

We Make Difference



*Proudly crafted in Korea with quality ingredients,
reflecting our infinite passion for Baking.*



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Frozen Non-Dairy Whipping Cream



EVERWHIP

- White color (Optional pale yellow color available)
- Excellent overrun (3.6~3.8)
- Incomparable smoothness of cream
- Sugar free (Anti-Diabetic)
- Can add 20% water or milk
- Microbiologically safer

Packing 1,030g x 12pack/box
BIB : 10kg/box

Shelf life 1 year (Frozen)

Water adding
test video

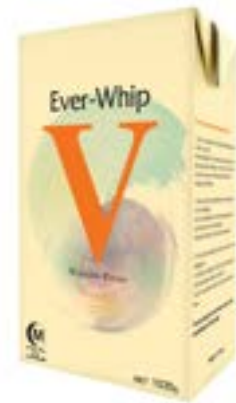


EVERWHIP V

- Same functionality with Everwhip but has the intense vanilla flavor than the standard Everwhip

Packing 1,030g x 12pack/box

Shelf life 1 year (Frozen)



EVERWHIP F

- Less sweetness than standard Everwhip
- Close to the dairy cream flavor
- Excellent overrun
- Incomparable smoothness
- Sugar free (Anti-Diabetic)

Packing 1,030g x 12pack/box
BIB : 10kg/box

Shelf life 1 year (Frozen)





CHOCO EVERWHIP



- Excellent Overrun (3.5)
(General choco cream overrun = 2.7)

Packing 1kg x 12ea/box
Shelf life 2 years (Frozen)

EVERWHIP AS

- Excellent Acid-Resistance (AS stands for 'Acid-Stable')
- Can make fruit cream with jam, puree or yogurt
- Excellent overrun
- Smooth texture
- Best for Sweet Bun filling (2 parts filling+1part cream)

Packing 1,030g x 12pack/box
BIB : 10kg/box
Shelf life 1 year (Frozen)

Acid stability
test video



To show when cream is mixed with blueberry filling

NORMAL CREAM (BREAKING)



EVERWHIP AS (SMOOTH)



UHT Cream



DB Whipping



6%

Packing 1kg x 12pack/box
BIB : 10kg x 2bag/box

Shelf life 1kg : 1 year (Refrigerated)
BIB : 6 months (Refrigerated)

- UHT Compound whipping cream with 6% of heavy dairy cream
- No Sugar
- It can be used for cooking and pastry purpose

NO FLAVOR!

DB Cooking compound cream



30%

Packing 1kg x 12pack/box
BIB : 10kg x 2bag/box

Shelf life 1kg : 1 year (Refrigerated)
BIB : 6 months (Refrigerated)

- UHT Compound whipping cream with 30% of heavy dairy cream
- No Sugar
- It can be used for cooking and pastry purpose
- This cream has No flavor inside and very neutral taste close to the dairy cream
- Most of compound creams contain the flavor

NOT WHIPPABLE!

DB Culinary compound cream



7.35%

Packing 1kg x 12pack/box

Shelf life 1 year (Refrigerated)
6 months (Ambient)

- DB Culinary cream contains 7.35% of the heavy dairy cream
- This cream is not whippable but price competitive

SWEET!

Co-Whip (UHT Non dairy whipping cream)



Packing 1kg x 12pack/box
BIB : 10kg x 2bag/box

Shelf life 1kg : 1 year (Refrigerated)
BIB : 10 months (Refrigerated)

- UHT Non Dairy Whipping cream
- Excellent overrun and stability and taste
- Sugar free (Anti Diabetic)
- Similar performance with Everwhip

Vegan Cream



Vegan Cooking Cream

- A vegan-certified cooking cream containing 25% palm oil and chickpea protein.
- It has minimal off-flavor and a very creamy texture, with reduced separation due to acidity, making it excellent for use as a dressing.

Packing 1kg x 12pack/box

Shelf life 1 year (Refrigerated)



Co-Whip Vegan (Whipping Cream)

- UHT Plant-Based Cream.
- Whipping Cream.
- A vegan-certified cream with excellent stability.

Packing 1kg x 12pack/box

Shelf life 1 year (Refrigerated)



Long Life Yogurt & Sour Cream



Yogurt

Long life yogurt, thermalized



- Pure yogurt made from fresh full fat milk
- No sugar, No flavor added

Packing 1kg x 12pack/box
BIB : 10kg x 2bag/box

Shelf life 12 months (Refrigerated)

Sour cream

Long life Sour Cream, thermalized



- Long life sour cream
- Milk fat content : 22%

Packing 1kg x 12pack/box
BIB : 10kg/box

Shelf life 12 months (Refrigerated)

Greek yogurt soft serve ice cream mix (Powder)

Rich & Authentic Mediterranean taste!



Packing 1.2kg, 20kg

Shelf life 1 year (Ambient)

- 01 Greek yogurt Soft serve Ice cream Mix 1.2kg + Water 2.8L or Milk 4.6L
- 02 Blend Water / milk and greek yogurt soft mix with hand blender mix well
- 03 Aged for 30 min~1 H at the refrigerator
- 04 Blend slowly for 3~5 mins before use
- 05 Pour into the ice cream machine gently

Other Dairy Products



Sweetened condensed milk

Re-constitute condensed milk

- The taste is very close to freshly condensed milk.

Packing 570g x 12 packs/box

Shelf life 8 months (Ambient)



Sugar Specialty



Deco white

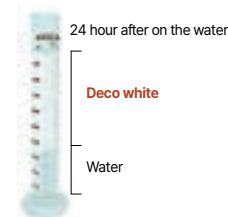
- Sugar with high resistance to moisture and heat
- Long-lasting effect on top of cake after sprinkling
- Bake stable after sprinkled on top of bread such as Stollen
- Recommended to keep in refrigerator before use for the best results

Packing 500g, 1kg

Shelf life 1 year (Ambient)



Standing test on water



Ultra-fine powdered sugar (UFPS)

*No Starch, 100% Sugar
10-micron size particle*

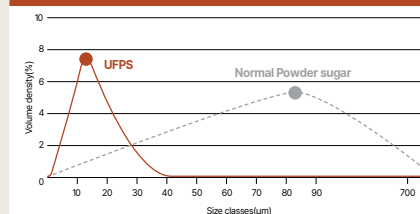
- Less caking
- Fast Sugar Crystallization

Packing 700g, 10kg

Shelf life 1 year (Ambient)



Particle comparison



| Category | Normal Powdered Sugar | Ultra-Fine Powdered Sugar |
|---|-----------------------|--|
| Average Particle Size (µm) | 52 | 20 |
| Bulk Density (g/cm ³) | 0.539 | 0.440 |
| Bulk Volume per 100g (cm ³) | 185.53 | 227.27 (Approximately 22.5% Larger) |

Ready to serve

Verrine



ADVANTAGE



Serve in a glass cup for a luxurious look



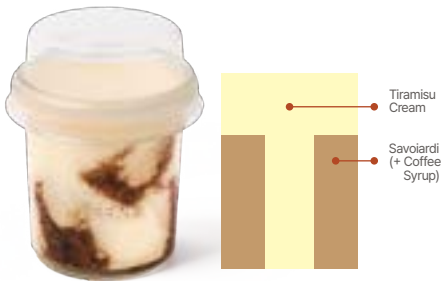
Display in a fridge for 4-5 days after defrosting



Decorate the top as you like

Tiramisu

Tiramisu Verrine



Mascarpone content : 22%

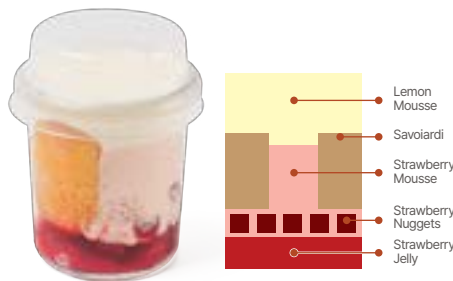
Packing 12 cups x 2trays/box

Shelf life 1 year (Frozen)

Weight 95g (per serving weight)

Berry Tiramisu

Berry Tiramisu Verrine



Strawberry verrine with crunchy strawberry nuggets

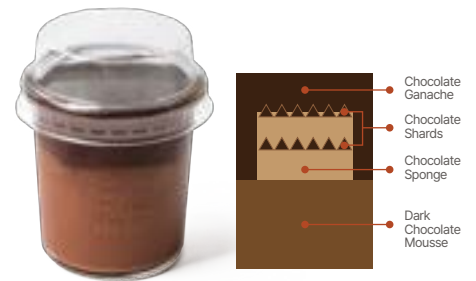
Packing 12 cups x 2trays/box

Shelf life 1 year (Frozen)

Weight 96g (per serving weight)

Choco Mousse

Choco Mousse Verrine



A rich and sweet cup dessert filled with chocolate ganache and mousse

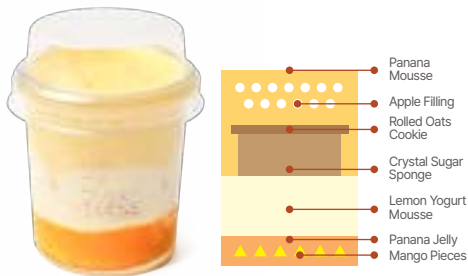
Packing 12 cups x 2trays/box

Shelf life 1 year (Frozen)

Weight 90g (per serving weight)

Tropical

Tropical Verrine



A tropical fruit dessert with mango, banana, and passion fruit, featuring sago pearls for a chewy texture

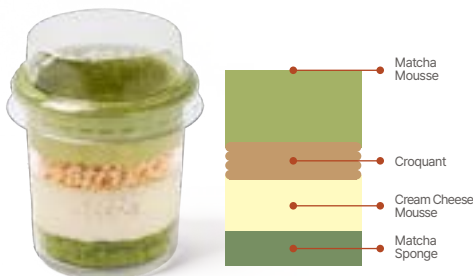
Packing 12 cups x 2trays/box

Shelf life 1 year (Frozen)

Weight 94g (per serving weight)

Green Tea

Green Tea Verrine



A premium green tea verinne blending the bitter notes of green tea with smooth cream.

