

10 Years of Dedication, Grilling the World with '57.2°C' Data

A Global Food-Tech IP Platform Built on a Family Recipe Legacy

Bae Jung-kyun,
CEO of BAEKKOP FOOD

BAEKKOP FOOD

**creates meals that fill you with
happiness — a table full of good feelings.**

Started in 2013 with the warmth of our parents' generation.

Now, the next generation carries that tradition forward
making every meal a little more special.



Business Background

10 Years of Know-How — Proven in Numbers

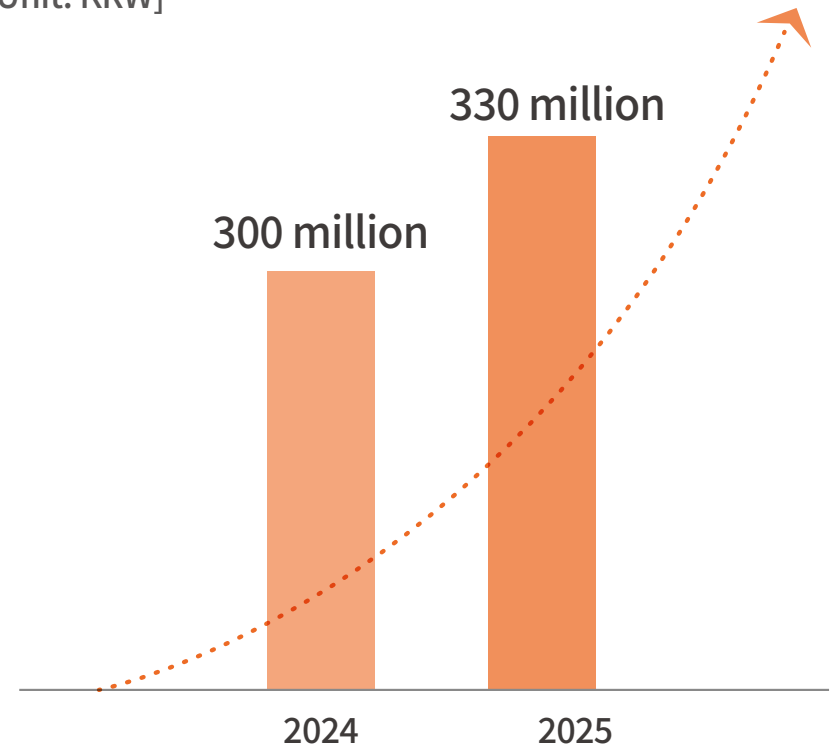


공주에 유명한 배꼽한정식에서 돼지석갈비와 돌솥밥 맛있게 먹고 왔어요. 누룽지까지 즐길 수 있는 뜻깊은 시간이 되었습니다. 공주에 오시면 꼭 방문해보세요. 가성비 좋은 공주맛집 인정합니다. 군포에서 간 공주여행 첫방문지였습니다. 지역경제 활성화를 응원합니다 ^^ 성남 신촌종합심가상인회 회장 추천 맛집.
집기

😊 음식이 맛있어요 🌿 재료가 신선해요 🍴 양이 많아요
😋 가성비가 좋아요 🍖 고기 질이 좋아요

Cumulative Revenue: KRW 630 Million+
(Market Validation Complete)

[Unit: KRW]



"10 years of field-tested recipes, **the market answers** with revenue."

