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What is “Paprika”?

Paprika is originated from central America. It is called as various terms from sweet pepper and bell pepper in English to paprika in Netherlands.

Paprika is defined as various way in many cultures. In Europe, it means most kinds of sweet peppers and in America it is used as powder of dried peppers, in Korea it is especially separated with piment in specification.

Paprika is not hot and bitter. It is mild and sweet in flavor with varying textures. It is marked by their pretty colors.

Paprika is low in calories and rich in vitamins, so it is effective in losing weight, and you can either eat it raw or enjoy it as salads, juices, stir-fried dishes and snacks using its various colors.

Paprika is also great thirst-quenchers because It has a high water content.



KOPA INTRODUCING

All About KOPA



KOPA, INC. is an agricultural corporation. KOPA is the number one in the marketing and exports of Korea paprika. Having established an integrated management system, from production to export, with international bargaining power, increase exports, we are forerunners in profits from agricultural produce.

AJUA INTRODUCING

All About AJUA



AJUA is KOPA's global brand and means the best. The vivid color of AJUA represents KOPA's vision that will make you feel the joy of eating through Korea paprika and even experience the best lifestyle.

Agricultural technology



Paprika vary in colors, shape and sizes. The variety of paprikas used are superior seed.



○ Stages of applied techniques for harvesting and handling

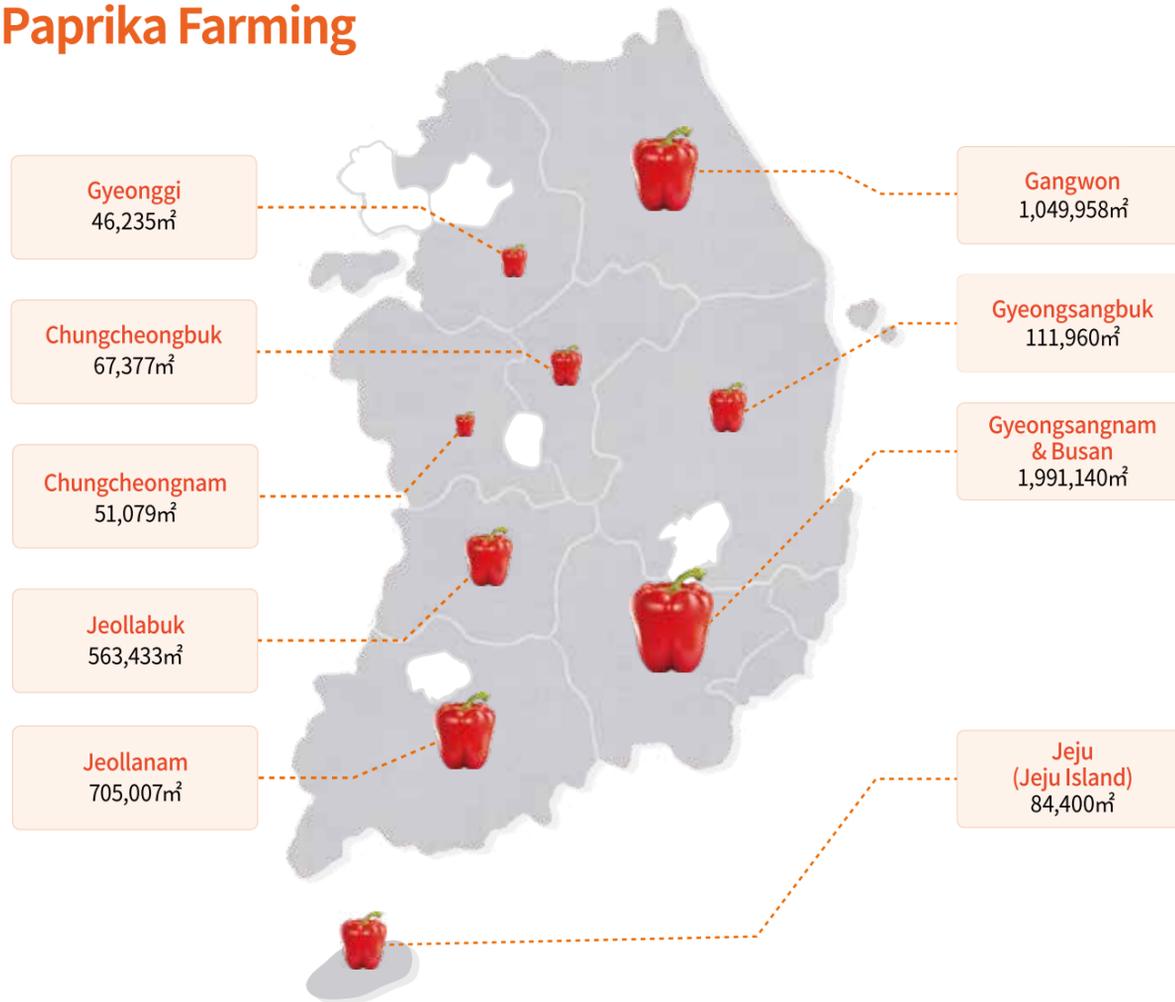
Implemented systems for above soil and beneath soil handling, crop management, as well as other aspects for balanced production through harvesting and handling

