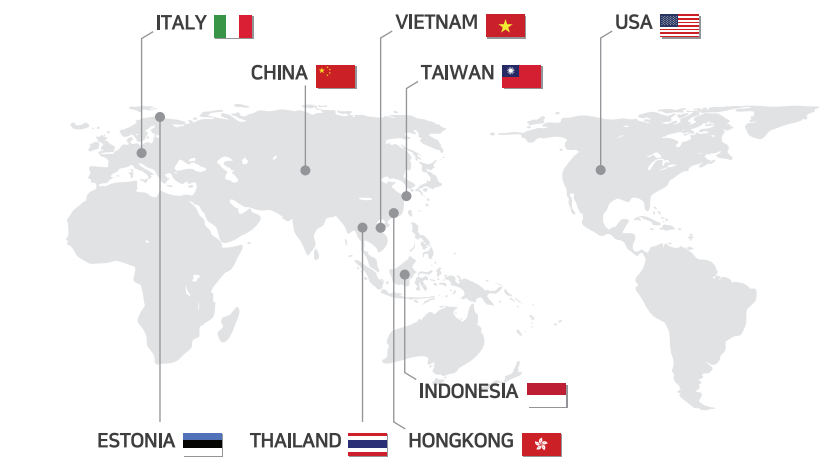
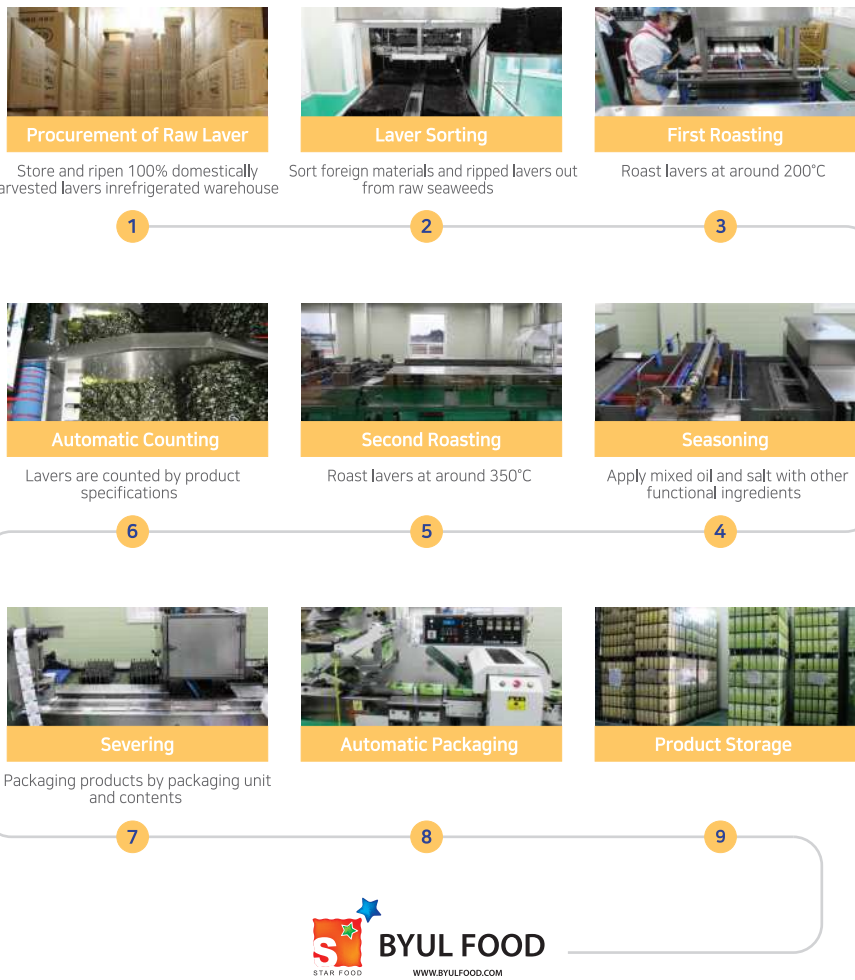


Overseas Market



Production Process



**BYUL FOOD Co.,Ltd.**  
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A Reliable Laver Producer For Your Families

