



DAESANG PROFILE

(ENG)

DAESANG PROFILE



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PRODUCT Overview

“DAESANG IS KOREA'S LEADING GENERAL FOOD PRODUCT COMPANY”

For the past 60 years, our dedicated efforts to provide better products and services have been at the center of the Daesang's history.

Daesang has been a pioneer of Korean food culture since 1956 when it launched Miwon, the first fermented seasoning made in the country. Rather than resting on past success, we continue to meet the demands of changing times to create new value.

As we celebrate the 60th anniversary of Daesang's establishment, we enter a future full of exciting new challenges and innovation. We will keep moving forward to offer our customer wholesome foods and healthier experiences.

CEO'S MESSAGE



**WE WILL GROW
BEYOND KOREA AND
BECOME A GENERAL FOOD
COMPANY THAT PUTS
DOWN ROOTS
IN GLOBAL MARKETS**



Greetings!

Daesang Corp. was founded in 1956 with wholly local capital and technology. For the past 60 years, we have been creating customer value at the forefront of Korea's food culture.

Daesang Corp. began with the production of Miwon, the Korean fermented seasoning, and expanded into jang (paste sauces), kimchi, frozen/chilled foods, processed meats, and westernized foods on the strength of the Chungjungone and Jongga brands. Daesang is now widely recognized as Korea's representative general food company. We have also emerged as a leader in the domestic food ingredient industry with the Bio Business which includes seasonings, amino-acids, and chlorella; Starch Sugar Business which produces dietary, functional, and industrial ingredients using processed corn, tapioca, etc.; and Lysene Business which applies amino acid manufacturing technology.

Moreover, Daesang is gaining momentum in its growth as a global corporation. Since coming into prominence as the first Korean company to set up manufacturing facilities overseas, we have continued to expand and strengthen our presence in Indonesia, Vietnam, and other Southeast Asian countries while tailoring our strategies to countries like China and the United States, and discovering new business opportunities.

Going forward, we will continue to create value for our customers and contribute to the development of our society and country based on Daesang's core vision of creating a happy future through a healthy food culture.

Thank you.

Daesang Corp.
Jung-bae Lim
Co-CEO and Director

**“ PLANNING
TODAY
FOR INNOVATION
TOMORROW
TO BECOME
A FIRST-CLASS
COMPANY ”**

Established in 1956 using only Korean capital and technology, Daesang specializes in fermentation and has become Korea's leading general food company. Its driving mission is to 'shape the future through a healthy food culture.'

Daesang will continue to evolve to provide products and services that meet customer needs, gain their trust and loyalty, and emerge as a first-class company.

DAESANG OVERVIEW



VISION, MANAGEMENT PHILOSOPHY, SHARED VALUES

1. Vision

COMPANY THAT CREATES
A HAPPY FUTURE THROUGH
A HEALTHY FOOD CULTURE

2. Management Philosophy



All Daesang employees and corporate activities take customer value creation as their starting point. Daesang members also understand, support, and practice the shared values that form the fundamental philosophy behind our business activities. These values express the company's commitment to its corporate responsibility of contributing to development and well-being of its employees, customers, society, and country.

3. Shared Values



01
WE HONOR
HUMAN DIGNITY
AND
SELF-RESPECT



02
WE CREATE
CUSTOMER
SATISFACTION
AND VALUE



03
WE CONTRIBUTE TO
THE HAPPINESS OF
FAMILIES
AND SOCIETY

FINANCIAL HIGHLIGHT

(unit: KRW million)

Consolidated Financial Statements

	FY2019	FY2018
Sales	2,963,986	2,956,762
Gross profit	754,422	764,955
Operating income	129,813	120,162
Income before income tax expense	150,563	119,081
Net income	108,875	65,398
Assets	2,397,069	2,198,995
Liabilities	1,374,881	1,270,280
Capital	1,022,188	928,715

Separate Financial Statements

	FY2019	FY2018
Sales	2,457,055	2,235,924
Gross profit	634,990	603,072
Operating income	103,422	110,583
Income before income tax expense	150,869	108,637
Net income	114,753	77,363
Assets	2,207,997	1,830,365
Liabilities	1,202,759	910,520
Capital	1,005,238	919,845

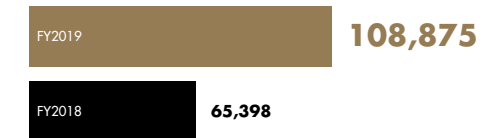
Sales



Operating income



Net income



Assets





HISTORY

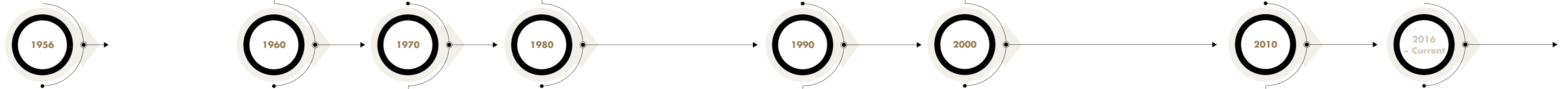
DAESANG, 60 YEARS OF EMBRACING CHALLENGES AND INNOVATIONS

Daesang has always sought out change and innovation to improve the quality of life for Koreans through its general food business. The company began in 1956 with Miwon, the first fermented seasoning developed with wholly Korean capital and technology. In 1962, it was the first to succeed in developing manufacturing technology for glutamic acid using fermentation methods, which effectively launched the bio business in Korea. Daesang has since developed manufacturing technology for some 20 types of amino and nucleic acids, and grown into a globally competitive bio fermentation company.

Finding applications for fermentation methods allowed Daesang to expand into the food business with brands like Chungjungone, Korea's top general food brand which offers traditional paste sauces like Sunchang Gochujang. The food business also includes the Matseonsaeng line of natural seasonings; fishing and farming products such as vinegars and fish sauces; westernized foods; frozen/chilled foods; processed meats; and more. With this diverse lineup, Daesang is leading the way in creating an abundant and healthy food culture for customers.

Daesang is also Korea's largest starch and starch sugar manufacturer. Its processed corn products include the kind of starch used for processed foods like cookies and chips as well as fructose, oligosaccharide, starch syrup, and other forms of starch sugars used to make soft drinks. The company entered the health food market in 1999 and introduced hit products like Daesang Chlorella. In 2006, it acquired Jongga, which has strengthened the frozen/chilled food business and helped create a fresh and healthy food culture alongside Chungjungone.

Additional efforts to become the best general food company include innovative measures that respond proactively to rapid changes in the business environment and a wide variety of new future- and customer-oriented businesses.



1956

- 1956.01** Establishment of Dong-A Whasung Industrial Corp. (now Daesang)
- 1956.06** Registered Shinseonro Brand Miwon as official trademark
- 1958.09** Establishment of Miwang Industrial Co.

1960

- 1960** Production of MSG by fermentation
- 1962.12** Company name changed from Dong-A Whasung Industrial Corp. to Miwon Co., Ltd.
- 1964** Began starch and starch sugar business
- 1965.12** Completion of manufacturing plant in Banghak-dong

1970

- 1970.10** Gold medal for best seasoning, 9th International Food Contest
- 1971.04** Establishment of Daesang Foundation
- 1973.11** Establishment of PT Miwon Indonesia
- 1976** Completion of Miwon Co., Ltd. starch sugar manufacturing plant in Gaya-dong, Gangseo-gu
- 1978.12** Establishment of Miwon Japan

1980

- 1980.03** Establishment of Central Research Institute
- 1981.07** Establishment of Miwon Hong Kong Ltd.
- 1982.11** Completion of Miwon Co., Ltd. nucleic acid manufacturing plant in Gunsan
- 1982.06** Establishment of Miwon USA Inc.
- 1984.09** Establishment of Daesang Farm Co., Ltd.
- 1985.10** Miwon and Manna designated official seasonings of the Olympic Games
- 1989.07** Acquired MJC Co., Ltd. and entered coffee business
- 1989.11** Establishment of PT Indo Miwon Citra Inti (IMCI)



BECOMING A PIONEERING COMPANY IN GLOBALIZATION

Miwon established PT Miwon Indonesia and became Korea's first plant-exporter. Globalization efforts continued with trading corporations in Japan, United States, Hong Kong, etc. Miwon also diversified its business into non-food sectors including the heavy industry, trade, and petrochemicals.

EXPANDING INTO DIVERSE BUSINESS AREAS

Technological development geared toward the future began in earnest as the company opened the Central Research Institute and focused its R&D investment on accumulating independent technology. With the appointment of Chang-wook Lim as the second chairman, the company expanded and diversified its business to complete a manufacturing plant in Giheung, establish Daesang Farm, enter the coffee business, and more.



1990

- 1990.05** Completion of Miwon Co., Ltd. frozen foods manufacturing plant in Cheonan
- 1990.11** Entered convenience store business, opening of 1st Ministop store
- 1991.07** Establishment of Daesang Information Technology Co., Ltd.
- 1992** Opening of Beijing Office in China
- 1993.03** Establishment of SangAm Communications Inc.
- 1994** Establishment of Miwon Maniker Co., Ltd. Establishment of Miwon Vietnam
- 1996.05** Launch of Chungjungone brand Opening of Central Research Institute in Icheon
- 1997.11** Company name changed to Daesang Corp. following merger of Miwon Co., Ltd. and Sewon Co., Ltd.
- 1999.10** Establishment of Daesang Farmsco Co., Ltd.