Packing 12 cups x 2trays/box

Shelf life 1 year (Frozen)

Weight 90g (per serving weight)

Coconut Chia Seed

Coconut Chia Seed Verrine



A healthy dessert in porridge form made with coconut chia seeds and coconut purée

Packing 12 cups x 2trays/box

Shelf life 1 year (Frozen)

Weight 90g (per serving weight)

Ready to serve

Caramel Date Pudding



Caramel date pudding



- A classic dessert often enjoyed with afternoon tea in the UK, this product is a fully baked & frozen
- It features a harmonious blend of dates and caramel

Use

1. Serve directly from frozen
(Can be easily scooped even while frozen)
2. Store in a refrigerated showcase and serve chilled
3. Cover with plastic wrap or place in a container, and heat in the microwave for 30 seconds

Serving suggestion

Serve warm with our caramel sauce and whipped cream on top

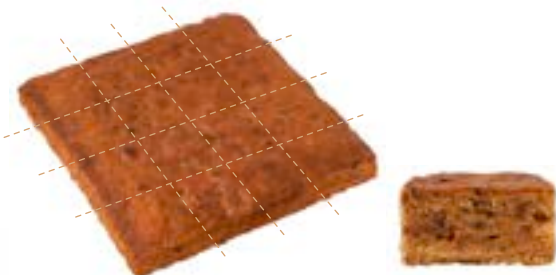
Packing

1.2kg(24×24×3cm)

Shelf life

1 year (Frozen)

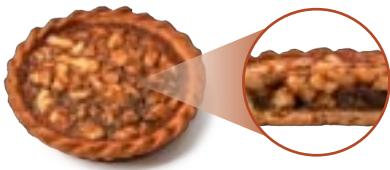
CUTTING EXAMPLE



Pieces : 16

- Piece Size: 6×6×3cm
- Piece Weight: Approximately 75g

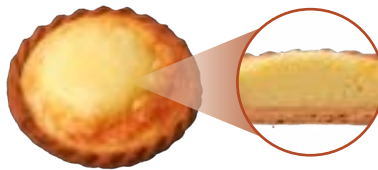
Frozen Tarts



Walnut Pie

- Frozen dough ready to bake directly from the freezer

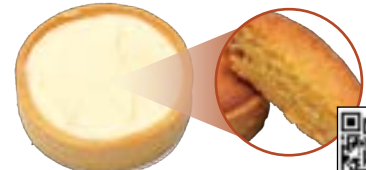
| | |
|-------------------------|-------------------------|
| Packaging unit | 12 pieces x 3 trays/box |
| Shelf life | 1 year (Frozen) |
| Weight per piece | 98g |
| Use | 15 minutes at 160°C |
| Size | 83mm |



New York Cheesecake Tart

- A frozen tart with soft and rich flavor of cream cheese

| | |
|-------------------------|-------------------------|
| Packaging unit | 12 pieces x 3 trays/box |
| Shelf life | 1 year (Frozen) |
| Weight per piece | 98g |
| Use | 15 minutes at 170°C |
| Size | 83mm |



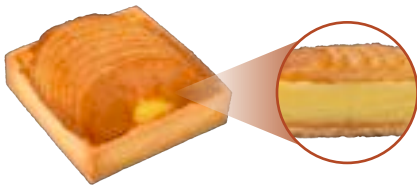
Almond Pie

- A basic French-style pie filled with almond cream
- Top with apples or pears to create a French-style pie

| | |
|-------------------------|-------------------------|
| Packaging unit | 12 pieces x 3 trays/box |
| Shelf life | 1 year (Frozen) |
| Weight per piece | 42g |
| Use | 30 minutes at 165°C |
| Size | 70mm |



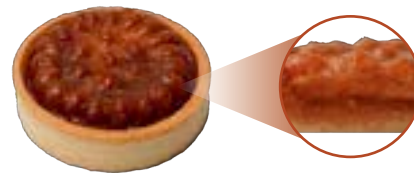
Halloween Ghost tarts



Apple Flan

- A traditional French dessert apple flan, in frozen dough form
- It comes topped with sliced apples for easy preparation

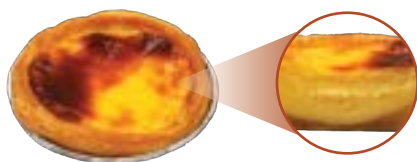
| | |
|-------------------------|------------------------------|
| Packaging unit | 12 pieces x 2 trays/box |
| Shelf life | 1 year (Frozen) |
| Weight per piece | 104g (Includes 32g of apple) |
| Use | 20-25 minutes at 180°C |
| Size | 70×70mm |



Cheonggot Damyang Yakgwa Tart

- A tart combining DAMYANG yakgwa (Korean traditional honey pastry) and CHEONGDO dried persimmon jam
- The yakgwa remains soft even after baking

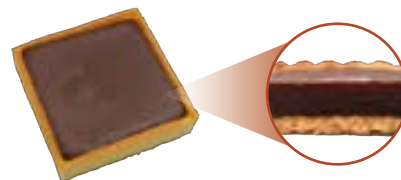
| | |
|-------------------------|-------------------------|
| Packaging unit | 12 pieces x 3 trays/box |
| Shelf life | 1 year (Frozen) |
| Weight per piece | 98g |
| Use | 13 minutes at 170°C |
| Size | 80mm |



Egg Tart

- A product with a crispy pastry shell and soft Portuguese-style egg filling

| | |
|-------------------------|--|
| Packaging unit | 12 pieces x 3 trays/box |
| Shelf life | 1 year (Frozen) |
| Weight per piece | 62g |
| Use | Thaw at room temperature for 20 minutes, then bake in a convection oven at 250°C for 3-5 minutes |
| Size | 80mm |



DIRECT SERVING PRODUCT WITHOUT BAKING

Belgium Chocolate Tart

- A tart with the rich flavor of Belgian dark chocolate

| | |
|-----------------------|---|
| Packaging unit | 12 pieces x 3 trays/box |
| Shelf life | 1 year (Frozen) |
| Use | Can be sold after thawing without the need for baking |
| Size | 70×70mm |

Fondant Au Chocolat



OVEN



Frozen Fondant au chocolat Dough

- Frozen dough that can be baked straight from the freezer, with rich chocolate that melts during baking and flows out when cut



Fondant Chocolat - Chocolate



Packaging unit 70g x 10 pieces x 4 packs/box
Use Bake at 200°C for 15 minutes

Fondant Chocolat - Red Velvet

Packaging unit 80g x 10 pieces x 4 packs/box
Use Bake at 200°C for 17 minutes

MICROWAVE



Ready-Made Fondant au chocolat

- Ready in just 40 seconds in the microwave



- A pre-made fondant chocolate designed to reduce the hassle of baking
- It's less filling than frozen dough but still has a certain amount of filling which flows out
- This is an innovative pre-made fondant chocolate product

Packaging unit (75g x 15ea) x 3tray/box
Mini 35g x 24ea/box

Use Cook directly from frozen
Heat in the microwave (700W) for 40 seconds, then let it stand for 3–5 minutes to stabilize the temperature.

Ready to Heat

IQF Soup Portion



- Fresh taste soup portion from nitrogen liquid quick-freezing
- Contain Real piece of the crunchy vegetable

ADVANTAGE



High vegetable contents over 40%



Gourmet Quality



Quick re-heating (4 min)



Individual portion pack

HOW TO WARM THE SOUP



Microwave

Make a small hole in pouch, warm up directly with pouch

- Packing : 180~200g (6g per portion)
- Shelf life : 1 year (Frozen)



Corn soup

- Packed in 200 grams pouch
- Total vegetable 43%(Corn 32%)



Truffle Mushroom soup

- Total mushroom 41%



Pumpkin soup with Mascarpone

- Packed in 200 grams pouch
- Total vegetable 40% (Pumpkin 29%, Mascarpone 12%)



Potato soup

- Packed in 180 grams pouch
- Total vegetable 41% (Potato 37%, bacon)



Carrot-Tomato soup

- Packed in 180 grams pouch
- Total vegetable 53% (20% of Carrot, 18% of Tomato)
- Suitable for the cold soup as well



Mushroom soup

- Packed in 200 grams pouch
- Total vegetable 56% (Parisien mushroom 45%, Oyster mushroom 5%)



Clam Chowder soup

- Packed in 200 grams pouch
- Total vegetable 36%, Clam 6%



Broccoli Cheddar Soup

- Broccoli content : 28%
- Natural cheddar cheese: 5%



Tomato soup

- Packed in 180 grams pouch
- Tomato 50%
- Good for tomato Gazpacho (Cold soup)



French Onion soup

- Packed in 200 grams pouch
- Total Onion 37%
- Caramelized Onion and the balsamic / Vinegar combination
- Serve with the slightly whipped fresh cream

Ready to Bake

Frozen Savory Pie

- Storage : Frozen
- Diameter : 80mm
- Packing : 12ea x 2pack/box
- Shelf life : 1 year (Frozen)



Spinach Garlic Cream Cheese

Spinach Garlic Cream Cheese Pie

- A quiche filled with the soft and rich flavors of baby spinach and cream cheese

Use

Convection oven 190°C for 18-20 minutes

Air fryer 180°C for 15-18 minutes

Before 70g **After** 65g



Onion Cheddar Cheese

Onion Cheddar Cheese Pie

- A quiche that showcases the perfect balance of sweet and savory with onion and cheddar cheese

Use

Convection oven 190°C for 18 minutes

Air fryer 180°C for 15 minutes

Before 68g **After** 63g



Emmental Cheese

Emmental Cheese Pie

- A creamy quiche made with French Emmental cheese and cream

Use

Convection oven 190°C for 15-18 minutes

Air fryer 180°C for 15-18 minutes

Before 65g **After** 59g



Green Onion Bulgogi

Green Onion Bulgogi Pie

- A bulgogi quiche filled generously with Korean traditional beef bulgogi and green onions

Use

Convection oven 190°C for 18 minutes

Air fryer 180°C for 15 minutes

Before 65g **After** 58g



Truffle Mushroom

Truffle Mushroom Pie

- A mushroom quiche filled with the rich flavor of truffle mushrooms

Use

Convection oven 190°C for 20 minutes

Air fryer 180°C for 18-20 minutes

Before 65g **After** 60g



TIP



Can be enjoyed as a brunch menu when served with salad

Ready to bake

Savory Stuffing

We supply the savory pie filling in 500g packs.



**Spinach Garlic
Cream Cheese**



**Green Onion
Bulgogi**



**Onion Cheddar
Cheese**



**Truffle
Mushroom**

Frittata applications example



Spinach Frittata



Onion Cheddar Frittata

Vegetable stuffing applications example



Zucchini Boat



Tomato



Zucchini Rollatini



Eggplant Rollatini

Ready to Bake

Cake Salé

- Weight before and after baking | Before : 120g → After : 105~108g
- Use : Bake in a convection oven at 175°C for 28 minutes without defrosting.
- Size : 100 × 60 × 45mm
- Packaging unit : 12 pieces
- Shelf life : 1 year (Frozen)



A savory cake called "Cake Salé" in France, similar to pâté with a pastry-like texture, also known by the nick name "pâté cake."



Spinach Cake Salé

- A pâté where the soft texture of cream cheese harmonizes with the fresh taste and aroma of baby spinach



Negi Cake Salé

- A pâté that combines the delicate taste of grilled green onions and chicken



Corn Cake Salé

- A pâté with a rich flavor, featuring chewy corn and cheese



Onion Cake Salé

- A pâté where the rich taste of onions blends with bacon and fresh French vegetables



Carrot Cake Salé

- The sweet carrots, popping shrimp, and tangy cranberries create a harmonious pâté

TIP



Serve warm with
Béchamel sauce portion

Re-Formed Snack



Polenta stick

Re-formed Air fryer bakeable snack

- Two varieties : Cheese, Plain
- Remain in the crunchy texture for more than 1 hour
- Bake at Air fryer 8 min at 200 Celsius degree / Deep fryer 2 min at 180°C
- Conventional frying also workable

Packing 1kg

Shelf life 1 year (Frozen)



Potato stick

Re-formed Air fryer bakablesnack

- Two varieties : Cheese, Plain
- Remain in the crunchy texture for more than 1 hour
- Bake at Air fryer 8 min at 200 Celsius degree / Deep fryer 2 min at 180°C
- Conventional frying also workable

Packing 1kg

Shelf life 1 year (Frozen)



Resin

Compound syrup

3 in 1 = Real fruit + Color + flavor

- Resin means Compound Concentrate paste containing real fruit conc + color + flavor.
- It can be mixed with the whipping cream without the breakage of texture and brings the real acidic taste into the cream.
- **Uses** Beverages, ice cream, confectionery, whipped cream
- **Usage** Approximately 3% of the food product
- **Shelf life** 1kg : 1 year (Ambient)
300g(**Strawberry resin**) : 8 months (Ambient)
300g(**Banana resin**) : 6 months (Ambient)

1kg(**Sakura Resin**) : 2 years (Frozen)
680g(**Rum resin**) : 3 years (Ambient)

Fruit



Banana

- Packing : 1kg, 300g



Blueberry

- Packing : 1kg



Cherry

- Packing : 1kg



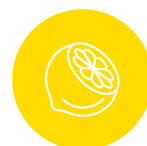
Grape

- Packing : 1kg, 300g



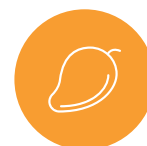
Green apple

- Packing : 1kg, 10kg



Lemon

- Packing : 1kg



Mango

- Packing : 1kg



Coconut

- Packing : 1kg
- Genuine coconut flavored Resin



Green Grape

- Packing : 1kg
- Contains Shine Muscat



Melon

- Packing : 1kg, 10kg



Strawberry

- Packing : 1kg, 300g



Bokbunja (Korean Raspberry)

