

Made by mothers making kimchi  
the way they feed their families



**DAEKWANG F&G Co.,LTD.**

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DAEKWANG F&G

# DAEKWANG

## F&G CO., Ltd.

Korean culture has seeped into the traditional taste of kimchi.



SINCE 1987, DAEKWANG F&G

We carry on the value of traditional Korean kimchi.



[www.dkfng.com](http://www.dkfng.com)



## Hello, this is **Daekwang F&G.**

We deeply thank all our customers who always love and encourage us. We have devoted ourselves solely to making kimchi for 30 years in the historic Gimhae region. In terms of quality, we create products that fully embody Korean taste and style by using carefully selected ingredients grown in the region's rich natural environment - including cabbage, radish,

red pepper, garlic, green onion, onion, ginger - and employing kimchi-making secrets passed down through generations. With "Safety and Security" as our foundation for kimchi-making, we will do our utmost to bring joy to our customers by creating our finest cultural asset, "Jinsunmi Kimchi".

CEO *Kwang-Soo Kim* Sincerely





# The healthy promise of **Jinsunmi Kimchi**

A promise to customers for healthy and delicious kimchi.



Safe and clean  
production environment  
**Clean workplace certification**



Thorough hygiene management in  
manufacturing and distribution processes  
**HACCP certification**



한국식품연구원  
식품안전특제173호  
Made with 100%  
Korean ingredients  
**Jin Seon Mi Kimchi**



Clean workplace  
certification  
**Made in compliance with  
international food standards**



Safe and  
healthy kimchi  
**Made without hazardous  
additives/preservatives**



Kimchi with  
global certifications  
**HALAL  
certification**



# Consistent Taste and Dedication

## The **History** of Daekwang F&G

We have been making kimchi with unwavering dedication and craftsmanship for many years, embracing both tradition and innovation.

### 1987

#### 1987

- 03. Established DAEKWANG Trading Co. and started exporting foods.



### 1990~1997

#### 1990

- 11. Established DAEKWANG Agriculture and started manufacturing kimchi.

#### 1991

- 12. Started exporting kimchi to Japan and Spain.

#### 1994

- 06. DAEKWANG Agriculture and DAEKWANG Trading merged.

#### 1996

- 12. Won '1 Million U.S. Dollar Export Tower Award' from the President of Korea.
- 12. Won the export tower award for agricultural & fishery products from the governor of Gyeongnam province.

#### 1997

- 04. Won the grand prize for exporting agricultural & fishery products from the Ministry of Agriculture, Food & Rural Affairs.

### 2000~2010

#### 2000

- 02. Established Kimchi Tech (Kimchi Institute).

#### 2003

- 11. Won '5 Million U.S Dollar Export Tower Award' from the President of Korea.

#### 2005

- 01. Moved to a new factory.

#### 2006

- 08. Obtained ISO 9001:2000 certifications.

#### 2007

- 11. Designated as a clean business place by Korea Occupational Safety & Health Agency.

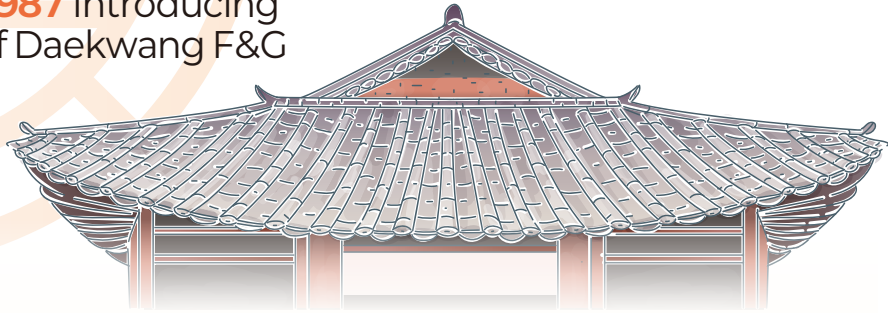
#### 2008

- 12. Obtained HACCP certification from KFDA.

#### 2010

- 03. Changed the company name into DAEKWANG F&G.
- 03. Obtained the quality certification for Korean traditional foods from the Korea Food Research Institute.

## Since 1987 Introducing the Journey of Daekwang F&G



### 2011~2015

#### 2011

- 01. Approved as a specialized R&D team by the Korea Industrial Technology Association (KOITA).
- 07. Selected as a promising SME exporter by the Small & Medium Business Corporation (SMBC).

