



# Specialized Sushinori Manufacturer



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## For the world best taste and quality

Garimi Co.,Ltd is inspected rigorously using a systematic process, a visual inspection, a weight checker, a metal detector and a foreign material sorter. Beyond the concept of simple food, we have become a market leader in the seaweed export market by enhancing functionality, taste, and quality, while expanding the range of customer choices at competitive prices.

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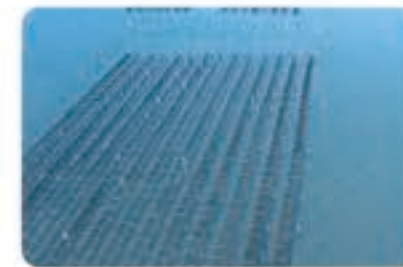
## Why Garimi?

“the base of the product, raw harvested seaweed”

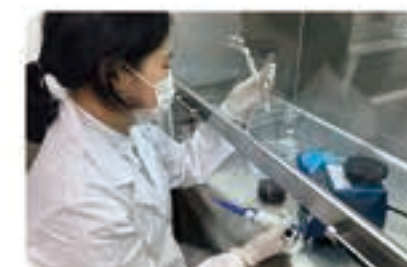
The high quality of Garimi’s products starts from the collected ‘raw harvested’ seaweed which is called Gim (laver) in Korean. Garimi selects and purchases only good raw harvested seaweed with looks dark red color and gloss which is grown by taking abundant nutrients in the clean sea with a large difference in tide. Therefore, seaweed produced by Garimi has its unique fresh salty smell and it is savory.

Garimi selects harvested seaweed with the best raw seaweed professionals, and is committed to producing better quality of products through ceaseless research of raw seaweed.

### Seaweed Farming and Harvesting



### Garimi R&D Center



## from Start to Finish

Garimi is committed to producing the world’s best products by directly performing all production processes, including cleaning, selecting, cutting, ripening, forming, drying, stocking, secondary drying, roasting, and packaging, through modern and sanitary automated facilities at our own factories for raw materials and finished products after strictly selecting the good quality of raw seaweed with good quality which are harvested from the clean ocean in the of Republic of Korea.



### “Hygienic process of raw seaweed”

We at Garimi directly purchases excellent raw harvested seaweed selected by our raw seaweed professionals (seaweed detectives) with more than 30 years of experience. And then store it in seawater before processing it, we clean it with 100% tap water, pass it through a foreign material sorter, cut it at the length of approx. 2.5 mm, and then refine it as clean raw seaweed without foreign material. The refined raw seaweed is processed as raw material (Dried seaweed) with excellent color shape without holes, and even particle through the processes of ripening, forming, drying, using the metal detector and the weighing.

Garimi uses the dried seaweed as raw material to produce the best quality of roasted seaweed which is dense and excellent in texture and mouthfeel while it is not torn easily, and it is not coarse.

storing harvested seaweed



washing



removing foreign substances



ripening seaweed



forming & drying seaweed



### “Storing freshly at -20°C”

Garimi’s dried seaweed produced from the late October to May is stored at the storage systematically and hygienically at -20°C during the hot summer and the rainy season to prevent it from being deteriorated so that it is maintained at the best quality and state in color, gloss, savory and texture before secondary process.



### “Garimi’s know-how in secondary drying”

Based on 20 years of expertise on roasted seaweed, Garimi lower the moisture content of dried seaweed through our own facility to prevent shape deformation that may occur during the secondary process and to preserve the flavor, gloss and color of seaweed to be processed as the best quality of finished products.



preparation process for drying



set in the dryer machine



## Why Garimi?

### “Advanced automated processes”

Garimi's products are produced at the first and secondary processing factories, which have advanced automated facilities to produce products hygienically and safely. The raw material factory produces dried seaweed in a sanitary and systematic manner through automated facilities and the processes of storing, washing, collecting foreign substances, cutting, ripening, forming, drying, metal detecting, and weighing. In the secondary processing factory, the processes of receiving raw materials, secondary drying, putting into production line, detecting metals, sorting foreign materials, roasting (and seasoning), counting, tertiary processing, packaging, and shipping are performed through automated facilities and the systematic system. Through this thorough production process, Garimi is producing the finest products that are hygienic and reliable.