BYUL FOOD



CEO Message

“ Hello, everyone.  
My name is Lee Jae-bu, and I am the CEO of star(Byul) Food.  
In 2006, I established Star(Byul) Food Co., Ltd. with a dream of  
a specialized producer of seasoned lavers based on my 30 years  
of seasoning expertise in seaweed industry.  
Rather than prioritizing quantity for short term profit,  
we will make long-lasting products that prove our commitment to  
ethical quality for our customers’ health.  
“Our family”  
As this phrase holds great importance for us, we also place  
great priority on pleasing and meeting the standards for “every  
single customer of our products.” Under our commitment to  
producing “lavers that we’d definitely share with our families”,  
we promise you that we will do our best to earn your trust as  
a leading company producing Premium Korean seaweed. ”




Lee Jae-bu  
CEO


History

2006.11	BYUL FOOD
2007.08	ISO 9001 quality management system certification ISO 14001 environmental management system certification
2008.08	The taste of Byul, green laver new product innovation
2009.01	ISO 22000 Food safety management system certification
2009.09	Selected as Chungcheongnam-do governor’s quality recommended agricultural specialty product
2009.12	Taiwanese market entry
2010.03	Chinese market entry
2010.11	Clean facilities equipped
2011.05	Automation equipment new-built factory extension relocation
2012.01	American market entry, approval of FDA and factory registration
2013.07	European market entry Selected as a promising small business
2013.12	Selected as an export promising small business
2014.01	Korea · EU origin certification exporter certification
2014.10	Japan, Vietnam market entry
2015.05	Hong Kong market entry
2015.06	Chinese seafood production, processing facility registration
2015.07	Acquired certificate of Hazard Analysis and Critical Control Point (HACCP)
2015.09	Acquired traditional food quality certificate
2016.05	NOP(USDA) certification
2016.09	HALAL certification
2018.04	Construction of 2 <sup>nd</sup> factory
2018.12	BYUL FOOD CO.,LTD incorporation
2019.10	New product launch - Charcoal Barbecue Seaweed
2019.11	SIAL Selected Inovation Finalist
2019.11	FSSC22000 certification


Certificate




HACCP




K.Fish




Traditional Food




FSSC22000




ISO22000




FDA




HALAL



USDA




Chinese Marine Products Production Facilities



Product-Specific Approved Exporter Facilities



Promising Firm



Promising Export Firm



MAIN-BIZ  
(Management Innovation Business)

Strong point of BYUL FOOD

1.Finest Seaweed in the West Sea

We use only the finest quality seaweed, which is carefully selected by collecting Porphyra tenera and Porphyra pseudolinearis in clean areas of the West Sea and is then mixed with a unique ratio for our one-of-a-kind Byul taste.

2.Solar salt without heavy metals or foreign substances

We adopted the world's first sprinkler system and use clean and environment-friendly solar salt that has no sand, insoluble matter, or heavy metals. (BYUL FOOD received the grand prize in the environment-friendly section of the Korea Salt Farm Contest.)

3.Quality management

- 1) Our storage process maintains a quality of freshness like mineral seaweed by maintaining the same temperature year round in our own refrigeration facility.
- 2) Our production process manages good quality by maintaining an appropriate temperature and humidity level to prevent the seaweed from oxidation and humidity.

4. Certification of FSSC22000 and ISO22000

Byul Food has acquired FSSC22000, a food safety certification, and ISO22000 to enhance safety management of products. In particular, as Byul Food has acquired the FSSC22000 certification, a standard approved by the GFSI (Global Food Safety Initiative), our company is taking initiative in leading the globalization of the food industry by strengthening and continuously maintaining the prevention system against food safety accidents, which is required by the international standards..


5. HACCP(Hazard Analysis Critical Control Points) certification and traditional food certification

Byul Food acquired the international food-standards, HACCP(Hazard Analysis Critical Control Points)certification in order to produce products that consumers can eat safely. We strictly produce and manage our products in sanitary facilities using the highest standards in Korea, from collection of the seaweed up until they reach the consumer's table. In addition, the main ingredients of our products use home-grown Korean agricultural and marine products which have received traditional food certificates and are directly managed by National Fisheries Products Quality Management Service.