BUILDING STRENGTH AND COMPLETIVE EDGE FOR THE FUTURE

Daesang entered new businesses with the establishment of the IT-focused Daesang Information Technology and the advertising agency SangAm Communications. In the latter half of the 1990s, Daesang launched the general food brand Chungjungone through a specialized brand development strategy, thereby instituting a professional management system. During this time, the company changed its name to Daesang and built the foundation for its future growth into a blue-chip company.

TAKING THE FIRST STEPS FOR ANOTHER LEAP FORWARD

Daesang successfully redefined its business portfolio by instituting a professional management system, thereby ensuring the stability and transparency of its corporate management. While the general food, fermentation, and starch sugar businesses formed the main pillars of the company, Daesang also concentrated its key capabilities on the discovery of new and future growth businesses.



2000

- 2004.06** Completion of distribution center in Ho Chi Minh City, Vietnam
- 2005.08** Establishment of Daesang Holdings Co., Ltd.
- 2006.04** Completion of Daesang starch sugar manufacturing plant

2010

- 2010.01** Completion of vegetable juice manufacturing plant in Hoengseong
- 2010.09** Completion of Sinan Sun-dried Salt Corp. manufacturing plant in Docho
- 2013.10** Completion of starch syrup manufacturing plant in the Philippines
- 2014.05** Launch of new brand identity (BI) for Chungjungone
- 2014.06** Completion of palm oil manufacturing plant in Indonesia
- 2015.08** Daesang Corp. acquired lysine business



MAXIMIZING CORPORATE GROWTH THROUGH VALUE INNOVATION AND GLOBALIZATION

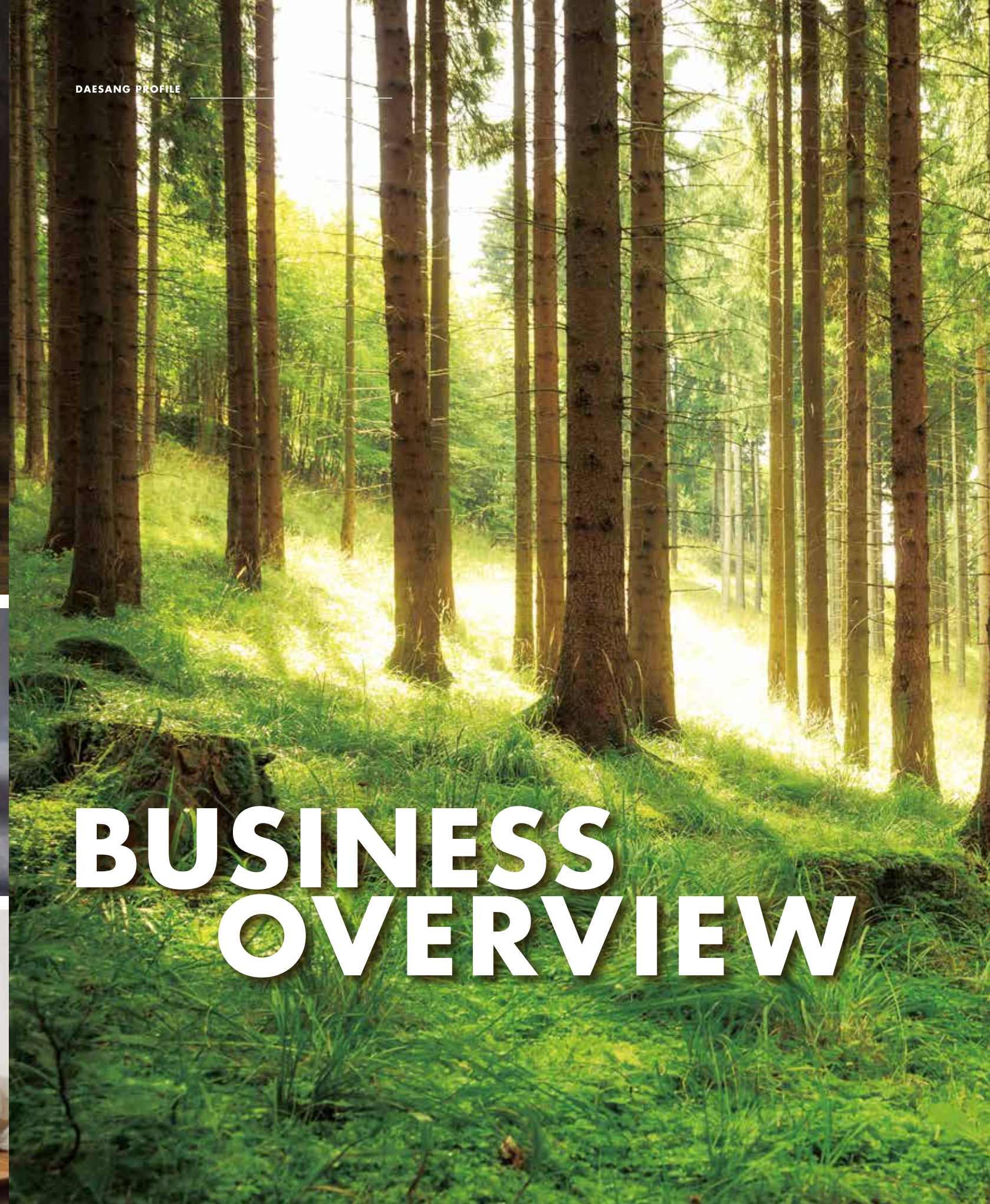
Daesang Corp. continues to carry out process innovations that make it easier to adopt new systems, enabling the company to please customers with high quality products, respond rapidly to changes, and differentiate itself even when the business environment is in flux. Based on such capabilities, Daesang is strengthening its corporate growth engine and taking strides toward becoming a global food company.

2016 ~ Current

- 2016.12** Merger of Daesang Corp. and Daesang FNF Corp.
- 2017.03** Division of Food Business Unit and Ingredients Business Unit at Daesang Corp. Launch of new brand identity (BI) for Jongga Completion of PT Miwon Indonesia starch sugar manufacturing plant
- 2017.06** Completion of Daesang bio manufacturing plant in Gunsan and astaxanthin manufacturing plant
- 2017.07** Establishment of red crab processing plant and DU Food Co., Ltd.
- 2018.03** Daesang enters the food industry's '2 trillion club'
- 2018.04** Establishment of Daesang Holdings Co., Ltd. and Daesang Life Science Corp.
- 2019.05** Daesang Corp. acquires and merges with Bestco



ON THE 60TH ANNIVERSARY OF MIWON'S FOUNDING, WE VOW TO CONTINUE INNOVATING AND CHALLENGING OURSELVES TO BECOME A CENTENNIAL COMPANY



DAESANG PROFILE



BUSINESS OVERVIEW



**“ WE
PROVIDE
HEALTHY FOOD
FOR THE TABLE
AND
HAPPINESS
FOR THE FUTURE ”**

We prepare healthy foods with love and care because our customers are like our family. With products defined by traditional flavors, modern sensibility, and professional expertise, we are helping to establish a healthy food culture in more places throughout the world.

At Daeasang, we take every day as an opportunity to develop delicious and healthy foods. We are working to add greater value to diverse cultures and lifestyles in different countries so that we can appeal to the tastes of people not just in Korea but worldwide.

At Daesang, our thoughts are always with our customers.

BUSINESS OVERVIEW

FOOD BUSINESS



DAESANG AT THE FOREFRONT OF A NEW FOOD CULTURE

Since the Chungjungone and Jongga brands launched in 1996 and became Korea's representative general food company, Daesang has been manufacturing and selling a variety of products that include traditional jang (paste sauces) like Sunchang and Haetsaldameun; seasonings like Miwon and Matseonsaeng; fishing and farming products like vinegar and fish sauce; kimchi, tofu, and other fresh foods; westernized foods; processed meat; and frozen foods.



We put love and care into the products we offer our customers because they're a part of the Daesang family. Daesang adds a modern touch to traditional flavors so that it can pass on the company's unique take on a healthy food to the next generation. In the case of Miwon, Korea's no. 1 fermented seasoning, the product has already achieved an iconic status in society. Other brands, from Chungjungone to Jongga, have also come to represent Korea's food culture.



GENERAL FOOD BUSINESS

In 2017, Daesang merged Chungjungone and Jongga, bringing professional expertise and flavor together. Its current focus is on promoting the globalization of Korean food by providing healthy and tasty foods.



With years of knowhow about food production, Chungjungone offers new ways for everyone to enjoy healthy and convenient foods.

Chungjungone's logo shows the initial 'C' extended to form a complete circle, representing its brand identity (BI) as 'food experts seeking perfection.' The logo embodies the technical skills and pride that go into the products which help differentiate the company. In addition, the empty space in the middle of the circle is shaped like a leaf, symbolizing the two characters at the heart of the company, Chung (淸: clarity and purity) and Jung (精: care).



Chungjungone uses its professional knowledge of food and careful observation of current eating habits to classify products into 6 categories, each of which is assigned its own BI.

The BI for the six categories can be identified as 'Classic' for traditional Korean foods; 'Smart' for convenient products; 'Cuisine' for westernized items; 'Fresh' for frozen/chilled products; 'Essential' for seasonings, spices, and other cooking ingredients; and 'Organic' for processed foods made of organic ingredients. The company uses a flexible identity system of changing colors to distinguish the BIs and emphasize their individual areas of expertise. As the system shows, Daesang is committed to offering more diverse and specialized products that meet customers' rapidly changing needs and in the process, hopes to introduce new trends to the food culture.