## Garimi's History

- 2022** Garimi Co., Ltd. expanded Mokpo Complex Processing Factory.  
USDP-NOP Certification  
HALAL (IHCC) Certification  
Introduced "The Smart Factory" (for advancement).  
Registered "GARIMI" as trademark right in the U.S.  
Korean Vegan Certification
- 2021** The headquarters of Garimi Co., Ltd. moved to Mokpo  
Selected as an IP star company in Jeollanam-do  
Selected as a Global Valuable Company  
Achieved USD 10 million in export.
- 2020** HACCP certified  
FSSC22000 certified  
OU KOSHER certified  
Jeollanam-do Governor's Quality Certification  
Build a new smart factory  
Export Tower awarded by 'Korea Trade Association'
- 2019** Mokpo Daeyang General Industrial Complex. second factories established  
Register the production and processing facilities of seafood exported to China
- 2018** Instant Automatic Seaweed Roasting Device patent no.10-1823858 registered  
Instant Jaban Seaweed Roasting Device patent no.10-1823856 registered

- 2017** Fisheries Export Contribution Tower awarded by 'Ministry of Oceans and Fisheries'  
Export Tower awarded by 'Korea Trade Association'  
MOU signed for dried seaweed and seasoned seaweed processing factory in Mokpo, Jeollanam-do Province  
Reached 20 billion won in revenue
- 2016** Management Innovation SME Business (MAIN-BIZ) verified by 'Ministry of SMEs and Startups'  
Venture Business verified by 'Small and Medium Business Corporation'  
HALAL certified  
Mokpo factory no.1 established
- 2015** Gyeonggi-do Province E-trade Frontier Business approved  
Country of Origin Certified Exporter for FTA Items approved  
Rural Convergence Industry Business certified by 'Minister of Agriculture, Food and Rural Affairs'  
Frontier Star Business approved by 'Korea Credit Guarantee Fund'
- 2014** Traditional Food Quality certified  
Fishery Products Manufacturing and Processing Facility registered (China)  
Pine Nut Oil and Packaged Pine Nut Oil Seaweed patent no.10-1435564 registered  
ISO2200:2005 certified  
Organic Pine Nut Oil certified (no.2-8-340)
- 2013** Soan Dry seaweed 2nd factory established  
Gapyeong factory registered  
Product liability insurance  
Gapyeong-gun County's joint trademark use is approved.  
Pine Nut Oil and Gapyeong Pine Nut Oil Seaweed patent no.10-1435564 registered  
Registration as a member of the Korea International Trade Association.
- 2012** Outstanding Fishery Brand of 2012 approved by 'Ministry of Agriculture, Food and Rural Affairs'  
Garimi Co., Ltd. founded
- 2011** Approval of establishment of clean workplace
- 2007** Pine Nut Oil and Pine Nut Oil Seaweed patent no.10-0679676 registered
- 2004** Pine Nut Oil Seaweed and its Manufacturing Method patent no.10-0448418 registered  
Garimi Gapyeong Pine Nut Oil Seaweed trademark no.40-0594370 registered  
online marketing business registration
- 2002** Garimi Fisheries founded

# Garimi's Certificates



FSC 22000



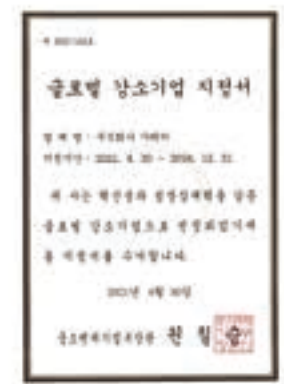
HACCP



ISO 22000



KOSHER (OU)



Global Small Giant Company of Korea



Brand K



Global IP Star Company



Certification of Korean Vegan Cert



USDA-NOP



HALAL (IHCC)



HALAL (KMF)



Fisheries facility Registration



Certification of Frontier Star Enterfrise



Certificate of MAIN BIZ



Quality Certification of Jeollanam-do Governor



Certification of Sandeul Manchan, Trademark of Gapyeong-gun





# Specialized Sushinori Manufacturer

Garimi Co., Ltd., is a production and manufacturing company specializing in sushinori. It currently exports to 35 countries around the world, including countries in Europe, North America, Australia and Asia.

