

Agricultural Corporation

Jangheung Food Co.,Ltd.

Haetkongmaru



Cheong-gukjang balls 200g

Freeze-dried 100% Korean soybean.

Created by using traditional techniques and 35years of an artisan's knowhow. Traditionally fermented with an artisan's skills.

FOB Price	USD 10
M.O.Q.	20 PCS / 1 box
Target Customer	The whole age bracket
Target Countries	Los Angeles, China

Cheong-gukjang powder 200g

Freeze-dried 100% Korean soybean.

Created by using traditional techniques and 35years of an artisan's knowhow. Traditionally fermented with an artisan's skills.

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Soybean Paste 500g

It is the pure traditional soybean paste, made by the CEO and soybean paste expert, JungJa Chun, with her 30 years of expertise and know-how. Only beans, water, salt, and the soybean researcher JungJa Chun's fermentation know-how are used. Jangheung Haetkongmaru is grown directly in Jangheung village.

FOB Price	USD 7
M.O.Q.	24 PCS / 1 box
Target Customer	The whole age bracket
Target Countries	Los Angeles, China

Homepage	www.cjfood.com
Annual Sales(2017)	USD 291,000
Export Amount(2017)	USD 10,000
Export country	USA
Distribution network Performance	Walmart, Carrefour

Soybean Sauce 500ml



FOB Price	USD 8
M.O.Q.	24 PCS / 1 box
Target Customer	The whole age bracket
Target Countries	USA, China

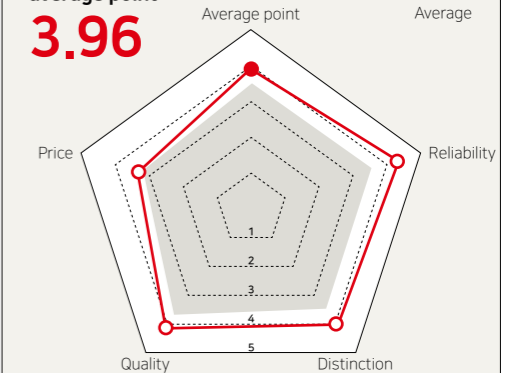
Pickled Plums 500g



FOB Price	USD 12
M.O.Q.	24 PCS / 1 box
Target Customer	The whole age bracket
Target Countries	Los Angeles, China

COMPANY INTRODUCTION

average point

3.96

Rating Region



Jangheung Foods is a manufacturing company located at the foot of Mt. Saja in Jeongnamjin Jangheung, Jeollanamdo. It produces fermented foods by the brand of 'Haetkongmaru', such as soybean paste, soybean sauce, red pepper paste, and Cheonggukjang in traditional way with 100% domestic-grown soybean and red pepper in clean and nonpolluted Jangheung region, pure water of rocky Mt. Saja, and 5-year old domestic natural salt. It never uses any food chemicals in the course of manufacturing them. It produces and supplies primary Korean traditional fermented well-being foods with more than 30-year old knowhow of President Cheon Jeongja of Jangheung Foods.

#Traditional food #health
#organic farming

Contact Point

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