Chungjungone products contain the fresh, clean taste and nutritious benefits of natural foods. With unique knowhow, Chungjungone helps the whole family enjoy healthy meals and healthy lifestyles.

순창

Sunchang specializes in jang (paste sauces) made using fresh ingredients and time-honored methods to raise customer value and carry on the tradition of fermented foods.

햇살담은

Haetsaldameun, formed in 1997, is Chungjungone's lineup of soy sauces made with 100% naturally brewed soy sauce.



Hongcho is a line of carefully crafted drinking vinegar consisting of 100% fermented vinegar with the addition of healthy ingredients like dietary fiber and oligosaccharide.



Matseonsaeng is a high-end line of seasonings made with the best natural ingredients that help turn home cooks into professional chefs.

카레여왕

Curry Queen is a premium line of gourmet curries that add a touch of luxury to the popular dish.

CHEW&

Chew& includes a variety of healthy snacks under the Chew&Real, Chew&Crispy, and Chew&Dessert labels, all offering the tasty benefits of fruits and nuts.

안주夜

Anjuya uses Chungjungone's unique knowhow to reinterpret classic bar foods into convenient, single-serving snacks that can be enjoyed from the comfort of one's home.



Everyday Home Foods offers a range of foods, from home-cooked style side dishes to restaurant quality entrées developed by professionals with the finest materials.

집으로 ON

JibeuroOn is Chungjungone's online-only brand offering a variety of side dishes and snacks at reasonable prices. The brand allows customers to enjoy popular dishes from restaurants made famous by word of mouth from the convenience of their homes.



Chungjungone's Lightly brand provides healthy, carefully prepared versions of everyday foods so customers do not have to worry about indulging in the foods they enjoy.



Jongga, representing Korean cuisine on the global stage with fresh foods from kimchi and beyond

Jongga reinterprets the three fundamentals of traditional Korean food (fermentation, dedication, nature) in modern ways to realize its mission of leading Korean food culture in a new direction.

In addition to the world's best-selling kimchi, Jongga makes tofu, side dishes, HMR (home meal replacement), and other fresh and healthy products.

Recent advancements have made it possible to minimize artificial processes in fresh food production. Jongga is focused on adapting these techniques to develop convenient and safe new products. In doing so, it hopes to recreate and modernize Korea's traditional food culture so that modern diners can benefit from the care that goes into healthy, balanced meals.

In honor of the brand's 30th anniversary in 2017, Jongga established a new brand identity that combines tradition with modern sophistication. Its future plan is to expand business into more areas of Korean cuisine in the effort to take Korean food culture to the next level.



종가반상

Modern, convenient, premium Korean cuisine

'Jongga Bansang' is a premium brand of Korean foods that reinterprets the time-honored tradition of Jongga dishes in a modern way to deliver convenient options.



Morning Freshness and Energy, Always ON

Under the firm belief that quality ingredients make quality meals, Jongga's AchimeonOn brand offers the freshest natural ingredients with minimal processing to deliver healthy and nutritious products. The clock on the brand logo indicates the hours of 6-9 AM, which is when the freshest ingredients are delivered. It symbolizes Jongga's pledge to make sure the morning's freshness and the ingredients' natural goodness are there for our customers to enjoy when they sit down for a meal.





Miwon, the nationally beloved seasoning and pride of Daesang for 60 years

Since its establishment in 1956, Miwon has become the country's representative fermented seasoning brand, one whose very name is synonymous with savory flavor in the minds of Koreans. It continues to attract attention and win over new generations with variations like fermented and kelp Miwon as it celebrates 60 years of success.

Miwon is the brand name for monosodium glutamate (MSG), a product of microbial fermentation similar to the process used to make probiotic foods like kimchi, doenjang, gochujang, and yogurt.

Recognizing the flavor boost provided by MSG and nucleic acid, Miwon discovered the ratio that would maximize this effect using fermented sugar cane and commercialized the process. Just a small amount of the resulting product could add a deep, complex flavor to foods.

L - glutamate = glutamic acid + sodium

Monosodium L-glutamate itself has no flavor but can enhance the savory aspect of other foods. It is widely used in processed foods and its safety has been verified over a long period of time. Monosodium L-glutamate is also a stabilizer that semi-permanently preserves the flavor of a food if the product's packaging remains intact.

Daesang's Miwon has accumulated 60 years of fermentation techniques. Its products are safe, exceptionally effective in improving taste, and helpful in reducing costs for the food industry. Based on the products' popularity, Miwon exports to some 60 countries and is active through processed food brands like PT Miwon Indonesia and Miwon Vietnam.



FOOD SERVICE

Daesang launched a business-to-business (B2B) transactions food ingredients brand equipped with the latest system to offer a total solution service.



ChefONE for the best food solutions

ChefONE is the catering brand of Daesang, Korea's representative general food company.

As its name suggests, ChefONE offers a one-stop solution for all cooking ingredients as part of its effort to become a leading ingredients distribution specialist and valuable business partner. ChefONE also carries another meaning that promises customers that they too can become the no. 1 chefs in their homes.

The ChefONE logo incorporates a 'thumbs up' image representing ChefONE's expertise as an ingredients distributor and the best food solutions provider.



Bestco, food ingredients brand for restaurant businesses

Bestco provides dining establishments with superior quality food ingredients at reasonable prices. The brand name combines 'best' and 'cooperation' to represent the company's mission of providing the best ingredients and services while acting as a partner to restaurant businesses in the belief that 'the customer's success is our success.' The company also operates Bestco stores specializing in food ingredients and continues to grow closer to customers.

INGREDIENTS BUSINESS



DAESANG, PIONEERING THE INGREDIENTS MARKET WITH CUTTING-EDGE BIOTECHNOLOGY

Daesang has been consistently growing the country's largest starch sugar business based on advanced fermentation technology. With a bio business that includes phenylalanine, glutamine, arginine, and essential amino acid lysine products, Daesang is gaining ground as a global ingredients company.



STARCH SUGAR BUSINESS

Since launching the starch sugar business in 1964, Daesang has established its place at the top of the domestic starch and starch sugar market. It is now focused on strengthening its global competitiveness through sustained R&D and strategic investments as well as the development of a variety of ingredients based on next-generation R&D strategies.

Daesang starch and starch sugars, top of the line food ingredients

Daesang's facilities in Gunsan which manufacture starch and starch sugars out of corn currently have the largest production capacity in the country. The starch is used in foods, paper, textiles, and building materials while the sugars are used in alcoholic beverages, drinks, confectionaries, breads, sweeteners, and many other industries in a variety of ways.

The starch sugar business maintains a stable foundation within Korea and has recently started expanding or improving production bases in Indonesia, Vietnam, and Philippines to strengthen its global competitiveness. The starch sugar business has also developed and released functional ingredients which are being supplied to various industries to provide value to client companies.

Going forward, Daesang will pursue strategies that can further raise the global standing of its starch sugar business. We will also offer products that please not only end users but end consumers by developing new foods and industrial ingredients for use in diverse new areas, thereby achieving comprehensive customer satisfaction.





BIO BUSINESS

Thanks to continued innovations in biotechnology since the 1960s, Daesang has built a diverse product portfolio and is able to provide a wide variety of ingredients to different industries to be used in foods, health functional foods, pharmaceuticals, feeds, etc.

Entering global markets with Daesang's cutting-edge biotechnology

Since successfully developing Miwon, Korea's first fermented seasoning derived from sugar cane, Daesang has swept the domestic market and gone on to export to some 80 countries worldwide under the Miwon brand. It continues to grow by expanding its business scope with assorted amino acids and new functional ingredients, and by cooperating with leading global companies on various manufacturing efforts.

Daesang's current bio ingredients include the seasonings MSG & nucleic acid; high value added amino acids L-glutamine, L-arginine, L-phenylalanine, L-valine, L-tryptophan, L-serine, and L-histidine; and new functional ingredients like chlorella, DHA, and astaxanthin. Daesang will keep strengthening its product portfolio through continued technology development.

Daesang is a global leading bio-company with the most advanced technology in the industry. It will focus its core capabilities on technological innovation and strengthen its manufacturing competitiveness so that globally, Daesang can gain a competitiveness advantage in foods, health functional foods, animal feed, and pharmaceuticals.



LYSINE BUSINESS

Daesang was the first Korean company to enter the lysine business in 1973, and it resumed the undertaking in 2015 to carry out stable growth in the business. Lysine is an essential amino acid that helps the growth and development of livestock, and thus indispensable in animal feed manufacturing.

Lysine, market forerunner in amino acids for animal feed

The lysine business has seen stable growth as consumption of meat held steady in advanced countries and increased with economic growth in developing countries. Demand for lysine may fluctuate depending on the state of the global livestock and poultry market, but as the recent demand for meat continues to rise, lysine sales are expected to remain secure.

Daesang uses its background in fermentation to manufacture the essential amino acid L-lysine, which is mostly supplied to the feed industry worldwide. L-lysine is crucial to biological functions, especially the development of livestock animals, and thus the lysine business is guaranteed a stable demand.

When expanding the business, Daesang will enter the market with not only lysine but other amino acids used in feeds to contribute to the progress of the livestock industry.