○ Established state-of-the-art systems to ensure proper cultivation

large-scale glass-paneled greenhouses with automatic control systems for the cultivation. For the most high-quality paprika production, cultivation management experts grow the paprika from start to finish.

Established state-of-the-art systems with scientific efficiency to supply high-quality, exceptional paprika.

Up-to-date Data on Paprika Farming



Paprika Cultivation Data

(Standard : November, 2020)

Terms	Number of Farms		Size of Farms (m ²)	
	Count	Percentage	Count	Percentage
Winter Cultivation	232	59.6%	3,283	70.3%
Summer Cultivation	157	40.4%	1,390	29.7%
Total	389	100%	4,671	100%

Yield	Sowing Season	Planting Season	Harvesting Season
Winter Cultivation	Late July-Early Aug	Late Aug-Early Sept	Mid Nov-Late July
Summer Cultivation	Mid-Jan-Mar	Mar-Apr	Mid-May-Mid Dec

Food Safety Management System



Grown in nature just as the farmer intended

- For safe harvest of paprika, residue standards for pesticides, heavy metal contents and other noxious products from environmental factors such as soil and water undergo inspection
- To provide consumers with safe produce with minimize environmental hazards, cultivation, harvest, post-harvest and storage management as well as pesticide, heavy metal contents, and microorganism management are available to consumers through GAP (Good Agricultural Practices) certification
- Korean paprika is produced, protecting consumers from chemical hazards and making sure customers come first. Instead we employ natural, eco friendly measures based on the food chain-based, organic farming practices