- Packing : 600g
- Korean raspberry has the distinguished flavor, which is farmed only in the southern part of Korea (Jeoun-Nam area)

Application

- To make Korean raspberry whipping cream, mousse, cookies

Brown



Choco

- Packing : 500g



Corn

- Packing : 1kg, 5kg



Green tea

- Packing : 1kg, 300g



Maple

- Packing : 600g, 5kg



Mint

- Packing : 600g



Pistachio

- Packing : 600g, 10kg



Sakura

- Packing : 1kg



French vanilla

- Packing : 600g, 5kg
- One Madagascar vanilla pod is included in the bottle



Marron

- Packing: 600g, 5kg
- To make Mont Blanc cream, Marron whipping cream, Marron Anko [Mix with white bean filling(Angko)]



Yogurt resin (Frozen)

- Real yogurt taste formed from yogurt concentrate

Application

- Mousse, Ganache, Muffin
- Soft serve yogurt ice cream (mix 2 parts of milk+ 1 part of yogurt resin)
- Do not blend with Ever-Whip or normal whipping cream
- Use with EverWhipAS only
- Use : 5~10% on total weight

Packing 1.25kg

Shelf life 1 year (Ambient)



Choco resin dark

- To provide the full taste, flavor and color of the real dark chocolate

Application

- To make chocolate whipping cream
- To make chocolate glaze (Glasage/ 100g Glazel, 30g Water or Syrup, 4g Choco resin dark)

Packing 500g

Shelf life 1 year (Ambient)



Butter Conc

- Enhancing Butter taste Containing Anhydrous Butter
- Use this paste to replace 3% of butter based on dough weight

Packing 1kg

Shelf life 2 years (Frozen)



Rum resin

- Resin to replace the real Rum for giving the real Rum taste at competitive price
- Classified in flavor category, not alcohol

Packing 680g

Shelf life 1 year (Ambient)



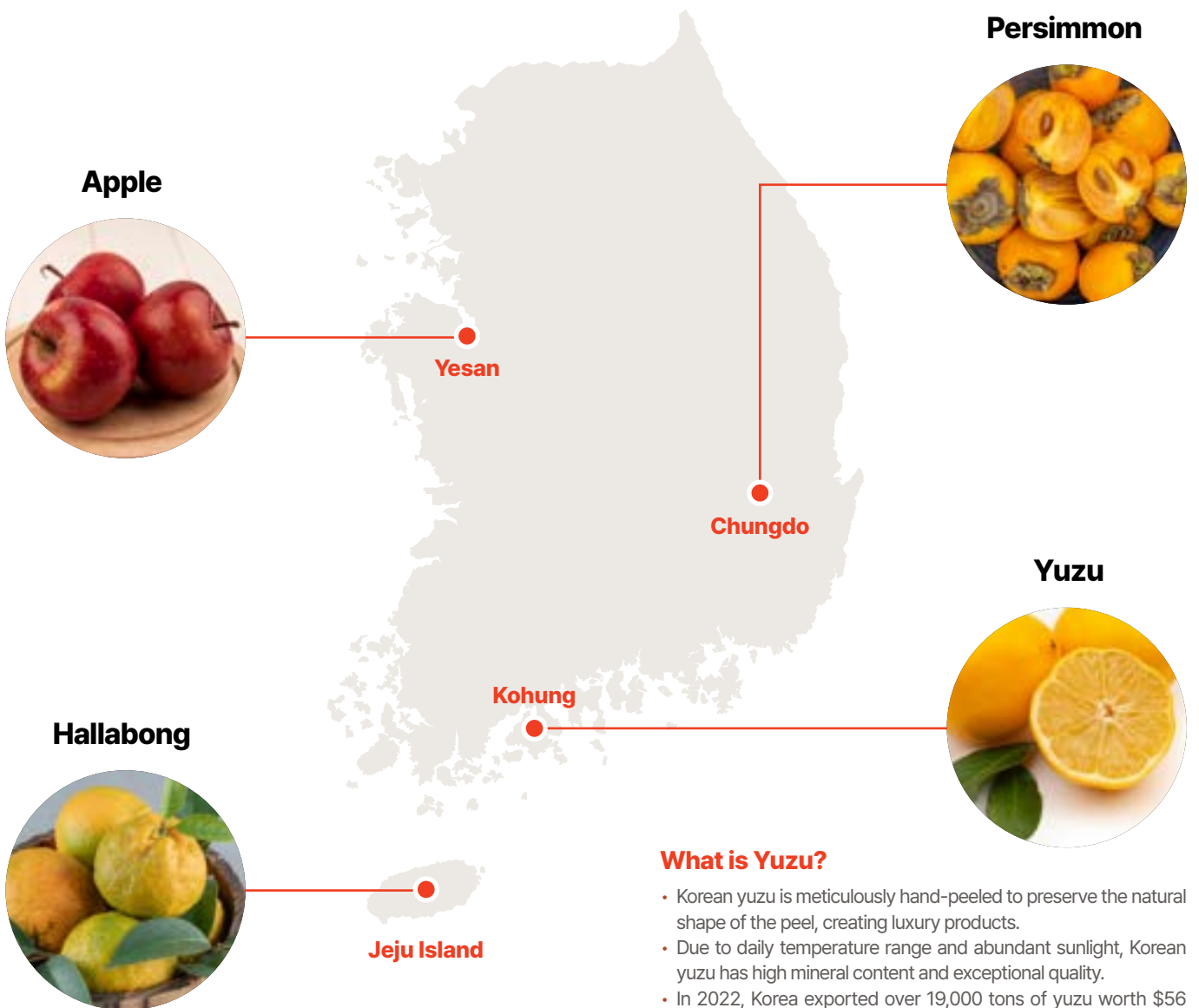
Oil soluble resin

- Green tea, Strawberry, Grape, Banana
- Oil soluble resin (Anhydrous type)
- Allowed to mix with chocolate
- No migration to water phase ingredient
- Use : 3%

Packing 90g

Shelf life 1 year (Ambient)

Korean Represented Native Fruit



What is Hallabong?

- Hallabong is recognized as orange often.
- However, it is a special variety of mandarin that grows only on Jeju Island, Korea.
- They are the size of an orange, with a large bump that represents Mt Halla, the large dormant volcano at the center of Jeju Island that is the highest peak in South Korea.
- It has thick skin and bitter sweet taste.

What is Yuzu?

- Korean yuzu is meticulously hand-peeled to preserve the natural shape of the peel, creating luxury products.
- Due to daily temperature range and abundant sunlight, Korean yuzu has high mineral content and exceptional quality.
- In 2022, Korea exported over 19,000 tons of yuzu worth \$56 million to approximately 60 countries.

Korean Represented Native Fruit

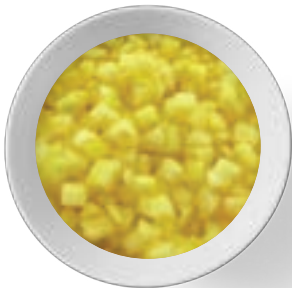


Chungdo persimmon puree

- Origin : Korea

Packing 500g, 10kg

Shelf life 2 years (Frozen)



Semi-candied Yesan apple dice

- Semi candied Apple dice keep the Crunchiness than the retorted one
- Even after baking, it keep the shape

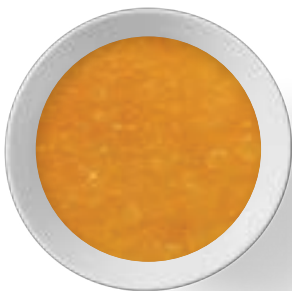
Brix 50

Packing 500g, 2.5kg

Two type Vacuum treated,
Non Vacuum

Shelf life 2 years (Frozen)

Size 10mm



Frozen Jeju hallabong puree

Packing 500g

Shelf life 2 years (Frozen)



Kohung yuzu puree

- We use the premium Yuzu from Kohung Province,
Hearts of Yuzu in Korea

Packing 500g

Shelf life 2 years (Frozen)

Yuzu ade





Semi-candied Jeju hallabong peel (hand-peeled)

- Place of Origin : Jeju island in South Korea
- To provide excellent Jeju Mandarin flavor in baked goods

Brix 57
Packing 700g
Shelf life 1 year (Frozen)



Semi-candied Kohung yuzu peel (hand-peeled)

- Excellent in Yuzu flavor

Brix 57
Packing 700g
Shelf life 2 years (Frozen)

Yuzu Pound
Cake



Semi-candied sliced Orange disk

- No burning during the baking and keep the fresh orange taste & texture

Brix 48
Thickness 5~6mm
Packing 1.5kg (approximately 72~76 pieces)
Shelf life 2 years (Frozen)



Semi-candied apple preserve

- Wedge shape semi candied apple
- Perfect for the pastry topping

Brix 21%
Size 10mm
Packing 750g, 2.5kg
Shelf life 2 years (Frozen)



Semi-candied whole mini strawberry

- Semi candied cherry size mini strawberry
- Gurantee the fresh strawberry taste
- Good for the inclusion of Baked goods

Brix 46%
Size 20~30mm
Packing 500g, 2.5kg
Storage 2 years (Frozen)

Zest



Frozen Jeju hallabong zest



Packing 500g
Shelf life 2 years (Frozen)

Frozen Kohung yuzu zest



Packing 500g
Shelf life 2 years (Frozen)

Lemon zest



Packing 500g
Shelf life 2 years (Frozen)

Orange zest



Packing 500g
Shelf life 2 years (Frozen)

Semi-candied Fruit



Semi-candied Whole cranberry



| | |
|-------------------|------------------|
| Brix | 30 |
| Packing | 500g |
| Shelf life | 2 years (Frozen) |

Sliced semi-candied cranberry



- Ideal for decoration, inclusion of salad, cake, ice cream
- No shrinkage & caramelization after baking
- No color migration to cream, cake and ice cream
- Crispy texture for salad topping

| | |
|-------------------|------------------|
| Brix | 50 |
| Packing | 500g, 2.5kg |
| Shelf life | 2 years (Frozen) |

*** COLOR COMPARISON



Dry cranberry

GOOD!



Fresh cranberry slice

Semi-candied blueberry F



- No shrinkage & caramelization after baking
- No color migration to cream, cake and ice cream
- Ideal for the inclusion of cake, muffin and ice cream

| | |
|-------------------|------------------|
| Size | 12-15m |
| Packing | 750g, 2.5kg |
| Shelf life | 2 years (Frozen) |

Semi-candied wild blueberry W



- High antioxidant (3times than normal blueberry)
- Small size berries with good visual on baked goods
- No color migration to any pastry products

| | |
|-------------------|------------------|
| Size | 5-7mm |
| Packing | 750g, 2.5kg |
| Shelf life | 2 years (Frozen) |

*** COMPARISON IN MUFFIN

Frozen fruit vs Semi-candied fruit vs Dried fruit



Frozen fruit

- Color migration and soft texture

GOOD!