GLOBAL BUSINESS



BRINGING THE RICH AND SUBTLE FLAVORS OF KOREA TO THE GLOBAL MARKET

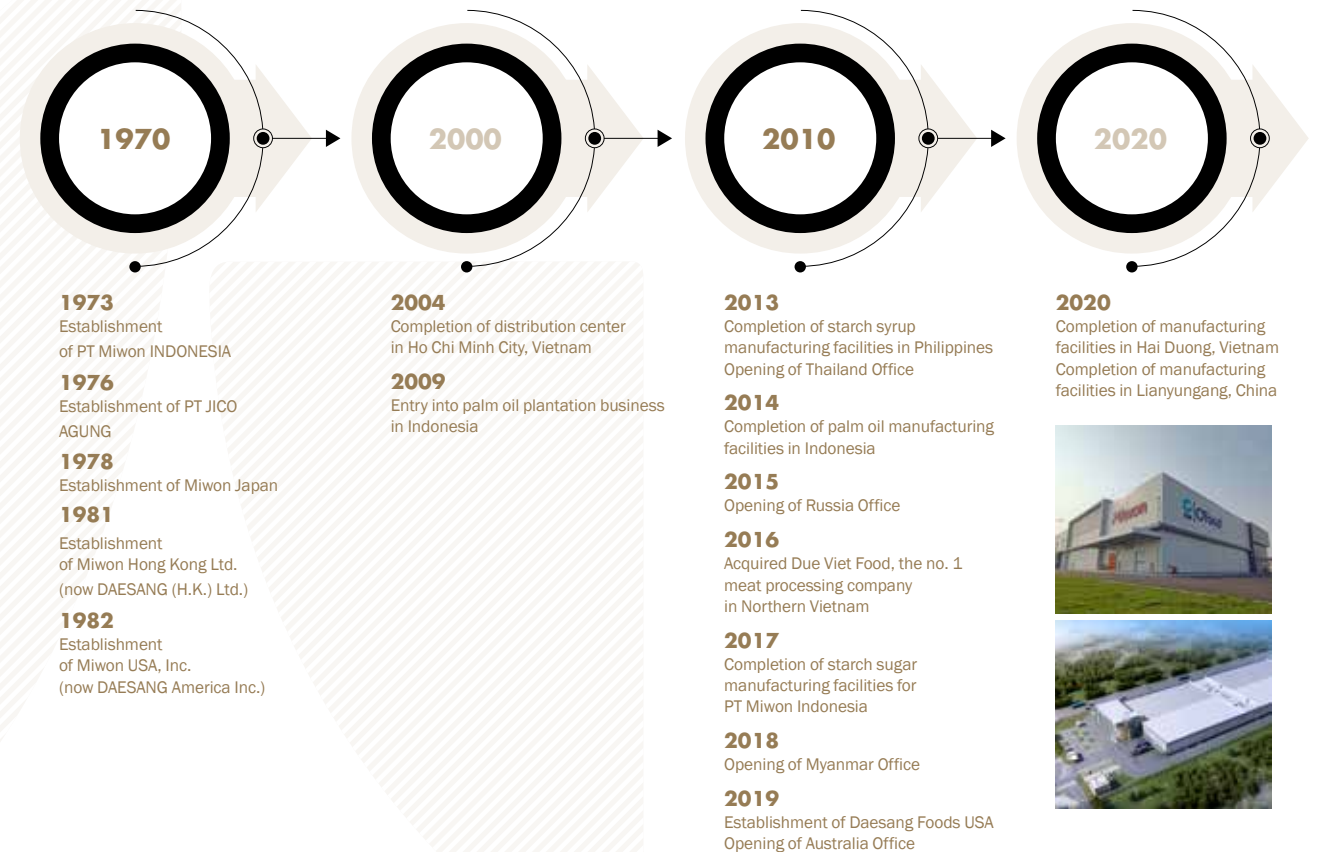
During a period of industrial modernization in the early 1970s, Daesang pioneered the overseas market by setting up manufacturing facilities in Indonesia and was credited as the first Korean company to do so successfully. Daesang subsequently extended its global network into Japan, Thailand, Vietnam, Philippines, United States, Europe, China, and Hong Kong. By bringing in aspects of traditional Korean culture to a corporate philosophy of respect for people and nature, Daesang is striving to become a memorable brand that stays at the top of our customers' minds worldwide.



Since entering the Indonesian market, Daesang has spread its cutting-edge technology to various other countries. After researching different cultures and lifestyles, Daesang succeeded in capturing taste buds in all corners of the world.

Daesang entered the global market in 1973 as the first Korean company to export its manufacturing facilities overseas. Its meticulous localization and proactive marketing helped grow its global business, and Daesang now has a network that includes Southeast Asia, Japan, China and Hong Kong, United States, and Europe. It is now focused on using this network to expand the scope of its food business. In particular, each regional office plays a central role in global management by collecting analysis of local trends and market intelligence, building a sales network, obtaining raw materials from local sources, and more.

GLOBAL BUSINESS HISTORY





ACCELERATED GLOBALIZATION OF FOOD BUSINESS

Daesang is working to globalize the appeal of Korean cuisine by introducing foods like kimchi, gochujang, seasoned seaweed, marinades, and hongcho (drinking vinegar) that have been adapted to local tastes. It is also gaining momentum in the globalization of its food business through localized marketing and R&D. With footholds in China, the Americas, Japan, Europe, Indonesia, Vietnam, and more, our goal for 2025 is to reach KRW 1 trillion in global food sales.

Furthermore, Daesang is strengthening its local businesses worldwide. Our Indonesian branch PT JICO AGUNG is expanding its processed food business not only with its main product Miwon but also various halal foods to target the local market. In Vietnam, Daesang commenced operations at the Hai Duong facilities in 2020 to focus on expanding the food business. We previously acquired Due Viet Food, a meat processing company in Northern Vietnam in September 2016 to enter the local meat processing industry, and we are continuing to expand the market. In China, the new manufacturing facilities in Lianyungang began operations in 2020, enabling us to strengthen Daesang's position in the kimchi market as well as boosting our capabilities in future oriented products like convenience foods and sauces.

Daesang is also working to capture the overseas markets by developing products that appeal to local consumers. We have introduced and expanded localized products based on traditional Korean foods like kimchi and gochujang while continuing to explore the B2B market. We are currently promoting Korea's spicy hot flavors by incorporating our brand's gochujang in locally produced hot sauces. We also provide kimchi to China's KFC and other local franchises after proposing ideas for using kimchi in their menus. Additionally, Daesang is concentrating its efforts to pioneer online channels which have been developing rapidly in recent times.

Daesang will continue drawing on Chungjungone and Jongga's expertise to deliver the fresh and healthy taste of Korean food to global customers.



BUILDING A 2ND DAESANG IN SOUTHEAST ASIA

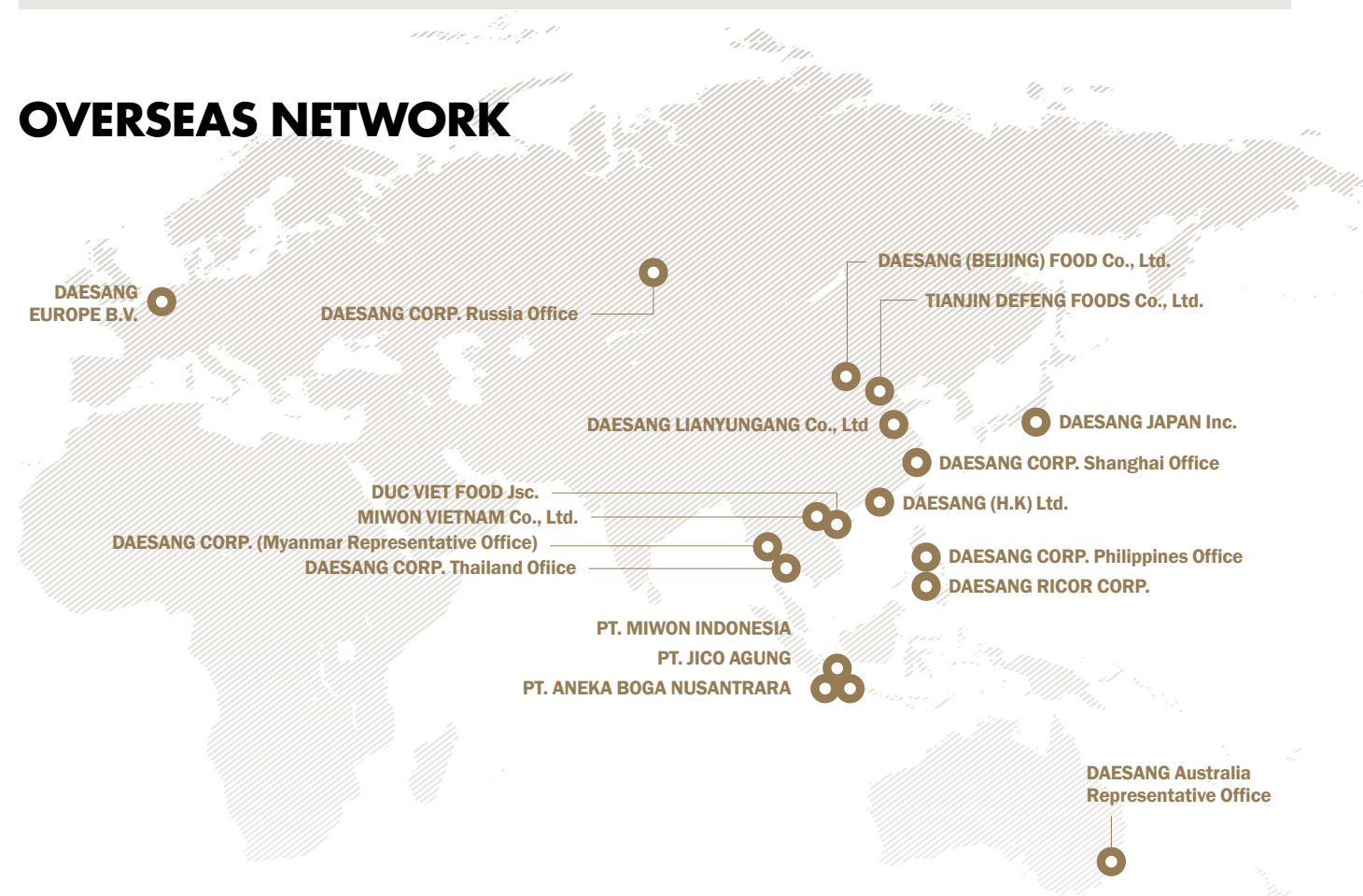
Daesang's exports to some 80 countries around the world include MSG and nucleic acid; seasoning ingredients widely used in processed foods; high value amino acids like L-arginine, L-glutamine, L-phenylalanine, L-lysine, L-valine, L-tryptophan, L-leucine, and L-isoleucine; and new functional ingredients like chlorella and DHA. It is also targeting diverse lifestyles found throughout the global market through vegan, organic, Lohas, kosher, and halal products.