Selection Process

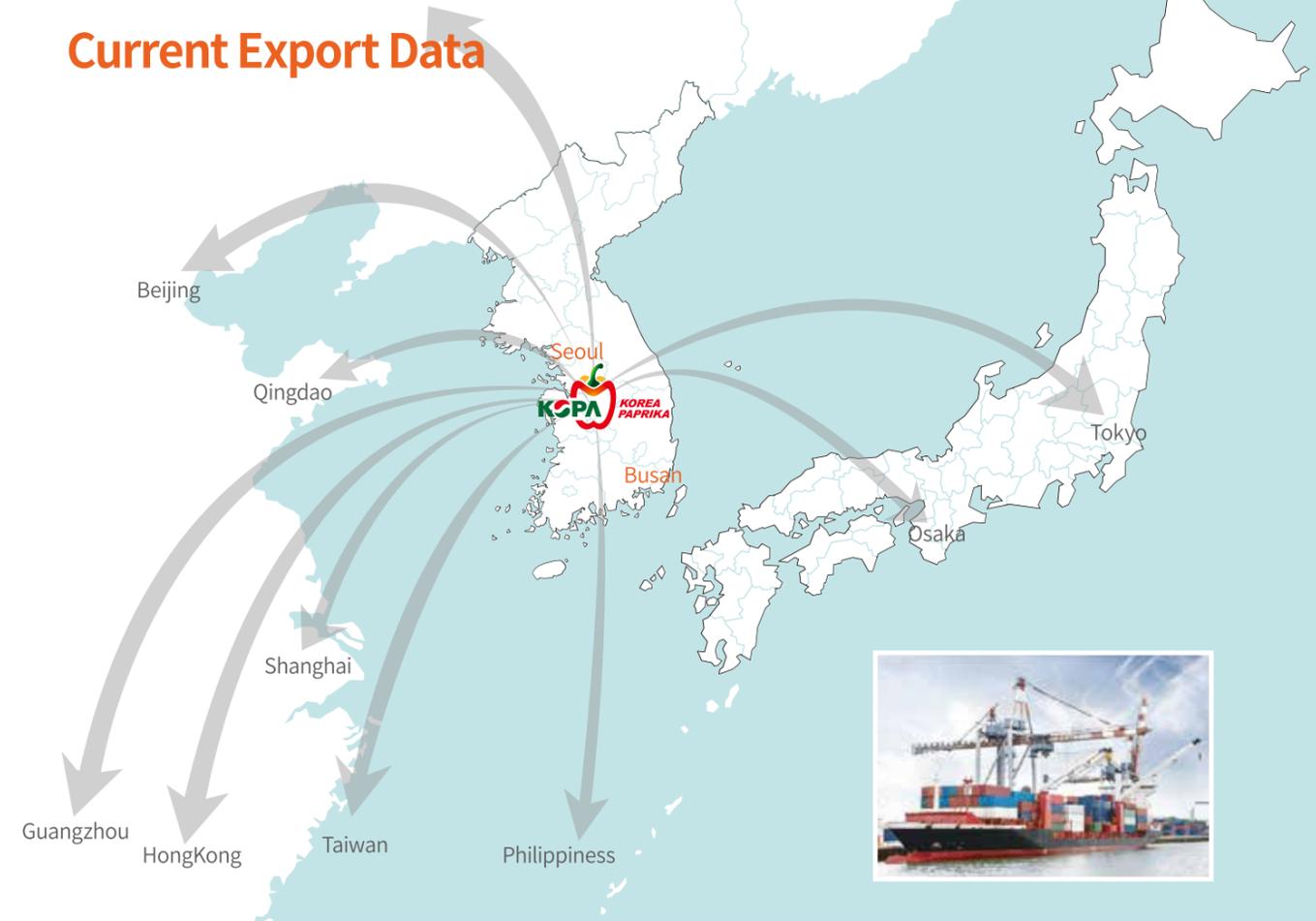
KOPA

KOPA guarantees its consumers that all products will not only be high-quality but cleanly harvested.

KOPA provides consumers with high-quality products. From the farming process, harvesting, grading, discarding and packing, strict product quality standards are set.



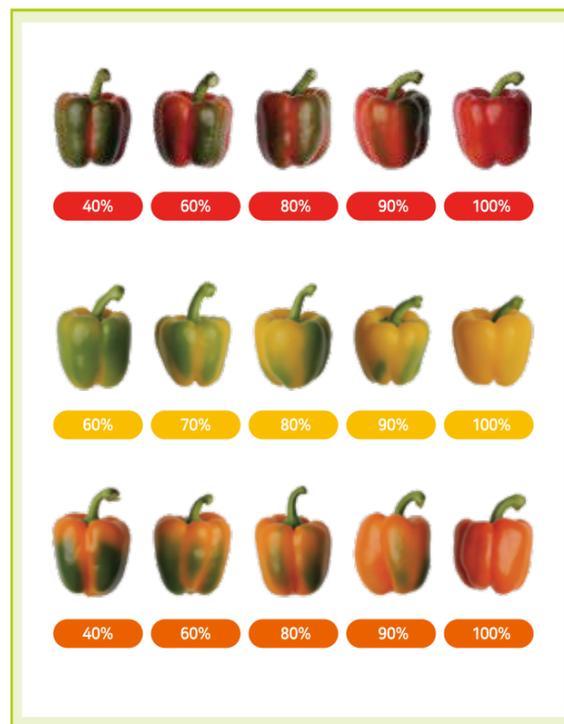
Current Export Data



Export and Quality Control Standards

Export and Quality Control Standards	
Classification	Standardization
Weight	90% must be 5kg (Weight standards, L, M, S sizes applied with less than 10% mixed batched)
Safety	Passing pesticide level test
Shape	Original bell shape without deformed paprikas
Color	Selection of original variety colors
Damages	Clean without cuts or bruising
Freshness	Very firm with fresh stem
Insect Damages	No insect damages
Other	Cut made during harvest is neat without any other damages

Color Codes



Container Volume

※() pallet Q'ty

Measurement	20ft		40ft	
	rf	dry	rf	dry
pallet	880(10)	960(10)	1,760 (20)	2,112 (22)
bulk	1,000	1,100	2,400	2,600



product descriptions



○ TYPE
01 Paprika

Of the many types of Paprika, the ones that look like the paprikas in the picture are called bell type.

Paprika looks like piment in shape, so it is often misunderstood as a piment. However, unlike the piment, it is not hot and bitter. Instead, they smell fresh and taste mild, which is characteristic of paprika. Paprika is bigger than piment. It is more fleshy and weigh more.

Paprikas come in various colors such as red, yellow, orange and green which are beautiful and eye-catching. It also has a high water content which rivals that of watermelons, making them great thirst-quenchers for the summer.



product descriptions



Export Standardization

Distinctions	L	M	S
Individual (g)	180 ~ 230	140 ~ 180	110 ~ 140
Standard Packaging (5kg box)	24	30	36

○ BOX



○ GIFT BOX



○ Small Package



product descriptions

TYPE 02

Mini Paprika

Sugar content : ~10 Brix

Weight : ~30g

Characteristics :

Smaller than ordinary bell type, easier to cut and to remove seeds with crisp texture and sweetness higher than fruits



TYPE 03

Long Paprika

Sugar content : ~8 to 9 Brix

Weight : ~80g

Characteristics :

Sweet as fruits with soft texture, banana-shaped and are called “banana paprika” in Korea

Nutritional Facts and Benefits

Nutritional Facts of Paprika

- Calories : 1/2 that of kiwis, 1/3 that of apples.
- Vitamin C : 2X that of lemons, 2X that of strawberries, 3X that of oranges, 6 times that of kiwis, 20 times that of carrots, 41 times that of apples.
- Vitamin A : 1/2 that of carrots.
- β-Carotene : 4X that of oranges.