Semi-candied fruit

- Color retention, texture close to fresh fruit



Dried fruit

- Caramelization and lack of aroma

Puree



Persimmon Puree

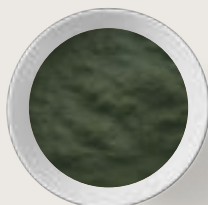
Sweet and smooth



Origin Korea
Packing 500g, 10kg
Shelf life 2 years (Frozen)

Mugwort Puree

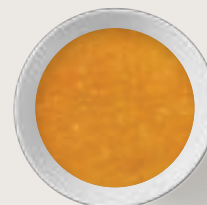
Earthy and aromatic



Origin Korea
Packing 500g
Shelf life 2 years (Frozen)

Jeju hallabong Puree

Tangy and sweet



Origin Korea
Packing 500g
Shelf life 2 years (Frozen)

Korean pear Puree

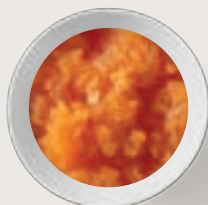
Crisp and fresh



Origin Korea
Packing 500g
Shelf life 2 years (Frozen)

Pumpkin Puree

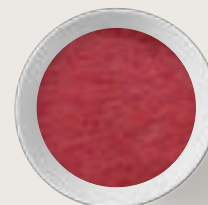
Rich and creamy



Origin Korea
Packing 400g/can (Ambient)
10kg (Frozen)
Shelf life 2 years (Frozen)

Redcurrant Puree

Tart and sweet



Origin Poland
Packing 500g
Shelf life 2 years (Frozen)

White Peach Puree

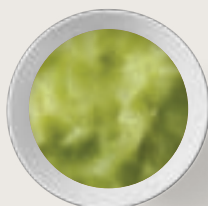
Delicate and fragrant



Origin Korea
Packing 500g, 1kg
Shelf life 2 years (Frozen)

Musk Melon Puree

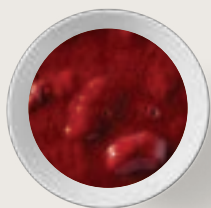
Mild and sweet



Origin Korea
Packing 500g
Shelf life 2 years (Frozen)

Omi Berry Puree

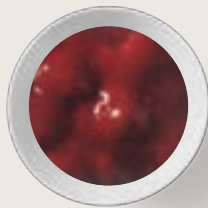
Tart and flavorful



Origin Korea
Packing 500g
Shelf life 2 years (Frozen)

Strawberry Puree

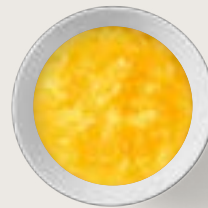
Bright and sweet.



Origin Chile
Packing 500g, 2.5kg
Shelf life 2 years (Frozen)

Yuzu Puree

Citrusy and zesty



Origin Korea
Packing 250gx10/box
Shelf life 2 years (Frozen)

Raspberry Puree

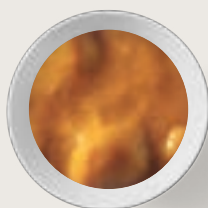
Tart and vibrant



Origin Chile
Packing 250gx10/box
Shelf life 2 years (Frozen)

Mango Puree

Lush and tropical



Origin India
Packing 250gx10/box
Shelf life 2 years (Frozen)

Cranberry Puree

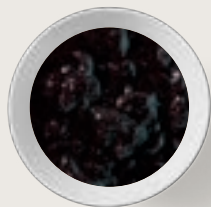
Tangy and bold



Origin USA
Packing 500g, 4.5kg
Shelf life 2 years (Frozen)

Blackberry Puree

Rich and tart



Origin Poland
Packing 500g
Shelf life 2 years (Frozen)

Blueberry Puree

Sweet and versatile



Origin Chile
Packing 500g, 4.5kg, 15kg
Shelf life 2 years (Frozen)

Lemon Puree

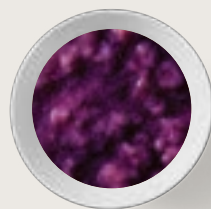
Hand squeeze quality



Origin USA
Packing 500g
Shelf life 2 years (Frozen)

Purple sweet potato Puree

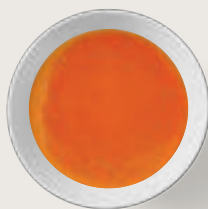
Sweet and vibrant



Origin Korea
Packing 500g
Shelf life 3 years (Frozen)

Jeju Mandarin Juice Concentrate Puree

Citrus and fresh



Origin Korea
Brix 60
Packing 500g
Shelf life 2 years (Frozen)

Low Aw Fat Filling

Innovation Filling has Low water activity (Aw 0.62-0.73)

Variety : Coconut, Choco, White Choco, Hazelnut, Orange, Butter, Green tea



*** ADVANTAGE



It can stay at the ambient more than a week



Not soggy when apply in macaron, Dacquoise biscuit



Coconut

Creamy coconut filling

Packing 1kg

Shelf life 1 year (Refrigerated)



White chocolate

Sweet white chocolate filling

Packing 1kg

Shelf life 1 year (Refrigerated)



Choco hazelnut

Nutella type chocolate filling

Packing 5kg, 10kg

Shelf life 1 year (Refrigerated)



Orange

Zesty orange filling

Packing 1kg

Shelf life 1 year (Refrigerated)



Butter

Rich buttery filling

Packing 1kg

Shelf life 1 year (Refrigerated)



Green tea

Matcha-flavored filling

Packing 1kg

Shelf life 1 year (Refrigerated)



Sesame seeds

Nutty sesame filling

Packing 1kg

Shelf life 1 year (Refrigerated)



Caramel

Genuine milk caramel

- Milk Caramel paste with the genuine caramel taste
- Less sweet than the normal caramel paste

Packing 5kg, 20kg

Shelf life 1 year (Refrigerated)

Filling Innovation

Mud Filling

New invention in pastry filling,
viscous than Custard but short texture

- Bake-stable / Non bake-stable



Peanut mud filling BS



Packing 1kg **Shelf life** 2 years (Frozen)

Egg yolk mud filling

Molten egg filling type



Packing 1kg, 3kg **Shelf life** 2 years (Frozen)

Black sesame mud filling



Packing 3kg **Shelf life** 2 years (Frozen)

Black sesame mud filling BS



Packing 3kg **Shelf life** 2 years (Frozen)

Condensed milk mud filling



Packing 3kg **Shelf life** 2 years (Frozen)

Mix condensed milk filling with fresh cream

For a firm cream

Condensed milk filling 1 : Fresh cream 1

For a soft cream

Condensed milk filling 1 : Fresh cream 2

No water added!

Premium Filling

High Fruit Content

ADVANTAGE



Excellent Bake Stability



No water added in the filling (Water only from fruit itself)



Min 55% of fruit content



Excellent for Danish pastry, Steamed Bun and Chinese "Mantou"



Premium blueberry filling

- Fruit Contents : Blueberry 47%, Apple 11%

Packing 1kg, 10kg
Shelf life 1 year (Frozen)



Premium mango filling

- Fruit Contents : Mango 54%

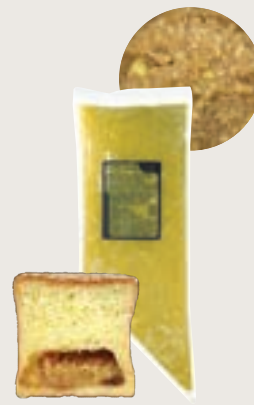
Packing 1kg, 10kg
Shelf life 1 year (Frozen)



Premium berry filling

- Strawberry, Cranberry, Raspberry
- Fruit Contents : Strawberry 50%, Cranberry 8.5%, Raspberry 5%

Packing 1kg, 10kg
Shelf life 1 year (Frozen)



Premium apple filling

- Fruit Contents : Apple 52%

Packing 1kg, 10kg
Shelf life 1 year (Frozen)



Premium kiwi filling

- Fruit Contents : kiwi 50%

Packing 1kg, 10kgx2 / box
Shelf life 1 year (Frozen)



Premium pineapple filling

- Fruit Contents : Pineapple 45%, Apple 12%

Packing 1kg
Shelf life 1 year (Frozen)

Premium Fruit Preserve ◆ ◆ ◆

| Difference between jams | | |
|-------------------------|-----------|------|
| Categorize | Viscosity | |
| | Syrup | Brix |
| Ripple jam | Low | High |
| Preserve | Low | Low |
| Filling | High | - |



Premium whole mini strawberry preserve

- Size of fruit : 20~30mm
- Mini strawberry 55%

Packing 3kg
Shelf life 3 months (Refrigerated)



Premium whole blueberry preserve

- Premium blueberry preserve with the big size of Blueberries (over 12mm)
- It contain 70% of the blueberries

Packing 1kg
Shelf life 6 months (Refrigerated)



Premium slice cherry preserve

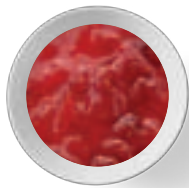
- Slice cherry contents : 55%
- 20mm Diced Cherry

Packing 1kg
Shelf life 6 months (Refrigerated)

Filling & Ripple Jam



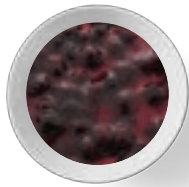
Strawberry ripple Jam



- Strawberry content : 50%

Packing 1kg
Shelf life 6 months (Refrigerated)

Blueberry ripple Jam



- Blueberry content : 52%

Packing 1kg
Shelf life 6 months (Refrigerated)

Peach ripple Jam



- Content : 50% peach (yellow peaches)

Packing 1kg, 3kg
Shelf life 6 months (Refrigerated)

Blueberry pie filling



- Blueberry content : 47%

Packing 1kg
Shelf life 3 months (Ambient)

Apple pie filling



- Apple content : 40%
- Apple filling with crunchy apple dice 10mm
- Suitable for all kinds of apple pie, strudel

Packing 1kg, 3kg(10mm dice)
Shelf life 6 months (Refrigerated)

Mango pie filling



- Contain Mango Dice 10mm
- Mango content : 50%

Packing 1kg
Shelf life 6 months (Refrigerated)

Bake stable cream cheese filling



- Ready to use bake stable cream cheese filling
- Suitable for the edge of pizza, bun & danish pastry filling

Packing 1kg
Shelf life 2 months (Refrigerated)

Chocolate custard cream



- Ready to use chocolate custard cream (Semi bake-stable)

Packing 1kg, 3kg
Shelf life 4 months (Ambient)

Milky caramel filling



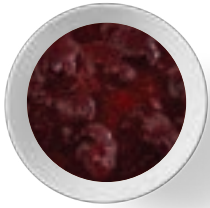
- Ready to use caramel filling
- Suitable for filling of tart & bun after baking

Packing 1kg
Shelf life 1 year (Refrigerated)

Jam



Redberry compote

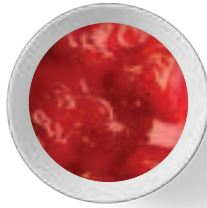


- Blueberry 30%, Raspberry 21%, Blackberry 12%, Cranberry 7%, Lemon concentrated juice 3%

Packing 2kg

Shelf life 2 years (Frozen)

Strawberry Jam

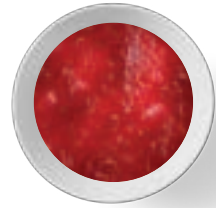


- Premium product with vivid color of strawberry, produced with low temperature heating

Packing 1kg, 3kg, 5kg

Shelf life 1 year (Refrigerated)

Redcurrant jam



- Bright red color jam
- Redcurrant contents 40% as the fresh fruit base

Packing 1.25kg, 2.5kg

Shelf life 1 year (Refrigerated)

Black Jam

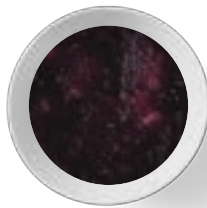


- Fruit Content : Blueberry 46%
- A rich, dark jam made with blueberries and blackberries, ideal for creating a black color
- Made in Korea

Packing 3kg

Shelf life 1 year (Refrigerated)

Blackberry jam

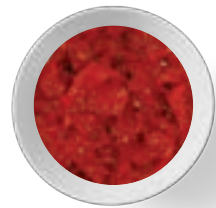


- Fruit Content : Blackberry 40%
- Deep purple color
- Seedless

Packing 1.25kg, 2.5kg

Shelf life 8 months (Refrigerated)

Basil-Tomato Confit

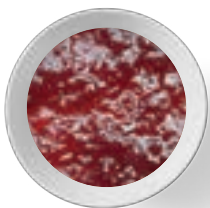


- Tomato jam with Basil
- It is good for the spread of the sandwich, dip for the cracker, The visual pieces of Tomato provide the fresh tomato taste

Packing 1kg

Shelf life 1 year (Refrigerated)

Cranberry jam

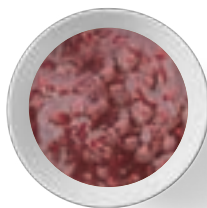


- Brix : 56~59 / Fruit content : 40%
- No Preservatives
- Excellent bright real Cranberry color
- Fresh taste of Cranberry due to shorter cooking time & low cooking temp

Packing 2.5kg

Shelf life 1 year (Refrigerated)

Raspberry jam



- Brix : 54~56 / Fruit content : 40%
- No Preservatives
- Excellent bright real Raspberry color
- Fresh taste of Raspberry due to shorter cooking time & low cooking temp

Packing 3kg

Shelf life 1 year (Refrigerated)

Orange Jam



- Fruit Content: 50%, preservative-free.
- This jam Pair with poultry dishes quite well.
- Made with fresh orange pieces and the bright orange color, 61 Brix (not overly sweet).