In 1973, Daesang established PT Miwown Indonesia as a joint venture for the production of MSG, marking the first time a Korean company exported manufacturing facilities abroad. In 1976, it established PT Jico Agung to take charge of marketing and distribution in a proactive localization strategy that helped make Daesang a market share leader. PT Miwon Indonesia followed by expanding its business to seasoned salts and other processed foods. Miwon Vietnam, established in 1994, helped build a global network for the production and sales of MSG. In 2005, Daesang further increased its prominence in the Vietnamese market by using tapioca from the region to begin a starch sugar business.

Daesang's global business has been gaining momentum in recent years. In 2013, it opened starch syrup manufacturing facilities in the Philippines, making Daesang the first Korean company to enter the country's starch sugar market; established Daesang Ricor Corp. in the Philippines; and signed an agreement to supply Nestlé with 45 thousand tons of starch syrup. In 2014, Daesang opened palm oil manufacturing facilities with annual capacity of 35 thousand tons in Indonesia, the world's largest producer of palm oil. We are always looking to increase profitability by expanding into new areas. We entered the starch sugar business in 2017 with the completion of starch sugar manufacturing facilities in Indonesia and continue to make inroads as a global ingredients company.



OVERSEAS NETWORK



INDONESIA

**PT. JICO AGUNG**

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Fax : +62-21-4786-3146

Surabaya Factory
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Timur, Indonesia
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Fax : +62-31-750-7595

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Fax : +84-4-3768-0220

Viet Tri Factory
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Tho Prov., Vietnam
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Fax : +84-210-3848-721

Hai Duong Factory
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Dien Industrial Park, Luong Dien
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Duong Prov., Vietnam

Linh Trung Factory / Ho Chi Minh Branch
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Thu Duc Dist., Ho Chi Minh City, Vietnam
Phone : +84-8-3729-2450~3
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(Starch Biz.)

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Fax : +84-66-3775-905

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TIANJIN DEFENG FOODS Co., Ltd.

Factory
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DAESANG LIANYUNGANG Co., Ltd.

Factory
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PHILIPPINE

DAESANG RICOR

Factory
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Sales office
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Pasig City, Philippines

DAESANG Philippines

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DAESANG FOODS USA Inc.

829. South Lawson Street, City of Industry, CA,
91748, USA

DSF DE, Inc.

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Fax : +86-21-6235-1659, 1759

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DAESANG CORP. Russia Office

6F, 89/15, Lenina Str., Berdsk City, Novosibirskaya
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DAESANG AUSTRALIA REPRESENTATIVE OFFICE

Suite 201, 93 Pacific Highway North Sydney NSW 2060

R&D



CREATING A HEALTHY FUTURE THROUGH SUSTAINED AND DIFFERENTIATED RESEARCH

Daesang's R&D division is helping to create a new food culture for the global era based on superior technology and the expertise of its researchers. Having accumulated 60 years of technology, the company is leading the way toward a healthier, more abundant food culture and opening up a new future for the food industry.



DAESANG CENTRAL RESEARCH INSTITUTE

Daesang Central Research Institute is able to generate a powerful synergistic effect by bringing together the best research and technology from different fields.

With over half a century of accumulated technology and the expertise of researchers, the institute has achieved results in a multiple areas, including food, starch sugar, and bio ingredients. The company is focused on fostering talented researchers and securing cutting-edge original technology to stay at the forefront of the food and ingredients industry as a global R&D leader.

Food Research Starter culture manufacturing/functional strain development and fermentation technology, methods of processing and controlling the taste of nuts and fruits, minimal thermal processing techniques, combined dehydration techniques, coating/emulsification techniques, and manufacturing technology to diversify/customize dosage forms

BIO Research Gene expression technology, systems biology technology, enzyme modification technology, methods of optimizing microorganism/microalgae cultivation, and methods of separating/refining/crystallizing microbial expression materials

Starch Research Manufacturing technology for functional sugars, biomass application techniques, methods of controlling emulsification properties, biochemical/physiochemical degeneration techniques for starches, and starch ingredient application techniques for food and industrial use





FOOD RESEARCH

As a leader pioneering a new food culture, Daesang uses independently developed food processing technology to create flavors that appeal in Korea and beyond.

Food research uses cutting-edge technology to focus on product development for the Chungjungone and Jongga brands geared toward Korean and overseas markets. Areas of research include applications for starter cultures in traditional jang (paste sauces), new non-thermal processing techniques, new processing methods for nuts and fruits, and ways to standardize fermentation. By developing fresh and healthy products made out of high quality ingredients, Daesang has won recognition from consumers for many of its products, like seasonings, traditional jang (paste sauces), processed meat, drinking vinegar, sauce, convenience food, and fresh food. Daesang foods are safe for the whole family because starting with the developmental stage and up to the manufacturing of the final product, Daesang runs systematic sensory analysis and safety procedures to maintain peak taste and quality. Meanwhile, the ChefONE brand achieves customer satisfaction among business establishments through premium, customized products, and is also helping to strengthen Daesang's global competitiveness by making traditional Korean foods like kimchi and jang (paste sauces) popular on a worldwide level.

FOOD SAFETY CENTER

Daesang strives to return customers' trust with even healthier products. To ensure that customers receive safe products, it uses an internationally certified standardization system to conduct accurate and reliable preliminary analysis of the components that make up various foods.

The Food Safety Center was internationally certified by the Korea Laboratory Accreditation Scheme (KOLAS) in October 2005. It established and operates a food safety verification system that examines expiration dates, checks for potential hazards, etc. The Center is under constant improvement as it brings in talented new professionals and the latest equipment. Such efforts allow the Center to continue its food safety efforts with systematic and efficient monitoring of manufacturing conditions at partner companies and distribution conditions at the sales sites. Professionalism and independence are particularly important to the Food Safety Center as it strengthens its global quality network. To that end, it set forth a vision of 'establishing a quality inspection system that lives up to global standards' and carried out analyses of the nutritional content of exported products. By building a quality management system that meets global standards, the Center is primed to pursue new levels of food safety management befitting its status as an internationally certified testing agency.



STARCH SUGAR INGREDIENTS RESEARCH

Daesang is using its background in biotechnology and polymer chemistry technology to develop both foods and functional starch sugar ingredients that have high value added industrial uses.

Starch sugar ingredients research is concerned with the development of various food starches that give processed foods made of raw materials like corn and tapioca their appropriate properties/consistencies as well as health-conscious functional food ingredients like resistance starch, soluble fiber, and allulose. Daesang also actively pursues research on paper, cardboard, cosmetics, adhesives, construction, and other industrial fields that use starch so that the company can develop products and provide solutions. Daesang is gradually expanding its research scope, as evidenced by its recent success in developing technology to extract a specific type of functional sugar from non-edible biomass.

BIO INGREDIENTS RESEARCH

By applying the latest bioengineering technology to the development of microbes for industrial use, Daesang has achieved groundbreaking results in the production of amino and nucleic acids as well as microalgae. Based on this progress, Daesang is focused on the development of promising, high value added ingredients.

By developing strains for industrial use and obtaining world-class fermentation and purification technology, bio ingredients research has dramatically improved productivity when it comes to nucleic acids and amino acids like glutamic acid, lysine, phenylalanine, arginine, glutamine, histidine, etc. Continued research on functional amino acids has also allowed Daesang to expand its range of products and solidify its lead as an amino acid-specialized company. Furthermore, it commercialized chlorella, plant-derived DHA, and other ingredients for the first time in Korea using independently developed microalgae culturing technology. Recently, Daesang is stepping up efforts to develop functional ingredients from microalgae.

CORPORATE SOCIAL RESPONSIBILITY

“ THE TASTE
OF HAPPINESS
THAT
GROWS
WITH SHARING ”

Daesang strives to fulfill its corporate social responsibility so that it can help create a world where everyone is happy.

