BYUL FOOD
A Reliable Laver Producer For Your Families
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.

CEO Message

Organization

Management Philosophy

Honest Ingredients

Healthy Food Culture
Seaweed for My Family

Thorough Sanitation Management

Ethical Business Mind

The pursuit of Global Culture
<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>2006.11</td>
<td>BYUL FOOD</td>
</tr>
<tr>
<td>2007.08</td>
<td>ISO 9001 quality management system certification</td>
</tr>
<tr>
<td></td>
<td>ISO 14001 environmental management system certification</td>
</tr>
<tr>
<td>2008.08</td>
<td>The taste of Byul, green laver new product innovation</td>
</tr>
<tr>
<td>2009.01</td>
<td>ISO 22000 Food safety management system certification</td>
</tr>
<tr>
<td>2009.09</td>
<td>Selected as Chungcheongnam-do governor’s quality recommended agricultural specialty product</td>
</tr>
<tr>
<td>2009.12</td>
<td>Taiwanese market entry</td>
</tr>
<tr>
<td>2010.03</td>
<td>Chinese market entry</td>
</tr>
<tr>
<td>2010.11</td>
<td>Clean facilities equipped</td>
</tr>
<tr>
<td>2011.05</td>
<td>Automation equipment new-built factory extension relocation</td>
</tr>
<tr>
<td>2012.01</td>
<td>American market entry, approval of FDA and factory registration</td>
</tr>
<tr>
<td>2013.07</td>
<td>European market entry</td>
</tr>
<tr>
<td></td>
<td>Selected as a promising small business</td>
</tr>
<tr>
<td>2013.12</td>
<td>Selected as an export promising small business</td>
</tr>
<tr>
<td>2014.01</td>
<td>Korea - EU origin certification exporter certification</td>
</tr>
<tr>
<td>2014.10</td>
<td>Japan, Vietnam market entry</td>
</tr>
<tr>
<td>2015.05</td>
<td>Hong Kong market entry</td>
</tr>
<tr>
<td>2015.06</td>
<td>Chinese seafood production, processing facility registration</td>
</tr>
<tr>
<td>2015.07</td>
<td>Acquired certificate of Hazard Analysis and Critical Control Point (HACCP)</td>
</tr>
<tr>
<td>2015.09</td>
<td>Acquired traditional food quality certificate</td>
</tr>
<tr>
<td>2016.05</td>
<td>NOP(USDA) certification</td>
</tr>
<tr>
<td>2016.09</td>
<td>HALAL certification</td>
</tr>
<tr>
<td>2018.04</td>
<td>Construction of 2nd factory</td>
</tr>
</tbody>
</table>
About Seaweeds

The Origin of Seaweeds

There are many anecdotes about seaweeds in Korea. One of them is a man named ‘Kim Yeoik’ found seaweeds on a twig 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 Yeoik. Seaweeds is common today, but it is said that 100 sheets 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.

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

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.

Seaweed is recognized as healthy food including sufficient protein, vitamins, minerals and essential amino acids.
BYUL FOOD, specialized seaweed manufacturer, not only distribute to local markets, supermarket, but also we do make a direct dealing with customers in Korea. We have 100,000 of regular direct-customers which is not normal in Korea. This proves the quality of our products and customers’ trust about BYUL FOOD—due to the fast feedback from our End-user, we had great opportunities to develop our products in good way.

It also proves that people buy foods in supermarket, but they are also looking for better products by themselves. We know that seaweed is not common abroad comparing to Korea, but as more people get taste it, they will finally look for better taste with brands. We aim to obtain those customer loyalty.
Main Partners

Domestic Market

<table>
<thead>
<tr>
<th>Hanaro mart</th>
<th>Lotte Department Store</th>
<th>80,000 of direct dealing customers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Galleria Department Store</td>
<td>Nongsarang</td>
<td>Korean post office shopping</td>
</tr>
</tbody>
</table>

Overseas Market

Map of international markets.
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. 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.

3. ISO22000 and FDA certification and HALAL, USDA certification

Byul Food consists of reliable products which are certificated from ISO22000 (Food safety management system) and received the approval of FDA (Food and Drug Administration). We received the HALAL certification, which strictly controls food and drug safety, and the NOP (USDA organic) certification, which is applicable to organic foods.

