

(주) 건어  D&H

GEONEOMYUNGGA D&H CO., LTD.

Premium Dried Seafood from Korea



Healthy & Honest Taste
from the Sea



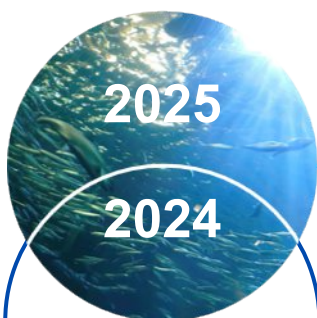
GEONEOMYUNGGA D&H CO., LTD.

Established in **February 2022**, Geoneomyungga D&H is a seafood manufacturing company specializing in **premium dried seafood and broth products**.

Located in **Changwon, South Korea**, the company combines traditional expertise from the Masan Fish Market with **modern HACCP and FDA-registered facilities**.

We produce a variety of **natural, additive-free products**, including broth sticks, anchovy powder, kelp powder, and roasted anchovies — all made with **carefully selected ingredients sourced mainly from Korea's coastal regions**.

COMPANY HISTORY



06 Selected as a **Venture Company**

05 Acquired **HACCP Certification**

12 K-FISH Approved for the use of seafood export brands

06 Awarded **Excellent Company Certificate** for Employee Invention Reward System
Integrated with **ChangEgreen**, Changwon City's brand for agricultural and fishery specialties

05 Entered **eSouth Gyeongsang Mall**

03 Developed an **Amino Acid-Enhanced Broth Stick** using proteins of natural products
(Patent Application No. 10-2023-0183121)

Established **R&D Department**

02 Registered as an **FDA Facility**

02 Transferred **Technology (Know-how)**

01

12 Successful results in the joint **Industry-Academia Technology Development Support Project** with Kyungnam University

12 Developed a **Manufacturing Method for Low-Sodium Anchovies** (Patent No. 10-2023-0182581)

11 Registered for **Seafood Traceability**

11 Registered for **Complex Seasoned Food Manufacturing**

11 Registered a **Box Packaging Design** (No. 30-2023-0037912 / 30-1237785)

07 Established an **Employee Invention Reward System**

06 Applied for **Trademark** (Geoneomyungga D&H / DNH)

05 Recognized as a **Women-Owned Business**

08 Entered into **Industry-Academic Cooperation** with Kyungnam University

05 Signed a **Business Agreement** with **Donghae Store, Masan Fish Market**

04 Opened the **Geoneomyungga D&H Factory**

03 Registered **Geoneomyungga D&H** as a Business in Korea

02 Established the Corporation (**Business Reg. No. 831-88-02526**)

CEO'S PHILOSOPHY

As a company producing honest and healthy food, **Geoneomyungga D&H** strives to improve the quality of life through clean, natural ingredients from the sea.

With over 30 years of seafood expertise and modern manufacturing know-how, we focus on capturing the natural flavors and nutritional values of marine ingredients.

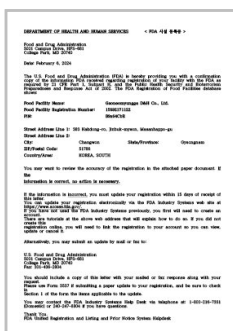
We aspire to be a **trustworthy food company** that upholds both quality and sustainability — delivering reliable, safe, and nutritious seafood products under strict hygiene and HACCP control.

Through our efforts, we bring clean and healthy foods from the ocean to your table.

**We create honest food from nature
— to help people live healthier and happier lives.**

CERTIFICATIONS & RECOGNITIONS

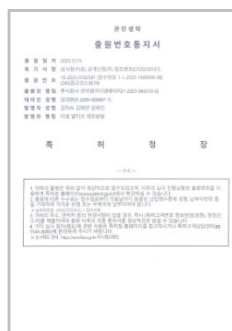
- **HACCP Certification** (2025)
- **FDA Registered Facility** (2024)
- **K-FISH Export Brand Approval** (2024)
- **Women-Owned Business Certification** (2023)
- **Patent:** Amino Acid-Enhanced Broth Stick Using Natural Protein Degradation (2023)
- **Trademark:** Geoneomyungga D&H / DNH (2023)
- **ChangEgreen** – Certified Brand of Changwon City (2024)