The Hidden Truth: Consumers Want to Buy Meat, Not Water

**Marinade that burns off
during cooking**

**20%+ moisture loss
during cooking**

Poor cost efficiency





Honey



Gongju Chestnut Flour

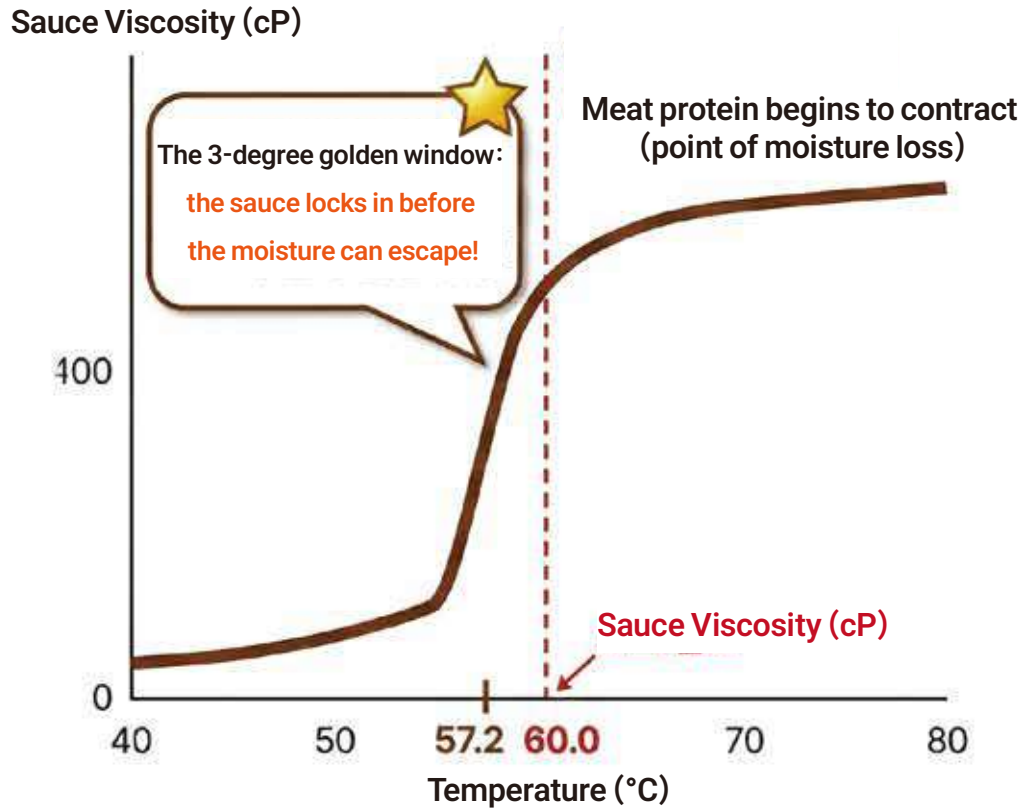


Patent Filed
Registration Pending



Vegetable Soy Sauce

No dripping, **100% of the flavor locked inside the meat**
Tenderized using only **pure concentrated natural**
extracts, no purified water, to maximize absorption

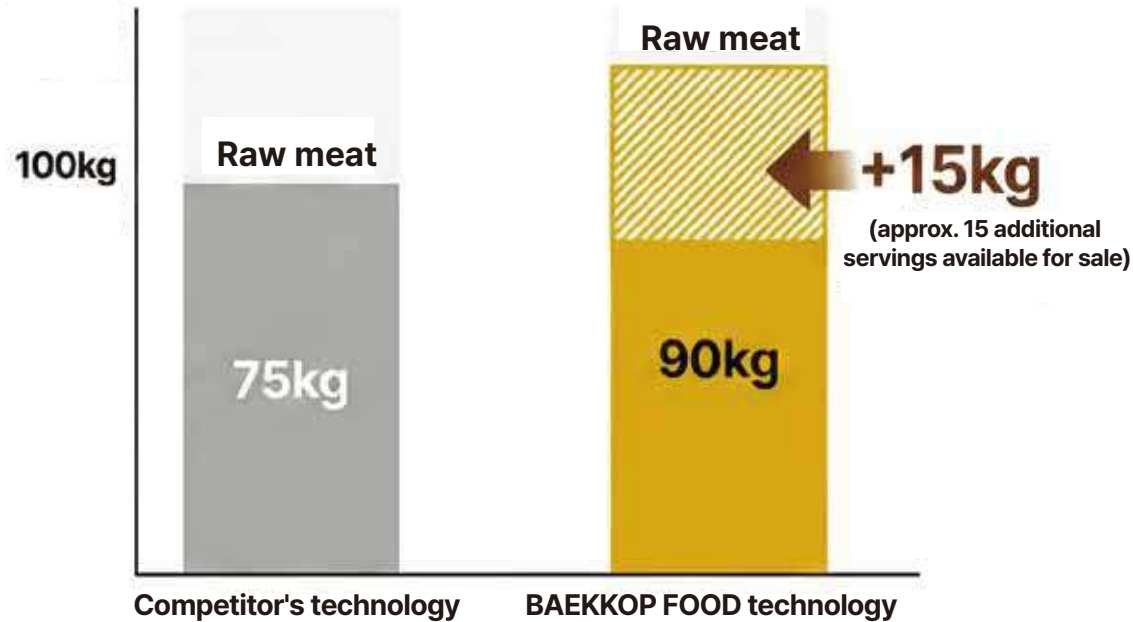


Competitor's marinated ribs



BAEKKOP HANSANG Pork Ribs

3 degrees before the meat opens up, the sauce locks the door first
57.2°C (sauce gel barrier forms) vs. 60°C (meat protein contracts)



15% improvement in cooking yield
= 15% reduction in raw material cost
= **15% immediate increase in net profit**