4. Artisan spirit

Our roasted seaweed consists of large effort and uses Gwang-cheon gim’s production 30 year tradition and know-how.
<table>
<thead>
<tr>
<th>Traditional Family Laver</th>
<th>Sea Lettuce Family Laver</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Specification</th>
<th>15g X 12EA</th>
<th>15g X 24 EA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>335 X 180 X 275</td>
<td>429 X 330 X 213</td>
</tr>
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<td>Size</td>
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</table>
Product Specification

- Full-size Traditional Laver
- Full-size Sea Lettuce Laver

<table>
<thead>
<tr>
<th>Specification</th>
<th>20g x 10EA / BOX</th>
<th>20g x 30EA / Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>335 X 180 X 275</td>
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</thead>
<tbody>
<tr>
<td>Size</td>
<td>335 X 180 X 275</td>
<td>429 X 330 X 213</td>
</tr>
</tbody>
</table>
- **Small Traditional Laver**
  - Specification: 4g x 32EA / BOX
  - Size: 332 x 177 x 332

- **Small Sea Lettuce Laver**
  - Specification: 4g x 32EA / BOX
  - Size: 332 x 177 x 332

- **Small Size Laver Bundle (3pack)**
  - Specification: (4g X 3) X 36pack / BOX
  - Size: 530 X 330 X 400

- **Small Size Laver Bundle (12pack)**
  - Specification: (4g X 12) X 12pack / BOX
  - Size: 570 X 275 X 510

- **Small Size Laver Bundle (16pack)**
  - Specification: (4g X 16) X 12pack / BOX
  - Size: 570 X 350 X 510
- **Roasted Laver**
  - Specification: 50g X 5EA / BOX, 50g X 20EA / BOX
  - Size: 270 X 180 X 195, 490 X 335 X 220

- **Unseasoned Laver**
  - Specification: 12g X 10EA / BOX
  - Size: 220 X 148 X 318

- **Dried Roasted Laver**
  - Specification: 50sheets / pack, 100sheets / pack

- **Dried Laver**
  - Specification: 100sheets / pack

- **Crumble Laver**
  - Specification: 500g / pack, 1kg / pack
<table>
<thead>
<tr>
<th>Product</th>
<th>Specification</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sea Crunchy Olive Oil</td>
<td>10g X 12 EA / BOX</td>
<td>393 X 215 X 183</td>
</tr>
<tr>
<td></td>
<td>12BOX / MASTERBOX</td>
<td>655 X 380 X 805</td>
</tr>
<tr>
<td>Sea Crunchy Green Tea</td>
<td>10g X 12 EA / BOX</td>
<td>393 X 215 X 183</td>
</tr>
<tr>
<td></td>
<td>12BOX / MASTERBOX</td>
<td>655 X 380 X 805</td>
</tr>
<tr>
<td>Sea Crunchy Wasabi</td>
<td>10g X 12 EA / BOX</td>
<td>393 X 215 X 183</td>
</tr>
<tr>
<td></td>
<td>12BOX / MASTERBOX</td>
<td>655 X 380 X 805</td>
</tr>
<tr>
<td>Sea Crunchy Teriyaki</td>
<td>10g X 12 EA / BOX</td>
<td>393 X 215 X 183</td>
</tr>
<tr>
<td></td>
<td>12BOX / MASTERBOX</td>
<td>655 X 380 X 805</td>
</tr>
</tbody>
</table>
- **Onggae Full Size Laver (60g)**
  - Specification: 60g x 20EA / BOX
  - Size: 450 x 325 x 335

- **Onggae Full Size Laver (20g)**
  - Specification: 20g x 20EA / BOX
  - Size: 450 x 325 x 260

- **Onggae Full Size Laver Bundle**
  - Specification: 20g x 3 x 12EA / BOX
  - Size: 450 x 325 x 260

- **Onggae Small Traditional Laver**
  - Specification:
    - ① 4g x 3 x 24EA / BOX
    - ② 4g x 9 x 10EA / BOX
    - ③ 4g x 16 x 8EA / BOX
  - Size:
    - ① 455 x 270 x 365
    - ② 525 x 430 x 280
    - ③ 570 x 350 x 360

- **Onggae Small Sea Lettuce Laver**
  - Specification:
    - ① 4g x 3 x 24EA / BOX
    - ② 4g x 9 x 10EA / BOX
    - ③ 4g x 16 x 8EA / BOX
  - Size:
    - ① 455 x 270 x 365
    - ② 525 x 430 x 280
    - ③ 570 x 350 x 360

- **Mini Size Laver Bundle**
  - Specification: 2g x 10 x 24EA / BOX
  - Size: 475 x 335 x 285
### Production Process

1. **Procurement of Raw Laver**
   - Store and ripen 100% domestically harvested lavers in cold storage

2. **Laver Sorting**
   - Sort foreign materials and ripped lavers out from raw seaweeds

3. **First Seasoning and Roasting**
   - Roast lavers at around 200°C

4. **Second Seasoning**
   - Apply mixed oil and salt with other functional ingredients

5. **Second Roasting**
   - Roast lavers at around 350°C

6. **Double-roasted Seasoned Laver**

7. **Automatic Counting**
   - Lavers are counted by product specifications

8. **Severing**
   - Packaging products by packaging unit and contents

9. **Automatic Packaging**

10. **Box Packaging**
    - Pack products in boxes by packaging unit

11. **Product Storage**

12. **Shipping**
A Reliable Laver Producer For Your Families

Certificate

HACCP
Traditional Food
ISO22000
FDA
HALAL
USDA
Chinese Marine Products Production
Product-Specific Approved Exporter
Promising Firm
Promising Export Firm
MAIN-BIZ (Management Innovation Business)

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