

www.icfood.com

IC FOOD

International Citizen Food

ICFOOD produce the best products
with differentiated **technology**
and selected **quality**



Rewarding the customers' support is to provide safer food.

We are growing every year thanks to your support.

Since the high dependence of overseas food materials due to the nature of the food material industry, we established a company overseas to speed up all the organization of the company by dividing it into small organization to aim the supplying food materials and other goods to international countries.

In order to solve the disconnection of communication due to the division of the company's organization, use WEB 2.0 to lead out the computerization, disclosure, sharing, and participation. All employees are working hard to create a first-class company with self-responsibility and enthusiasm.

In order to fulfill corporate social responsibility, we are paying a lot of attention to supporting Vietnamese students, multicultural families, and the underprivileged in the region, and preserving the global environment. As our company's main item is food, we are doing our best to ensure the safety of the most important food in food.

We think this is the only way to repay our customers' support, and we will do our best to provide safer food.

We respect and deeply appreciate to customers who trust and support ICFOOD, who strives to achieve the goals with firm values and lead this era, and we look forward to your continued support and interest.

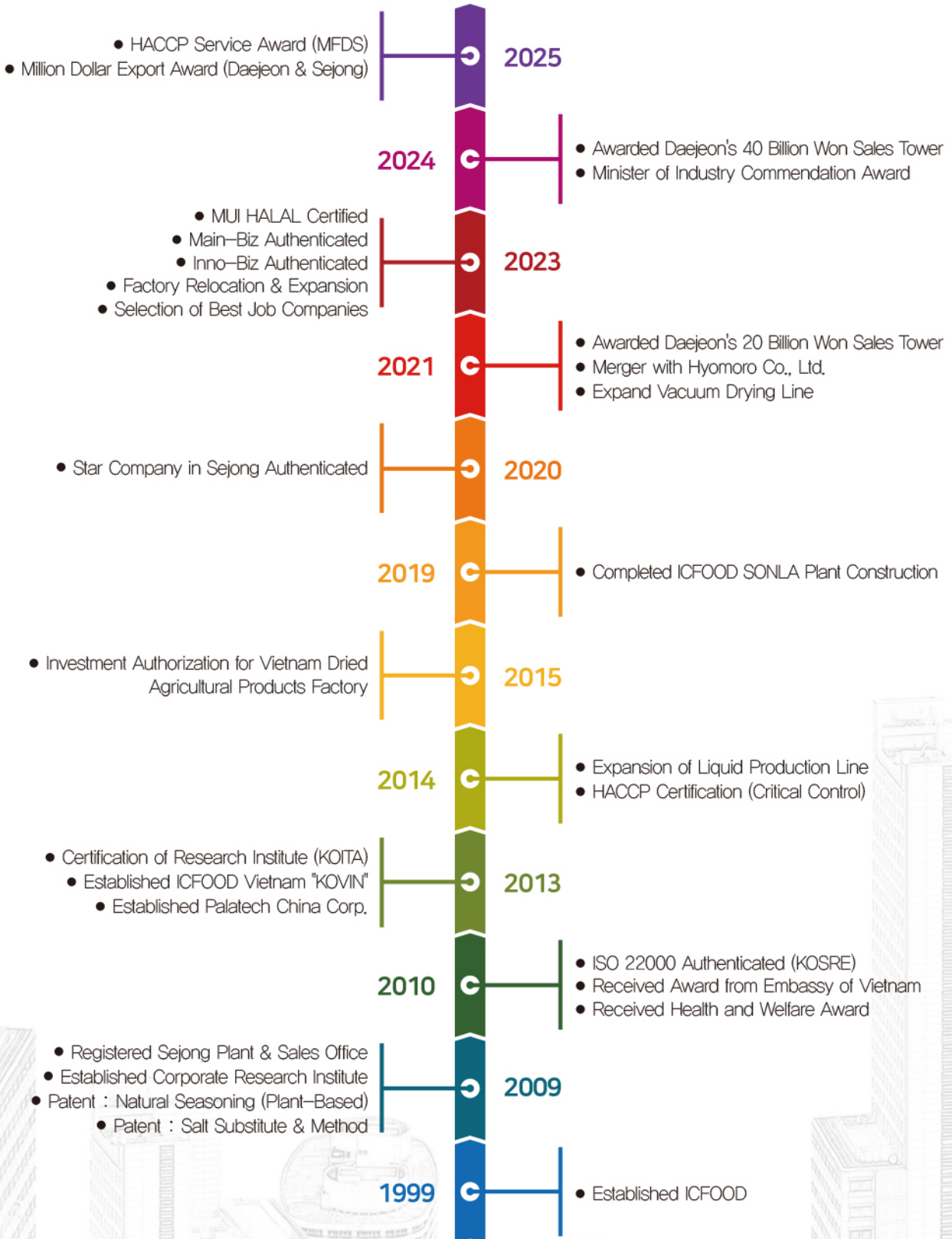
CEO



ICFOOD will keep growing by reflecting on our history

Since 1999, ICFOOD has made a proud history with constant challenges and continuous investment. We will continue to devote ourselves to making a new tomorrow.