Turning 70g of waste into value: **16% improvement in actual meat content**
15% instant business profit gain for operators,
maximum customer satisfaction



Phosphates



MSG



Artificial Coloring

3-FREE (Clean Label)

Our weapon for the global market:

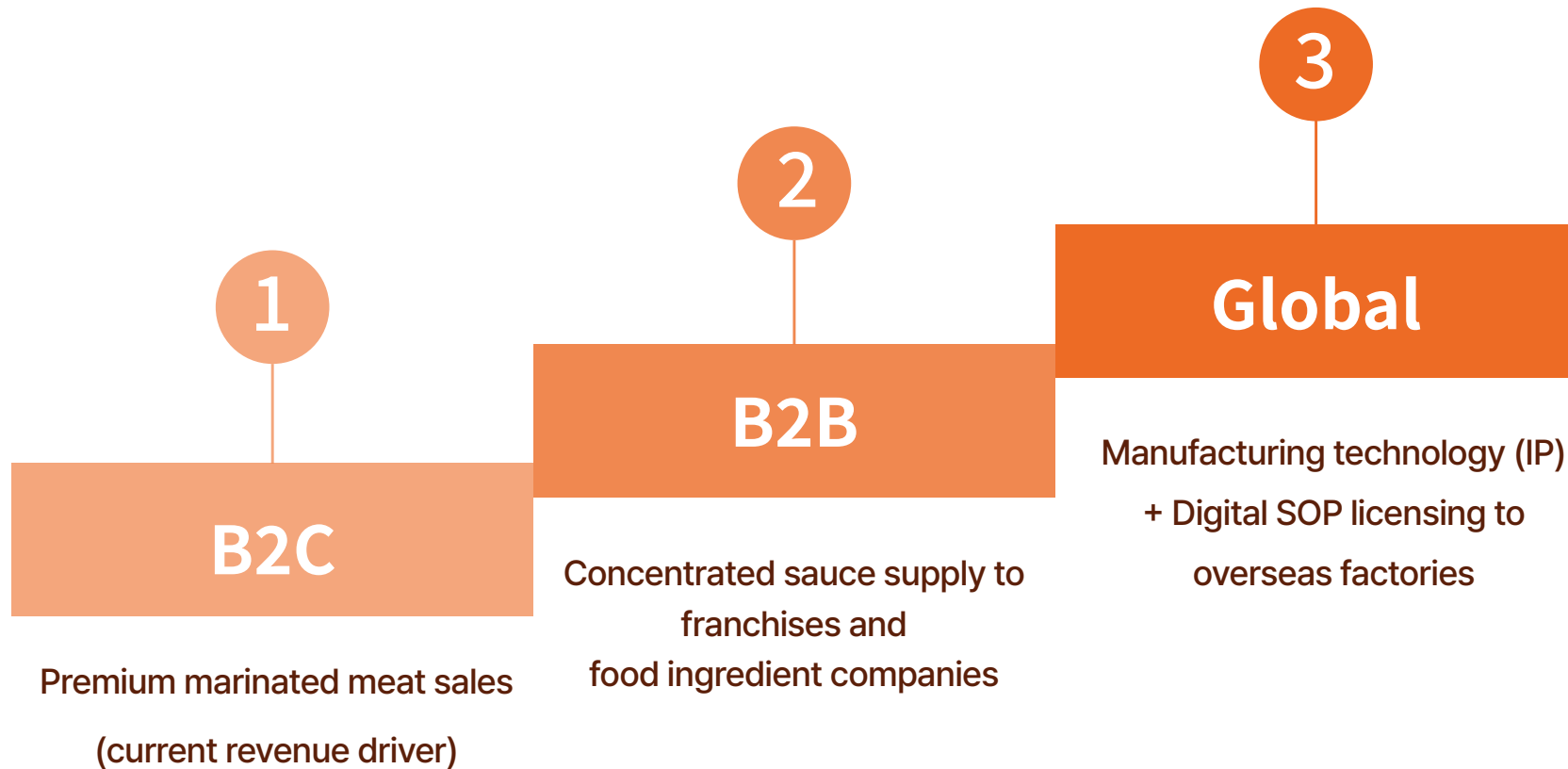
a clean-label sauce with zero chemical additives

Natural coloring technology utilizing discarded chestnut hull (yulpi), applying natural coloring techniques

