafood, and other small packaged products



Online shopping mall operation

Supply of livestock and fishery bulk sauces and sauces for packaged products.

Certification (Technical and quality certification)



Venture Enterprise Certification
Korea Venture Company



ISO 22000 Certification
Food Safety Management
System Certification



HACCP Certification
Korea Food Safety Management Certification



Various patents for sauces and manufacturing methods

Thorough authentication management

- HACCP and ISO certified
Venture Company certified. Holder of patent rights for various sauce manufacturing methods

Customized product development

- Customized service
In order to develop customized sauces for companies, we always communicate with companies and present trends to develop and suggest various sauces
- Store-specific sauces
Based on 20 years of experience, we develop a variety of customized sauces that match the characteristics of the store and sales strategy.

Providing new products to meet customer needs

- Development of new flavors and trendy sauces
Development of the sauce desired by the customer in consideration of the customer's product characteristics, target customers, and marketing strategies
- Sauce development focusing on health and functionality
Development of MSG-free sauces for MSG sensitive consumers
Development of low-calorie sauces for dieting consumers
(Development of sauces with characteristics such as low calories, low salt, and natural ingredients)
- Sauce development enhancing convenience
Development of exclusive sauce for meal kits for nuclear families and single eaters seeking convenience
Development of sauces that can be used in various dishes such as gimbap toppings and soups

Customer satisfaction

- We prioritize quick response to customer orders through the utilization of the latest equipment and enhanced productivity measures.

Core values



Customer-oriented

We put customers first, provide the best quality and service, and operate with customer interests at the center of all values.



Spirit of challenge

We are committed to reaching and surpassing our set goals, aiming for optimal performance. Simultaneously, we foster continuous innovation through the development of new sauces.



Quality

Quality has remained Songyeon's core value over the years. Each product undergoes extensive research and development, ensuring a meticulous focus on quality throughout the manufacturing process.



Trust

We uphold honesty, competence, and responsibility in our interactions with customers. Keeping our promises is a priority, reflecting our commitment to delivering the best service.

Company vision

"Our vision is to enhance our customers' product experience, while our mission is to evolve into a globally trusted food specialty brand through continuous innovation and unwavering commitment to exceptional quality."

Hygiene priority management

We are promoting smart HACCP and maintain a clean and hygienic manufacturing environment in consideration of customer health and safety.

Enhanced facility management

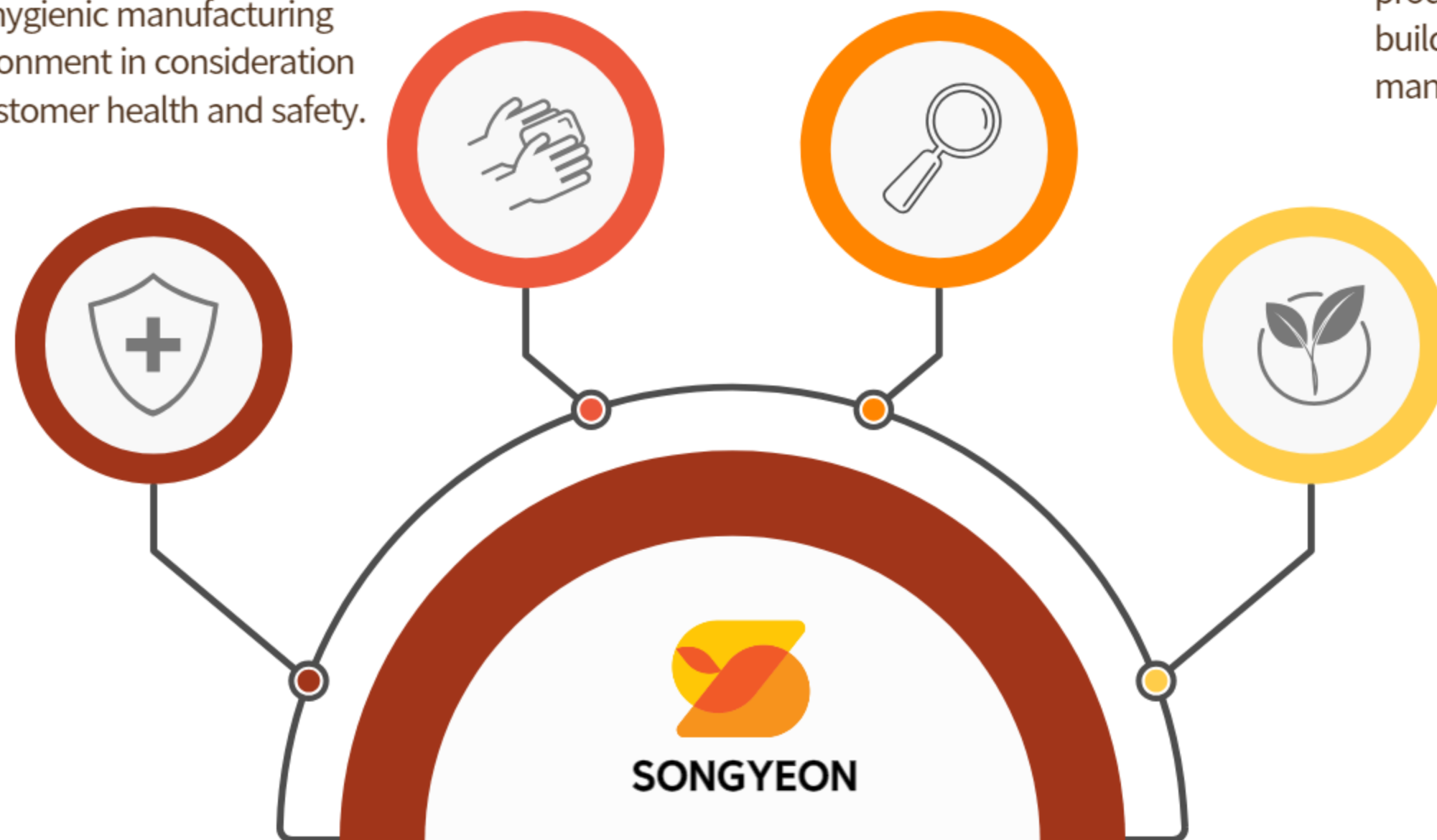
We realize efficient and stable production through the latest production facilities. (We plan to build a new 4,000-square-meter manufacturing facility in 2025.)