HISTORY



Company introduction



[Domestic business]

ICFOOD Sejong Factory

- Food materials and food manufacturing businesses
- Sales of food materials and imported stock
- Development and Production Seasoning and Sauce
- International certification (VEGAN, HALAL, ISO22000)
- Supply Safe food materials



[Overseas business]

ICFOOD VIETNAM HOCHIMINH

- Establishment of a ICFOOD Vietnam corporation in 2010
- Production various of Sauce and seasoning
- Sales of food materials and Vietnam imported stock
- Export of Vietnamese food, raw materials, etc. to foreign countries

ICFOOD VIETNAM SONLA

- Establishment of a ICFOOD SONLA corporation in 2015
- Production of high quality dry agricultural products
- Dried vegetables (cabbage, bokchoy, chives, carrots, etc.)
- Kimchi and pickles etc
- Factory size 4ha. 1700mt/y

ICFOOD ONJEONG

- Establishment of a ICFOOD HANOI corporation in 2023
- The goal of localization of Korean food
- Hanoi Premium Korean Restaurant Onjeong Store #1 Opening
- Snack Food Franchise / Distribution Business



Social contribution

“We continue our social responsibility based on various activities to create a better society”

We will continue to support the socially disadvantaged who have dreams so that they can achieve them and grow into social people who contribute to society and support other socially disadvantaged people.

Supporting for international students



Tuition support

Every year, students studying in Korea are selected to provide learning opportunities by supporting tuition fees during academic and doctoral periods.



ICFOOD CUP

It holds a soccer tournament for Vietnamese students every year. The number of students attending ICFOOD CUP is increasing every time, with more than 1,000 Vietnamese students attending for two days and one night to raise positive awareness of Korea.

Multicultural family



Migrant women and multicultural families

We supports migrant women and their families in the Daejeon area. To encourages local ties of multicultural families by supporting holiday events and providing daily necessities and Our Hyomoro products.

Supporting the local underprivileged



Sharing brikettes

We supports elderly families and vulnerable groups living alone to have a warm winter.



A bundle of sharing

A volunteer group has been organized to support uniforms and school bags for low-income families at the beginning of the year to improve toilets. In addition, we are sharing seasonal foods and conducting various social contribution activities.

Protecting the global environment



The keeper of the earth's environment

We are contribute to improving the global environment by increasing energy efficiency, reducing waste, and thoroughly collecting waste.



laboratory

We strive to provide healthier and safer food to our customers based on excellent professional workforce.

We aim to develop natural umami materials using natural yeast extracts and focus on creating more improved products and customer value.

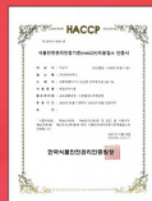
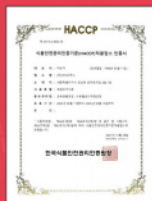
Through the R&D Center, we are discovering excellent food ingredients from all over the world and making every effort to manage them.

Patents and certifications



International certification

- MUI HALAL
- Korea Agency of Vegan
- ISO 22000
- EU-Registered Seafood Processing Facility



Quality safety management (HACCP)

- Composite seasoning food
- Processed pulse product
- Processed salt
- Seasoned fish sauce
- Sauce
- Yeast foods
- Other processed products



Patent application

- Production method of Multi-Purpose Kimchi Sauce
- Production method of natural condiments
- Salt substitute and its production method

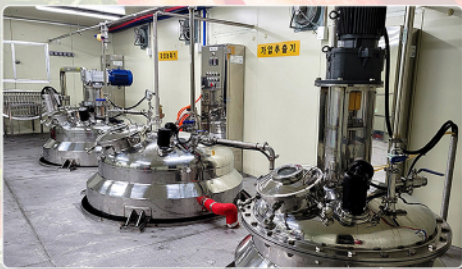
Facilities



Batch Type Dryer



Vacuum dryer



Extraction and Concentrator



Extraction and Concentrator

ICFOOD Sejong Factory

Name	Capacity	Production/Day
Sauce Tank	2ton	5ton
	1,5ton	4ton
	500kg	2ton
Ribbon Mixer	1ton	5ton
	500kg	4ton
	500kg	4ton
Small Packaging line	5 line (10g)	40,000ea
	1 line (10g)	4,000ea × 2Units
	1 line (40g)	1,000ea × 4Units
Vacuum dryer	500kg	500kg × 6Units
	500kg	750kg × 6Units
Extractor	2ton	4ton
Concentrator	1ton	1ton
Pressure tank	500kg	2ton
Kneader tank		
Homogenizer	250 ~ 400bar	8ton
Mill		

ICFOOD Ho Chi Minh Factory

Name	Capacity	Production/Day
Vacuum dryer	500kg	750kg
	500kg	750kg
Extract Sauce machine	1ton	3ton
Ribbon Mixer	500kg	4ton
Kneader tank	500L	2ton
Kajiwara Cooker	500L	2ton
Mill	500kg/h	4ton
Pin Mill	800kg/h	6.4ton