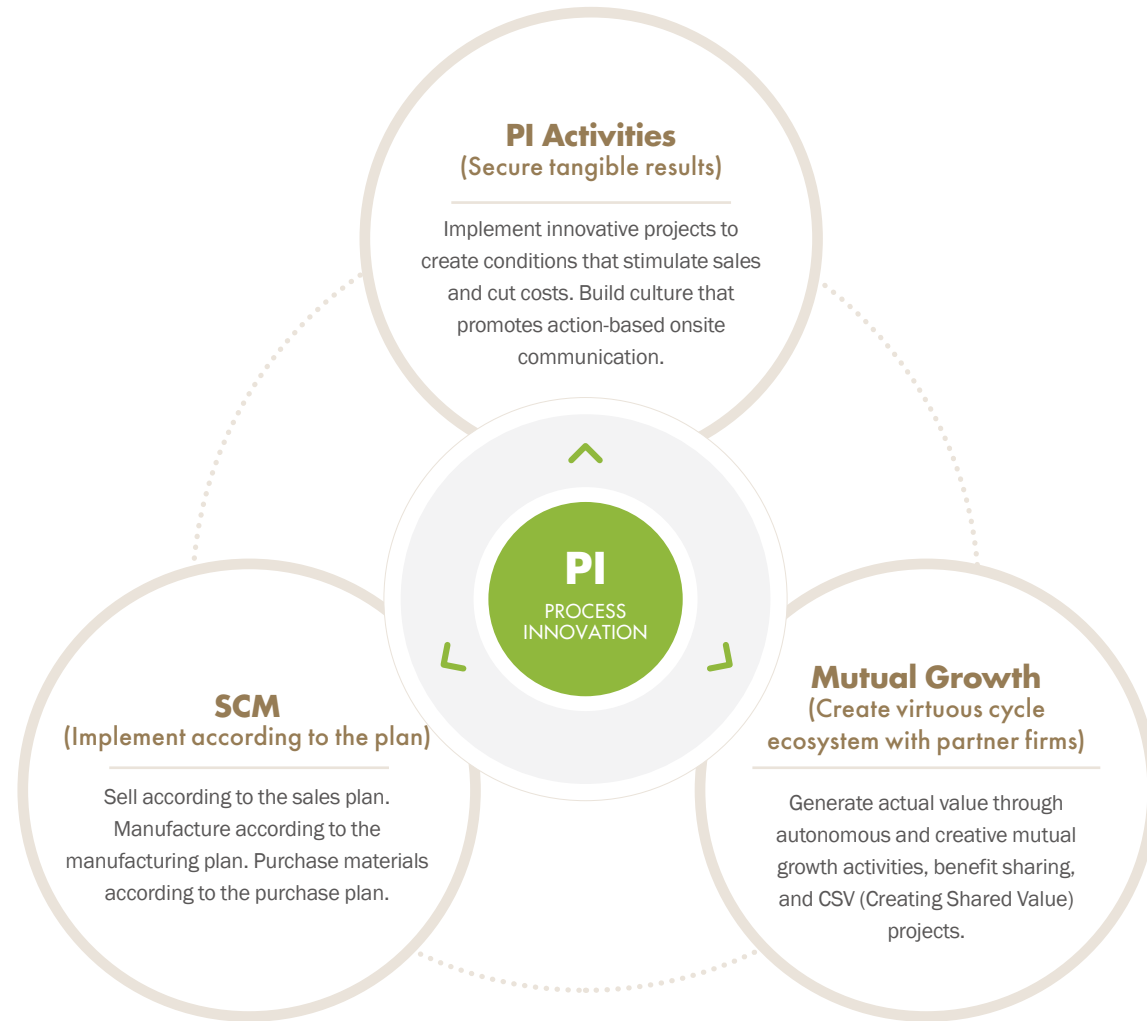
We nurture talent and shape the future with a wholesome corporate culture that inspires customers.

We share our vision with customers, and work with them to realize the dream of making our communities healthier and happier through various CSR activities. We are committed to delivering the taste of happiness that grows with sharing.

DAESANG CORPORATE CULTURE

PI (Process Innovation)

PI involves improving the process, system, and organization of the entire supply chain and non-manufacturing operations such as planning, management and support in order to plan, develop and supply affordable, high quality products in a timely manner to meet the needs of end customers.



Great Work Place (GWP)

We are building a great workplace that promotes creative organizational culture by implementing various systems that inspire creativity and passion in employees and providing family-friendly work environments.



DAESANG CSR



As a responsible corporate citizen, Daesang is committed to serving the public by practicing its shared values which seek to uphold human dignity and self-respect, create customer value and satisfaction, and contribute to community happiness. Under the slogan, “The taste of happiness that grows with sharing,” we are focusing on three areas of CSR: support for women and children, customer engagement, and sustainability.

To this end, Daesang organized the Chungjungone Volunteer Team comprised of employees, customers who are mostly homemakers and college students to offer systematic and regular volunteer work nationwide. We are also helping to relieve hunger by donating food via a food bank. The goal is to continue our volunteering and food sharing work, and take on a wide range of projects in the three focus areas so that our business and society can become healthy and prosperous.

CSR STRATEGY



CSR BY THE NUMBERS

Total volunteer hours by employees (2006-2019)

470,782 HOURS

Accumulated number of volunteers (2006-2019)

137,355 VOLUNTEERS

Accumulated amount donated to Food Bank (1998-2019)

KRW 41.4 BILLION

Chungjungone Homemakers Volunteer Group (2013-now)

19 TEAMS, **350** NATIONWIDE

Chungjungone Employee Volunteer Group (2006-now)

75 TEAMS, **80** LOCATIONS NATIONWIDE

CSR PROJECTS PER FOCUS AREA



Working in groups of employees, homemakers, and college students, the Chungjungone Volunteer Team is leading the way in giving back to local communities.

At least once a month, every Daesang employee is required to spend their work hours volunteering in one of the company's many CSR programs. Meanwhile, college students volunteer to assist small eateries around college towns and homemakers carry out nationwide meal preparation activities with ingredients it receives from Daesang.



A food bank is a non-profit system that distributes food donated by food manufacturing and distribution companies as well as individuals to people in hardship who have difficulty purchasing food and daily necessities.

Since launching its own Food Bank Project in 1998, Daesang has been offering food ingredients on a regular basis and holding an annual event to boost participation from private donors.



Daesang strives to address the challenges presented by an ageing society with low birth and gender inequality in order create a better world for women and children.

Chungjungone Christmas gift set

Every winter, the Chungjungone Volunteer Team prepares special Christmas gifts for children from low-income families throughout the country using Daesang products.

Go! Mom! Camp

Every spring, we hold a camp for single-parent families and give them time to relax and connect.

Support for overseas children

Daesang sponsors projects that support overseas children by collecting sums from employees who donate small change from their salaries every month.

Campaign to encourage men's participation in housework

We are contributing to gender equality with a campaign to encourage men to do more chores around the house.



Going beyond the Chungjungone Volunteer Team, we are creating a culture of sharing by running customized social programs for customers who are interested but don't know how to get involved in charitable giving.

We Are Family Camp

Families of non-disabled children and intellectually disabled children spend three days in a forest and learn to form friendship through various activities.

Meals for Youths

Daesang supports the Chungjungone college students' volunteer group so they can personally help out the hole-in-the-wall eateries around college towns.



We are committed to sustainable development of our communities in areas such as culture, environment, health and welfare.

Campaign drive to collect blood donations before summer holidays

Every summer, we hold blood donation drive before the summer holidays and offer certificates so children with leukemia can receive blood donations.

Jongga Spring Kimchi Sharing

The Chungjungone Volunteer Team packages and delivers Jongga brand kimchi and side dishes to underprivileged people across the country.

Love Sharing Bazaar

We sell Daesang products at discounted prices and donate the entire proceeds to an environment protection fund.

Sharing Trees of Hope

Before Arbor Day, we give trees to citizens to promote low-carbon green growth and help relieve air pollution.

Blue Dragon Awards

We have been supporting Korea's largest film festival since its inception in 1963 to help boost the domestic film industry.



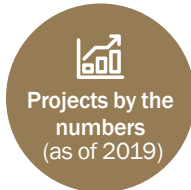
DAESANG FOUNDATION



Purpose

In 1971, the late Dae-hong Lim, founder and president of Daesang Group (formerly Miwon Group), established the Foundation to expand his private student scholarship practice into a long-term support system for talented students. More specifically, the Foundation offers financial assistance so students can focus on their academic pursuits.

The Foundation is based on a philosophy of "nurturing talented students who will contribute to the country's advancement, helping neighbors in need, promoting academic excellence, and supporting arts and culture." Its wide range of CSR activities include funding for academic research, support for cultural institutions, and running an arboretum as well as the scholarship program.



Projects by the numbers
(as of 2019)

Scholarships



Total number of beneficiaries: **16,645**

Total amount: KRW **20,017,128,113**

Support for institutions



Total amount: KRW **3,062,368,470**

Funding for academic research



Total amount: KRW **1,319,634,800**



Scholarship

Scholarships for domestic college students

The scholarship aims to help college students focus on their academic pursuits and personal goals, and in doing so, ultimately contribute to national advancement. We currently select and support students in humanities and basic science, which have been marginalized fields, as well as food-related studies.

Support for Southeast Asian students to study in Korea

Since 2008, we have been sponsoring talented students from Vietnam and other areas of Southeast Asia to study in Korea as part of an effort to create a friendly human network and nurture global leaders.

Scholarships for middle and high school students

We help middle and high school students who live without an adult guardian, qualify for National Basic Livelihood Security, come from low income families, or belong to multicultural families. The scholarships allow them to develop autonomy and lead enriching lives.