Product (Channel)	Product Detail	Selling Price	Cost of Goods Sold (COGS)
B2C (Offline)	Premium Sauce (350g)	₩6,500	₩4,550
B2C (Online)	Premium Sauce (350g)	₩8,900	₩6,230
B2C (Holiday / Gift)	Sauce Gift Set (2-pack)	₩25,000	₩17,500
B2C (Domestic)	Functional Tenderizing Sauce (5kg Bulk)	₩35,000	₩24,500
Export (Japan / Vietnam)	Nano-Concentrated Sauce (1kg)	₩45,000	₩31,500

30% Operating Margin Maintained Across All Channels

High-Value IP Business Model in Action



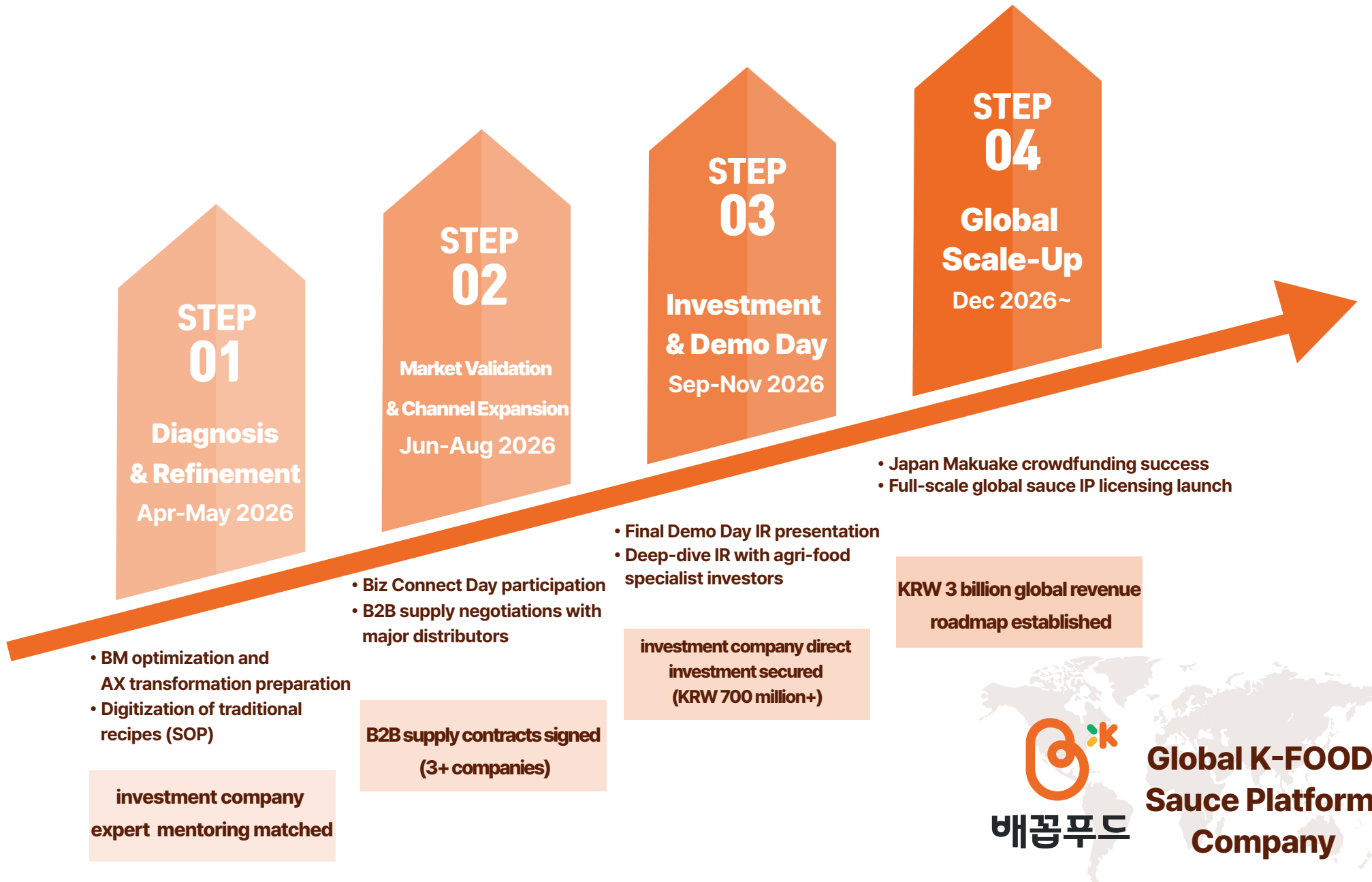
An IP Platform Company That Exports the Standard of Taste