ICFOOD Sonla Factory

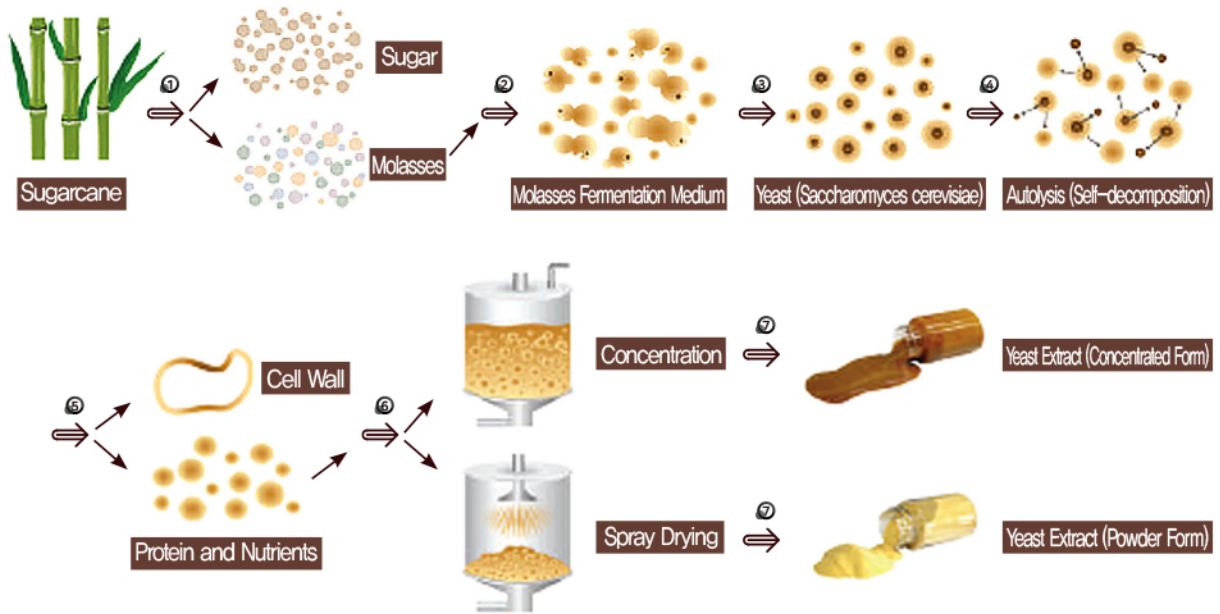
Name	Capacity	Production/Day
Batch Dryer		8ton
Belt Dryer	500kg	750kg
Bulbs and tubers cutter	1ton	3ton
Leaf vegetable cutter	500kg	4ton
Metal detector and X-ray tester	500L	2ton
Size selector (wind power/vibration)	500L	2ton
Vacuum packaging machine	500kg/h	4ton

YEAST EXTRACT

yeast extract

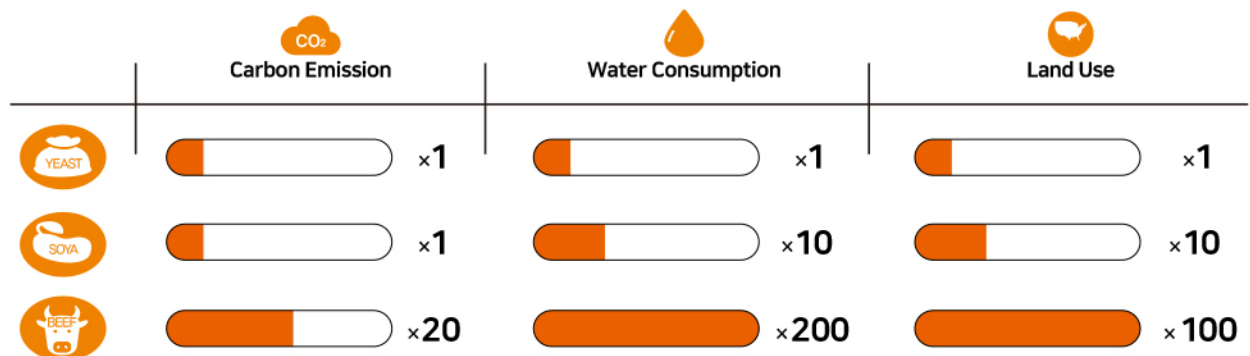
Yeast extract consists of water-soluble components of yeast cells such as amino acids, peptides, and carbohydrates, and it refers to a natural flavoring substance in the form of liquid, powder, granule, or paste produced by the enzymatic hydrolysis of naturally existing enzymes in yeast or added food-grade enzymes, which break down the polypeptide bonds.

Production Process



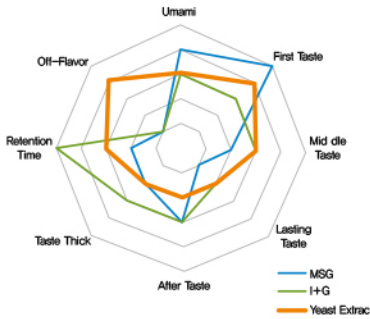
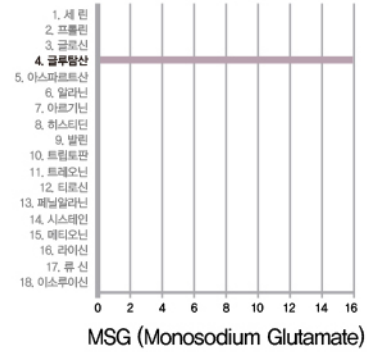
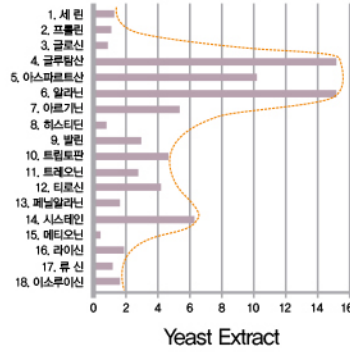
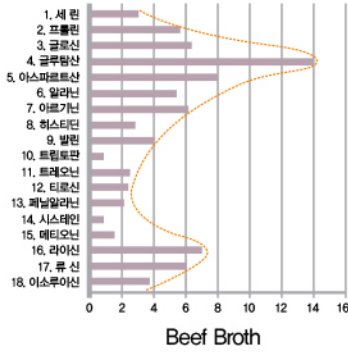
No chemical additives are used throughout the entire manufacturing process. Yeast extract is a natural flavoring agent that contains only salt and no other chemical additives. Since the raw materials are free from animal-derived ingredients, yeast extract is highly applicable in Vegan Food and also suitable for Halal Food.

Eco-Friendly



When producing the same amount of protein, yeast requires less water and land compared to plants or animals and emits less carbon.

