

SAMBUJA COMPANY CO.,LTD



1. About Us

Who are we and what we do

We produce Korean seaseond laver (seaweed) for more than 40 years and export them under the brands of "Sambujakim", "Pororokim", and "Haemajikim".

We harvest our own cabbages in Gunsan and export them as well as our special cabbage porridge "Gunsan Kokoma Cabbage" to various countries.

We produce Gochang Raspberry juice (Bokbunja) and export them to Indonesia.

Company's vision:

Globalization of Korean agriculture and fisheries

2. Export Status

Our «Sambujakim»

- Takes 7th place in Korean market among seasoned laver products
- Takes 2nd place in Japanese market among seasoned laver products

2019 export sales amounted to 1.6 million dollars



3. Main Partners







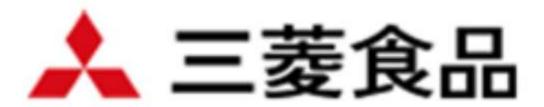










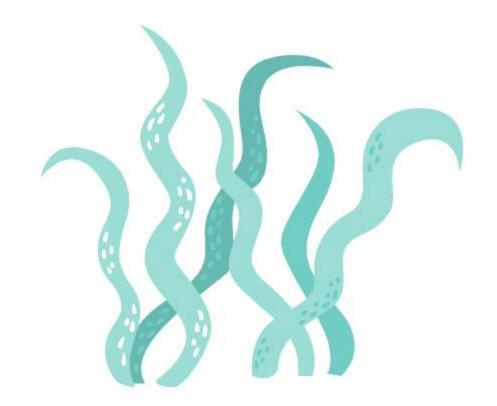








4. Seasoned Laver



4-1. Production Line

Address: Chungcheongbuk-do, Hongseong City, Korea

Production line scale: land area (6,898m²)/ building area (3,990m²)

Production Certification Status: HACCP

Main Products: Seasoned Laver, Seasoned Laver Snack, etc.







4-2. Our Products

«Sambujakim»



- They are produced in a traditional way by using high quality seaweed
- They are consumed by Korean consumers for more than 40 years
 - They were first exported to Japan in 2000 as a leader of Korean seasoned laver. Now they are loved by demanding Japanese consumers for more than 20 years

4-3. Our Products







They are sold in various convenient forms such as lunch box laver, full-length laver, and laver flake.

They are low-sodium laver with wonderful texture and unique savory taste that come from the seaweed of the west coast of Korea.

4-4. Our Products

«Pororokim»







- They are children's laver specifically developed for their health and growth
- They do NOT contain any artificial seasonings nor flavors, and has less salt and oil.
- They are made from the seaweed produced in a clean area of Korea, Jeollabuk-do Gogunsan Islands.



4-5. Our Products

"Healthy Family Snack"





«Pororo Honey Laver Snack»









«Seaweed Roll Snacks»

5. Gunsan Kokoma Cabbage



5-1.Our Cabbage Plantation

Address: Gunsan, Jeollabuk-do, Korea



5-2.Our Cabbages



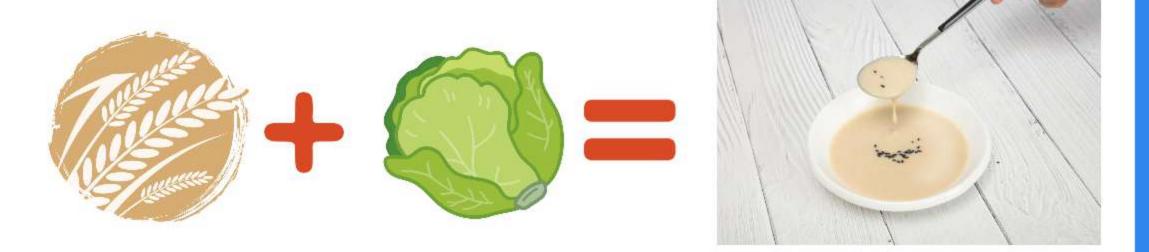
"Kokoma" Cabbage

- It is a new type of cabbage that weighs about 1kg and grows in the Daeya Plain of Gunsan.
- It is crunchier and sweeter than ordinary cabbage
- It is smaller in size but rich with vitamin U, which is beneficial for the stomach
- It is a premium cabbage, which gets exported to Japan and Taiwan

5-3. Our Product

«Kokoma Cabbage Porridge»





Gunsan Kokoma Cabbage together with eco-friendly germinated brown rice make the stomach comfortable throughout the day.

Good for those who:

- 1. skip breakfast, 2. want a healthy diet,
- 3. already consume cabbage juice, 4.suffer from chronic gastritis,
- 5. suffer from gastritis due to extreme diet control,
- 6. frequently drink alcohol

5-4.Our Product















No food additives

Easy to carry and drink

6.Business Proposal

- We provide the highest quality and competitive products
- We prodive products with the product type and taste you look for
- We can conduct joint marketing to settle the initial business

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Thank You!