



ASIAFOOD CO., Providing Healthy Food

ADD 8, Jangjaero 520beonan-gil, Saengnim-myeon, Gimhae-si,
Gyeongsangnam-do, South Korea

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foodasia.co.kr

50 of dedication and history **only to**
Years **produce better laver products.**

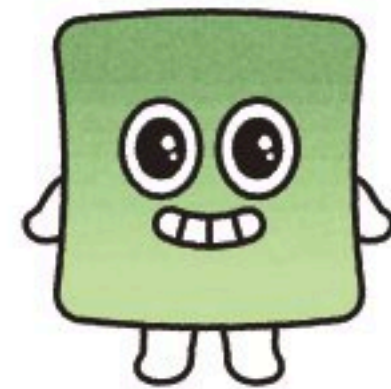


**ASIAFOOD CO. Dedicated to Providing
Only the Right Foods**



ASIAFOOD CO.
uses high-quality
ingredients to provide
fresh and healthy food.

Greeting



We will continue to research and strive **to become a leading seaweed company that satisfies both our customers and local fishermen.**

ASIAFOOD CO., located in Saengnim-myeon, Gimhae-si, is a seaweed manufacturing company dedicated to bringing greater nutritional value to our daily tables.

Since our founding in 1974, we have spent 50 years sourcing the finest raw ingredients from production fields, striving to deliver top-quality products that retain their natural freshness on our customers' tables.

Driven by our belief that **'laver made from high-quality raw ingredients tastes great even without special processing,'** ASIAFOOD CO. pledges to continue its research and dedication to becoming a specialized laver company that meets the needs of both customers and fishermen alike.

CEO *Jeon Hongjeong*

Main Value



High-quality ingredients

Great taste begins with high-quality ingredients.



Reliable

We create reliable products following the traditional manufacturing methods certified by National Fishery Service.



Hygienic environment

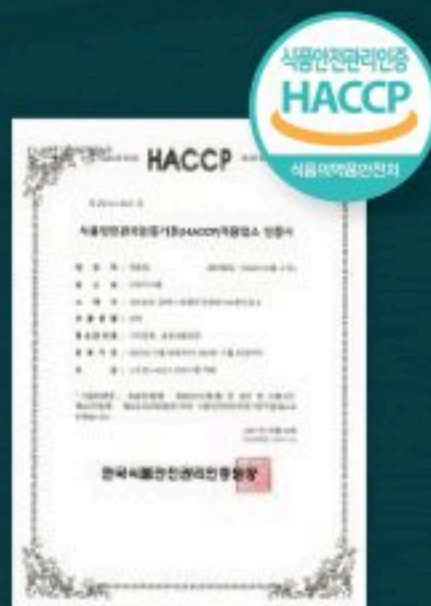
We focus on maintaining our facility in top condition under strict procedure.



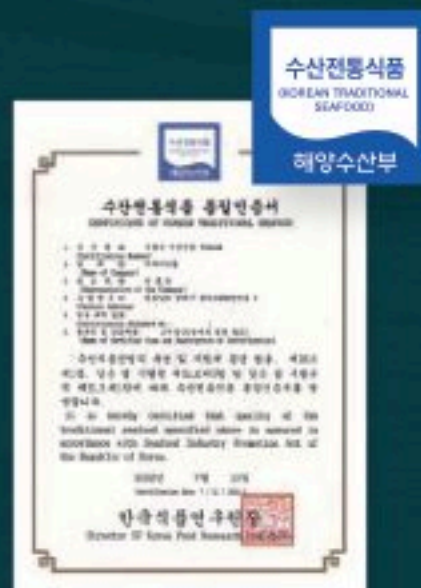
Healthy food

We provide healthy food with strict quality control and the finest ingredients.

Certificate



HACCP



Traditional Food
Quality Certification



MUI HALAL



FSC 22000

History

◆ Foundation

1974.04

Establishment of
ASIAFOOD CO.
(Namhang-dong,
Yeongdo, Busan)

1998.11

ASIAFOOD.Co seasoned
Laver was selected as
one of the '200 Excellent
Products of
Gyeongsangnam-do'

1980.08

Expansion and Relocation
(Saengnim-myeon, Gimhae-si,
Gyeongsangnam-do)



◆ Growth and Expansion

2012.03

ISO 22000
Certification Acquired (SGS)

2008.03

Kelp Jelly and seasoned laver
obtain Quality Certificate(QC)
from Gyeongsangnam - do

2001.08

AsiaFood Co. becomes
(<https://mall.epost.go.kr/>)
official vendor on
Korean Post Shopping

2013.05

Designated as Korean
Traditional Food
Manufacturer (National
Fishery Products Quality
Management Service)

50 of dedication and history **only to**
Years **produce better laver products.**

◆ Global Strength

◆ Innovation

2013.07

Patent Registered for
Laver Snack Manufacturing
Method

2015.03

Registered as a Production
and Processing Facility for
Export to China
(National Fishery Products
Quality Management Service)

2016.03

New Factory Building Established
(Export and Laver Snack
Manufacturing Facility).

