



Good Food Ingredients Supply For You

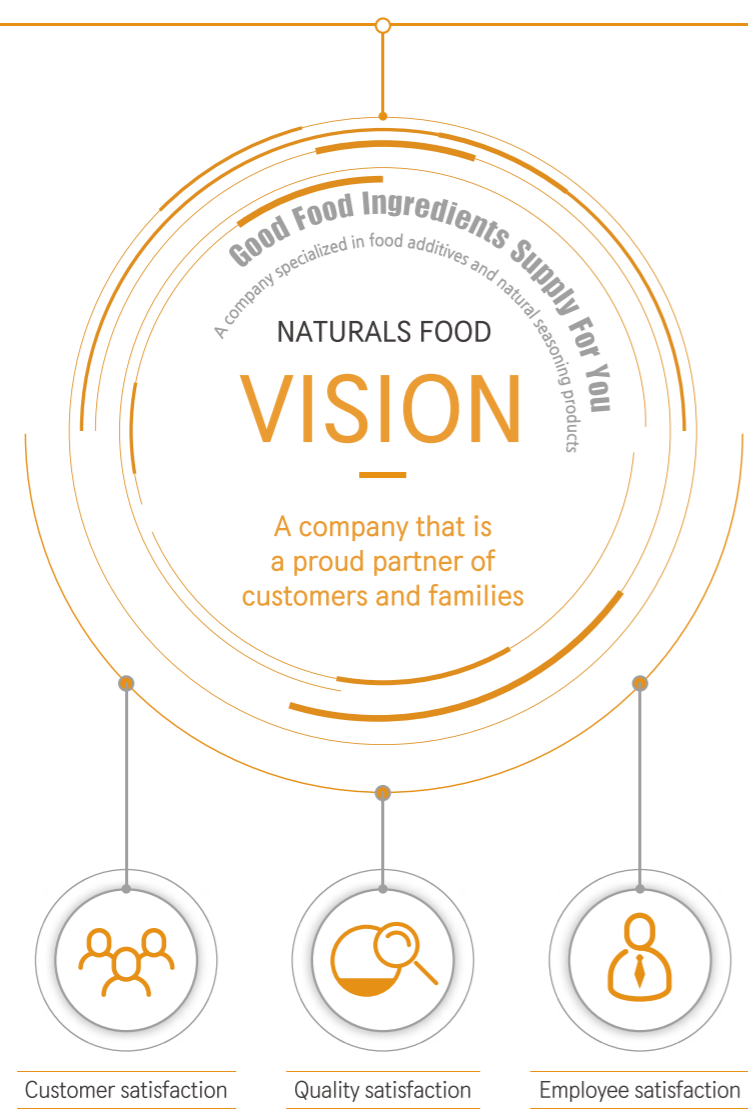




NATURALS FOOD is a company that pursues shared growth and is boasted by customers, employees and families. All of our employees will strive to supply high-quality food ingredients at all times and create values based on shared growth. We can apply the best technologies of the decade to produce custom products with the value of the century.

VISION

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Certification Status

Management					HALAL		
Company-affiliated research center	Venture company	INNO-BIZ	Excellent employer	Small company fostering talents	Youth-friendly small giant	KMF certificate	MUI HALAL certificate
HACCP							
Complex seasoned food	Sauces	Dressings	Processed grains	Spice-making products	Flavored oils	Processed legumes	Other processed products

Panoramic View of Company



History of NATURALS FOOD

2006'~2011'

We built a supplier of basic food ingredients

- 2006.11. Founded NATURALS FOOD (Gunpo-si, Gyeonggi-do)
- 2010.11. Relocated and expanded NATURALS FOOD (Eumseong-gun, Chungcheongbuk-do)
- 2011.11. Incorporated into NATURALS FOOD

2012'~2016'

We conducted research on basic food ingredients

- 2013.09. Constructed company-affiliated research center
- 2015.12. Obtained KIBO venture company certification
- 2016.03. Obtained INNO-BIZ certification
- 2016.12. Relocated and expanded NAUTRALS FOOD (Jincheon Sincheok Industrial Complex / land area: 10,860m², 3,300 pyeong)