Packing 3kg

Shelf life 1 year (Refrigerated)

Curd & Crème Pâtissière



Creme Patisier

Also known as pastry cream or Custard Cream

- Hand-made craft recipe
- Aseptically packerd Custard cream, Ready to use
- Types
 - : Medium Viscosity | High Viscosity | Extra High Viscosity (Bake stable)

Packing 1kg, 3kg

Shelf life 1kg : 50 days (Refrigerated) | 3kg : 30 days (Refrigerated)

Lemon Curd

British style lemon curd, Perfect for making traditional Boston lemon pie

- Sliceable texture
- Can be mixed with custard cream
- It can be piped into pastries like tart or just served plain and spread on to toast or biscuits

Packing 5kg, 10kg

Shelf life 1 year (Refrigerated)



Lemon Curd P

- Made with freshly squeezed lemon puree, offering a less sour and more rich lemon flavor compared to traditional lemon curd

Packing 5kg

Shelf life 1 year (Refrigerated)



Sweet potato custard cream

- Ready to use Sweet potato custard cream
- Excellent taste for making Sweet Potato cream cake which is very popular in Korean bakeries
- Content : 30% sweet potato

Packing 1kg, 3.3kg

Shelf life 6 months (Refrigerated)



Premium custard Mix (Cold)

Preparation Method

- Mix 100g of the mix with 300-400ml of water or milk

Packing 1kg, 10kg

Shelf life 1 year (Ambient)



Instant custard mix M (Cold)

Cold Soluble instant Custard Mix

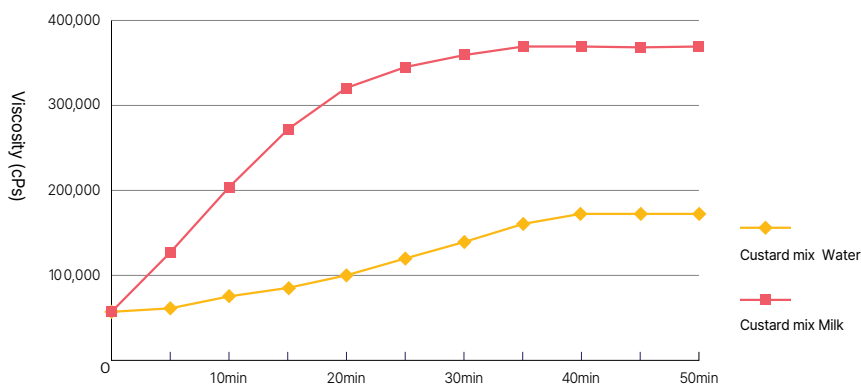
Suggested Recipe

- **With water**
: Medium viscosity final cream allow to blend with whipping cream
100 mix + 250 cold water
- **With milk**
: Dramatic viscosity increasing
High viscosity allow to use for bake-stable filling 100 mix + 300 milk
- Two different viscosity are obtained by the choice of milk or water
- You can blend milk and water to control the viscosity

Packing 1kg, 10kg

Shelf life 1 year (Ambient)

Difference in Viscosity Between Water and Milk for Custard Mix M



* Mix custard mix M with 250g at water or milk

* Conclusion

: When you use milk, it makes viscosity and strength stronger because of the component that reacts with calcium in milk



Mix



Hassle-free Gluten free mix

- Do not require to change the conventional recipe
- Just 1:1 replacement with the wheat flour
- Provide extreme short bite with 30% flour replacement
- If the texture is too brittle and fragile, please add an additional egg

| Packing 4kg, 10kg | | Shelf life 1 year at room temperature | | |
|---------------------------------------|------------------|---------------------------------------|--|--|
| Application sample for the pound cake | Wheat flour cake | Gluten Free cake 1:1 replacement | Gluten Free cake 1:1 + additional egg to get the more volume | |
| Gluten free 1:1 | - | 120 | 120 | |
| Wheat flour | 120 | - | - | |
| Butter | 110 | 110 | 110 | |
| Sugar | 105 | 105 | 105 | |
| Vanilla flavor | 2 | 2 | 2 | |
| Baking powder | 3 | 3 | 3 | |
| Egg | 90 | 90 | 135 | |



Gluten Free Halloween Pumpkin cake

High-Protein Mix (Vegetable protein reinforced)

- Products with more than 11% protein content can be labeled as "High-Protein" under Korean food regulations.
- This high protein mix allow to make the high protein bread, cookies, muffin Try these three high-protein mix with the vegetable protein.

Shelf life 1 year at room temperature



High-Protein Cookie Mix (1kg)

- Basic Mixing Ratio
: 100g of High-Protein Cookie Mix + 30g of butter + 20g of eggs + 15g of brown sugar



High-Protein Muffin Mix (5kg)

- Basic Mixing Ratio
: 100g of High-Protein Muffin Mix + 50g of whole eggs + 26g of canola oil + 20g of water



High-Protein Bread Mix (10kg)

- Basic Mixing Ratio
: 100g of High-Protein Bread Mix + 68g of water + 15g of eggs + 4g of sunflower oil + 1.8g of dry yeast

Pre-Mix



Macaron mix 100

Suggested Recipe

200g mix from chiller, 40g (45 °C) water

- Dough temp must be 25°C after mixing

Packing 1kg, 10kg

Shelf life 1 year (Refrigerated)

REAL BROWNIE MIX



Real brownie mix

Make two tapes with one mix

Packing 1kg, 5kg

Shelf Life 1 year (Ambient)



Light Brownie

Suggested Recipe

Mix 320g, canola oil 45g, egg 55g, hot water (80°C) 100g



Heavy Brownie

Suggested Recipe

Mix 300g, sugar 60g, canola oil 63g, egg 48g, water 65g, dark chocolate 78g



Choco Slice Cake Mix

Suggested Recipe

Mix 500g of the mix with 90g of whole eggs and 100g of milk.

- A mix for making chocolate slice cakes (Madeira type choco cake)

Packing 500g

Shelf life 1 year (Ambient)



Multi-Cookie Mix

Suggested Recipe

100g of the mix with 25g of butter and 18g of eggs.

Chewy Chocolate Chip Cookie

335g of the mix with 22g of cocoa powder, 15g of glucose syrup, 100g of chocolate chips, 80g of butter, and 60g of eggs.

Packing 1kg, 15kg

Shelf life 1 year (Ambient)



American biscuit mix (Scone Mix)

Suggested Recipe

American Style

Mix 100g, Milk 16g, Water 17.5g

British Style

Mix 100g, Sugar 18g, Milk 30g

- To produce KFC style biscuit

Packing 1kg, 20kg

Shelf life 1kg : 1 year (Ambient)

20kg : 1 year (Ambient)

Sponge cake mix (No Egg)



Sponge Cake Mix

- ① Mix 100g + Water 60g
- ② KitchenAid speed 8 for 6 minutes (Final S.G. = 0.33)
- ③ Bake in a deck oven at 170/160°C for 20–25 minutes

Packing 1kg, 10kg
Shelf life 1 year (Ambient)



Choco Sponge Cake Mix

- ① Mix 100g + Water 83g
- ② KitchenAid speed 10 for 8 minutes (Final S.G. = 0.44)
- ③ Bake in a deck oven at 170/160°C for 20–25 minutes

Packing 10kg
Shelf life 1 year (Ambient)



Sponge cake mix (With Egg)



Easy Sponge Cake Mix

- ① Mix 100g + Whole egg 60g + Water 18g (about 40°C)
- ② KitchenAid speed 1 for 30 seconds, then speed 8 for 8–9 minutes (Final S.G.: 0.38)
- ③ Bake in a deck oven at 180/160°C for 25 minutes

Packing 1kg, 10kg
Shelf life 1 year (Ambient)



Real American Caramel Cake Mix

- ① Mix 250g + Egg 60g + Rapeseed oil 50g + Water 50g
- ② KitchenAid speed 2 for 30 seconds, then speed 6 for 4 minutes 30 seconds
- ③ Bake in a deck oven at 180/160°C for 30–35 minutes

Packing 1kg, 10kg
Shelf life 1 year (Ambient)

Pop-over Mix



Popover is the American name for Yorkshire pudding, a traditional British dish served with gravy sauce. We offer an easy-to-use mix and also, pan exclusively for popovers.



Suggested Recipe

- ① Preheat convection oven to 220°C for 5 minutes.
- ② Pour 20g of sunflower oil into each popover mold and heat in the oven.
- ③ Whip 200g of popover mix, 300g of water, and 45g of sunflower oil with a hand whisk for 1 minute at high speed.
- ④ Bake at 180°C for 20 minutes.
- ⑤ Popover baking pan contains 8 pieces per box.



Popover baking pan

- Contains 8 pieces per box



Whole Wheat Cake Donut Mix

Suggested Recipe

Mix 100g of the mix with 18g of whole eggs, 25g of water, and 10g of melted butter. Whip whole eggs > Add water and melted butter > Mix in the mix > Rest for 2 hours > Roll out and cut into 6cm rings > Fry at 170°C for 2 minutes

- Healthy donuts made with rustic whole wheat & bran.

Packing 1kg

Shelf life 1 year (Ambient)



Tapioca Waxy Bread Mix

Sesame Sticky Bread Recipe

Waxy Bread Mix KC 450g, Soft No.3 70g, Bread Flour (High Gluten) 100g, Salt 7g, Egg 170g, Baking Powder EP 5g, Sesame Seeds (black & white) 15g, Rapeseed Oil 35g, Soy Sauce 15g, Water 170g, Shortening 60g

Packing Waxy Bread KC: 10kg, Soft No.3 : 2.5kg

Shelf life 2 years (Ambient)



Mex Churros Mix

Suggested Recipe

100g Mix, 170g Boiling Water, 15g vege Oil

Packing 1kg, 10kg

Shelf life 1 year (Ambient)



Choux Mix

Suggested Recipe

500g of mix with 750g of water

Packing 500g, 10kg

Shelf life 1 year (Ambient)



Fish-Shaped Cake Mix (Taiyaki Mix)

Suggested Recipe

Mix equal parts of mix and water, then whisk lightly

Packing 1kg, 10kg

Shelf life 1 year (Ambient)



Muffin Mix

American muffin mix

Suggested Recipe

100g mix, 35g egg, 30g melted butter, 22g water

- To make the traditional American authentic muffin
- Opened grain & stiff texture than the soft muffin

Packing 10kg

Shelf life 1 year (Ambient)



Choco muffin mix

Suggested Recipe

100g mix, 35g egg, 20g water, 30g vege oil, 15g Choco chip

- Excellent chocolate flavor

Packing 1kg, 10kg

Shelf life 1 year (Ambient)



Soft muffin mix

Suggested Recipe

100g mix, 35g egg, 24g rapeseed oil, 24g water.