Design Registration
Stock Stick 3
No. 30-1237785



Women's Business
Enterprise Certification



Patent Application for
Broth Stick
Manufacturing Method
No. 10-2024-0022277



Manufacturing Method
for Low-sodium
Anchovies
No. 10-2023-0182584



FDA Facility
Registration

PRODUCT OVERVIEW

Geoneomyungga D&H develops and manufactures a range of **broth and dried seafood products** that combine local ingredients with modern convenience. Our products are designed for **single households, families, and overseas buyers** seeking authentic Korean seafood flavor in a simple, easy-to-use format.



MAIN PRODUCT LINES

Product Name	Category	Key Ingredients	Description
Broth Stick Series	Clear / Extra Rich / Savory Seafood	Anchovy, Kelp, Shrimp, Mussel	Instant broth sticks with rich umami and zero additives
Powder Series	Anchovy / Kelp / Shrimp / Mussel	Dried seafood, roasted and finely milled	Clean flavor enhancer for home and foodservice use
Dried Anchovy Series	Low-sodium / Double-roasted	Anchovy	South & West coast anchovies processed for broth and side dishes
OEM / Private Label	Custom recipes and packaging	Variable by client	Tailored production for domestic and export markets

PRODUCT DIFFERENTIATION

- **Additive-free & clean label** : No artificial flavors, colors, or preservatives
- **Nutrient-rich formulation** : Anchovy and kelp provide natural calcium, DHA, and amino acids
- **Amino acid-enhanced broth technology** (patent pending) for deeper umami flavor
- **Fine particle grinding process** preserving natural color and texture
- **Roasting process optimization** to remove fishy odor and enhance savory aroma
- **Versatile applications** : Can be used in soups, stews, or as a seasoning base
- **Certified facility** : HACCP, FDA, K-FISH approved production system
- **Sustainable sourcing** : Ingredients mainly from Korean coastal regions, with responsibly imported materials



Our products combine **traditional Korean seafood techniques** with **modern healthy food innovation**.

Geoneomyungga D&H operates a [HACCP-certified and FDA-registered facility](#) in Changwon, Korea, equipped with modern systems for [roasting, grinding, blending, and stick-packing](#).

Our production site maintains [strict hygiene management and traceability](#) throughout every stage.

The facility also complies with the [ISO 22000 Food Safety Management System](#), ensuring consistent quality and food safety from raw material selection to final packaging.



Main Equipment & Areas

- Roasting Line for anchovy, kelp, shrimp, and seafood ingredients
- Powder Milling System (fine grinding & uniform particle control)
- Automatic Stick Packing Machines (multi-line)
- Metal Detection Units for foreign material inspection
- Hygienic Storage and Handling Areas



Each process is operated under ISO 22000 and HACCP standards to ensure freshness, consistency, and safety.



MANUFACTURING PROCESS FLOW

1. **Raw Material Inspection** → Quality verification of anchovy, kelp, shrimp, mussel
2. **Cleaning & Sorting** → Removal of impurities and standardization by size/type
3. **Roasting & Drying** → Temperature-controlled processing to enhance umami flavor
4. **Grinding / Powdering** → Fine milling under hygienic conditions
5. **Mixing & Blending** → Balanced formulation of natural ingredients
6. **Stick Filling / Packaging** → Hygienic packaging process to maintain product freshness
7. **Metal Detection & Final Inspection** → Strict hygiene and quality check before shipment

QUALITY CONTROL SYSTEM

- Operates under [HACCP and ISO 22000](#) Food Safety Management
- [FDA Registered Facility](#) (U.S. import/export compliance)
- [Seafood Traceability Management](#) for anchovy raw materials
- Batch-level inspection and ingredient tracking system
- In-house inspection for product quality and safety
- Regular hygiene audits and employee training



From ingredient selection to final packaging — we prioritize safety, quality, and trust.

ANCHOVY SERIES



Geoneomyunga D&H produces a variety of **anchovy-based products** that deliver clean, rich, and natural umami flavor.

