

2020 Version

COMPANY OVERVIEW

Sea to Table

; Delivering the True Flavor of Healthy Ocean
to your Dining.



누리다
NURIDA

식탁 위 청정바다를 누리다

C O N T E N T S

01

W H O W E A R E

03

F A C I L I T I E S

02

E N V I R O N M E N T

04

P R O D U C T S

01

W H O W E A R E

■ Establishment

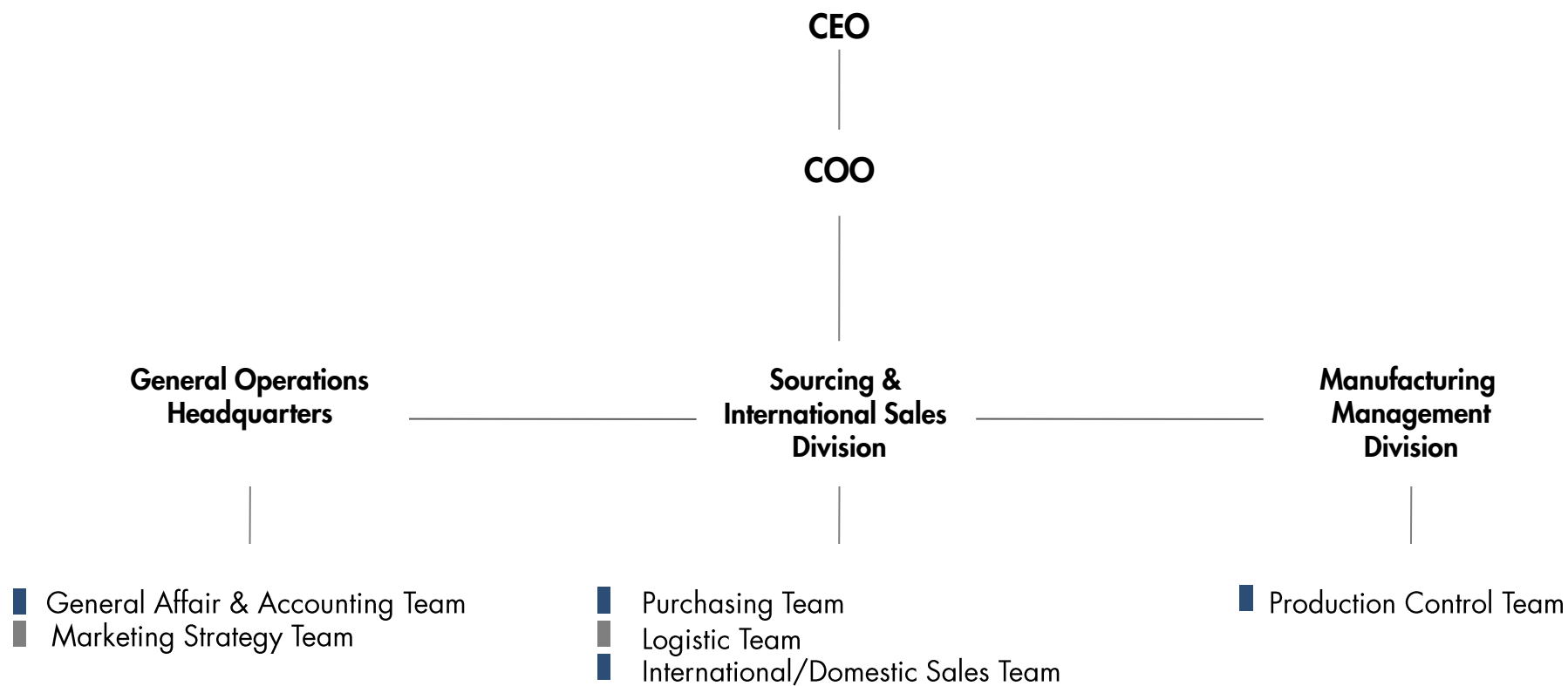


In 2005, first started abalone farming in an island called Heonggando, Wando county, South Korea. Since then, it has accumulated experiences in the production and distribution of abalone and expanded its business to producing abalone processed products as well as exporting live abalone.

All of which has laid the foundation for the establishment of NURI Fish Farming Association Corporation (NURI CORP). As for the area of live abalone production and distribution, we always listen to and take into account social trends and customer needs demanding safer food products. As we have always been, we are continuously making our utmost efforts to offer our customers abalone of the best quality and in the best form. As for the area of processing business, we have just taken the first step and yet, we have accomplished the large order from a big company without any claim and taken the credit for the quality.