- To make soft type muffin

Packing 1kg, 10kg

Shelf life 1 year (Ambient)



Waffle Mix



Brussels waffle mix

Suggested Recipe

100g mix, 55g water

- Premix to make crispy waffle (Brussels type waffle)
- No sugar added
- Good for savory applications
- Good for making Japanese style Tai-Yaki (100g mix, 100~110g water)

Packing 1kg, 10kg

Shelf life 1 year (Ambient)



Liege waffle mix

Suggested Recipe

1000g mix, 420g water, 5g instant yeast, 280g pearl sugar

- Pre-mix for bread type waffle (Traditional Belgium Bread waffle)

Packing 1kg, 15kg

Shelf life 1 year (Ambient)



Pan cake mix (Japanese style pan cake mix)

Suggested Recipe

190g mix, 135g water, 50g egg

- Japanese style thick edge pancake
- The edge raise straight up

Packing 20kg

Shelf life 1 year (Ambient)

Pizza Dough



Italian style Pizza Dough with Sauce



Bechamel Sauce Dough



Tomato Sauce Dough

- This is a convenient product where sauce is already applied to the pizza dough, allowing you to easily create a pizza by just adding toppings.

Use

- Deck Oven : Cook for 4 minutes at over 300°C
- Convection Oven : Cook for 5 minutes at 200°C

| | |
|-------------------|------------------------------|
| Size | 10 inches (25cm) |
| Weight | 235g (includes 60g of sauce) |
| Packing | 235g x 10ea/box |
| Shelf life | 1 year (Frozen) |



Full-Bake Frozen Bread



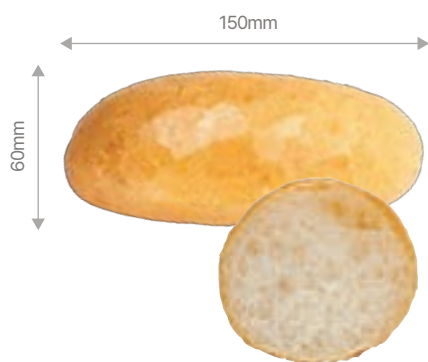
Sandwich Baguette

- Par-Baked baguette allow to serve the super crunch Baguette Sandwich
- Pls, do not bake in advance and begin to bake with the order from the clients

Use

- No thawing needed
- Deck Oven : Bake at 220°C for 3 minutes, then let rest for 5 minutes
- Convection Oven : Bake at 200°C for 3 minutes, then let rest for 5 minutes
- Air Fryer : Bake at 190°C for 3 minutes, then let rest for 5 minutes

| | |
|-------------------------|------------------------------|
| Form | Part-Baked & Frozen |
| Weight per Piece | 58g |
| Packing | 12 pieces/box, 42 pieces/box |
| Shelf life | 1 year (Frozen) |



Bánh mì Baguette

Use

- No thawing needed
- Heat in the oven at 200°C (392°F) for 5 minutes

| | |
|-------------------------|-----------------------|
| Form | Part-Baked & Frozen |
| Weight per Piece | 45g |
| Packing | 5 pieces x 2 bags/box |
| Shelf life | 6 months (Frozen) |



Buttered Baguette Slice

Types

- Grana Padano cheese Butter, Gorgonzola cheese Butter, Balsamic Butter

Use

- Convection Oven : Bake from frozen at 180°C (356°F) for 5–6 minutes

| | |
|-------------------------|-----------------|
| Length | 19cm |
| Weight per Piece | 32–34g |
| Shelf life | 1 year (Frozen) |



Rye bread

Use

- Thaw at room temperature for 90 minutes, then cut and heat in a deck oven at 200°C for 3-5 minutes
- For tartine or open sandwich

Form

Full Baked & frozen.
Design for the tartine sandwich or Bruschetta.
Big diameter bread.

Packing

1kg x 4 pieces per box

Shelf life

1 year (Frozen)



Sweet potato waffle dough

- Sweet Potato Waffle Dough with a Crispy Exterior and Chewy Texture

Use

- Thaw at room temperature for 20 minutes, then bake in a preheated waffle machine at 180°C for 4 minutes



Packing

1kg

Weight per Piece

55g

Shelf life

1 year (Frozen)



Frozen financier Batter

- Frozen Dough Made with Authentic French butter

Use

- Divide into 40g portions and bake in a mold at 190°C for 12 minutes

Packing

1kg

Shelf life

1 year (Frozen)

Easy Mayo



Easy mayo

- Half fat Mayonnaise (40% fat)
- No water migration from vegetable in salad or sandwich
- Excellent Bake Stability



Packing 420g, 1kg
Shelf life 7 months (Refrigerated)

BAKE STABILITY AT 220°C FOR 20MINS



Easy mayo



Normal mayo

WATER MIGRATION IN SALAD AFTER 2DAYS



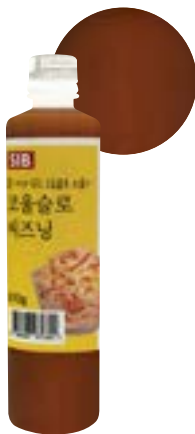
Easy mayo



Normal mayo

You can make coleslaw which is suitable for long-term storage (30days)

- By using easy mayo and coleslaw seasoning, this coleslaw has less water syneresis, allowing it to be stored for an extended period



Coleslaw Seasoning

- 5% dosage

Use

- Mix cabbage and vegetables(70%), Easy Mayo(our product)(25%), and Coleslaw Seasoning(5%)
- By following this ratio, you can create coleslaw with the long shelf life
- Tip : For a fresher taste, blend 2% additional Coleslaw Seasoning just before serving

Packing 620g x 9 packs/box
Shelf life 2 years (Ambient)

Coleslaw

- Pre-made Coleslaw With less water synerisis



Packing 90g portion cup / 300g, 400g, 800g tray
Shelf life 3 months (Refrigerated)

Sauce for Heating



Frozen Bechamel sauce portion

- Premium Gourmet taste

Packing 1kg (6g per portion)

Shelf life 1 year (Frozen)



Frozen Vongole sauce

- Made with fresh clams from the western sea of Korea, produced only in-season (May to June)
- Approximately 700kg of sauce is made from 1 ton of fresh clams

Packing 1kg (6g per portion)

Shelf life 1 year (Frozen)



Ragu Sauce

- A Bolognese sauce made primarily with meat and tomatoes
- 50% of meat contents

Packing 1kg (6g per portion)

Shelf life 1 year (Frozen)

Cream Cheese Spread Portion

- These are four types of cream cheese spreads portion, perfect for bagels due to their excellent spreadability
- **Packing** 50g x 12ea/box | 100g x 12ea/box
- **Shelf life** 4 months (Refrigerated)



Plain Cream Cheese Spread

- A product with rich flavor, combining fresh cream, mascarpone, and cream cheese



Chive Cream Cheese Spread

- Made with chives, No spiciness and fresh taste



Blueberry Cream Cheese Spread

- Characterized by the mild sweetness, it's a flavor that anyone can enjoy



Basil Cream Cheese Spread

- A creamy cheese product enhanced with basil



Sauce & Spread



Cream cheese sauce

- Use for Dip or spread in sandwich or baking application like pizza & savory bread
- Well match with spicy sea food or deep fried sea food

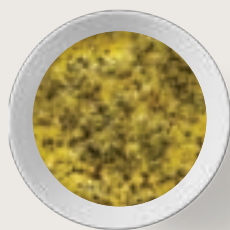
Packing 1kg
Shelf life 4 months (Refrigerated)



Parmesan cheese sauce

- Use for salad dressing, sandwich spread & baking solution

Packing 1kg
Shelf life 6 months (Refrigerated)



Copacabana sauce

- Coriander based sweet sauce
- Well matched with fried chicken and pork cutlet

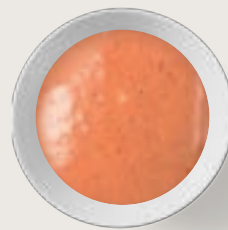
Packing 1kg
Shelf life 1 year (Ambient)



Shallot Ranch sauce starter

- GOURMET grade Ranch sauce
- Shelf life can be extended to 1 year with the additional preservative

Packing 1kg
Shelf life 6 months (Refrigerated)



Chipotle Mayo

- A spicy Mexican-style chipotle mayo sauce, ideal for sandwiches, tacos, chicken, and various dipping sauces

Packing 1kg
Shelf life 6 months (Ambient)



Gorgonzola cheese sauce

- Use for sandwich spread & pizza

Packing 1kg x 15 units/box
Shelf life 1 year (Refrigerated)



Chamnamul miso dressing

- It contain Japanese Miso
- Miso dressing is originally designed for Mitsuba vegetable
- However, perfect combination with all type of Green leaves such as Rucola (Rocket)

Packing 630g
Shelf life 1 year (Ambient)



Wasabi Mayo

- Wasabi Mayo contain the fresh Wasabi

Packing 1kg
Shelf life 6 months (Refrigerated)



Mentaiko(Pollock Roe) Mayo

- It contain the Fish roe (Pollock) and popular in Korea and Japan for sandwich sauce, Pizza sauce, Bread topping

Packing 1kg

Shelf life 3 months (Refrigerated)



Onion confit (Jam)

- French Style Onion Confit. Perfect for sandwich spread & Onion soup
- 1 kg of Onion confit is made from 3kg of Fresh Onion
- Ingredients : Onion, Butter, Balsamic, Vinegar, Salt, Sugar

Packing 1kg

Shelf life 1 year (Ambient)



Fungi sauce

- Black truffle taste sauce for Pizza & Baked goods

Packing 1kg

Shelf life 2 years (Frozen)

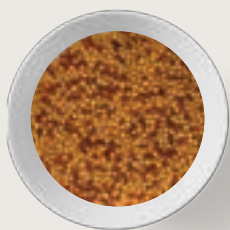


Black olive tapenade

- Thick Black Olive spread
- Use for sandwich spread & baked goods

Packing 1kg

Shelf life 1 year (Frozen)



Wholegrain mustard

- Wholegrain mustard with Irish Whiskey
- Pop bite of Wholegrain mustard
- No sour, Well-matched with steak

Packing 280g, 1kg

Shelf life 1 year (Refrigerated)



BBQ Sauce

- A sweet barbecue sauce with a rich smoky flavor, perfect for sandwiches, pulled pork, or meat dishes

Packing 500g

Shelf life 1 year (Ambient)

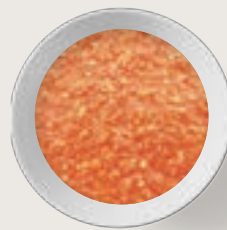
Pesto



Basil pesto

- Excellent in color
- Marvelous in taste
- Easy squeezing packing
- Basil content : 53%

Packing 500g, 1kg, 5kg
Shelf life 2 years (Frozen)



Red pesto paste

- Tomato based Basil pesto paste
- Well balanced Fresh Tomato taste and basil

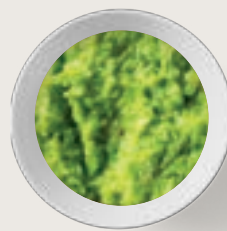
Packing 500g, 3kg
Shelf life 1 year (Frozen)



Perilla leaf Pesto

- We process with Myrang Perilla leaf
- Myrang is the famous area for the best quality Perilla
- Distinctive taste
- Use : Pasta, sandwich, Pizza

Packing 1kg
Shelf life 1 year (Frozen)



Spinach Pesto

- Bright green color is remained even after the heating and No oxidation
- Good for boosting green color in pasta, soup, noodle
- Spinach content : 51.75%

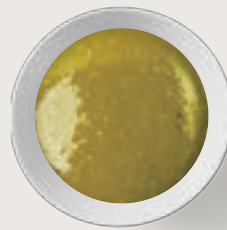
Packing 500g, 1kg, 5kg
Shelf life 1 year (Frozen)