6. Certification from the FDA and USDA and certification of HALAL


The products of Byul Food are trustworthy products approved by the Food and Drug Administration (FDA). The company has acquired the HALAL certification, which is for strict controls for food and drug safety, and NOP certification (USDA Organic), which is for organic foods.

Product




**Traditional Family Laver**

Specification	15g × 12EA	15g × 24EA
Size	330 × 176 × 272	429 × 330 × 213




**Sea Lettuce Family Laver**

Specification	15g × 12EA	15g × 24EA
Size	330 × 176 × 272	429 × 330 × 213




**Full-size Traditional Laver**

Specification	20g × 10EA / BOX	20g × 30EA / BOX
Size	220 × 148 × 317	429 × 330 × 213




**Full-size Sea Lettuce Laver**

Specification	20g × 10EA / BOX	20g × 30EA / BOX
Size	220 × 148 × 317	429 × 330 × 213




**Small Traditional Laver**

Specification	4g × 32EA / BOX
Size	332 × 177 × 332




**Small Sea Lettuce Laver**

Specification	4g × 32EA / BOX
Size	332 × 177 × 332




**Small Size Laver Bundle (3pack)**

Specification	(4g×3)×24pack / BOX
Size	445 × 270 × 350




**Small Size Laver Bundle (12pack)**

Specification	(4g×12)×12pack / BOX
Size	570 × 275 × 485




**Small Size Laver Bundle (16pack)**

Specification	(4g×16)×12pack / BOX
Size	570 × 350 × 485




**Roasted Laver**

Specification	50g × 5EA / BOX	50g × 20EA / BOX
Size	270 × 180 × 195	490 × 335 × 220




**Unseasoned Laver**

Specification	12g × 10EA / BOX
Size	220 × 148 × 317




**Charcoal Barbecue Seaweed**

Specification	20g × 8EA / BOX
Size	220 × 148 × 317



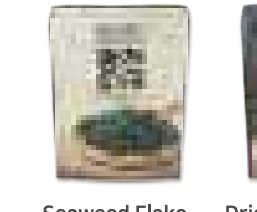
**Dried Roasted Laver**

Specification	50sheets / pack 100sheets / pack
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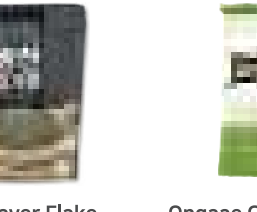
**Dried Laver**

Specification	100sheets / pack
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**Seaweed Flake (Gimgaru)**

Specification	500g / pack, 1kg / pack
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**Dried Laver Flake (Gimgaru)**

Specification	60g × 20EA / BOX	400g × 6EA / BOX
Size	380 × 360 × 230	470 × 350 × 240




**Ongaee Gwangcheon Seasoned Laver (Jaban Laver)**

Specification	60g × 20EA / BOX	400g × 6EA / BOX
Size	380 × 360 × 230	470 × 350 × 240




**Sea Crunchy Olive Oil**

Specification	10g × 12EA / BOX
Size	392 × 214 × 182



**Sea Crunchy Green Tea**

Specification	10g × 12EA / BOX
Size	392 × 214 × 182



**MASTER BOX**

Specification	12BOX / MASTER BOX
Size	655 × 380 × 805

About Seaweeds

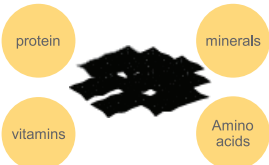


The Origin of Seaweeds

There are many anecdotes about seaweeds in Korea.. One of them is a man named 'Kim Yeoiik' found seaweeds on a twing of oak tree floating down a seacoast. He started raising it, and gave to King as a present. There was no name for seaweeds before, but the king started to call this black piece as 'Kim/Gim' in Korean following his name, Kim Yeoiik. Seaweeds is common today, but it is said that 100sheets of seaweeds is worthy of 24000 centimeters of cotton in Joseon Dynasty.

Advantage of Seaweeds

Seaweed is recognized as healthy food including sufficient protein, vitamins, minerals and essential amino acids



Possibility of Seaweeds

It will become one of the popular healthy snacks in the world which will be replaced potato chips according to food industry in USA.

How Korean People eat Seaweeds?

Korean people eat seaweeds by wrapping up rice in seaweeds. And we can eat as a snack.