2017.04

Obtained Halal Certification
for Indonesia (MUI)

2020.08

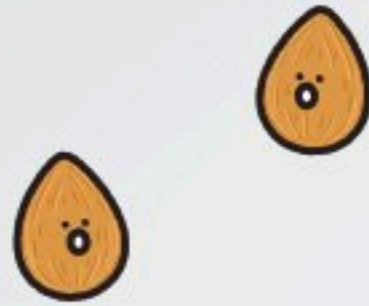
FSSC 22000
Certification Acquired

2018.07

Certified as an HACCP-Compliant
Facility (Hazard Analysis and
Critical Control Points)



Exporting Country



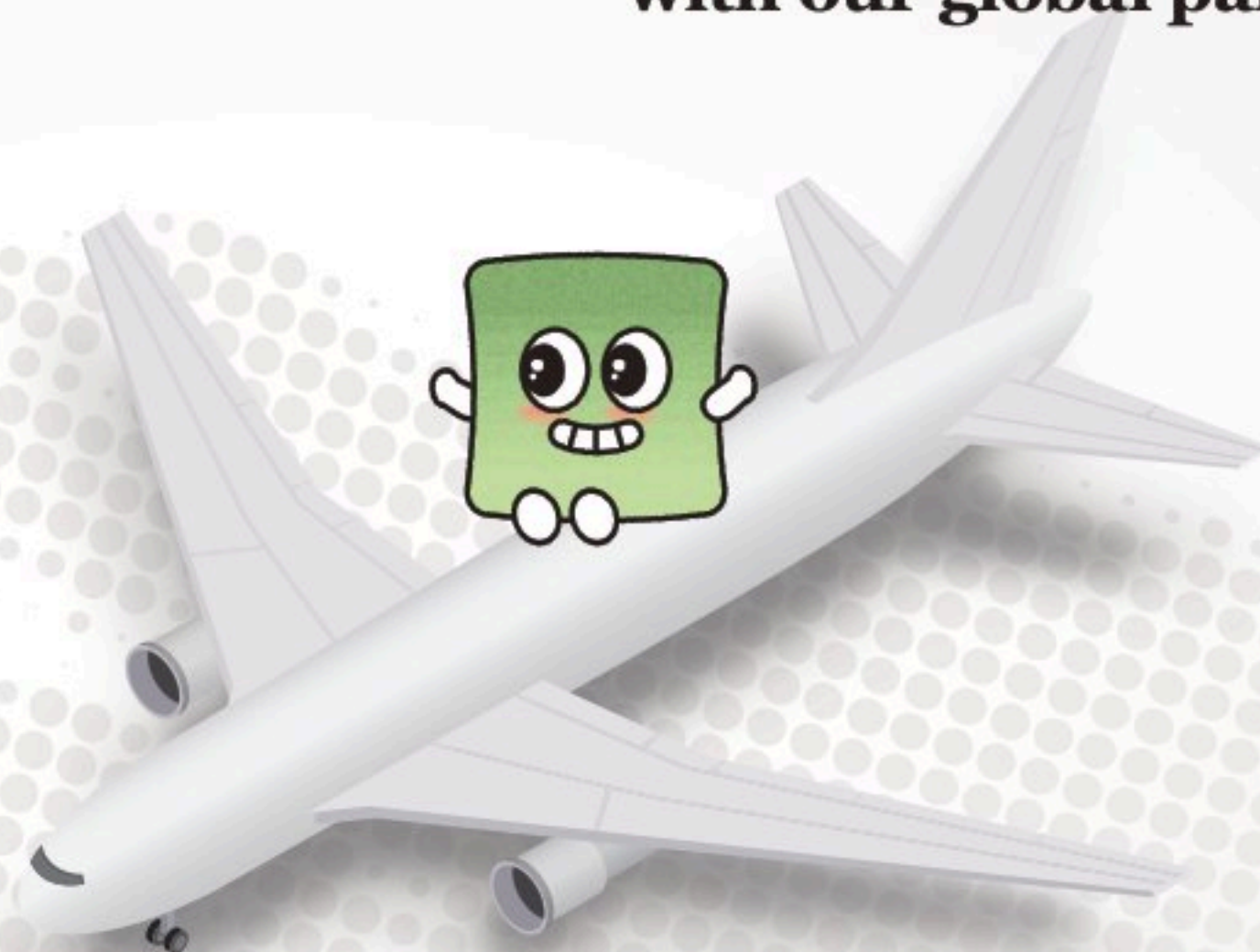
Our products have been recognized globally for their excellence, not only through increased quantities in existing exports, but also by increasing number of global partners.