The construction of our processing production factory was completed in 2019. This is to take a leap forward to become a specialist in the production, distribution, and processing of abalone. We will strengthen the processing business, which is one of the growth engines in the future, instead of becoming complacent about our already thriving business – the production and distribution of live abalone. As part of these efforts, we will continue to secure and nurture excellent employees while creating an environment of trust, communication, win-win where these talented employees can unlock their potential. While we are actively engaged in a range of donation activities and corporate social responsibility, we will step up our efforts to promote the abalone industry ecosystem. As a trustworthy company, we at NURI CORP will implement customer-centered business philosophy to maximize customer satisfaction and continue to do our best to become the top-notch abalone company.

■ Operations



Philosophy



Creative Management & Passion

- People-centered business ethics
- A company never hesitates to try new things and puts into practice with passion.



Confidence & Trust

- Secures and supplies marine products of high quality based on confidence and trust.
- Trust-based labor-management relationship



Communication & Win-Win

- Enhances business competitiveness through promoting active communication and building a win-win relationship among the producer, consumers, and trade partners.

■ Timeline

2020-2019

2020.03
Obtained HACCP
Certification

2020.12
Construction of
Manufacturing Facility



2018 -2017

2018.12
Won \$3 Million Export Tower
Award by Korean Government

2017. 12
Won \$1 Million Export Tower
Award by Korean Government

2017.05
Joined the Korea International
Trade Association



2016-2015

2016.12
Exported live abalone to
Japan

2016.05
Exported live abalone to
China

2015.12
Founded NURI CORP

2015.09
Joined the Korea Abalone
Trade Association



2012-2009

2012.01
Selected as an Excellent
Business Partner by Post
Office Shopping Mall

2009.05
Founded JEONBOK NURI
Entered post office
shopping mall



2000

2000.05
Directly Operated Abalone
Farming Sea-Cage
Aquaculture (heonggan-ri,
soan-myeon, wando-gun,
South Jeolla province, Korea)



02

E N V I R O N M E N T

■ **Wando**
-the capital of Clean Sea of Korea-

Waters of Wando are purified by the foreshore, seaweed forest, elvan rocks and saltpeter into clean sea and seaweed produced in these clean waters boasts freshest taste.

■ **80% of Abalone Production in Korea**

■ **2,200 types of sea organisms the fewest in Korea**

■ **Highest fisheries production in clean waters of Korea: 237,000 tons (34.1% in Jeonnam, 8.3% in Korea)**

■ **formed by 265 small and large islands (Rias Coast)**



Wando-gun in Korea is formed by 265 small and large islands. Its lias beach is formed by foreshore and seaweeds and elvan rocks and saltpeter are under the sea contributing to abundant nutritious minerals giving nutrition to 2,200 types of sea organisms the fewest in Korea.

foreshore (64.8km²) is formed in every coast and sea forest (of seaweeds) on the coastal waters absorb carbon dioxide and discharge oxygen to purify the water.

Elvan rocks with high content of germanium on the coastal line contribute to marine industry in Korea. 81% of total abalone production in Korea is produced here, and kelp, sea mustard and seaweed fulvescens production is almost 60% the total production in Korea.

■ Hoeng-gan-do -The key to premium-

a mysterious place like a fortress blessed with natural barriers for defense,
the finest spot for the premium Abalone

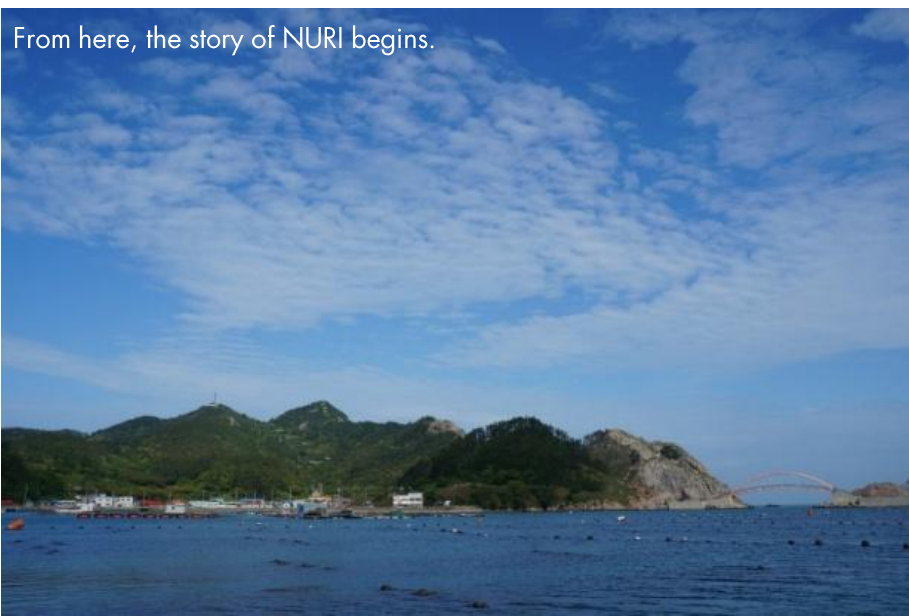
There is an mysterious island, between the edge of southern coast and Nohwado of Wando, cloaked in a gross fog of the sea. The Scent of orchid leads you to the lion island, resembles a Sphinx, a mythical figure of a crouching lion.