Support for Arts and Culture

Support for institutions

Our goal is to help raise the quality of arts and culture by supporting the Honam Opera Company and the conservation committee for Jeonju Daesaseup Festival and through diverse sponsorships for educational, academic, and cultural institutions.

Funding for academic research

We offer research grants to professors, researchers, and academic institutions in underfunded areas of humanities such as Korean literature, history, Asian philosophy, and folklore studies in order to promote a strong research environment and contribute to the qualitative improvement of the field.

Arboretum at Mt. Naejang

The arboretum at Mt. Naejang located in Jeongeup-si, Jeollabuk-do is used to host students' field trips and nature studies as well as a rest area for visitors.



Scholarship program



middle/High school



College students



Support Honam Opera Company



Support conservation committee for Jeonju Daesaseup Festival

DOMESTIC SUBSIDIARIES



Established in 2005, Daesang Holdings Co., Ltd. enables shareholder-centered management through improved corporate governance structure and management efficiency. It plays a central role in realizing long-term visions like management efficiency by concentrating on core businesses and pursuing independent management.

2F Pacific Tower, 41 Sejongdae-ro 9 gil, Jung-gu, Seoul Tel: 82-2-2211-6553 Fax: 82-2-2214-6511



Daesang Corporation was founded in 1956 with purely domestic capital and technology. In 1962, it ushered in the beginning of Korea's bio industry by successfully developing the country's first fermentation-based glutamic acid production technology. Now its general food brands like Chungjungone and Jongga are leading the way in food trends. Through brands like Miwon and ChefONE, Daesang is developing into Korea's representative general food company.

Daesang Building, 26 Cheonhodaero, Dongdaemun-gu, Seoul Tel: 82-2-2220-9500 Fax: 82-2-2232-3719



Daesang Information Technology Co., Ltd. is a total IT service provider that offers data platform business for the food and distribution industry, as well as services that include database, middleware, application, system, cloud and mobile. In particular, the company offers best-in-class solutions and expertise in all areas of data industry such as Oracle, Veritas, NetApp and Vmware as well as specialized System Integration like college registrar system.

5F Daesang Building, 470 Myeonmok-ro, Jungnang-gu, Seoul Tel: 82-2-3408-0114 Fax: 82-2-3409-0450



SangAm Communications Co., Ltd. generates creative ideas that boost clients' product and brand image. To put new ideas into practice and create results, the company continuously studies global trends and consumer behaviors to respond proactively and flexibly in the rapidly changing consumer marketplace and media environment.

9F ACE Tower, 92 Tongil-ro, Jung-gu, Seoul Tel: 82-2-2262-4500 Fax: 82-2-753-3052



Dongseo Construction Co., Ltd. undertakes construction projects that encompass commercial & residential buildings, high-rise apartments, hospitals, research institutes, and exhibition halls in its residential and culture construction business as well as harbors, roads, railroads and sewage treatment plants in its civil engineering facility construction business. From the moment the contract is signed, the company reflects customer's various needs in the design, construction, operation and post construction management of its projects to offer the best possible quality.

Headquarters 697 Jungbudaero, Majang-myeon, Icheon-si, Gyeonggi-do
Tel: 82-31-636-7810 Fax: 82-31-636-7883
Seoul Office 3F Saeshin Building, 541 Dosandaero, Gangnam-gu, Seoul
Tel: 82-2-2156-5600 Fax: 82-2-544-8808



Chorocmaeul Inc. was established in 1999 to provide consumers with healthy and safe food choices. It has grown into the country's No. 1 eco-friendly organic brand, offering more than 1,500 product through an online shopping site, mobile app, and 480 offline stores nationwide. By implementing a rigorous food safety management system and one-day delivery logistics system, the company has succeeded in setting up shops nationwide with a vision of creating healthy and sustainable lifestyle.

2F Daesang Building, 470 Myeonmok-ro, Jungnang-gu, Seoul Tel: 82-2-2208-6170 Fax: 82-2-2208-6314



Daesang Life Science Corp. specialized in health functions, and includes the Nucares brand of supplements and meal replacement products for patients and non-patients as well as Daesang Wellife, which was Korea's first health-specialized brand when it launched in 2002. The company seeks to provide customers with a better life through safe supply-demand of raw materials, competitive product production, and constant R&D efforts.

8F Mecenatpolis, 45 Yanghwa-ro, Mapo-gu, Seoul Tel: 82-2-2094-5800 Fax: 82-2-2252-0742



Daesang F&B Co., Ltd. produces and sells a variety of products, from processed fruit items like jams and teas under the Bokumjari brand to the first domestically produced coffee under the Rosebud brand. Clean, high-quality ingredients and safe, careful preparation are the company's top priorities. Customers are like family to F&B which seeks to bring nature into customers' homes through its products.

3F, 208 Bangbae-ro, Seocho-gu, Seoul Tel: 82-2-3290-8717 Fax: 82-2-3290-8799



Jeong Poong Co., Ltd. is a manufacturer of seasonings, spices and flavorings. It is committed to providing customers with rich flavors and healthy choices. Since its establishment in 1988, it has specialized in processed sauces, developed original technology related to seasonings/ingredients, and obtained HACCP and other food hygiene certifications to create customer value and become a trusted company. Jeong Poong will continue to lead the industry in seasonings/ingredients for agricultural, marine, and livestock products through ceaseless efforts and innovation.

Headquarters 16 Seokgyo3-gil, Seonggeo-eup, Seobuk-gu, Cheonan-si, Chungcheongnam-do
Tel: 82-41-550-7900 Fax: 82-41-558-8618
Seoul Office AT Center #1302, 27 Gangnamdae-ro, Seocho-gu, Seoul
Tel: 82-2-3477-5671 Fax: 82-2-3477-5677



Sinan Sun-dried Salt Corp. was established jointly by Daesang and 82 sea salt manufacturers of Docho-myeon, Sinan-gun to nurture and globalize Korea's seal salt business. The company is leading the local sea salt market with continued R&D and aggressive marketing. As a result, it has developed a wide range of products that includes gourmet sea salts, D-choice salt, and premium salt aged 3 years.

171 Dochobuk-gil, Docho-myeon, Sinan-gun, Jeollanam-do Tel: 82-61-275-1511-3 Fax: 82-61-275-1514



DU Food is a red snow crab processing company Daesang founded with Uljin County. On the strength of cutting-edge manufacturing factory as well as top caliber R&D, marketing and sales teams, the company makes canned goods, frozen fried rice, and other processed foods using snow crab meat. The plan is to raise the ingredient's value, revitalize local economy, and solidify the snow crab brand as a new growth engine.

51-172 Pyeongogok-gil, Peonghae-eup, Uljin-gun, Gyeongsangbuk-do
(Pyeonghae Agriculture Industrial Complex) Tel: 82-54-788-1422 Fax: 82-54-788-1431



Daesang Foundation was established in 1971 to nurture talent and develop future leaders who will contribute to the advancement of the country, help neighbors in need, promote academic excellence, and boost arts and culture. Key projects include scholarships for middle school, high school, and college students which nurture talent by offering equal education opportunities. The Foundation also nurtures global leaders by supporting Southeast Asian students and giving them a chance to study in Korea to. The Foundation also actively pursues local community initiatives as well as projects to preserve and revitalize traditional culture.

9 Gyeongheegung-gil, Jongno-gu, Seoul Tel: 82-2-723-2563 Fax: 82-2-723-2599



DSN Co. Ltd. distributes and sells a diverse range of products in Korea and abroad based on strategic partnerships with premium foreign brands. It is working to expand the business into livestock, daily necessities, health foods, and other categories to become a comprehensive global company.

1-2F, 68 Cheonggyecheon-ro 12ga-gil, Seongdong-gu, Seoul Tel: 82-2-2297-8886 Fax: 82-2-2297-8887

**“ DAESANG
IS COMMITTED TO
PROVIDING
GREAT TASTING,
HEALTHY FOODS ”**

We are building customer trust with our unwavering commitment to integrity and transparency.

By putting customer trust at the heart of everything we do and pursuing future-oriented new products and businesses, we will continue to reinvent our business and become a premier general food company.



FOOD BUSINESS



청정원



We put love and care into the products we offer our customers because they're a part of the Daesang family. Modern sensibilities are added to traditional flavors to create a healthier food culture unique to Daesang. From Miwon, which made history as Korea's first fermented seasoning, to Chungjungone and Jongga, our diverse brands are synonymous with Korean food culture.



청정원

DAESANG CORP.'S LEADING FOOD BRAND, CHUNGJUNGONE

Chungjungone was launched in 1996 as the consolidated brand of Daesang's food business. With years of knowhow about food production, the brand offers consumers a new style of healthy and delicious foods.



순창

Chungjungone produces richly flavored traditional pastes that are made following our philosophy of valuing 'nature and dedication'. We develop traditional fermented foods by using the freshest ingredients and employing traditional methods that have been passed down by generations.



햇살담은

'Haetsaldameun' is Chungjungone's lineup of soy sauces launched in 1997. The brand name is used only for 100% naturally brewed soy sauce.



홍초

Line of drink mix concentrate made with vinegar. Contains health-promoting ingredients like dietary fiber and oligosaccharide along with 100% fermented vinegar.



맛鮮生

A high-end brand of seasonings made with the best natural ingredients that help turn home cooks into professional chefs.