All anchovies are **locally sourced from the South and West coasts of Korea**, processed under HACCP and ISO 22000 standards.

We minimize salt content and bitterness through controlled roasting, producing anchovies that are ideal for **broth, seasoning, or side dishes**.



**From ocean to kitchen
— clean, low-sodium anchovies
made with traditional expertise.**



PRODUCT LINE-UP

Product Name	Description	Features	Packaging
Low-Sodium Broth Anchovy	Dried anchovies optimized for clear broth	Reduced sodium, clean flavor, no additives	150g / 300g
Double-Roasted Anchovy	Twice-roasted to enhance savory aroma	Deep umami, less fishy odor	150g / 250g / 500g
Premium Anchovy Powder	Finely ground roasted anchovy powder	Easy to dissolve, strong natural taste	100g / 500g
Anchovy for Cooking (Mid-size)	General-purpose dried anchovy	Balanced taste for everyday dishes	200g / 500g



POWDER SERIES



D&H's **Powder Series** delivers clean, natural flavor made from carefully selected dried seafood.

Our powders are finely milled under hygienic conditions to preserve nutrients and enhance convenience.

They can be used for [soups](#), [stews](#), [sauces](#), and [seasonings](#) — perfect for both home and foodservice use.

“ A natural seasoning powder
— simple, nutritious, and
full of Korean flavor. ”

PRODUCT LINE-UP

Product Name	Description	Features	Packaging
Anchovy Powder	Finely ground roasted anchovies	Clean umami flavor, no additives	100g / 500g
Kelp Powder	Dried kelp powder for deep broth flavor	Rich in minerals, mild taste	100g / 500g
Shrimp Powder	Dried and roasted shrimp powder	Savory seafood aroma, high in protein	100g / 500g
Mussel Powder	Natural mussel-based powder	Adds depth and ocean richness	100g / 500g



BROTH STICK SERIES



D&H's **Broth Stick Series** brings the authentic Korean broth flavor in a simple and convenient stick form. Made from selected dried seafood ingredients such as anchovy, kelp, shrimp, and mussel, each stick provides a **clean, rich, and natural umami taste** without any artificial additives.

Simply mix one stick with hot water to make a flavorful broth — perfect for **soups, stews, noodles, or hotpot dishes**.

“Healthy broth made simple — no additives, no effort, just pure flavor.”

PRODUCT LINE-UP

Product Name	Description	Features	Packaging
Clear and Refreshing Broth Stick	Light and clean taste for daily cooking	Anchovy, kelp, shrimp	115g (5.75g × 20 sticks)
Extra Rich Broth Stick	Deep and full-bodied broth flavor	Anchovy, kelp, sea tangle, mussel	115g (5.75g × 20 sticks)
Savory Seafood Broth Stick	Rich seafood blend with balanced umami	Anchovy, shrimp, sea squirt, mussel	115g (5.75g × 20 sticks)



DRIED SEAFOOD & GIFT SETS

Geonemyungga D&H not only manufactures broth and powdered seafood products but also handles a wide range of high-quality dried seafood raw materials sourced from the Korean coast. Our product lineup includes anchovy, kelp, shrimp, squid, mussel, and other local specialties, all carefully selected and packaged under strict hygiene control.



In addition to raw ingredients, D&H offers **gift sets, seasonal assortments, and return gifts** that combine the taste and tradition of Korean seafood culture.



From everyday meals to meaningful gifts — trusted quality from D&H.



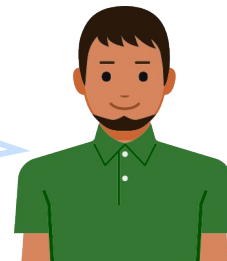
PRODUCT LINE-UP

Product Name	Description	Example Items
Dried Seafood Raw Materials	Naturally dried fish and shellfish products sourced from clean coastal regions	Anchovy, kelp, shrimp, squid, mussel, pollack, cuttlefish, seaweed
Premium Gift Sets	Packaged assortments ideal for holidays, events, and corporate gifts	Broth stick gift box, mixed anchovy sets, dried seafood assortments
Custom Return Gifts	Tailored packages for weddings, events, or business partners	Mini gift boxes, low-sodium anchovy set, seafood sampler