Flavor Characteristics



Unlike MSG, which consists of a single amino acid component (glutamic acid), yeast extract contains a complex blend of glutamic acid along with other amino acids and peptides such as inosinic acid and guanylic acid, which balance the overall taste. This provides a rich, full-bodied, and natural umami flavor.

Functional Characteristics



Enhancing Umami
Enhances the umami (savory) flavor of food, adding depth and rich taste.



Enhancing Kokumi
Adds fullness and complexity to the flavor profile, creating a thicker and more lingering taste.



Taste Balancing
Harmonizes the overall taste, smoothing out harsh notes and enhancing roundness.



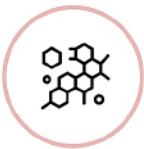
Aroma Boosting
Complements or enhances deficient aromas in certain products.



Sodium Reduction
Provides a sodium-reducing effect through flavor-enhancing components.



Sugar Reduction
Offers a sugar-reducing effect in peptide-based products.



Physicochemical Reinforcement
Strengthens and balances textural and structural components (e.g., nitrogenous compounds).



Nutritional Fortification
Enhances specific nutritional components in the product.

Yeast extract is a natural additive that not only provides umami and richness but also serves various functions such as balancing overall flavor.

International Certifications



BRCGS
BRC (British Retail Consortium) Food Safety Certification



SEDEX
SEDEX Global Health/Ethical Certification



CQC
Self-Regulatory Product Certification in China



OU Kosher
Jewish Certification



MUI Halal
Islamic Certification



CNAS
China National Accreditation Service



EURO Leaf
EU Organic Certification



V-Label (SGS)
International Vegan Certification



Angeoprime

Angeoprime | Standard Type

A product line effective for providing a pure umami base due to high content of amino acids and peptides

Product	Form	Moisture	Salinity	TN	AN	GA	I + G	Features
KA02	Powder	≤6%	≤2%	≥10%	≥4%	–	–	<ul style="list-style-type: none"> • Standard yeast extract • High TN content
KA04	Powder	≤6%	36~40%	≥10%	≥4%	–	–	<ul style="list-style-type: none"> • Light type • High TN content
MF00	Powder	≤6%	≤5%	≥5%	≥2.5%	–	–	<ul style="list-style-type: none"> • Low salt type • Bright color
LA00	Paste	30~35%	≤2%	≥6.5%	≥4%	–	–	<ul style="list-style-type: none"> • Paste type • Excellent solubility in water
LA05	Paste	≤25%	14~18%	≥6.5%	≥2%	–	–	<ul style="list-style-type: none"> • Paste type • Mild umami
LA105	Paste	≤25%	14~18%	≥6.5%	≥3%	–	–	<ul style="list-style-type: none"> • Paste type • Strong umami

Angeotide

Angeotide | KOKUMI & Deep Taste

Product group developed by adjusting peptide content to optimize flavor depth

Product	Form	Moisture	Salt	TN	AN	Component	Content	Features
SG010	Powder	≤6%	≤5%	≥8%	≥2%	Glutathione	10~14%	<ul style="list-style-type: none"> • Contains glutathione
SG020	Powder	≤6%	≤2%	≥8%	–	Glutathione	18~22%	<ul style="list-style-type: none"> • Contains higher glutathione
KA301	Powder	≤6%	≤3%	≥9%	≥2%	Low Pep.	≥60%	<ul style="list-style-type: none"> • Good aftertaste • Good full body taste
KK02	Powder	≤6%	≤2%	≥9%	≥3%	High Pep.	≥45%	<ul style="list-style-type: none"> • Good aftertaste • Good full body taste



Angeobüst

Angeoboost | Umami / High Nucleotide & High GA (Guanylic Acid)

A product group focused on rich umami components (nucleotides, guanylic acid)

Product	Form	Moisture	Salt	TN	AN	GA	I + G	Features
FIG01	Powder	≤6%	8~12%	≥9%	≥2%	–	4~7%	<ul style="list-style-type: none"> • Light type • Low salt, clean color (bright yellow)
FIG03	Powder	≤6%	≤5%	≥10%	≥3%	–	2.5~3.5%	<ul style="list-style-type: none"> • Excellent cost-effectiveness • Rich and clean umami flavor
FIG12LS	Powder	≤6%	≤5%	≥8.5%	–	–	10~14%	<ul style="list-style-type: none"> • Mild yeast odor and strong umami • Adds umami to all kinds of food
FIG22LS	Powder	≤6%	≤5%	≥8.5%	–	–	20~24%	<ul style="list-style-type: none"> • Mild yeast odor and strong umami • Adds umami to all kinds of food
LIG02	paste	30~35%	8~15%	≥8%	≥2%	–	≥4%	<ul style="list-style-type: none"> • Paste type with high fluidity • Low yeast odor
KU012	Powder	≤6%	≤3%	≥8.5%	≥3%	9~13%	8~12.5%	<ul style="list-style-type: none"> • High content of nucleotides (HG) and GA • Excellent Top & After note
KC012	Powder	≤6%	≤3%	≥8.5%	≥3%	8.8~11.7	10±2.2%	<ul style="list-style-type: none"> • High content of nucleotides (HG) and GA • Product type : Yeast-based food ingredient
FGA012	Powder	≤6%	≤3%	≥8.5%	≥3%	12±2%	–	<ul style="list-style-type: none"> • High GA content • Provides excellent Top note
KU227	Powder	≤6%	≤3%	≥8%	–	–	14~18%	<ul style="list-style-type: none"> • Rich in IMP/GMP derived from yeast RNA • Approximately 16% natural nucleotide content
KU228	Powder	≤6%	16~21%	7~9%	–	–	11.5~14%	<ul style="list-style-type: none"> • Rich in IMP/GMP derived from yeast RNA • Approximately 12% natural nucleotide content
KU248	Powder	≤6%	≤10%	≥8.5%	–	–	20~24%	<ul style="list-style-type: none"> • Rich in IMP/GMP derived from yeast RNA • Approximately 20% natural nucleotide content
KU720	Powder	≤6%	≤2%	≥8%	–	–	3~5%	<ul style="list-style-type: none"> • Enhances cheese flavor
KU722	Powder	≤6%	≤2%	≥10%	–	–	3~5%	<ul style="list-style-type: none"> • Enhances cheese flavor