With our high-quality products, ASIAFOOD. Co is expanding globally, exporting to the United States, Canada, Japan, China, Malaysia, Singapore, Indonesia, Vietnam, the Philippines, India, Russia, Thailand, Hong Kong, Macau, the Czech Republic, and France.

Asiafood. Co's endless dedication and passion is in effort to satisfy our global customers.



ASIAFOOD Co. extends beyond
the domestic market along
with our global partners



Certified Facility

Our facilities are compliant to HACCP and FSSC protocols. We follow stringent protocols set by HACCP and FSSC in order to produce **all products under systematic and hygienic management.**

We meticulously monitor the entire **production process** to honor the trust that our clients give to our products.



HACCP Certified



FSSC Certified



FSSC 22000



Products processed hygienically at **HACCP and FSSC certified production facilities**, ensure their integrity and safety!

Food Safety System Certification

FSSC
22000

FSSC 22000 certifies the food, feed and packaging safety systems of companies in the food chain that process or manufacture animal products, perishable vegetable products, products with a long shelf life.

Hazard Analysis, Critical Control Point

HACCP

Analysis of biological, chemical, and physical hazards, including pathogenic microorganisms that may arise from raw materials during manufacturing process. Procedures that focus on preventing, eliminating, or reducing hazards to acceptable levels.

Manufacturing Process

SEASONED LAVER



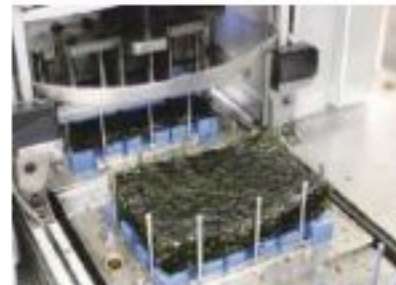
01 Supply, primary selection and roasting



02 Season with sesame oil and salt



03 Secondary roasting, counting and secondary selection



04 Cut



05 Package



06 Metal detection



07 Box package

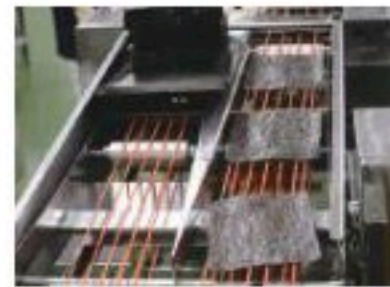




LAVER SNACK



01 Add dried fish



02 Supply laver



03 Season



04 Combine and roast



05 Compress



06 Cool down



07 Cut



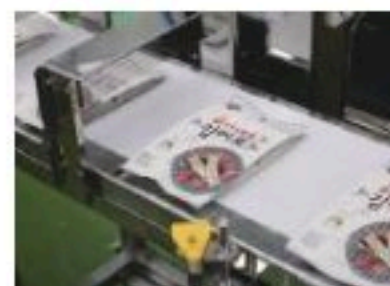
08 Package



09 Measure



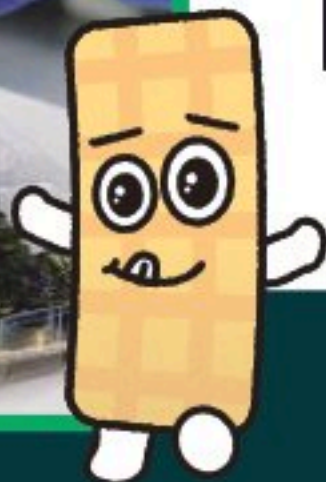
10 Package and seal



11 Metal detection

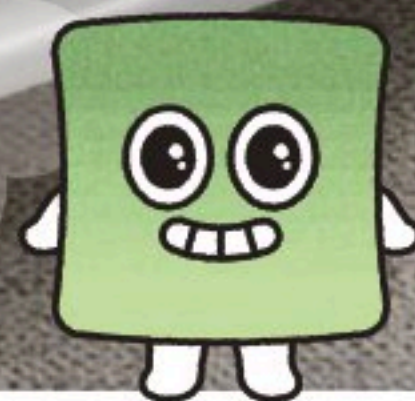


12 Box package



Products

SEASONED LAVER | LAVER FLAKES



01

Persistent perseverance,
Asia Food's 50 years
of history



02

Uses carefully selected
Korean raw ingredients
from the clean ocean



03

With a vivid shade of
dark blue **it is savory**
and crispy



04

Products are made
through **safe and**
hygienic processes



Asia Traditional Laver 13g | 13g | 20g

Quality laver from the western coastal regions is roasted the traditional way to retain its taste and flavor



Bamboo Salt Traditional Laver 4g | 15g | 20g | Bamboo Salt Stone Laver 2g

Luxurious dried laver collected from the western sea is cooked with bamboo salt to offer unique flavors and tastes.