Clean label development

We are researching and developing various high-quality sauces that reflect customer requirements and trends, such as vegan sauces, preservative-free sauces, and products that reduce allergens.

Environmental Responsibility and Sustainability

We contribute to the global environment through sustainable production and environmental responsibility.



Products 1

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Pork Galbi Sauce



Pork Bulgogi Sauce



Gochujang Pork Belly Sauce



Chicken Bulgogi Sauce



Beef Galbi Sauce



LA Galbi Sauce



Eonyang Bulgogi Sauce



Steak Sauce

Products 2



Jeong Ho Yeong Pollack
Roe Soup



Masan Odong-Dong
Agujjim



Soy Marinated Crab Sauce



Grilled Eel Sauce



Stir-Fried Seafood Sauce



Spicy Fish Stew Sauce



Makchang Sauce



A Variety Of Broths

Products 3



Cream Pasta



Rose Pasta



Kimchi Geotjeori Sauce



Marinated Crab Sauce



Cream Gochujang
Tteokbokki



Gukmul Tteokbokki Broth



Soybean Stew Broth



Stir-Fried Sauce

Products 4



Kimchi Base Sauce



Kimchi Bibimbap Sauce



Black Bean Sauce



Tuna Mayo Paste



Stir-Fry Mastery Sauce



Pork BBQ Sauce



Beef Bulgogi



Stir-Fried Pork



Pork Bulgogi



Spicy Bul Jjamppong Infusion

••• Production facility status and capacity

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•- Facility status

Equipment	No. of Equipment	Equipment	Capacity
Heating tank	9	Stirrer (3 horsepower)	1
Food cooking equipment(steamers)	3	High speed packing machine	1
Mixing tank (1 horsepower)	4	3-sided 1-row automatic packing machine	3
3-sided 2-row automatic packing machine	1	4-sided 3-row automatic packing machine	3
Large capacity filling machine	4	High viscosity mono filling machine	2
Post-sterilization and cooler	1		

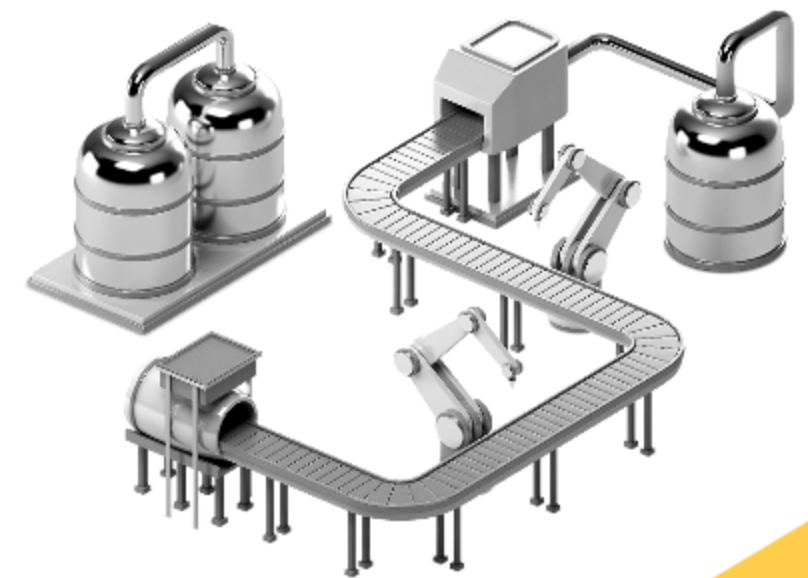
•- Production capacity

Bulk production

Average 20 tons per day

Small package production

Average of 100,000 packages per day



••• Contact Us

•- Office



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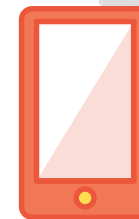


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THANK YOU

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