Angearom

Angearom | Reaction / Maillard Flavor

Product group with specific flavors developed using MR (Maillard Reaction) on yeast extract

Product	Form	Moisture	Salt	TN	Remarks	Features
VKA236	Powder	≤6%	≤3%	≥8%	<ul style="list-style-type: none"> • Low-salt and salted types available • No-Meat, Vegan • Main ingredients: yeast extract, sunflower oil • No additives 	• Chicken Flavor
VKA246	Powder	≤6%	34~40%	≥7%		• Beef Flavor
VTC232	Powder	≤6%	30~40%	≥7%	<ul style="list-style-type: none"> • No-Meat, Vegan • Provides strong meaty flavor and aroma • Main ingredients: yeast extract, salt, *flavor, sunflower oil (*Flavor:L-cysteine, vitamin C, vitamin B1 HCl) 	• Chicken Flavor
VTB232	Powder	≤6%	30~36%	≥7%		• Beef Flavor
TDK002	Powder	≤6%	≤3%	≥7%	<ul style="list-style-type: none"> • Yeast extract is roasted → Generates color/flavor 	<ul style="list-style-type: none"> • Roasted Flavor • Rich color(*Can substitute caramel color) (*3.5 x ratio)
TS01	Paste	35~40%	6~10%	≥8%	<ul style="list-style-type: none"> • Main ingredients: yeast extract, salt, soy sauce, flavor, H-G, sugar 	• Soy Sauce Flavor

Angeocell

Angeocell | Dried Yeast

Product group containing yeast cell wall

Product	Form	Moisture	Salt	TN	AN	Component	Content	Features
F55	Powder	≤5%	—	—	—	Protein	≥50%	<ul style="list-style-type: none"> • Inactive dry yeast 100% • High cost-effectiveness
NY503	Powder	≤6%	—	—	—	—	—	<ul style="list-style-type: none"> • Brighter color than F55 • Clean taste (Pure Taste)
FA01	Powder	≤6%	—	—	—	—	—	<ul style="list-style-type: none"> • Applicable to baking products like bread and cookies • Usable in seasoning products
YDF50	Powder	≤6%	—	—	—	Dietary Fiber	≥45%	<ul style="list-style-type: none"> • Bright Color with Mild Taste • Beta-glucan Content (≥20%)



Angeopro

Angeopro | Yeast Protein

Product group using non-animal protein sources, free from 5 allergens and GMOs

Product	Protein %	Soluble %	Yeasty flavor	Taste	Granule feeling	Smoothness	Features
F80	≥80	<10	●	Yeast flavor	●	●	<ul style="list-style-type: none"> Protein Enhancement for Snacks, Beverages 80% Protein Content
F84	≥80	~20%	—	Yeast flavor	—	●●●	<ul style="list-style-type: none"> Superior Dispersibility, Yeast Flavor Improvement Used as Protein Beverage / Powder Base
S80-A	≥80	100%	—	Sweet	—	—	<ul style="list-style-type: none"> Hydrolyzed Yeast Protein (HYP) Use to General Beverages (100% Soluble)
F90	≥88	~20%	—	Mild	—	●	<ul style="list-style-type: none"> Superior Dispersibility, Yeast Flavor Improvement 88% Protein Content
Hi90-A	≥88	~20%	—	Mild	—	●●	<ul style="list-style-type: none"> F90 Mouthfeel Improvement Grade 88% Protein Content





Functional item

Functional Item | Functional Products

Yeast and baking yeast products containing essential human nutrients (minerals, vitamins, etc.)

Product	Form	Moisture	Salt	TN	AN	Component	Content	Features
SG010	Powder	≤6%	≤5%	≥8%	≥2%	Glutathione	10~14%	<ul style="list-style-type: none"> • Contains glutathione
SG020	Powder	≤6%	≤2%	≥8%	≥2%	Glutathione	18~22%	<ul style="list-style-type: none"> • Contains higher glutathione content
SE2000	Powder	≤6%	—	—	—	Selenium	2,000ppm	<ul style="list-style-type: none"> • 100% inactive dry yeast • Contains essential mineral selenium (2,000 mg/kg)
Copper Yeast	Powder	≤6%	—	—	—	Copper	50,000ppm	<ul style="list-style-type: none"> • 100% inactive dry yeast • Contains essential mineral copper (50,000 mg/kg)
Dry Yeast Powder	Granule	≤6%	30~36%	≥7%	—	—	—	<ul style="list-style-type: none"> • Baker's Instant Dry Yeast

Blend item

Blend Item | Blended Products

A product line of umami seasonings blended with ICFOOD's proprietary know-how

Product	Form	Moisture	Salt	TN	AN	GA	I+G	Features
Super Yeast Extract	Powder	≤8%	7±2%	≥8%	—	—	—	<ul style="list-style-type: none"> • Food Type: Compound Seasoning • Blend of 3 yeast extracts
Fermented Yeast Concentrate	Powder	≤8%	≤2%	≥8%	—	—	—	<ul style="list-style-type: none"> • Food Type: Yeast Product • Blend of 4 yeast extracts
YE-M	Powder	≤8%	≤2%	≥8%	—	—	—	<ul style="list-style-type: none"> • Yeast Extract + MSG • Enhances weaknesses of MSG used alone