카레여왕

Curry Queen is a premium line of curries that add a touch of luxury to the humble dish, transforming it into a gourmet meal.



CHEW&

A healthy snack brand containing the freshness of nature. It offers three varieties of snacks under the Chew&Real, Chew&Crispy, and Chew&Dessert labels, all offering the tasty benefits of fruits and nuts.



안주夜

A gastropub food brand that offers convenient, single-serving snacks, using Chungjungone's unique knowhow to reinterpret classic bar foods that can be enjoyed from the comfort of one's home.



일상가정식

Everyday Home Foods is a brand of foods that range from home-cooked style side dishes to restaurant quality entrées. It offers customers a chance to enjoy dishes developed by professionals using the finest materials from the comfort of home.



집으로 ON

JibeuroOn is Chungjungone's online-only brand offering a variety of side dishes and snacks at reasonable prices. The brand allows customers to enjoy popular dishes from restaurants made famous by word of mouth from the convenience of their homes.



Lightly

Chungjungone's Lightly brand provides healthy, carefully prepared versions of everyday foods so customers do not have to worry about indulging in the foods they enjoy.



JONGGA, BRINGING THE TASTE OF KOREA TO THE WORLD

Jongga is a fresh food brand that uses modern techniques to reinterpret age-old recipes rooted in the Korean tradition of fermentation, nature and dedication.



Kimchi

Jongga is Korea's number one kimchi brand, offering an array of delicious varieties such as low-sodium, healthy, kid-friendly and spicy kimchis. The brand is expanding its presence in the global market with a new lineup of products to entice taste buds around the world.



Side dishes

Jongga offers safe and healthy packaged side dishes that are free of artificial additives like synthetic preservatives, synthetic colors, saccharine and glacial acetic acid. By introducing a contemporary twist to Korea's traditional fresh fermentation recipes, Jongga's pickles and other preserved side dishes are fresh and full of flavors.



Morning Freshness and Energy, Always ON

Under the firm belief that quality ingredients make quality meals, Jongga's AchimeonOn brand offers the freshest natural ingredients with minimal processing to deliver healthy and nutritious products.



Tofu · Greens / Acorn Jellies

Tofu products are strictly guarded throughout the production process from harvesting of ingredients to packaging and shipment to ensure the best quality. Greens are grown in using only water, following traditional, natural methods so they are safe to eat. Acorn jellies are made using Jongga's proprietary ETS technology which gives the jelly its unique texture and taste as well as ESL technology for longer shelf life.



종가반상

Modern, convenient, premium Korean cuisine

'Jongga Bansang' is a premium brand of Korean foods that reinterprets the time-honored tradition of Jongga dishes in a modern way to deliver convenient options.



Home meal replacement

Jongga's home meal replacement products like soups and stews as well as a variety of noodles and rice cakes are made from authentic recipes that recreate the homemade taste people crave. Traditional sauces and seasonings deliver rich flavors that make it easy and simple to create a savory meal.



MIWON, KOREA'S REPRESENTATIVE FERMENTED SEASONING

Since its launch in 1956, Miwon has become the country's representative fermented seasoning, one whose very name is synonymous with savory flavor. Marking 60 years of years, the seasoning continues to attract attention and win over new generations of fans with variations like Savory Miwon and Kelp Miwon.



Savory Miwon

Miwon is a fermented seasoning made primarily with sugar cane. Its major ingredient, glutamic acid, is an amino acid found in breast milk as well as kelp, shitake mushrooms, anchovies, clams, shrimps, tomato and beef.



Fermented Miwon

In 2014, Fermented Miwon was launched to appeal to rapidly-changing consumer taste buds and the younger generation with its smooth savory taste.



Kelp fermented Miwon

Kelp was added to sugar cane-fermented Miwon. This light seasoning boasts a savory, natural taste that goes with any dish.



Shitake mushroom fermented Miwon

Locally grown shitake mushrooms and sugar canes impart a deep, rich and savory flavor that complements all dishes.

Product Overview

DAESANG PROFILE



INGREDIENTS BUSINESS



- Starch
- Modified Starch
- Corn Syrup
- HFCS & Glucose
- Fibers & Others



- Amino Acids
 - Flavor Enhancers
 - DHA, Chlorella
 - CMS
- (Contract Manufacturing Service)



- Amino Acids
- L-Lysin HCl 99% Feed
- L-Lysine 50% Liquid Feed
- L-Lysine HCl 99.5% Food
- Protam

Daesang has been consistently growing the country's largest business of starch and sugar, the ingredients used in baked goods, confectionery and processed foods. With a bio business that includes cutting-edge fermentation technology-based phenylalanine, glutamine, and arginine and essential amino acid lysine products, Daesang is making progress as a global ingredients company.



Since it began the starch sugar business in 1964, Daesang has been a leader of the domestic starch and starch sugar market. The company is now focused on strengthening its global competitiveness through sustained R&D and strategic investments as well as the development of a variety of ingredients based on next-generation R&D strategies.

Starch _Starch is a natural macromolecular energy in which glucose, generated by a plant's carbon dioxide assimilation, is stored in a form of polymer in the plant's roots, fruits or branches. It is an important ingredient used in traditional fermented foods and sweeteners.

- Corn starch, waxy corn starch

Modified starch _Modified starch is native starch that has been physically or chemically treated to change and enhance its properties.

- For food use: Acetylated Distarch Adipate, batter starch, emulsifying starch, HP starch
- For industrial use: Oxidized starch, coating starch, corrugated board starch

Starch syrup _Starch syrup is one of the most popular traditional sweeteners that uses maltose as its main ingredient, which contains 40% less sugar and has a lighter flavor. A variety of products is being marketed depending on the hydrolysis of maltose by the enzyme and sugar composition.

- Low sweet sugar, Starch syrup 82, High maltose syrup 75, Highmalto (75, 80)

High fructose _Found in honey, fruit, or fruit juice, it is the sweetest of all naturally occurring carbohydrates. It is very similar to honey in its sugar composition and sweetness.

- Fructose 42, High fructose 5, High purity fructose, Crystalline fructose

Allulose _Allulose is a type of sugar that occurs naturally in trace amounts and has been safely consumed by people since its discovery. Containing no calories, it can be used as an ingredient in 'zero-calorie' food products and boasts a sweet flavor without the aftertaste of high-potency sweeteners.

- Allulose 95

Glucose _One of the main ingredients found in fruit and vegetable, glucose is the key building block of high molecular carbohydrates.

- Crystalline glucose/ Dextrose (D-Glucose) Anhydrous, Liquid glucose (60Brix)

Dextrin _Using starch hydrolysate that connects the functional characteristics between starch and starch syrup, the product was made by partial hydrolysis of starch using enzyme and then by spray-drying the refined and concentrated solution.

- Maltodextrin (DE14~20), Puredex (DE10~12)

Isomalto oligosaccharide _A safe, functional food material made by enzyme modification of starch, it is widely used in health conscious foods as a functional sweetener. Its health benefits include cavity prevention, cleansing effects and improved constipation.

- Healthligo, Icooligo, IMO (200, 300), IMO powder



After beginning with MSG and nucleic acid which are seasoning ingredients, Daesang's bio business expanded to include high value-added amino acids such as glutamine, arginine, phenylalanine, valine, tryptophan, serine, and histidine; as well as new functional ingredients like chlorella, DHA, and astaxanthin. Daesang will keep strengthening its product portfolio through continued innovation to become a global leading bio company.

MSG _MSG is a flavor enhancer and one of the most abundant, naturally occurring amino acids. It is produced using bio technology and with sugar cane as a raw ingredient.

Nucleic acid _Nucleic acid-based seasoning adds a mushroom-like and meaty taste, and enhances savory flavors when used with MSG.

Amino acid _Amino acids, produced using biotechnology, are the basic building block of protein. Key products include arginine, glutamine, phenylalanine, valine, tryptophan, serine, and histidine.

Chlorella _Known as a complete food, chlorella is green micro-algae that contain chlorophyll, proteins, amino acids, fibers, vitamins, minerals and lipids. High in antioxidants, it is used in health functional foods to boost immune systems and detox functions.

DHA _One of the Omega-3 fatty acids, fish-free DHA oil is produced by cultivating micro-algae. Its health benefits include improved blood circulation and brain function.

Astaxanthin _Astaxanthin, believed to be the most powerful carotenoid antioxidant, is several hundred times stronger than vitamins and other antioxidants. The product is being manufactured in collaboration with a global leading company.



Daesang uses its background in fermentation technology to manufacture the essential amino acid L-lysine, which is mostly supplied to the feed industry worldwide. L-lysine is crucial for biological functions, especially the development of livestock animals. Accordingly, the lysine business enjoys stable demand.

L-Lysin HCl 99% Feed _As one of ten essential amino acids, dietary deficiency of lysine is most common in livestock animals like pigs and chickens. As such it is one of the most widely-used and indispensable animal feed ingredients in the livestock industry.

L-Lysine 50% Liquid Feed _Targeting large-scale animal feed makers, the product enhances user convenience by addressing environmental issues like dust and functioning as a binder that combines feed ingredients.

L-Lysine HCl 99.5% Food _It is used in foods and healthcare products like supplements to build muscle and bones, injections to treat cold sores, baby food to promote growth, and in bakery goods.

Protam _By cultivating corynebacterium fungi, which are lysine producers, it has become a popular animal feed ingredient that is rich in protein and is easily digestible. Recently, it is being widely used as a replacement for fish meal.