#### 2013

- 03. Registered a patent for black-garlic seasoning Kimchi and its manufacturing method with the Korean Intellectual Property Office (KIPO).
- 11. Won the first prize at the nationwide Kimchi brand show from the Ministry of Agriculture Food & Rural Affairs.

#### 2014

- 08. Designated as a specialized trade firm by the Ministry of Trade, Industry & Energy.
- 10. Registration By the US FDA
- 11. Received a Grand Prize from Korea's Kimchi show
- 11. Women Friendly Company by Ministry of Employment and Labor, Ministry of Gender Equality & Family
- 12. Certification of INNO-BIZ Enterprise by SMBA (Small and Medium Business Administration)

#### 2015

- 01. Certification of Venture Enterprise by Korea Technology Finance Corporation
- 11. Obtained ISO 22000 Certifications

### 2016~2018

#### 2016

- 05. FSSC 2200 certification / EUROCERT
- 12. Gyeongsangnam-do Recommended Product certification / Governor of Gyeongsangnam-do
- 12. HALAL certification / JAKIM

#### 2017

- 12. Technology Innovation SME (INNO-BIZ) re-certification / Ministry of SMEs and Startups

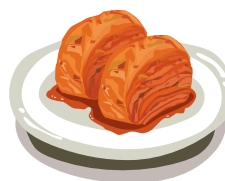
#### 2018

- 02. Venture company re-certification / Kibo Technology Fund
- 05. Gyeongsangnam-do Recommended Product re-certification / Governor of Gyeongsangnam-do
- 07. Promising Export SME re-certification / Busan SMEs and Startups Office

### 2021~

#### 2021.01

Jinsunmi Kimchi Now Available on Lotte and Home&Shopping Broadcasts.



# Quality & Taste! Acknowledged as a superior Kimchi brand



Jinsunmi Kimchi' was recognized as the **top brand** in **Busan, Ulsan, and Gyeongnam** for two consecutive years at the Kimchi Quality Evaluation!



Selected as the Top Brand by the Ministry of Agriculture, Food, and Rural Affairs.

Jinsunmi Kimchi has established itself as a leading kimchi brand in Korea by delivering the finest taste through years of tradition and continuous research.

With the unwavering trust of customers and experts, it has been recognized as a premium kimchi brand, not only in Korea but also globally. Loved by consumers in various countries, Jinsunmi Kimchi continues to grow, adhering to global food safety standards and obtaining multiple international certifications to strengthen its presence in the global market.

Rooted in tradition, we strive to be Korea's representative kimchi brand by maintaining exceptional quality and taste. We remain committed to providing our customers with even healthier and more delicious kimchi in the future.



The fragrance of our culture is born through traditional kimchi taste.



Five Million Dollar Export Tower



HACCP



KMF HALAL



ISO 22000



FSSC 22000



Technology Innovation  
SME (INNO-BIZ)



Clean Workplace



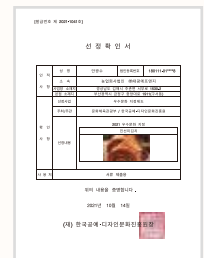
Patent



Traditional food quality



FDA FR  
(Food Facility Registration)



Excellent Culture



# Hygiene and Quality as Our Top Priorities, From the Very Moment Kimchi is Made.

We produce premium kimchi of the highest quality by combining time-honored kimchi-making techniques with modern food production innovations.

While preserving the traditional fermentation techniques passed down through generations,



we have incorporated state-of-the-art production facilities to ensure an even safer and consistently delicious taste.

**Made without hazardous additives/preservatives**



**Safe and healthy kimchi**

We use no artificial additives or preservatives, preserving the rich umami flavor solely through natural fermentation

**Made in compliance with international food standards**



**Clean workplace certification**

We strictly adhere to international food standards, ensuring the quality and safety of our kimchi products, which are exported not only across Korea but also to the U.S., Europe, Asia, and other countries worldwide.



The fragrance of our culture is born through traditional kimchi taste.

## Manufacturing and Distribution **HACCP Certified** Through Strict Hygiene Management



HACCP

**The kimchi production process takes place in HACCP-certified manufacturing facilities.**

We adhere to global food safety standards, including HACCP and ISO 22000, while maintaining a strict quality and hygiene management system. Throughout the entire process, we thoroughly eliminate foreign substances and contamination risks, ensuring safe and trustworthy kimchi for both domestic and international consumers.

### Clean workplace certification



#### Safe and clean production environment

Our smart production process eliminates foreign substances and contamination risks, and we have been certified as a 'Clean Workplace' for maintaining a safe manufacturing environment.