During Japanese Invasion of Korea in 1592, the followers of Chungmugong Yi Sunsin chased the Japanese invaders to the end and annihilate in here and the island gave to invaders the shivers every time they went past. So the island called as Hoeng-gan-do, named after Chinese character '横看' the meaning of watching with a fierce eye.

This inaccessible island which can only reach by boat, cherish the pure and bare things, like from the beginning of the world.

In those days on misty mornings, create the illusion of unlocking the hidden place in ancient Greek mythology.

From here, the story of NURI begins.



From the farming of Abalone to distribution,
Only with the belief that we should repay our customer's support with the
highest quality products, we work.

Born and raised a fisherman, we know the richness and generous of the
sea better than anyone and want to share this priceless treasure with our
customers. From the moment we chose the farming of Abalone, we only
consider quality control a high priority.

Sea to Table, we do the best to deliver the true flavor of healthy ocean to
your dining.

03

F A C I L I T I E S

■ Water Tank
for Keeping and stabilizing of Abalone

Objects

Live ABALONE



Capacity

1. Storage capability : 100ton
2. Facilities : 23 containers
3. Specification : 671 m² of Water Tank , covers over 732 m²



■ Water Tank
for Keeping and stabilizing of Abalone



Filtration system for seawater

Filtration by using gravels and sands



Seawater Filtration Controller



Cooling System

put in coolant to the Abalone tanks



Individual Cooling System
of each water tanks

■ Manufacturing

Objects

1. Manufacturing Frozen Abalone
2. Sterilizing Facilities (Canned Products, a retort pouch)

Capacity

1. Production Capacity per day: 10ton/day (Live Abalone)
2. Facilities : Rapid freezing System, Processing of Live Abalone(Precooked,Freezing,Canned Products)
3. Specification : 3,307㎡, covers over : 1,163㎡
4. Certification(on going): HACCP, FSSC22000, Food Facility Registration for Exporting Marine Products (China, Thailand, Vietnam, Indonesia, EU, Russia)



■ Manufacturing

High pressure brush washer



Capacity	6ton / day
Description	<ol style="list-style-type: none"> 1. 1st washing (cleaning) process 2. removes foreign materials on the surface and shell of abalone
Input	Frozen abalone, frozen precooked abalone

Abalone Washer



Capacity	50kg / h
Description	removes any residues on abalone
Input	Abalone Flesh

Manufacturing

Continuous Conveyor Cooker



Capacity	6ton / day
Description	The water is heated by steam for high thermal efficiency. Suitable for processing a large quantity.
Input	Frozen live abalone, frozen precooked abalone, shell-less abalone (abalone flesh)

Washer



Capacity	500kg / hr
Description	2nd washing (cleaning) process / removes any residues on abalone
Input	2nd washing (cleaning) process / removes any residues on abalone

Manufacturing

Closed pipe washer



Capacity	600kg / hr
Description	Inputs are transferred by gravity from the inlet to the outlet within the duct line system. Foreign materials are removed as abalones pass through the closed pipe with the cleaning water.
Input	Shell-less abalone (abalone flesh), frozen live abalone, frozen precooked abalone

Metal detector



Capacity	—
Description	Detection limit (Fe:1.5mm, Sus:3.0mm)
Input	Shell-less abalone (abalone flesh), frozen live abalone, frozen precooked abalone

Manufacturing

Spray Retort Sterilizer



Capacity

-

Description

injected into a small amount of process water, to the expected position (not soak products) through efficient circulation pump – filter – high efficiency heat exchanger will be injected into the water spray pipe, and then by ejecting atomizing spray nozzle will hot water to the surface of food, uniform distribution of internal heat, pan unsterile blind Angle.

Input

Canned Products, a retort pouch

Can Sealing Machine



Capacity

20-40 cans/min

Description

Applied can's diameter: 52~105 mm
Applied can's height: 50~280mm
The excellent sealing equipment used for vacuum sealing of can, gas filled can.