ICFOOD Product Portfolio



MATERIALS

- Umami Material
- Seafood Materials
- Vegetable Materials
- Other Materials



SEASONING

- Korean Seasonings
- Korean Ramen Soups
- Tteokbokki powders



SAUCES

- Korean Sauces
- Red chilli sauce base
- Soy sauce base
- Jjajang sauce base



Umami Material

Product group that provides a high umami

Product	Expiration date	Features
Savory taste base	12M	<ul style="list-style-type: none"> Savory ingredients that goes well with frozen foods such as dumplings
High Nucleic–Acid Yeast Enhancer	12M	<ul style="list-style-type: none"> Make the strong Umami with Yeast Extract + Nucleic acids seasoning
Taste Base	12M	<ul style="list-style-type: none"> MSG substitute, 1:1 equivalent substitute with MSG
Ripened seasoning taste powder	12M	<ul style="list-style-type: none"> Deep and rich flavor umami ingredient
Umami Base	12M	<ul style="list-style-type: none"> 1:1 equivalent substitute nucleic acids
Umami Base Powder	12M	<ul style="list-style-type: none"> Powder products rich in reacted umami taste
Umami Flavor Base–NM	12M	<ul style="list-style-type: none"> Liquid product rich in reacted umami taste
Seasoning Yeast Powder	12M	<ul style="list-style-type: none"> Product that further enhances Savory taste in Taste Base
Bean Protein Fermentation	12M	<ul style="list-style-type: none"> Umami ingredient with deep soy sauce flavor
Yeast Seasoning Base NM	12M	<ul style="list-style-type: none"> A Umami material with deep and strong vegetable taste
Yeast Extract Powder C	12M	<ul style="list-style-type: none"> A Umami material that is flavored with yeast extract, HVP–IC





Vegetable Material

Product group that based on various vegetable and the spice

Product	Expiration date	Features
Roasted Onion Powder	12M	<ul style="list-style-type: none"> Specialized by the flavor of roasted onions
Composite Vegetable Taste Extract	12M	<ul style="list-style-type: none"> An additive-free product made by juicing and concentrating various vegetables
Stir-Fried Vegetable Powder-NM	12M	<ul style="list-style-type: none"> Specialized by mild and savory vegetable taste
Roasted Garlic Powder	12M	<ul style="list-style-type: none"> Specialized by savory garlic taste
Vegetable Extract Powder	18M	<ul style="list-style-type: none"> An additive-free powder product made by extracting and concentrating various vegetables
Vegetable Flavor Base Gold	12M	<ul style="list-style-type: none"> Free from animal ingredients, chemical additives, and sugar
Rich Vegetable Stock Powder	12M	<ul style="list-style-type: none"> Specialized by mild and savory vegetable taste
Mixed Vegetable Powder ICF	18M	<ul style="list-style-type: none"> Vegetable powder that made in ICFOOD Vietnam

Other Material

Meat and the various sauce product

Product	Expiration date	Features
Kimchi Flavor Seasoning	12M	<ul style="list-style-type: none"> Kimchi powder type
Kimchi Powder	12M	<ul style="list-style-type: none"> Constitrate Kimchi made in ICFOOD Vietnam
Chicken Stock Powder NM	12M	<ul style="list-style-type: none"> Products that give you a mild chicken soup-like effect
Soybean Paste Powder	12M	<ul style="list-style-type: none"> Contain 90% above of soy bean paste
Tom Yum Kung Base	12M	<ul style="list-style-type: none"> Tom Yum Kung base
Mandu Flavor Seasoning Powder	12M	<ul style="list-style-type: none"> Mandu umami material
Mandu Flavor Base	12M	<ul style="list-style-type: none"> Mandu umami material
Hot condiment flavor powder	18M	<ul style="list-style-type: none"> Spicy products using red pepper powder, garlic, and onions
Fried Red Pepper Sauce Powder	12M	<ul style="list-style-type: none"> Specialized strong flavor of Fried Red Pepper Sauce
Beef Bone Broth Base (Vegan)	12M	<ul style="list-style-type: none"> Vegan products that taste like beef bone
Brewed Soy Sauce Powder	18M	<ul style="list-style-type: none"> Powderized of Brewed Soy Sauce
Jjajang Powder	12M	<ul style="list-style-type: none"> Specialized strong flavor of Jjajang
Spice Powder	12M	<ul style="list-style-type: none"> Southeast Asian Spice Powder



Sea food Material

Product group that based on fresh sea food

Product	Expiration date	Features
Crab–Squid flavored Powder	12M	<ul style="list-style-type: none"> • Composite seafood base product with blue crab and squid flavor
Anchovy Taste Base Gold	18M	<ul style="list-style-type: none"> • Anchovy flavored base powder with adding vegetables and savory materials
Anchovy Taste Base Powder	18M	<ul style="list-style-type: none"> • VD semi–finished products with high anchovy content
Manila clam broth powder	12M	<ul style="list-style-type: none"> • Stock base product with a deep and thick clam flavor
Dried pollack extract powder	12M	<ul style="list-style-type: none"> • Base powder with a deep and savory flavor of dried pollack
Shrimp powder (Vietnam)	18M	<ul style="list-style-type: none"> • Stir–fried shrimp powder made in Vietnam
Squid seasoning powder	18M	<ul style="list-style-type: none"> • Products rich in umami with unique characteristics of squid
Clam Powder	12M	<ul style="list-style-type: none"> • Clam flavored base powder with hot and spicy flavor
Katsuo Extract Powder	12M	<ul style="list-style-type: none"> • Katsuo flavored product