Seaweeds pesto

- It contains seaweeds and Truffle
- Best for the fried rice, pasta, risotto, Maje Soba Ramen
- Seaweed content : 7%

Packing 500g
Shelf life 2 years (Frozen)



Pistachio Pesto

- Pistachio paste contain Sicilian pistachios, perfect for creating a unique pasta dish (Contains 70% pistachios and 12% extra virgin olive oil)
- Use 25% pesto relative to the pasta (200g of pasta + 50g of pesto)

Packing 500g
Shelf life 2 years (Frozen)



Basil pesto (for Ramen)

- Bright green color is remained even after the heating and No oxidation
- Porined pesto
- Basil content : 31%, Spinach content : 29%

Packing 1kg
Shelf life 1 year (Frozen)



Herb oil

- 100% natural herb oil
- Variety : Garlic, Basil, Korean Chili, Chipotle, Truffle

Packing 250ml (Garlic, Basil, Truffle only)
1kg

Shelf life 1 year (Refrigerated)



Curry seasoning

- Japanese style Curry without thickening agent (No starch or corn flour)

Packing 900g

Shelf life 2 years (Ambient)



Truffle Salt

- Truffle salt, containing crushed truffles and truffle oil
- Please refrigerate after opening

Packing 150g

Shelf life 5 years (Ambient)

Cheese

We process the cheese at A class Hygiene condition



Real Cheddar Cheese Sauce

- A cheese sauce made with original cheddar cheese from the UK, packaged in a mayonnaise-style tube for easy piping on hot dogs, nachos, and more
- Do not put into the refrigerator

Packing 470g

Shelf life 1 year (Ambient)



Mornay Sauce

- The most beloved sauce for mac & cheese in U.S., this Mornay sauce made of Swiss DOP Gruyère cheese (10%) and béchamel sauce, delivering a rich and deep cheese flavor
- Perfect for steaks, French fries, pasta, fish and as a dipping sauce

Packing 470g

Shelf life 4 months (Refrigerated)



Camembert Sauce

- A cheese sauce containing 20% Camembert cheese, perfect for various dishes and pizzas

Packing 470g

Shelf life 4 months (Refrigerated)



Delivery form



Dice
(Size: 3.2 /6.4 /9.6)



Slice



Shred



Thin shaved



Powder

- Natural Cheese Variety

: Gouda, Yellow cheddar, Gorgonzola Picante D.O.P, Grana, Parmesan, Provolone Dolce, Emmental, Gruyere.

Processed cheese



Fresh cheese (for take out)

- Fresh cheese
- Soft separable texture, No sugar, No flavor
- Suitable for the dip and sandwich spread.



Packing 100g

Shelf life 3 months (Refrigerated)



Portioned cream cheese Bake stable (frozen)

- 6 grams square blocked cream cheese portion
- Bake stable
- Suitable for bread, Pizza topping, filling of Puff pastry

Cream Cheese Sausage Rolls



Packing 1kg (6g per portion)

Shelf life 1 year (Frozen)



FTBS (Frees Thaw Bake Stable) Cream cheese

- Cold-resistant and heat-resistant cream cheese

Application example



Filling for frozed dough



After baking



Hamburger stake filling



Packing 1kg x 10 units/box, 3kg

Shelf life 3 months (Refrigerated)

Crispy cheese granule



- You can enjoy the crunch texture with the great cheesy taste after baking
- Usage : Baked products such as Pizza edge, ciabatta, savory bread, korean style Hotdog
- Storage : 1 year (Frozen)



Variety Gouda, Cheddar
Packing 1kg
Shelf life 1 year (Frozen)

Bake Stable Cheese

- Freeze stability in frozen dough
- Excellent bake stability
- Fry stability

Variety Gouda, Cheddar
Packing Slice : 47×90, 500g x 8 units/box
 Dice : 3.2mm, 6.4mm, 9.6mm, 15mm, 1kg x 6 units/box
Shelf life 1 year (Frozen)

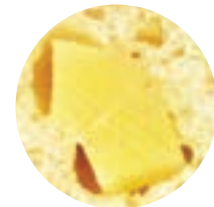


Filling

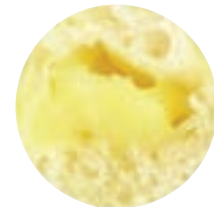


Topping

Comparison of Heat Resistance Between Bake Stable Cheese and Semi Bake-Stable Cheese



Bake Stable Cheese



Semi Bake-Stable Cheese

Semi Bake-Stable Cheese

- Gently melts during heating, offering a soft texture and rich flavor after baking

Variety Gouda, Cheddar
Packing Dice, Slice, Stick, Bar, and Shred types
Shelf life 1 year (Frozen)



Ice Cream



Stabilizer



White base (Acidic)

- Stabilizer for fruit and yogurt ice cream

Packing 1.7kg
Shelf life 1 year (Ambient)



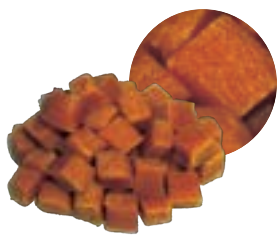
Yellow base (Neutral)

- Stabilizer for non-acidic ice cream

Packing 1.7kg
Shelf life 2 years (Ambient)

Inclusion

- Frozen Cookie Dough Type Dice (5-15mm)
- It is used as the inclusion of the ice creams, Cookies



Choco brownie nuggets

Packing 10kg
Shelf life 1 year (Frozen)



Cookie nuggets

Packing 10kg
Shelf life 1 year (Frozen)



Cream cheese cake nuggets

Packing 10kg
Shelf life 1 year (Frozen)
Option Bake stable type



Crunchy brownie nuggets

Packing 10kg
Shelf life 1 year (Frozen)



Jelly



Stabilizer



Grapefruit Jelly

Water Jelly stabilizer No. 9

- Water jelly stabilizer : No. 9 allow to produce the very fragile jel
- Do not blend the acidic products rom the beginning, add them at the end

Packing 1kg
Shelf life 3 years (Ambient)



Water Jelly stabilizer No. 11

- Water jelly stabilizer : No. 11 allow to produce the firmer jel and you can mix the acidic materials from the beginning and it do not provide the influence to the jel strength

Packing 1kg
Shelf life 3 years (Ambient)

Juice conc



Lemon Juice conc

- Freshly Squeezed Non-Pasteurized Lemon Juice
- Contain 50% lemon juice concentrate and guarantees a fresh taste
- Adds a fresh flavor to various dishes and beverages

Packing 750ml*12ea/box
Shelf life 1 year (Ambient)



Sicily lemon juice conc

- Freshly Squeezed 100% lemon
- Affordable price

Packing 1kg, 5kg
Shelf life 2 years (Frozen)



Lime Juice conc

- ODM products from Italy
- Competitive price

Packing 1kg*6ea/box
Shelf life 2 years (Ambient)

Cream Brulee, Panna Cotta Stabilizer



Perfect dessert Cream brulee



- Simple preparation
- Good taste

Precautions

When heating in a microwave, cover the lid and ensure it reaches the proper temperature range



Underheated (below 60°C)

Runny texture



Properly heated (62–80°C)

Smooth texture, easily scooped with a spoon



Overheated (above 80°C)

Slightly firmer texture with a darker color

Packing 1kg

Shelf life 1 year (Frozen)

PREPARATION IN 1 MINUTE



Open the pack



Microwave heating



Portioning



Setting in refrigerator



Torching with sugar

Panacotta stabilizer (Powder)



Use

30 mix, 240 milk, 240 heavy cream

- ① Warm Mix, Milk up to 50°C
- ② Add cold heavy cream and then heat up to 90°C
- ③ Pour to the serving cup and set for 6 hours in the chiller

Packing 1kg

Shelf life 1 year (Ambient)

Tea Powder



Black tea leaves



- Coarse black tea leaves pieces provide eye-appeal-look to the baked goods
- Usage : 1~3%

Packing 500g
Shelf life 2 years (Ambient)

Micron Black tea powder



- 1~3% of dosage provide the excellent black tea taste, flavor and color to the all baked goods, cream
- Very fine particle size (200 mesh)
- Do not soak apply directly to the product

Packing 500g
Shelf life 2 years (Ambient)

Green tea powder



- 1% of dosage provides the excellent taste of green tea to baked goods, cream
- To make cold & hot green tea latte drink
- Origin : Korea

Packing 1kg
Shelf life 1 year (Ambient)

Hoji tea powder



- Hoji tea is roasted green tea and it provide the nutty taste to the pastry products
- Origin : Korea

Packing 500g
Shelf life 1 year (Ambient)



Low Carbonated Drink



- **Packing** 325ml x 12bottle/box
- **Shelf life** 2 years (Ambient)



Berryberry Omija Sparkling

- A carbonated drink made with Omija extract from Mungyeong, Korea
- It is caffeine-free, free of synthetic preservatives, colorants, sweeteners, and flavorings



Non Carbonate

Berryberry Omija tea

- A premium tea drink made with 90% Omija extract. It is caffeine-free and free of synthetic preservatives, colorants, sweeteners, and flavorings



Green Lemonade

- A refreshing lemonade made with hand-squeezed quality lemon juice and herbal extracts



Shiso Mojito Sparkling

- Mojito with shiso in replace of mint , often served as a dessert drink in high-end Japanese restaurants, enhanced with carbonation for a refreshing boost



Grapefruit Sparkling

- A grapefruit juice drink with light carbonation, packaged in an elegant glass bottle



Alpen herb Sparkling

- A benchmark of Austria's traditional herbal drink, tailored to Korean tastes
- This drink is made with natural herbal extracts and light carbonation for a refreshing experience



Redcurrant Refresher

- A trendy redcurrant drink, blended with cranberry for a vibrant red color and a romantic appeal, perfect for display in decorative drink cabinets



Lychee Refresher

- A lychee beverage with an exotic flavor, enhanced with a rich aroma



Japanese-Style Cider



Featuring distinctive flavors that make it perfect as a dessert



Melon



Peach



Watermelon



Shiso



Shikuwasa

Beverage Mixes



Milk Tea Latte

- Made with micronized Ceylon black tea leaves and milk powder
- Dissolves in water to create a smooth tea flavor



Misutgaru Latte

- Traditional Korean cereal drink
- Made with roasted brown rice, barley, black beans, sorghum, and black rice mixed with milk powder



Cocoa Latte

- A sweet and slightly bitter cocoa mixed with milk powder for a smooth cocoa latte experience

USE



Packaging Unit : 500g



Mix 17g (4 teaspoons) with 100ml hot water



Mix 17g (4 teaspoons) with a small amount of hot water to dissolve, then add cold water and ice





Shiso Mojito Portion

- Shiso Mojito contain shiso instead of mint, often served as a dessert drink in high-end Japanese restaurants
- Comes in a frozen block for making granita or beverages
- You can make Shiso Mojito Granita or sorbe easily just after crushing this portion in the blender

Packing 1kg

Shelf life 1 year (Frozen)



Choux cream latte mix

- Easily make Eggy cream topping on the drink
- For nitrogen gas whipping siphon

Use

- 13% mix, 87% dairy cream

Packing 1kg

Shelf life 1 year (Ambient)



Coconut latte Mix

- Coconut latte mix is for the topping of the beverage
- Can be used in the whipping siphon
- Also, you can mix with the beverage directly

Use

- 13% mix, 87% dairy cream

Packing 1kg

Shelf life 1 year (Ambient)



Green Tea Latte

- You can make the creamy green tea latte

Use

- HOT
 - Milk : 14g Green tea latte mix 170ml milk
 - Water : 16g Green tea latte mix 170ml water
- COOL
 - Milk : 16g Green tea latte mix 150ml milk, 4~6 ice cubes
 - Water : 18g Green tea latte mix 130ml water, 4~6 ice cubes
 - ※ ice cube : 18~21g/cube