### HACCP certification



#### Thorough hygiene management in manufacturing and distribution processes

A systematic safety management system that proactively eliminates potential hazards at every stage of food production.

# Right Ingredients, Right Taste

**100%** Proudly Made with Local  
Ingredients Made with carefully  
selected **Korean agricultural** ingredients.



## Premium Ingredients, Rich Flavor



### Red pepper powder

We carefully select domestic peppers known for their bright red color and meticulously grind them to preserve their unique taste and aroma.



### Onion

Fresh onions are ground and mixed with ingredients to make the seasoning paste. The secret to Jinsunmi Kimchi's crispiness lies in the fresh onion's flavor.



### Garlic

The fertile soil of Changnyeong, Gyeongnam is rich in phosphoric acid and sulfur, enhancing garlic's unique aroma and taste.



### Anchovy fish sauce

Using traditionally fermented anchovy fish sauce, our kimchi boasts a distinctive taste with its unique savory flavor that adds something special to the kimchi.



### Salted shrimp

Using premium Shinan solar salt and shrimp for a clean taste. Creates a perfect kimchi when combined with the crispy texture.





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100% Korean Ingredients  
Precise Primary and Secondary Ingredients!

# Ingredients.

## Ginger



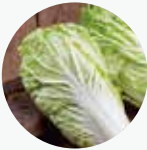
To Enhance  
the Umami Flavor

## Cabbage



Anchovy Sauce  
+Salted Shrimp

## Cabbage



Crisp and Fresh

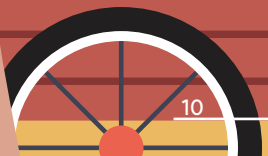
## Radish



Cool and Sweet



Supply through Contract Farming  
with Outstanding Farms Meeting  
Strict Quality Standards.





# Daekwang F&G in the Spotlight of the Media

A Kimchi Brand Reaching the World!



Daekwang F&G Featured on  
Various **YouTube** Channels!

Made with 100% Korean-grown ingredients, 'Jinsunmi Kimchi' is reaching tables worldwide! Crafted with authentic traditional flavors and strict quality control, Jinsunmi Kimchi is exported to various countries and is gaining recognition in the global market. This growth story has been featured on multiple YouTube channels, showcasing everything from product reviews and company explorations to global consumer reactions.

Jinsunmi Kimchi, Now Closer to  
You Through **Home Shopping**  
& **Live Commerce**

Now, you can enjoy Jinsunmi Kimchi more easily and quickly through home shopping and live commerce! With overwhelming customer response, it has been selling out and gaining immense popularity.



## Winner of the 1st K-FOOD+ Export Tower Excellence Award, First Kimchi Export to Canada!

Daekwang F&G, established as a leading kimchi brand representing Korea through tradition and quality, is being highlighted by various news media outlets.



## Continuous Growth and Commitment to Social Responsibility

Beyond our achievements as a globally recognized kimchi brand, we are also gaining attention for our commitment to social responsibility, including being honored in the food category at the Asia Culture & Arts Awards.



## Spreading Generosity Through Kimchi Donation Initiatives

We are also leading the way in community-sharing initiatives. By collaborating with various organizations and institutions, we donate kimchi to underprivileged and vulnerable families, spreading warmth and generosity.







# A Company Expanding Globally

Globally Recognized Quality and Tradition,  
Daekwang F&G – A Leading Global Kimchi Brand.

## Beyond Korea, to the World!

Daekwang F&G is a kimchi-specialized company recognized in the global market for its quality, tradition, and competitive edge. Kimchi is more than just food—it is a part of Korea's rich cultural heritage and a nutritious fermented delicacy passed down through generations.

By combining time-honored kimchi-making traditions with modern production technologies, we create a deep and rich fermented flavor while maintaining unwavering dedication and quality over time.

We export kimchi to various countries, including the U.S., Europe, and Asia, establishing ourselves as a leading global kimchi brand at the forefront of the K-FOOD movement.

By developing customized products that cater to the tastes and trends of consumers worldwide, we are continuously striving to bring the authentic flavors of tradition to dining tables across the globe.





**We honor tradition while continuously evolving.  
Sharing the value of Korean kimchi with the world**



Japan



USA



Canada



Hong Kong



Australia



UK



Saudi Arabia



New Zealand



Netherlands



Singapore





# A Global Kimchi Brand Rooted in Tradition and Innovation , Jinsunmi Kimchi

A Kimchi Brand Expanding to the World!



