



DYSSKOREA

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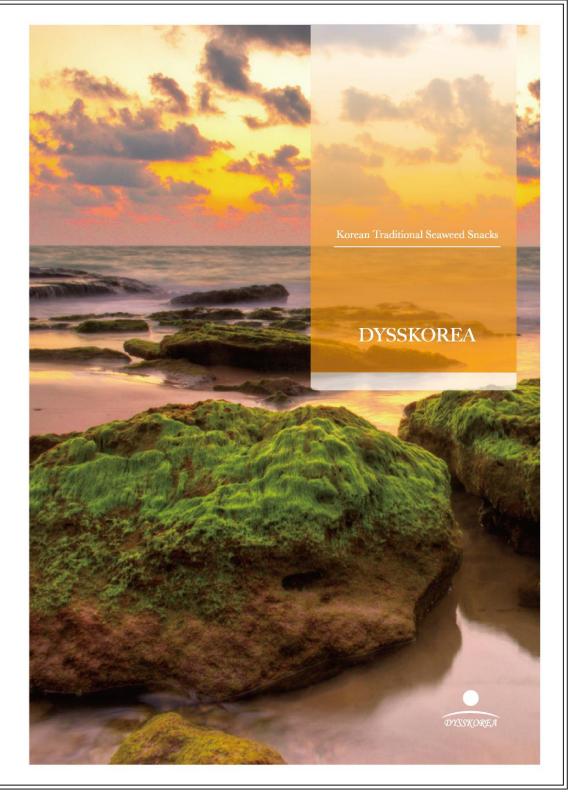
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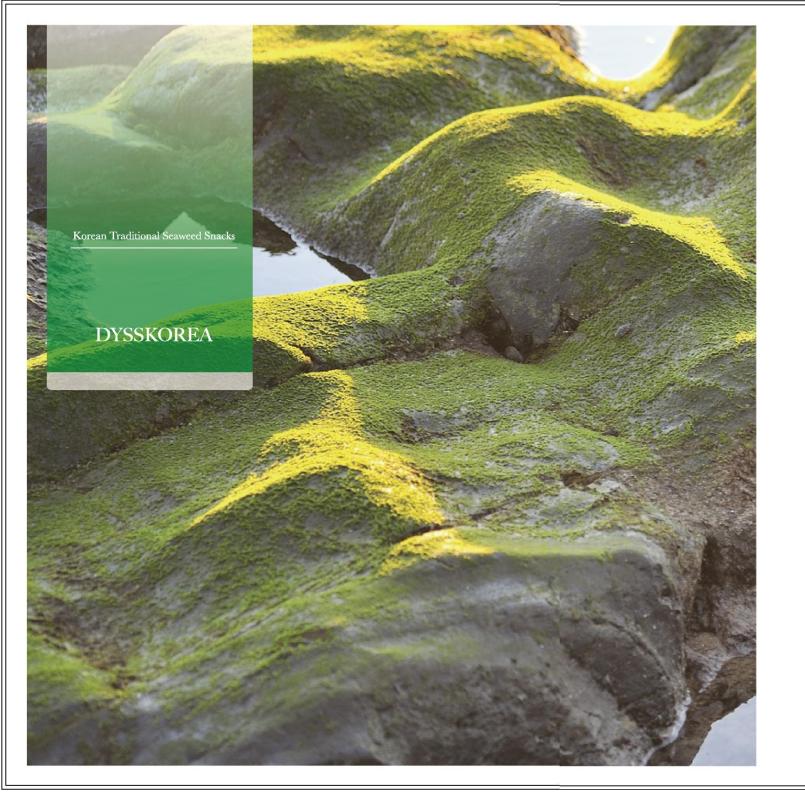
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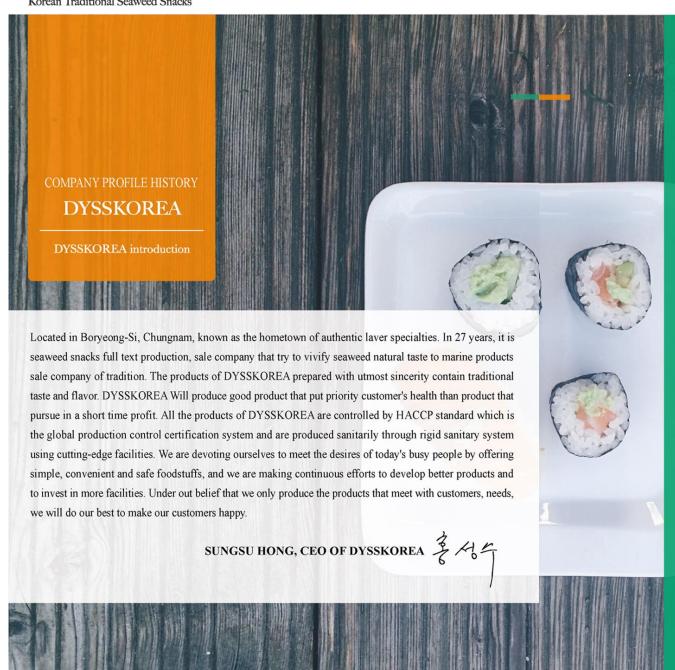
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DYSSKOREA HOSTORY

History

1989, 3. Established "DongYangSanghye" Company Marine products specialty distributor

2002, 4. Established "DongYangSanghye" Company Marine products specialty manufacturing company

2005, 11. Established DongYangSuSan(DYSSKOREA) Co., Ltd.