Traditional Laver 4g

High-quality laver from the Korean West Coast, roasted in the traditional way to retain its natural flavor.



Roasted Laver 3g

High-quality laver mixed with sea lettuce from the Korean West Coast, roasted without salt or oil to highlight its natural flavor.



Sanori seasoned laver 5g
Sea asparagus laver 3g
Broccoli laver 3g

NAITORI Seasoned Laver

Multiple flavors,
for everyone's preference.





naitori®

NAITORI Seasoned Laver 3g

Wasabi | Crab | Olive

Kimchi | Sesame

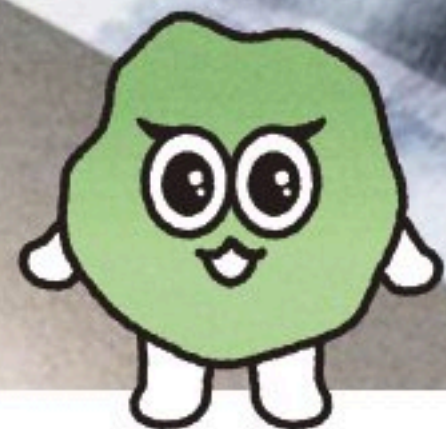
Green tea | Shrimp | Teriyaki





Crispy and savory laver flakes
made of quality ingredients

Herb Laver Flakes 70g | 150g | Traditional Laver Flake 50g





Products

LAVER SNACK | KELP JELLY

Savory brown rice laver snack,
roasted and not fried

01

High quality laver
from clean ocean



02

Perfect combination of
dried fish, almonds,
cheese, wasabi, spicy
chicken and laver



03

**Nutritious baked savory
snack**, great finger food
for any occasions

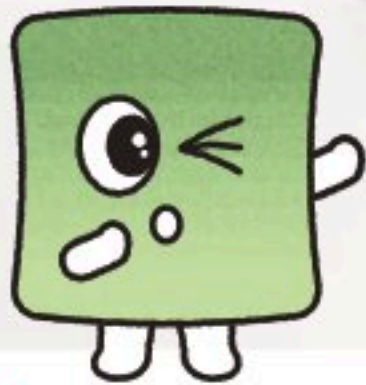




Brown Rice Laver Snack 25g | Almond Laver Snack 30g
 Habanero Dried Fish Laver 25g | Mayonnaise Dried Fish Laver 25g
 Original Crunching 150g | Wasabi Crunching 150g | Bouldak Crunching 150g
 Cheese Seaweed Fishery Snack 25g | Wasabi Seaweed Fishery Snack 25g
 Bouldak Seaweed Fishery Snack 25g
 Original Dried Fish Laver 20g | Almond Laver Snack 20g
 Popped Rice Laver Snack 20g



Kelp Jelly,
with the flavor of the ocean
in each bite,
is a nutritious snack



01

Uses carefully selected
Korean kelp from the
clean ocean



02

Sweet, salty
and **chewy**



03

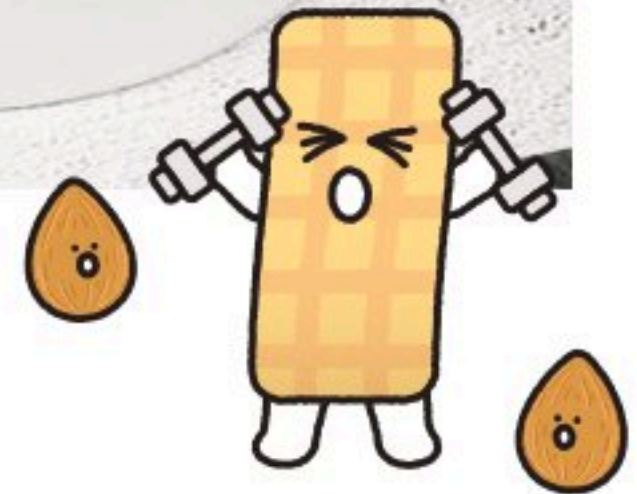
Each bite of the kelp
bursts **with the flavor**
of the ocean



04

Kelp jelly, **great**
nutritious snack for
children, and a healthy
side dish for
alcoholic
drinks





Kelly Jelly 125g
 Cho Cho Kelly Jelly 60g
 Cho Cho Kelly Jelly 250g
 Kelly Jelly 250g