2017'~

We prepared the groundwork for global expansion

- 2017.04. Acquired KMF (Korea) HALAL certification
- 2018.02. Acquired HACCP certification (type 8)
- 2018.07. Extended HALAL factory and facilities (2.0 billion won)
- 2018.10. Selected as an excellent employer of Chungcheongbuk-do
- 2018.12. Selected as a youth-friendly small giant
- 2018.12. Designated as a small company fostering talents
- 2019.01. Acquired MUI HALAL certification

Current Status of Facilities

Liquid manufacturing facilities

Facility Name	Specifications	CAP	Uses
Mixing tank #1	7.5HP Triple jacket	3,000ℓ	Liquid manufacturing facility
Mixing tank #2		3,000ℓ	-
Mixing tank #3		2,500ℓ	-
Mixing tank #4	1HP	300ℓ	Food emulsifying facility
Homo mixer #1	7.5HP	250ℓ	-
Dissolver	1,500KG	1,200ℓ	High-speed ingredient dissolver
Pressure extraction tank	3,000ℓ	3,000ℓ	Extraction of active ingredients
Vacuum evaporator #1	3,000ℓ	Evaporation 180kg/hr	Concentration of low-concentration liquid
Vacuum evaporator #2	2,500ℓ	Evaporation 180kg/hr	
Continuous evaporator	Plate, heat-exchange type	Evaporation 180kg/hr	High-speed evaporative concentration



Vacuum drying facilities

Facility Name	Specifications	CAP	Uses
Vacuum dryer #1	Hot water circulation Heat plate, 15-level	Amount of dry product 500kg ea. * 70%	Facility that vacuum dries high-concentration liquid
Vacuum dryer #2			
Vacuum dryer #3			
Vacuum dryer #4			
Cooking mixer	20HP Ribbon type	2,000ℓ	Liquid mixing for vacuum drying



Powder manufacturing facilities

Facility Name	Specifications	CAP
Powder mixer #1	40HP	5,000ℓ
Powder mixer #2	30HP	2,000ℓ
Powder mixer #3	10HP	300ℓ
Fitz mill (grinder)	20HP	350kg/hr



HALAL-only powder facilities

Facility Name	CAP
Vacuum dryer	150kg.H ₂ O/10hr
Grinder	350kg/hr
Ribbon mixer	4.0m ³
Vibrating sieve	Ø.1m
Bag closer	-
Small powder packing machine	500g * 900ea/hr
Small powder packing machine	20~50g * 1500ea/hr



HALAL-only liquid facilities

Facility Name	CAP
Mixing tank	1,500ℓ
Homo mixer	1,000ℓ
Pressure extraction tank (also for concentration)	5,000ℓ 80kg.H ₂ O/hr
Reduced pressure evaporator	3,000ℓ 80kg.H ₂ O/hr
Small liquid packing machine	0.5~2kg * 900ea/hr





• Additives

We make additives to supplement food flavor, taste and color based on know-how accumulated over years. We can make W/O and O/W type products with stable emulsifying capacity.

•• Basic ingredients

Agricultural and livestock products are decomposed enzymatically, extracted using hot water, and concentrated to manufacture various extract and powder products that present natural flavor of the raw ingredients.

••• Seasoned food

We have and continue to develop a variety of complex seasoned food and sauces using agricultural, marine and livestock products that stress unique scent and taste.

Basic ingredients

Agricultural products	Livestock products	Seafood bases
Cheongyang red pepper	Beef	Manila clam
Water radish kimchi	Chicken	Shrimp
Lemon		Blowfish
Black garlic		Styela clava
Radish		Crab
Ginger		Anchovy
Garlic		Squid
		Mussel

Additives

Additives	Pigments
Green tea flavored oil	Squid black-gel
Tea catechin	Squid black powder
Capsicum (colorless)	Turmeric
Oleoresin capsicum	Gardenia green
Tocopherol mixed powder S	Paprika pigment
	Gardenia yellow

Seasoned food

Complex seasoned food	Sauces	Flavoring products
Kimchi seasoning Powder	Grill sauce	Fire flavored oil
Teriyaki seasoning	Black sesame dressing	Chicken flavor
Worcester seasoning	Tasty soy sauce	Vietnamese spice
Tteokbokki powder	Sweet and sour chicken sauce	Herb salt
Cream pasta	Pork cutlet sauce	

What is HALAL?

