



MANA FOOD

Laver Snack in which regional special product of mushroom, ginseng is added.
Manufactured under the latest hygienic production line of HACCP system.
Sea-laver is carefully selected from the clean sea of Korea.

COMPANY INTRODUCTION

Name	Mana Food Co., Ltd.	CEO	Yim Jeong-ho
Tel	82-61-894-7990	Fax	82-61-894-7999
Established	July 1, 2016		
Business license no	895-88-00444		
Factory size	Site area 4,043m ² , Factory 1,330m ² , Cold storage 40m ²		
Address	97-4, Donghampyeong sandan-gil, Daedong-myeon, Hampyeong-gun, Jeollanam-do, 57141, Republic of Korea.		
Production line	Laver snack(1 line), Seasoned laver(2 lines), Laver for gimbap(1 line), Salted laver(1 line), 7 types of packing facility.		
Production capacity	Laver for box lunch : 500 sok/day(8 hours), Laver snack : 800 bong/day(8 hours), Salted dolgim : 350kg/day(8 hours), Powdered laver : 600kg/day(8 hours), Roasted laver : 1,300 sok/day(8 hours).		

HISTORY

"Business purpose is to be trusted and loved by customers with a variety of sea-laver products."

- 1991 01 Launched into the food service industry as a consignment feed company.
- 1999 01 Incorporation of business to Mana Yutong Co., Ltd.
- 04 Operated cafeteria, based on the consignment management, in the 1st student union of Jeonnam University, library & district office in Gwangju, Jeonnam provincial office, KT in the northern Gwangju, Government employees training center in Jeonnam, Gwangju city hall, Gwangju prosecutors office, Head office of Gwangju bank, Faculty restaurant of Jeonnam University, etc.
- 2010 05 Established Buyeong Susan(individual business) for producing seasoned laver, processing fishery product, etc.
- 2016 07 Established Mana Food Co., Ltd for producing seasoned laver (capital : ₩500 million).
- 2017 01 Completed a production plant in the industrial complex (2 lines for seasoned laver, 1 line for laver snack, 1 line each for gimbap and salted laver, etc).
- 07 Acquired HACCP certification.



PRODUCTION LINE

Production line	Laver product	Facilities	Manufacturer	Remark
Line 1 (Seasoned laver)	Small size of box lunch	Roaster, Seasoning machine, Counter	Yujin Machinery Co., Ltd.	
Line 2 (Seasoned laver)	3-stage box lunch, Full size of laver, Powdered laver	Roaster, Seasoning machine, Counter	Dongnam Machinery Co., Ltd.	
Line 3 (Gimbap)	Roasted laver (for Gimbap) 1,400 sok/day	Roaster, Counter	Dongnam Machinery Co., Ltd.	
Line 4 (Laver snack)	Almond laver snack, Anchovy laver snack	Feeder, Additive coater Pressing oven Cutter(18 pcs/36 pcs)	Yujin Machinery Co., Ltd.	(Powdered seasoning can be coated).
Line for salted laver	Salted products	2 sets of salt processing machine.	Dongnam Machinery Co., Ltd.	
Packing	3-side packing, Pouch type, tray type bundle type packing.	small size for single/multiple, 3-stage for single/multiple, Full size 1, band sealer 2, Metal detector.	Korea Pack & others.	

FACILITY



PRODUCTS



LAVER SNACK

Raw materials : Sea-laver(Korea) 27.5%, Almond(USA) 50.0%, Sesame(India) 7.5%, Seasoning 15%(white sugar: imported), Brewed soy sauce(defatted soybean/india)

- High quality laver was carefully selected.
- Suit to Korean taste.
- Roasted without using oil.
- Good combination of laver and almond.



FULL SIZE OF TRADITIONAL LAVER (5 pcs)

Raw materials : Sea-laver(Korea) 51.1%, Corn oil(imported) 39%, Perilla oil(imported) 7%, Solar salt.

- Product is warranted by a master experienced for over 35 years.
- Processed in the latest production line using solar salt.
- Without using any chemical additive.



LAVER FOR BOX LUNCH (4g)

Raw materials : Sea-laver(Korea) 51.1%, Corn oil(imported) 39%, Perilla oil(imported) 7%, Solar salt.

- Product is warranted by a master experienced for over 35 years.
- Processed in the latest production line using solar salt.
- Without using any chemical additive.



ANCHOVY DOLJABAN

Raw materials : Gimjaban(Korea) 30%, Anchovy(Korea) 4.2%, Corn oil(imported) 47.1%, Sesame oil(imported) 1.2%, Perilla oil(imported) 7.2%, Roasted sesame(imported) 3.5%, Solar salt(Korea) 2.0%, Sugar 5.0%

- Product is warranted by a master experienced for over 35 years, with crispy taste.
- More delicate flavor.
- Good combination of anchovy and rich calcium.



STIR-FRIED DOLJABAN

Raw materials : Dried jaban(Korea) 77%, Corn oil (imported) 17%, Perilla oil(im-ported) 4%, Sesame oil(imported)1%, Refined sugar 0.4%, Seasoned salt 0.3%, Sesame(im-ported) 0.3%.

- Product is warranted by a master experienced for over 35 years, with crispy taste.
- More delicate flavor without being salty.



POWDERED LAVER

Raw materials : Sea-laver(Korea) 60%, Corn oil 35%, Seasoned salt 5%

- Used high quality corn oil.
- Big size(1kg) is available for business use.

MAIN PRODUCTS



The features of laver snack made by HAEJOMYEONGGA :

- We have used highest quality of sea-laver carefully selected by a master experienced for over 35 years in this field(more than 280g of sea-laver from Wando).
- We have used a special sauce, made by HAEJOMYEONGGA, under the latest hygienic production system.
- Good combination of healthy food of laver and almond.
- Nourishing snack for children, accompaniment to a drink for adults.
- High amount of almond and laver than those of competitive products.

We develop new laver snack products -

Developing a variety of tastes, flavors for further distributions in and out of Korea.

- Utilizing a variety of sub-materials : Red ginseng, cuttle fish, anchovy, rice puffs and so on.,
- Use of seasonings to meet consumers' demands : Spicy, wasabi flavor, red ginseng flavor, honey butter, etc.



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