Company integration

2007, 3. New office building was completed Built an automated plant and relocated facility to the new plant and Low temperature warehouse

2015, 3. Joined the korea International Trade Association

and Internavional Trading Business Number

2015, 4. Authorized "Korea⊠EU-approved exporter, Korea⊠ASEAN-approved exporter"
2015. 11. Add cold storage facility expansion

2015. 12. Certified with "HACCP"

2016. 3. Certified with "The establishment producing fisheries product to be exported to China"



Cerfificate of Product-Specific Approved Exporter



Certificate of HACCP



The establishment producing fisheric product to be exported to Chin



Certificate of DYSSKOREA R&D team DYSSKOREA

DYSSKOREA factory

Factory Facility Status

Manufacturing facility - Full 3 set

Production Line of Seaweed Snack Production Line of Yaki-Nori

Production capacity (per day)

Cut-type Seasoned Seaweed for Small Packing - 30,000 packs(1pack is 4g) Full-size seaweed snack- 20,000 packs(1pack is 20g) Yaki-Nori - 10,000 packs(1pack is 40g)



DYSSKOREA factory













Main Building - 845 m2 Low Temperature Warehouse: 2 Buildings

- 328 m2, 264 m2

Dormitory - 92 m2



Safe and Sanitary Quality Control.

FEATURES OF

DYSSKOREA PRODUCTS DYSSKOREA

We are striving to conduct ceaseless research to develop safer and more convenient Korean traditional foods suitable for Korean's eating pattern through the latest hygiene management system(HACCP) by using only fresh and carefully selected food materials.

the Organic foods.

We are, in principle, the use of organic ingredients. We are trying to produce a green product.

First, Customer and Last, Company

We are the first customers rather than the company's growth.

Universal Food.

Korean traditional taste with a rich flavor being shipped to the global market. DYSSKOREA captivating the taste of the people in the world by using only ingredients carefully selected and grown at home.

27-Year Long Artisanship

Our products are made of raw seaweed form the clean waters in Korea Sea based on our 27 year-long traditional expertise.

PRODUCTION PROCESS





1. RAW SEAWEED PURCHASING 2. RAW SEAWEED INSPECTION

3. SEAWEED SORTING







5. SEASONING



6. SECOND ROASTING



7. AUTOMATIC COUNTING



8. CUTTING & SEVERING



9. AUTOMATIC PACKAGING



10. AUTOMATIC INSEPCTION



11. BOX PACKAGING



12. PRODUCT STORAGE

PRODUCTS

1. SEAWEED SNACKS

Introduction of products

New Product :BABA THE TASTE OF LAMB SKEWERS SEASONED SEAWEED

Taste of lamb skewers seaweed snack is a new product produced by seaweed of Korea and Asian spices (cumin). New product is seaweed snack that cookies by using

Asian spices and Korea seaweed, satisfying the tastes of the world peoples.

Ingredients: seaweed(laver), corn oil, taste of lamb skewers condiments powder(Own development), sesame oil.

Specification: 4g per pack
Daily Output: 4g * 30,000 packs



DYSSKOREA SEASONED SEAWEED GROWN ON THE ROCK. & DYSSKOREA ORIGINAL SEASONED SEAWEED.

Carefully selected raw seaweeds(lavers) are seasoned and roasted twice, and cut into the proper size to be packed in plastic containers. We have Rock lavers and Traditional laver two kinds. It harmonizes well with other cuisines or as a snack with drink.

Ingredients: seaweed(laver), corn oil, sesame oil, sea salt Specification: 5g per pack

Daily Output: 5g * 30,000 packs



CUT-TYPE SEASONED SEAWEED SNACK FOR FAMILY PACKING



Carefully selected raw seaweeds(lavers) are seasoned and roasted twice, and cut into the proper size to be packed in plastic containers.

This products feature is mor than the amount that small_packing seaweed so as to enjoy conveniently.

specification: 20g per pack (9 sections, 28 to 30 sheets)

Daily Output: 20g * 10.000 packs

JABAN SEASONED SEAWEED WITH KOREA GINSENG STEAMED RED

Rock lavers farmed on sea props are cut and roasted with mixed oil (corn oil, sesame oil), sugar and salt fit an appetizingly crispy taste. You can mix it with rice or add it to rice balls for your children's snack. It also harmonizes well with other cuisines or as a snack with drink.

Ingredients: seaweed(laver), corn oil, sesame oil, sugar, seasoned salt, powered korea ginseng steamed red.

Specification: 60g per pack

Daily Output: 60g * 3,000 packs



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1. FULL-SIZE SEAWEED SNACK

Carefully selected raw seaweeds(lavers) are seasoned and roasted twice without cutting, and then packed in pack.

We have Rock lavers, Traditional laver and Lettuce Laver three kinds.

Ingredients: seaweed(laver), corn oil, sesame oil, sea salt

Specification : 20g per pack Daily Output : 20g * 20.000 packs

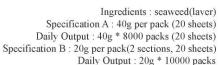
2. YAKI - NORI

DYSSKOREA Yaki Nori

Carefully selected raw seaweeds(lavers) are roasted twice without seasoned.

Nori is familiar in the USA and other countries as an ingredient of sushi,
being referred to as "nori(as the Janpanese do)", "kimbapgim(as the korea do)

" or simply as seaweed.





3. DRIED SEAWEED

Dried Seaweed(laver)

Lavers harvested from the clean waters of the korea western Sea are dried without roasting and seasoning to preserve the seaweed's (laver's) unique flavor

Specification: 240~280g(96 to 100 sheets) per bundle Kindles of Goods: Unroasted & unseasoned Seaweed(laver)

Dried brown seaweed

It is a product produced by drying brown seaweed harvested from the clean waters of Korea under strict hygiene and quality control. Korean are in love with the traditional soup ingredients to restore health.

Specification: 100g/200g



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