Seasoning

Base sauce for all dishes

Product	Expiration date	Features
Ros'e Tteokbokki powder	12M	<ul style="list-style-type: none"> • Soft and savory sauce and spicy powder sauce
Jjajang Tteokbokki powder	12M	<ul style="list-style-type: none"> • Sweet Jjajang flavored base powder sauce
Tteokbokki powder	12M	<ul style="list-style-type: none"> • Powder sauce with the secret to deliciously spicy food
Vietnamese Noodles soup	12M	<ul style="list-style-type: none"> • Rice noodle soup that you can feel the Vietnam
Curry Powder	12M	<ul style="list-style-type: none"> • Authentic curry powder that takes advantage of the original scent and taste of spices
Mara taste Seasoning Base	9M	<ul style="list-style-type: none"> • The basic base sauce that tastes like Chinese spicy hot pot
Hot Ramen Soup	12M	<ul style="list-style-type: none"> • Hot ramen soup that makes you feel cool soup and spicy
Beef Powder Soup	16M	<ul style="list-style-type: none"> • Beef Powder Soup taste that everyone likes
Banquet Noodles Soup	12M	<ul style="list-style-type: none"> • Soup that taste savory and spicy Banquet Noodles Soup
Ramen Soup	12M	<ul style="list-style-type: none"> • A, B, C Three types and additional developments available
Butter Cheeze Seasoning	12M	<ul style="list-style-type: none"> • Butter with Cheeze made even more delicious
Sweet Potato Seasoning	12M	<ul style="list-style-type: none"> • Sweet Potato Seasoning that brings out the texture with a sweet taste



Sauces

Product	Storage method	Expiration date	Features
Pickled Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Easy-to-make product
Fried Sauce	Cold storage	12M	<ul style="list-style-type: none"> • Easy-to-make product use when make stir-fried food
Bibimbap Sauce	Cold storage	6M	<ul style="list-style-type: none"> • A sauce that blends vegetables well with rice
Tomato Sauce	Cold storage	3M	<ul style="list-style-type: none"> • A sour tomato sauce that goes well with any food
Hot Braised Rib Sauce	Cold storage	6M	<ul style="list-style-type: none"> • A sauce that adds spiciness to the traditional Korean dish Braised Short Ribs to make it more delicious
Sweet and Sour Salad Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sauce with the sour and hot taste of red pepper paste
Soy Seasoned Vegetables Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Seasoned Thistle, Eggplant Salad etc, Soybean base vegetable salad sauce
Stir-fried Vegetables Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Spinach, bean sprouts etc, Stir-fried Vegetables Sauce
Gochujang Dried Side Dishes	Cold storage	6M	<ul style="list-style-type: none"> • Stir-fried anchovies, Stir-fried Dried Shrimp etc. stir-fried side dish sauce
Stir-fried Hot Pork Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Easy-to-make sauce for stir-fried hot pork, Grilled Red Chili Paste Pork Belly
Soy Bulgogi Sauce	Cold storage	6M	<ul style="list-style-type: none"> • A special sauce that enhances the taste of umami of the meat dishes
Hot Tteokbokki Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sauce with a deep taste of Tteokbokki
Naengmyeon Stock concentrate	Cold storage	6M	<ul style="list-style-type: none"> • A sauce that enhances the deep taste and umami of the broth
Soy Braised Hot Chicken Sauce	Cold storage	6M	<ul style="list-style-type: none"> • A special sauce specialized with Braised hot Chicken
Kelp Extract TK	Cold storage	12M	<ul style="list-style-type: none"> • Kelp yeast made of Korean Kelp (Freezer)
Vegetable Concentrate A	Room temperature	12M	<ul style="list-style-type: none"> • The full rich umami of the product
Tomato Sauce	Cold storage	12M	<ul style="list-style-type: none"> • A product with a strong tomato



Sauces

Base sauce for all dishes

Product	Storage method	Expiration date	Features
Hamburger Steak Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Fine restaurant steak sauce
Teriyaki Sauce V	Cold storage	6M	<ul style="list-style-type: none"> • Sweet and salty Teriyaki Sauce
Pickle Sauce V	Cold storage	6M	<ul style="list-style-type: none"> • Enjoy the sour taste of Pickle Sauce
Yam Yam Suace	Cold storage	6M	<ul style="list-style-type: none"> • A sauce that is sweet and has little bit of kick
Chipotle Sauce	Cold storage	6M	<ul style="list-style-type: none"> • A sauce full of the hotness of smoked chillies and the savoriness of cheese
Chilly Oil	Cold storage	6M	<ul style="list-style-type: none"> • Sauce with a Hot taste and a smoky flavor
Pepper Sauce V	Cold storage	6M	<ul style="list-style-type: none"> • Hot and clean taste with a bit of pepper smell
Jjambong sauce	Cold storage	12M	<ul style="list-style-type: none"> • Sauce that contains the authentic taste of Jjambong
Pork Cutlet Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet sauce that goes well with pork cutlet
Deep-fried Pork with Sweet and Sour Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet and sour for the Deep-fried Pork
Jjajang Tteokbokki Sauce	Cold storage	12M	<ul style="list-style-type: none"> • Sweet Jjajang-based powdery sauce for everyone
Hot Pot Sauce	Cold storage	6M	<ul style="list-style-type: none"> • A sauce that is hot and makes the mouth numb
jjolmyeon Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet and sour for the jjolmyeon
Hot Buckwheat Noodles Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet and sour umami sauce for the hot Buckwheat Noodles
Butter Deeping Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sauce that specialized the soft texture of butter
Jajang sauce	Frozen	12M	<ul style="list-style-type: none"> • Easy-to-make product at home and restaurant
Jjajang Sauce for children	Frozen	12M	<ul style="list-style-type: none"> • Products for children with healthy ingredients