Category	Description	Example Clients
Wholesale / Distribution	Long-term B2B partners based in Masan Traditional Fish Market , one of Korea's oldest traditional seafood markets	Donghae Sanghoe, Bada Sanghoe
Retail & Local Stores	Local food stores and direct markets in Changwon and Gyeongsangnam-do	Changwon Local Food Stores
Corporate & Event Gifts	Customized dried seafood and broth gift sets for holidays and corporate use	Regional companies and institutions

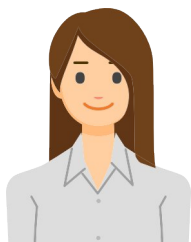
CUSTOMER TESTIMONIALS

We have continuously received D&H products through local food stores. The packaging and ingredient quality are excellent, and customer satisfaction is very high.



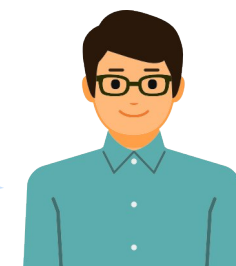
Changwon
Local Food
Store Manager

e-Gyeongnam
Mall MD



After launching online, consumer response has been rapidly increasing. In particular, the Broth Stick and Powder Series show a high repurchase rate.

Working with partner wholesalers in the [Masan Traditional Fish Market](#), we supply fresh, high-quality dried seafood product with stable quality control.



Representative,
Donghae Sanghoe

PARTNERSHIP HIGHLIGHTS

- Trusted supplier in both [B2B](#) and [B2C](#) markets
- Strengthened [regional seafood distribution network](#) centered on Masan Traditional Market
- Recognized for [consistent quality and hygiene standards](#)
- Expanding [online and local retail presence](#) with sustainable growth



Building trust through quality
— from [Masan Traditional Market](#)
to global consumers.”

[FDA Facility Registration](#)

Registered Manufacturing Facility

Certified as a seafood manufacturing facility registered with the U.S. FDA

[HACCP Certification](#)

Complex Seasoned Foods & Processed Seafood

HACCP certified under the Hazard Analysis and Critical Control Point system

[K-FISH Export Brand](#)

Ministry of Oceans and Fisheries, Republic of Korea

Certified under the national seafood export brand “K-FISH”

[Women-Owned Business](#)

Business Certification

Officially recognized as a women-owned enterprise

[R&D Department Certification](#)

Research and Development Department

Certified R&D unit for continuous product innovation and quality enhancement

[Design Registration](#)

Packaging & Product Design

Registered design for product and packaging innovation

[Patent Registration](#)

Manufacturing Method for Low-Sodium Anchovies / Amino Acid-Enhanced Broth Stick

Patent for the development of low-sodium anchovies and natural protein-enriched broth products

[Trademark Registration](#)

Geoneomyungga D&H

Registered trademarks for brand identity protection

[Seafood Traceability Registration](#)

Anchovy Category

Registered under the seafood traceability management system (anchovy item)



SUSTAINABILITY & LOCAL VALUE

- Recognized as part of [ChangGreen](#), Changwon City’s certified brand for local agricultural and fishery specialties
- Committed to [eco-friendly production](#) and [responsible sourcing](#) of seafood ingredients
- Operating under transparent [seafood traceability](#) systems for anchovies
- Ensuring long-term sustainability through cooperation with local suppliers and fisheries



**From certification to innovation
— D&H ensures quality, safety,
and trust in every product.**



(주)건어  D&H

Healthy & Honest Taste from the Sea

Building a sustainable future for Korean seafood —
from the local market to the world.



Geoneomyungga D&H Co., Ltd.

383 Hakdong-ro, Jinbuk-myeon, Masanhappo-gu, Changwon-si, Gyeongsangnam-do, Republic of Korea

Tel +82-55-716-8889
Fax +82-70-4369-8889
E-mail dryfishdh@naver.com
Website <https://gnmgdh.com>
Smart Store https://smartstore.naver.com/dryfish_healthy