Input

Canned Products,

■ Quarantine Station



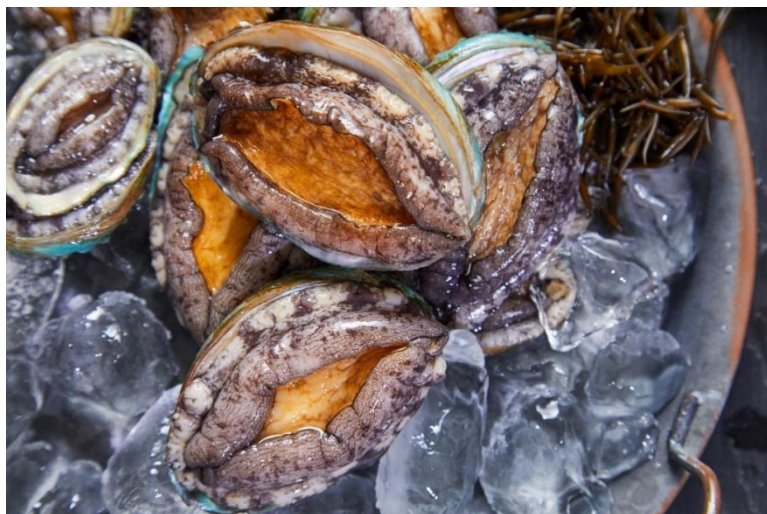
Quarantine Station

Maintaining cleaned condition through installing our own Quarantine Station.

04

P R O D U C T S

■ Fresh Live Abalone



■ Fresh Live Abalone

Specification	50g~160g/PC 10kg/CT
Storage	Store in seawater tank
Product description	Live abalone with the size varying from 50g to 160g, packed in a 10kg case for each size.

Processed Abalone

Frozen fresh abalone



Specification	40g ~ 120g / PC
Storage	Vacuum packaging by size
Product description	Live abalones are rapidly frozen (IQF) after being washed.

Frozen precooked shell-less abalone



Specification	40g ~ 120g / PC, 30g ~ 2kg / Pack
Storage	Vacuum packaging by size
Product description	Abalone shells and guts are removed after washing and cooking live abalones. Shell (and gut) – less Abalone flesh is rapidly frozen (IQF).

Processed Abalone

Frozen precooked abalone



- ✓ EASY COOK!
- ✓ rapidly frozen after being washed and cooked,
- ✓ Processed under HACCP Certified Facility
- ✓ US/KOR Back labeled

Specification	40g ~ 120g / PC
Storage	Vacuum packaging by size
Product description	Live abalones are rapidly frozen (IQF) after being washed and cooked.

Processed Abalone

Canned abalone (brine sauce / oyster sauce)



Specification	Negotiable 130g ~ 420g / can (D.W 50g ~ 212g)
Storage	Store at room temperatures 1~35℃
Product description	Live abalone flesh is removed from the shell and then braised in marinated sauce (brine sauce) Live abalone flesh is removed from the shell and marinated with special oyster sauce. A convenient food that can be enjoyed right after opening without extra cooking. (oyster sauce)

Processed Abalone



■ Soy sauce braised abalone with Korean Beef



[Soy sauce braised abalone with Korean Beef]

Specification: 100g (D.W 45g)

Package: Canned(Store at room temperatures 1~35℃)

Description:

Abalone, Shiitake mushroom, Cheongynag red pepper are marinated with jangjorim (beef braised in soy sauce) base. A canned product that can be enjoyed by people of all ages. Can be served for meals or snacks with drinks. HMR concept food targeting growing single households in modern society.

■ Soy sauce braised abalone



[Soy sauce braised abalone]

Specification: 100g (D.W 45g)

Package: Canned(Store at room temperatures 1~35℃)

Description:

Abalones are marinated with jangjorim (beef braised in soy sauce) based sauce.
Sweet and tasty flavor that can matched with meals and alcohol beverages.

Processed Abalone

■ 'Ready to eat Abalone' Products



[Classic Whole Abalone with Herbs]

Specification

: Negotiable 120g/btl

Package: Canned(Store at room temperatures
1~35℃

Description:

Live abalone flesh is removed from the shell and then braised in marinated sauce (brine sauce).

Meet the texture of original Abalone which enhanced the flavor from spicy herbs such as Thyme and Applemint.

[Confit de Abalone paired with Avocado Oil]

Specification

: Negotiable 120g/btl

Package: Canned(Store at room temperatures
1~35℃

Description:

A sublime combination of flavours such as Garlic, Basil, Parsely, Mustard seed. Pickled in Avocado oil, similar recipe with Confit, french originated food. Added Green and Black Olives that you can feel

[Premium Whole Abalone with Olive Oil]

Specification

: Negotiable 120g/btl

Package: Canned(Store at room temperatures
1~35℃

Description:

Live abalone flesh is removed from the shell and then braised in marinated sauce (brine sauce).

Meet the texture of original Abalone which enhanced the flavor from high quality olive oil.

T H A N K Y O U

38, Nonggongdanji 4-gil, Wando-eup, Wando-gun,
Jeollanam-do, Republic of Korea (Zip code) 59108
Tel 061-553-8147 / FAX 061-553-8149
<http://www.nuricorp.com>