Sauces

Product	Storage method	Expiration date	Features
Hashed rice sauce	Cold storage	6M	● Deep flavor sauce of demi-glace
Oriental medicine sauce	Cold storage	6M	● Chicken soup with ginseng, Boiled Beef, or Pork Slices etc, Full of Oriental medicine flavor
Soy sauce style bibim sauce	Cold storage	6M	● Bibimbap, bowl of rice etc, Full of umami taste sauce
Pork hock sauce	Cold storage	6M	● Suit well with Napa Wraps with Pork and Braised Pigs' Feet
Deep-fried and Braised Hot Chicken sauce	Cold storage	6M	● Suit well with Deep-fried and Braised Chicken and fried chicken
Deep-fried and Braised Soy sauce Chicken sauce	Cold storage	6M	● Suit well with Deep-fried and Braised Chicken and fried chicken
Garlic soy sauce	Cold storage	6M	● Special Sauce add for meat
Hot Stir-fried Chicken sauce	Cold storage	6M	● Sweet and salty Hot sauce
Braised Hot Seafood sauce	Cold storage	6M	● Make you taste the deep umami seafood flavor
Hot Seafood Stew sauce	Cold storage	6M	● Clean and mild taste of seafood stew sauce
Grilled Chicken Feet sauce	Cold storage	6M	● Hot and deep umami taste sauce
Grilled Beef Small Intestines sauce (roasting)	Cold storage	6M	● Make deep flavor and Non-unique meat smell sauce
Grilled Beef Small Intestines sauce (stew)	Cold storage	6M	● Make deep flavor and clean mild taste sauce
Budaejigae sauce	Cold storage	6M	● The deep flavor of beef leg bone's umami taste sauce
Soft tofu stew sauce	Cold storage	6M	● The deep flavor of broth with a Hot and clean taste
Galbitang sauce	Cold storage	6M	● The deep flavor of meat stock and the beef bone broth
Soybean Paste Stew sauce	Cold storage	6M	● Suit one's taste soybean paste stew sauce
Kimchi Stew sauce	Cold storage	6M	● Easy-to-make Kimchi Hot Pot and Kimchi stew sauce
Hot rice soup sauce	Cold storage	6M	● All-around rice soup sauce
Fishcake Soup sauce	Cold storage	6M	● Clean and mild taste of fishcake sauce
All-round braised sauce	Cold storage	6M	● All-round braised special sauce



Sauces

Product	Storage method	Expiration date	Features
Fresh Kimchi sauce	Cold storage	6M	<ul style="list-style-type: none"> • Special sauce for fresh vegetable salad dressed with garlic and chili powder
Grilled Red Chili Paste Pork Belly sauce	Cold storage	6M	<ul style="list-style-type: none"> • The deep flavor of chili paste and Non-unique meat smell sauce
Grilled Soy Sauce Pork Belly sauce	Cold storage	6M	<ul style="list-style-type: none"> • The deep flavor of chili paste, sweat and salty sauce
Braised Hot Chicken sauce	Cold storage	6M	<ul style="list-style-type: none"> • The deep flavor of Braised Spicy Chicken with spicy and clean taste
Hot Grilled Eel sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet and salty special Eel sauce
Soy sauce Grilled Eel sauce	Cold storage	6M	<ul style="list-style-type: none"> • Special Sauce add for meat
Hot Sea Snails Salad sauce	Cold storage	6M	<ul style="list-style-type: none"> • Flavor with the sweet and sour sauce for seasoned vegetable
Sriracha Mayo sauce	Cold storage	6M	<ul style="list-style-type: none"> • Spicy Sriracha mixed with soft Mayo sauce
Cheongyang red pepper sauce	Cold storage	6M	<ul style="list-style-type: none"> • No other preparation is needed with this sauce
Pork sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet and sour sauce based on soy sauce
Ponzu sauce	Cold storage	6M	<ul style="list-style-type: none"> • Well-mixed sauce has citrus scent and refreshing
Pork cuttlet sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet sauce that goes well with pork cutlet
Old-fashioned Pork Cutlet Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Sweet sauce that reminds old-fashioned Korean pork cutlet
Seasoned Hot Chicken Sauce (yangnyeom chicken)	Cold storage	6M	<ul style="list-style-type: none"> • A special sauce specialized with Spicy Chicken
House Sauce	Cold storage	6M	<ul style="list-style-type: none"> • Fine restaurant steak sauce
Seasoned Chicken Sauce (yangnyeom chicken)	Cold storage	6M	<ul style="list-style-type: none"> • A special sauce specialized with Seasoned Chicken

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International Citizen Food
ICFOOD CO.,LTD.

Head office

6F, Fine Building, 87 Daehak-ro, Yuseong-gu, Daejeon, Korea
TEL 82-42-825-6264 / FAX 82-44-864-6260

R&D Center

3F & 4F, Fine Building, 87 Daehak-ro, Yuseong-gu, Daejeon, Korea

www.icfood.com

Sejong Factory (1st, 2nd)

266, Seongdeok Yeonggok-gil, Geumnam-myeon,
Sejong Special Self-Governing City, Korea

Sales office

No. 709, 10, Seongnam-daero 43beon-gil,
Bundang-gu, Seongnam-si, Gyeonggi-do
(Gumi-dong, Hanaji Tower), Korea