## Global Brand Excellence Daekwang F&G!

- ✓ Establishing Trust Through Domestic and International Certifications
- ✓ The Authentic Taste of Korean Traditional Kimchi, Recognized Worldwide
- ✓ State-of-the-Art Manufacturing Facilities & Systematic Quality Control
- ✓ Customized Production for Global Buyers (OEM/ODM Available)





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Exported Products

Favored by consumers worldwide, many of our products are exported overseas











	Product name	Net Weight	Package Measurement (L x W x H)	Case Measurement (L x W x H)	Units per each case	Product Shelf Life	Storage Method
	<b>Mat- Kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Sweet Mat-kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Mat- Kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Sweet Mat-kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Mat- Kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Chonggak- Kimchi</b> (young radish or ponytail kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage

	Product name	Net Weight	Package Measurement (L x W x H)	Case Measurement (L x W x H)	Units per each case	Product Shelf Life	Storage Method
	<b>Mat- Kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Sweet Mat-kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Kaktugi-Kimchi</b> (cubed radishkimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Sukbakji-kimchi</b> (cabbage & radish kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Chonggak- Kimchi</b> (young radish or ponytail kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Mat- Kimchi</b> (cut cabbage kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
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	<b>Kaktugi-Kimchi</b> (cubed radishkimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage
	<b>Sukbakji-kimchi</b> (cabbage & radish kimchi)	400g	104 x 87	430 x 310 x 105	12	6MN	Cold Storage



# Daekwang F&G Leading the K-FOOD Movement

	Product name	Net Weight	Package Measurement (L x W x H)	Case Measurement (L x W x H)	Units per each case	Product Shelf Life	Storage Method
	<b>Mat-Kimchi</b> (cut cabbage kimchi)	1kg	125 x 140	517 x 255 x 155	8	6MN	Cold Storage
	<b>Sukbakji-kimchi</b> (cabbage & radish kimchi)	1kg	125 x 140	517 x 255 x 155	8	6MN	Cold Storage
	<b>Sweet Mat-kimchi</b> (cut cabbage kimchi)	1kg	125 x 140	517 x 255 x 155	8	6MN	Cold Storage
	<b>Sukbakji-kimchi</b> (cabbage & radish kimchi)	1kg	125 x 140	517 x 255 x 155	8	6MN	Cold Storage
	<b>Poki-kimchi</b> (whole cabbage kimchi)	1kg	125 x 140	517 x 255 x 155	8	6MN	Cold Storage
	<b>Mat-Kimchi</b> (cut cabbage kimchi)	1kg	125 x 140	517 x 255 x 155	8	6MN	Cold Storage
	<b>Mat-Kimchi</b> (cut cabbage kimchi)	1kg	125 x 140	517 x 255 x 155	8	6MN	Cold Storage
	<b>Sukbakji-kimchi</b> (cabbage & radish kimchi)	13kg	237 x 237 x 348	260 x 260 x 365	1	6MN	Cold Storage

The fragrance of our culture is born through traditional kimchi taste.



View Products →



# Delicious Kimchi Recipes

Kimchi is no longer just a traditional Korean side dish  
it is now enjoyed in various forms on dining tables around the world.







## Kimchi Pizza

Spicy and Savory Fusion Dish

Tortilla, 1 cup of kimchi, tomato sauce, mozzarella cheese, onion, bacon, bell pepper, olive oil

01. Heat olive oil in a pan and sauté kimchi, onion, and bacon for 2–3 minutes.
02. Spread tomato sauce on the tortilla, add the sautéed kimchi topping, and generously sprinkle cheese.
03. Bake in an oven or cook in a pan until crispy.
04. Remove from the oven and finish with parsley flakes or chopped green onions.

**Tip!** For a unique twist, drizzle honey or mayonnaise according to your preference!



## Kimchi Taco

Korea Meets Mexico! Spicy Kimchi Tacos

Tortilla, Kimchi, Grilled Chicken or Beef, Onion, Cilantro or Lettuce, Sour Cream, Lime

01. Lightly toast the tortilla in a frying pan until crispy.
02. Place the grilled meat and chopped kimchi on top of the tortilla.
03. Add onion, cilantro (or lettuce), and sour cream.

**Tip!** Lightly squeeze lime juice on top for a refreshing finish!



## Kimchi Grilled Cheese Sandwich

The perfect combination of kimchi and cheese, with a crispy bite!

Bread, Kimchi, Mozzarella Cheese or Cheddar Cheese, Butter

01. Melt butter in a pan and toast one side of the bread until crispy.
02. Flip the bread over, then layer cheese → kimchi → cheese on one side and cover with the other slice of bread.

**Tip!** Slowly grill over low heat until the cheese melts, then slice in half and enjoy!