HALAL refers to ‘things permitted by god’ according to the Muslim law in the Arabic language. HARAM is the antonym of HALAL that refers to ‘things that are dirty and unsanitary.’ Typical HARAM food products include pork and alcohol. Accordingly, HALAL food is only acknowledged by strictly isolating food ingredients from HARAM ingredients from warehousing to production and distribution.

What is MUI HALAL certification?

HALAL is not only certified by Islamic countries but other countries as well. However, Indonesian HALAL applies the strictest standards based on its religious beliefs and requires thorough verification of facilities and ingredients. NATURALS FOOD obtained HALAL certification of MUI (Majelis Ulama Indonesia) and can produce HALAL products under the HAS2300 (Halal Assurance System). MUI HALAL is cross-acknowledged by Malaysia (JAKIM), Singapore (MUIS), U.S. (IFANCA) and Europe (HFCE).



Halal certificate (MUI)

How do you manage HALAL products?

- ✓ We organized a HALAL team to manage HALAL products systematically.
- ✓ We educate all employees including new employees on the HALAL system.
- ✓ We separate HALAL ingredients and products by managing a separate warehouse.
- ✓ We produce safe HALAL products by extending the HALAL-only factory.
- ✓ We promote consistent management and improvement through periodic internal audits and management meetings.

What HALAL facilities do you have?



Facility | Warehouse



Facility | Evaporator
Capacity | 3ton



Facility | Homo mixer
Capacity | 1ton



Facility | Grinder



Facility | Vibrating sieve

Facility | Extractor
Capacity | 5ton



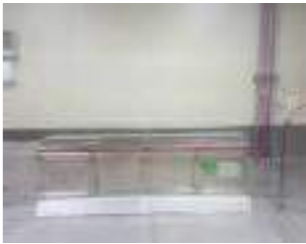
Facility | Liquid mixing tank
Capacity | 1.5ton



Facility | Vacuum dryer
Capacity | 1ton (500kg*2ea)



Facility | Powder mixing tank
Capacity | 1.5ton



Paprika extract	Product that creates red color with small amount
Spicy seasoning base	Product that creates spicy taste and red color
Jalape o powder	Powder with unique flavor of jalapeno
Sriracha hot Chili sauce [H]	Sauce that has spicy taste and salted sour taste
Tocopherol mixed powder S	Tocopherol powder with antioxidant function
Coriander concentrate	Liquid product with unique flavor of coriander
Coriander seasoning	Powder seasoning product that adds flavor of coriander
Coriander seasoning base	Powder product with unique flavor of coriander
Green tea flavored oil	Liquid product with antioxidant function of tea catechin
자미 base powder	Powder product with 자미 that has chicken flavor
Chili extract	Liquid product the Scoville index of 1 million SHU
Hot pot spice base	Liquid product with unique flavor of Chinese hot pot
Chinese pepper concentrate	Liquid product with unique flavor of Chinese pepper
Black bean powder-HA	Powder product with unique flavor of black bean
Red pepper seed flavored oil	Oil product with flavor of red pepper seed oil
Anchovy concentrate NF	Concentrated liquid product with flavor of anchovy
Tom yum base	Powder product with unique flavor of Thai yum
Powdered red pepper paste	Powder product with flavor of Korean red pepper paste
Tteokbokki powder-HA	Powder product that can be used to cook Tteokbokki
Seafood seasoning paste	Liquid product with seafood flavor such as Manila clam and squid
Mara oil base	Spicy oil product with flavor of Mara
Crab concentrate	Liquid product with flavor of crab extracted from crabs
Chinese pepper oil	Oil product with intense flavor of Chinese pepper
Ginger base powder	Powder product with intense flavor of ginger