Program	Key Activities	Expected KPI
IR Capability Building	1:1 expert mentoring and pitch consulting via investment company	Securing Technology Valuation (TV) for Investment
AX-DX Transformation	Digitization of the manufacturing process (SOP) and introduction of AI matching solutions	20% improvement in production efficiency and data capture
Sales Channel & Networking	B2B collaboration with major distributors via Biz Connect Day	Supply contracts with large domestic and overseas franchise chains

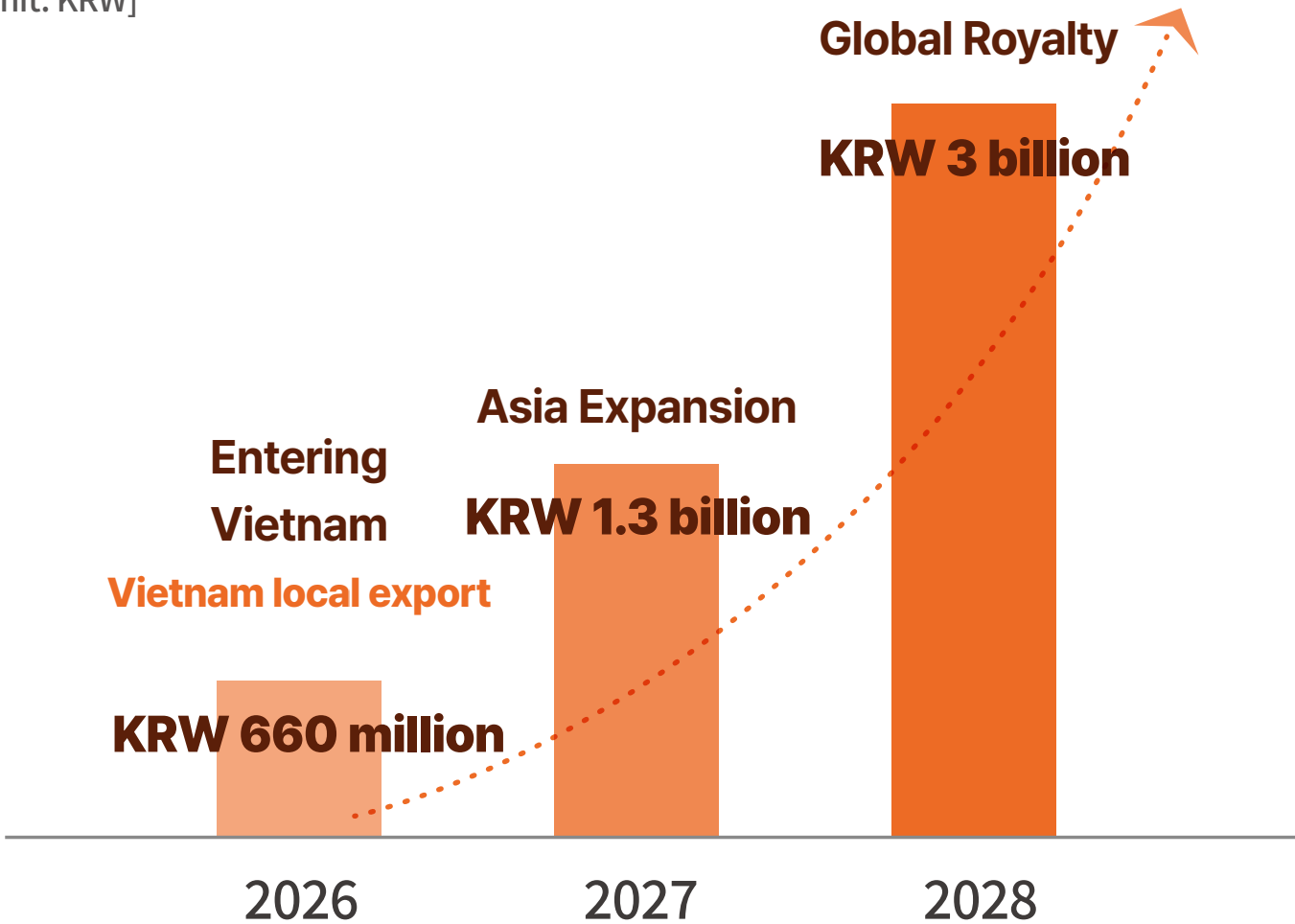
"FAST TRACK" Program,
BAEKKOP FOOD Value-Up Strategy

Growth Roadmap

Investment and Global Leap Based on FAST TRACK



[Unit: KRW]



Target: KRW 3 Billion in Revenue Within 3 Years

CEO, BAE Jung-kyun

Current: CEO, BAEKKOP FOOD

Former: Agricultural Education Major & High School Teacher



A meal made with care,
a table that leaves you
fully satisfied.