



Good Food Ingredients Supply For You

(주)네추럴스 푸드
NATURALS FOOD



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충청북도 진천군 덕산면 신척산단3로 10 대표전화 : 1644-8970 Tel : (043)534-6999 Fax : (043)534-5999
E-Mail : naturalsfood@naver.com

For Mutual Growth We, Naturalsfood Co., Ltd., will do our best to always supply quality food materials, create values for mutual growth and to be the pride of customers, employees and their families.



Pursuing 100-year-long values based on 10-year experiences



History of Naturals Food Co., Ltd.

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|--|---|---|---|--|---|--|--|
| <p>2006 ~
 Founded as a supplier of basic food materials
 • Naturals Food was founded at Gunpo-si, Gyeonggi-do</p> | <p>2010 ~
 Expanded the supply of basic food materials
 • Naturals Food was expanded and relocated at: Daeso Industrial Complex at Eumsung-gun, Chung-buk</p> | <p>2011 ~
 Develops basic food materials
 • Naturals Food became a corporation, Naturals Food Co., Ltd.
 - Warehouse and other facilities were added.</p> | <p>2013 ~
 Studies basic food material
 • R&D center was established.
 • Factory Improvement & Remodeling</p> | <p>2014 ~
 Expands its business scope
 • Concluded a woman-friendly company agreement with Ministry of Gender Equality & Ministry of Employment and Labor in March, 2014</p> | <p>2015 ~
 Approaches closer to consumers
 • Certified as a venture company
 • Opened an on-line shopping mall for food materials</p> | <p>2016 ~
 Grew into an always-endorsing company
 • Certified as an innovative company
 • Expanded and relocated at: Sinchuk Industrial Complex in Jincheon-gun, Chung-buk</p> | <p>2017 ~
 Built foundation for global expansion
 • Acquired "Halal Food" certification by Korea Islamic Federation in April, 2017</p> |
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With top skills and know-hows,
we can produce customized products.

Liquid products manufacturing facilities



Liquid products mixing facilities

Facility name	capacity	CAP	usage
Batch tank1		3,000kg	Heating/mixing facilities using raw materials
Batch tank2	7.5HP Triple jacket	3,000kg	
Batch tank3		2,500kg	
Batch tank4	1HP	300kg	

Emulsification facilities

Facility name	capacity	CAP	usage
Homomixer1	15HP	850kg	High-speed rotating facility to mix two different emulsifiers and agents homogeneously
Homomixer2	7.5HP	250kg	

Vacumm drying facilities



Vacumm drying facilities

Facility name	capacity	CAP	usage
vacuum drier1	15 Hot-water circulation panels	Drying input capacity: 500kg per machine	Facility to evaporate moisture from concentrated, liquid materials in vacumm and turn the materials into blocks
vacuum drier2			
vacuum drier3			
vacuum drier4			
cooking mixer	20HP ribbon-type	1,000kg	Mix liquid materials for vacumm drying

Separated mixing facilities



Separated mixing facilities

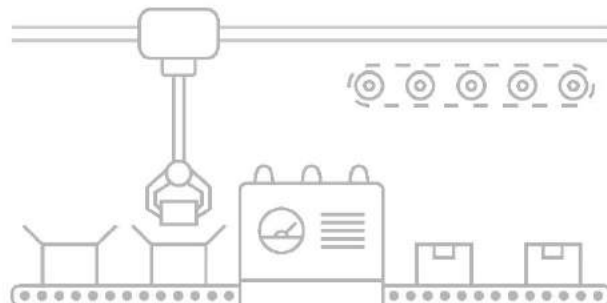
Facility name	capacity	CAP	usage
powder mixer1	40HP	2,000kg	Mixing facility for powder products
powder mixer2	30HP	1,000kg	
powder mixer3	10HP	300kg	
disintegrator1	20HP		Crushing facility for dried blocks 0.9f, 1.1f, 1.5f, 2.0f
disintegrator2	20HP		

Pressurized extraction/concentration facility



Concentration facilities

Facility name	capacity	CAP	usage
dissolver	Three-layer jacket 1,500kg	1,200kg	Highly efficient mixing facility that rotates solid materials in water at high speed
Pressurized extraction tank	Three-layer jacket 3,000kg		Facility to extract agricultural/fishery products at high temperature/pressure
vacuum evaporator1	7.5HP 3,000kg	Evaporation amount 180kg/hr	Facility to increase the solid content in a liquid product by evaporating moisture at low temperature from low concentration, liquid product in vacuum
vacuum evaporator2	7.5HP 2,500kg	Evaporation amount 180kg/hr	
Continuous concentration machine		Evaporation amount 180kg/hr	Facility to continuously evaporate moisture from large-quantity, low-concentration liquid products



Containing the material's original characteristics



Basic materials

We can produce a variety of extracts and powder products preserving the original flavor and taste through enzymatic disintegration, hydrothermal extraction, etc.



Additives

We can produce WO and Q/W additives that enhance the flavor, taste and color of food with our know-hows accumulated for years

Seasonings

We can produce and keep developing a variety of seasonings and sauces made from agricultural/fishery/dairy products that highlight the products' original flavor and taste.



Products