Packing 500g

Shelf life 1 year (Ambient)



Sesame Latte Mix

- You can make nutty latte with sesame latte mix

Use

- HOT : Mix 120g sesame latte mix + 180ml warm milk
- ICED : Mix 100g sesame latte mix + 150ml cold milk + 160g ice cubes

Packing 500g

Shelf life 1 year (Ambient)



Black sesame latte mix

- Black colored drink with Black sesame
- Not only the color but also nutty taste

Use

- HOT : Mix 90g latte mix + 180ml warm milk
- ICED : Mix 60g latte mix + 150ml cold milk + 160g ice cubes

Packing 500g

Shelf life 1 year (Ambient)



Sweet Potato Latte Paste

- Very difficult Korean style latte
- Baked sweet potato flavor

Use

- HOT : Mix 70g paste + 180ml milk
- ICED : Mix 110g paste + 100ml milk + 150g ice

Packing 500g

Shelf life 1 year (Ambient)



Grapefruit Concentrate

- Contains 89.7% grapefruit (calculated as raw material), with a high pulp content, offering a real fruit tasted drink with a pulpy texture
- Good for blending with the carbonated water to make Grapefruit sparkling
- Perfect for grapefruit-flavored beverages

Use

- **Grapefruit Ade**
 - 240ml sparkling water + 40ml grapefruit concentrate + 8-10 ice cubes
- **Grapefruit Smoothie**
 - 60ml grapefruit concentrate + 80ml milk + 10ml sugar syrup + 170g ice + 1g salt
- **Grapefruit Juice**
 - 120ml grapefruit concentrate + 300ml water

Brix 43%

Packing 1.5L*7ea/box

Shelf life 15 months (Refrigerated)

Additive



Sesame seeds paste

- Roasted Sesame paste
- Two type : 100% Sesame paste (There is separation of the oil), 99.8% Sesame paste (Emulsifier is used for preventing the separation)
- Application : Cookies, cake batter, Sesame whipping cream with 8% of sesame paste

Packing 800g
Shelf life 18 months (Ambient)



Black sesame paste

- Intense sesame taste
- Black coloring

Packing 800g, 20kg
Shelf life 18 months (Ambient)



Green pistachio paste

- 100% natural paste made from crushed green pistachios
- Good for pistachio ice cream, mousse, cream
- All baked goods where pistachio flavor & color is required
- Excellent green color (Natural green color stable from sunlight)

Packing 800g
Shelf life 2 years (Frozen)



Mocha paste

- A functional coffee paste with strong heat resistance
- Use 0.3~1% for mocha bread

Packing 1kg
Shelf life 1 year (Ambient)



Pumpkin paste

- 100% pumkin
- Made with korean pumkin

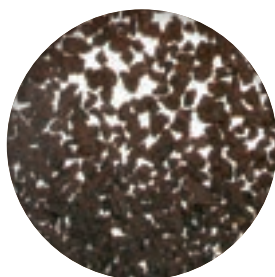
Packing 400g(retort), 20kg
Shelf life 400g : 36 months (Ambient)
20kg : 1 year (Frozen)



Baking powder EP

- Aluminum-free
- Improve the taste of your baked goods without tin flavor and bitterness taste
- Preserve original color in steamed product like steamed bun or "Mantou"

Packing 150g, 1kg
Shelf life 18 months (Ambient)



Choco crunch

- Oreo type dark cookie crumb
- Coating on cake
- Use in a baked cheesecake base

Packing 1kg, 10kg, 15kg (Powder type)
Shelf life 1kg : 18 months (Ambient)
10kg : 18 months (Ambient)
15kg : (Powder type) 18 months (Ambient)



Pan releasing oil

- Working well for the deep pan
- Shake before Use

Packing 1.25kg, 10kg
Shelf life 1 year (Ambient)



Releasing oil E

- Supercoat E (Emulsion type Pan Release Oil)
- Minimizes scaling on the pan

Packing 1.25kg, 10kg
Shelf life 1 year (Ambient)



Cake jell

- Cake Foaming Emulsifier

Packing 1kg, 18kg

Shelf life 3 years (Ambient)



Super soft M

- Mochi softener
- Winter : 0.5~0.8%
- Summer : 0.3~0.4%

Packing 500g

Shelf life 1 year (Ambient)



Roasted coffee Flavor

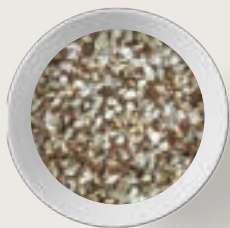
- Burnt coffee flavor to make Coffee Bun which is very famous in Southeast Asia

Packing 500g

Shelf life 2 years (Ambient)



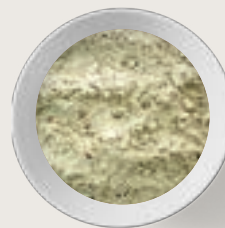
Bread mix



Multi-seeds bread topping

- Ingredient** : Oat, Flax seed, Sunflower kernel, Sesame, Brown rice
- Pure seeds and Grain Mix without flour
 - Can be used in the dough to produce Multi Cereal bread
 - Excellent for bread topping

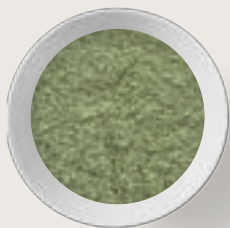
Packing 1kg, 10kg, 20kg
Shelf life 1 year (Ambient)



Multigrain bread mix

- Ingredient** : Barley, black rice, wheat, soy, millet, sunflower seed, brown rice
- Flavorful and aromatic multigrain bread mix

Packing 5kg
Shelf life 1 year (Ambient)



Herb base mix

- Ingredient** : Spice containing green onion, marjoram, basil, parsley
- 1~3% of flour weight
 - For making savory baked goods
 - To enhance savory taste

Packing 500g
Shelf life 1 year (Ambient)



Corn Crunch

- Ingredient** : Corn
- Will not burn even after frying

Packing 1.5kg, 10kg
Shelf life 1 year (Ambient)



4 Seed bread Mix

- Ingredients** : Flaxseeds, sunflower seeds, sesame seeds, mustard seeds

Packing 10kg
Shelf life 1 year (Refrigerated)



Toasted Crispy Oats

- Roasted Oats
- 100% oats with no powder and uniform shape

Packing 500g, 15kg
Shelf life 1 year (Refrigerated)



Korean local Multi-Grain Mix

- Ingredients** : Barley(Jeonnam), black rice(Jeonnam), wheat(Gyeongnam), soybeans(Chungbuk), millet(Chungbuk), corn(Gangwon), brown rice(Chungnam)
- Made from pure Korean grains for a rich flavor
 - Mixing Use : 660g of strong flour, 340g of mix, 5g of salt, 9g of dry yeast, 45g of sugar, 22g of butter, 96g of whole eggs, and 590g of water
 - Option : A version without food additives is also available

Packing 2kg : 1 year (Refrigerated), 20kg : 1 year (Ambient)

Improver



Active sour starter

Packing 2kg
Shelf life 1 months (Refrigerated)



Inactive sour power

Use : 2-3% of the flour
• Dried sour dough powder

Packing 4kg
Shelf life 1 year (Refrigerated)



Excel (Bread improver)

Use : 2% of flour weight
• Excellent performing bread improve at very competitive price which have been the most popular improver in Korean baking market for more than 30 years

Packing 500g, 10kg
Shelf life 1 year (Ambient)



Bread improver HM

• Water-absorbent. Increases water absorption in bread dough up to 90% of the flour weight (depending on flour quality.)
• Eventually, Act as Anti-stale agent.
• Also, allow to add 100% of vegetable puree to make the vegetable bread
• Dosage : 2%

Packing 1kg, 10kg
Shelf life 1 year (Ambient)



Dry fondant

Use : Mix 1kg of the product with 0.25kg of boiled water
• Glaze for donuts and bread

Packing 1kg, 10kg
Shelf life 1 year (Ambient)



Donut glaze

Use : Heat in the microwave for about 3 minutes before use
• Ideal for the donut glazing.
• Quick setting
• Combine with Resin to produce many different taste

Packing 500g
Shelf life 6 months (Ambient)



Malt extract

Use : 1~5% of flour weight

Packing 15kg, 1.25kg, 1kg
Shelf life 1kg : 1 year (Ambient)
1.25kg : 2 years (Ambient)
15kg : 1 year (Ambient)



Improver K

• In bread, noodle, it increase the elasticity of the noodle or bread
• Dosage : 0.4%
• Pan bread is bounced back while slicing

Packing 10kg
Shelf life 1 year (Ambient)

Glaze



Glazel (Cold glaze firm)



- Ready to use Glaze directly from the pail
- Hard gel type Glaze (May need 5% additional liquid like resin, puree depending on the application)
- Good for glazing fruit, covering cake (Glasage)

Packing 1kg , 5kg

Shelf life 1 year (Ambient)

Mirroglaz (Cold glaze soft)



- Contains no flavor
- A product that can be used without heating

Packing 5kg

Shelf life 1 year (Ambient)

Konap



- Cook-up style jelly Glaze (Nappage)
- Slightly boiled 2 parts of Konap, 1 part of water or juice
- Good for Glazing bread, fruit and cake

Packing 5kg

Shelf life 1 year (Ambient)

Ice glaze



- Ready-to-use glazing gel for frozen application
- Used primarily in ice cream cake to give a fine, smooth coating that remains transparent even in frozen

Packing 15kg

Shelf life 1 year (Ambient)



Co-whip Vegan (Sweetened with Sorbitol)

- UHT Plant-Based Cream
- Whipping Cream
- A vegan-certified cream with excellent stability

Packing 1kg x 12pack/box

Shelf life 1 year (Refrigerated)



Vegan Cooking Cream (No Sweet)

- A vegan-certified cooking cream containing 25% palm oil and chickpea protein
- It has minimal off-flavor and a very creamy texture, with reduced separation due to acidity, making it excellent for use as a dressing

Packing 1kg x 12pack/box

Shelf life 1 year (Refrigerated)



Chickpea Barista Milk

- Vegan milk made from chickpea protein

Packing 1kg x 12pack/box



Plant-Based Mayo

- A low-fat vegan product with 55% fat, close to half-mayo
- It has good heat resistance and less water syneresis when used in salads, with a taste closest to regular mayonnaise

Packing 1kg bag, 470g tubes and larger sizes upon request

Shelf life 9 months (Refrigerated)
* Refrigerated storage prevents separation

Vegan Meringue Mix

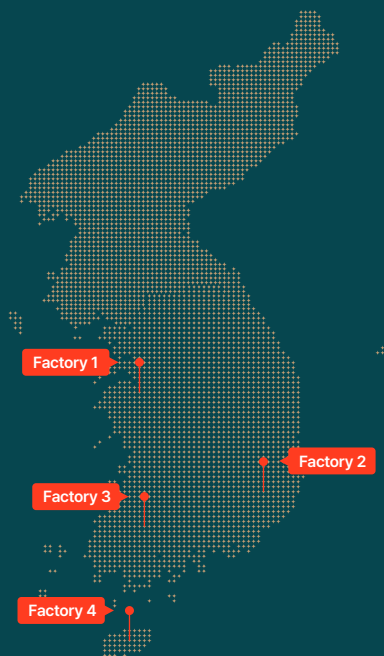
Use

30g mix, 260g cold water, 210g sugar

- ① Combine 30g mix with 260g cold water and blend on low speed for 2 minutes until well dissolved
- ② Whip on medium speed for 2 minutes, then gradually add 210g sugar in three parts every 2 minutes, whipping for a total of 10 minutes
- Plant-based meringue mix capable of producing meringue with a firmness similar to French meringue, though not as firm as Italian meringue



We Make Difference



*Proudly **crafted in Korea** with quality ingredients,
reflecting our infinite passion for Baking.*

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