





# COMPANY INTRODUCTION

Eco-friendly high-quality traditional Korean paste

**Dam Back Won Cham, which contains sincerity and secret method**

Dam Back Won agricultural association corporation is located in the Mudeungsan Mountain suburb of Cheongok-dong, Gwangju, which is a clean grade A region, and produces traditional Korean paste with high-quality, honest, and eco-friendly spirit.

We have developed and patented a more advanced paste fermentation method for the preservation of Korean traditional taste through steady technological development and efforts.

Furthermore, we are striving to develop hygienic products while maintaining the traditional taste by developing and introducing fermentation technology suitable for modern society

Based on these efforts, we started exporting to the Americas in 2010 and have continued to promote and sell products in overseas markets even till the current year of 2018. In addition to the interest in Korean food, we are trying to supply traditional Korean pastes to areas that are developing a high interest in Korean food due to the spread of Korean Wave, such as China and Hong Kong

All products of Dam Back Won, such as Cheonggukjang, doenjang, soy sauce, gochujang, plum extract, native grass enzyme extract, pickled vegetables, etc., are produced with the traditional method of creating clean taste

In addition, Dam Back Won is contributing to healthy eating habits of consumers by selecting, processing and distributing the best quality agricultural and marine products

We will visit your table with the best well-being food

## SUMMARY

Company Name	DAMBACKWON Corp.
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Homepage	www.dambackwon.co.kr

## PATENT



## HISTORY

2018	Organic processing certification
2017~2018	Participated in 'Gwangju International Food Exhibition'
2014~2015	Participated in 'Gwangju International Food Exhibition'
2014	Participated in 'Daegu Food Exhibition'
2013	October Participated the World Korean Business Convention
2011	Participated in 'Hong Kong Food Exhibition' Participated in Korea-Japan Food Culture Festival
2011~2018	Participated as the representative business of Gwangju in 'LA Korean American Day Festival'
2010~2018	Export to the Americas
2010	Participated in 'Seoul International Food Exhibition'
2009	'DamBackWon' trademark registration 'Raw soy sauce' fermentation method patent registration
2008~2011, 2013	Participated in 'Gwangju International Food Exhibition'
2008	Participated in 'Naju Agrifood Exhibition' Participated in 'Excellent Market Exhibition' Use permission for the joint trademark of Buk-gu Office agro-speciality products
2007	Cheonggukjang fermentation method patent registration



# DAMBACKWON DOENJANG

- Product DamBackWon Doenjang
- Origin Korea
- Ingredient Soy Bean, Salt
- Size 1kg, 2kg, 3kg
- Storage Keep away from direct sun light. Keep in cool place. Keep in refrigeration if opened.



# DAMBACKWON GOCHUJANG

- Product DamBackWon Gochujang
- Origin Korea
- Ingredient chili powder, fermented soybean powder, whole wheat/soybean malt starch syrup, glutinous rice, plum extract, salt
- Size 1kg, 2kg, 3kg
- Storage Keep away from direct sun light. Keep in cool place. Keep in refrigeration if opened.





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# KOREA FISH SAUCE



- Product DamBackWon Korea Fish Sauce
- Origin Korea
- Ingredient Anchovy, halibut, Soy Bean, Salt, Water
- Size 1kg, 2kg, 3kg
- Storage Store in cool and dry place, avoid direct sunlight.

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# KOREAN SOY SAUCE



- Product DamBackWon Korea Soy Sauce
- Origin Korea
- Ingredient Soy Bean, Salt, Water
- Size 1kg, 2kg, 3kg
- Storage Store in cool and dry place, avoid direct sunlight.



# DAMBACKWON CHEONGGUKJANG POWDER / HWAN

- Product DamBackWon Cheonggukjang powder / hwan
- Origin Korea
- Ingredient Soybean 100%
- Size 250g, 500g, 1kg
- Storage Store in cool and dry place, avoid direct sunlight.

## How to Eat (Cheonggukjang hwan)

Cheonggukjang ball is health food easy to chew or swallow with sufficient water.

## How to Eat (Cheonggukjang Powder)

Cheonggukjang flour is used for a variety of purpose including health food, natural seasoning and Cheonggukjang-soup.







**DAMBACKWON Corp.**

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