		General components				minerals					vitamins					
		Calories	Water content	Protein	Carbo hydrates	Calcium	Phosphorus	Iron	Sodium	Potassium	A		B1	B2	Niacin	C
		(kcal)	(g)	(g)	(g)	(mg)	(mg)	(mg)	(mg)	(mg)	RE	β-Carotene (μg)	(mg)	(mg)	(mg)	(mg)
Paprika	Green	12	95.5	1	3	12	19	1.3	6	255	0	185	0.06	0.01	0.2	162
	Red	20	92	0.91	6.42	6	27	0.37	0	234	0	338	0.01	0.15	0.93	91.75
	Yellow	18	92.7	0.77	5.95	7	26	0.3	0	209	0	147	0.02	0.05	0.96	110.6
	Orange	19	92.4	1.02	0.58	7	22	0.51	0	269	0	271	0.01	0.07	1.02	116.29
	Strawberry	35	89.7	0.8	8.9	7	30	0.4	13	167	-	-	0.03	0.17	0.5	71
	Orange	43	87.4	0.9	11.2	33	20	0.2	1	126	15	90	0.11	0.02	0.3	43
	Kiwi	54	83.5	0.9	14.4	30	26	0.3	3	271	8	46	0	0.02	0.3	72
	Carrot	34	89.5	1.1	8.6	40	38	0.7	30	395	1270	7620	0.06	0.05	0.8	8
	Lemon	31	90.4	1.4	7	55	15	0.4	4	120	-	-	0.05	0.02	0.7	70

Source - National Institute of Agricultural Science (<http://koreanfood.rda.go.kr/>)

Paprika Benefits by Color



The lycopene in the red skin helps free radical damage, helping the body against aging and diseases. As a top food for prevention of acute coronary syndrome and cancer, the red paprika is rich in beta carotene and ideal to consume as juice. It is rich in calcium as well, which is great for children who are active as well as adults who have weak bones. It is good for osteoporosis prevention.



Rich in vitamins, yellow paprika is great in relieving stress for people leading busy lives in today's modern society. In addition, a substance called pyrazine helps prevent hypertension, myocardial infarction, and cerebral infarctions.



Orange paprika are rich in vitamins, iron, and beta-carotene, all of which help eliminate skin blemishes, whiten your skin complexion, lift freckles, and treat atopic dermatitis. Also, orange paprika soap or mask packs can be very effective for users with atopic skin.

Paprika gratin



🕒 15-20 min 🍴 for 2-3

Ingredient

- ① Basic-paprika 1 (red 1/2, yellow 1/2) (175g) ② 1 frank sausage 1(60g)
- ③ 1 slice of cheese ④ mozzarella cheese 80g ⑤ ramen noodles 1/2 pack
- ⑥ chopped garlic 1 teaspoon
- ⑦ parsley powder (can be replaced with chives or green onion)
- ⑧ Sauce - [oyster sauce 1 tablespoon, ketchup 1 teaspoon, sugar 1 tablespoon, pepper powder]

Recipe

1. Cut paprika into bite-sized pieces, and cut the frank sausage into round and thin slices
 2. Cook ramen noodles in boiled water 80% and remove
 3. Add sufficient oil in a pan and fry the chopped garlic on a low heat to make it fragrant. Using high heat, stir-fry the sliced paprika, frank sausage, and 2 pinches of salt. When the paprika is half cooked, add cooked ramen and stir fry all the ingredients
 4. Put all the ingredients in a gratin container, add sliced cheese and mozzarella cheese on top, sprinkle with parsley powder, and bake for 8-9 minutes in an oven preheated to 200 °C
- Baking time may vary depending on oven

Thin noodles



🕒 15-20 min 🍴 for 2-3

Ingredient

- ① 1 red paprika (180g) ② thin noodles 200g ③ oyster mushroom 50g
- ④ a bit of salt ⑤ soy sauce 2 and 1/4 teaspoons
- ⑥ sugar 1 and 1/3 tablespoons ⑦ perilla oil 2 tablespoons
- ⑧ sesame 1 teaspoon

Recipe

1. Put the washed paprika directly over the fire and roll it to char the skin
2. Place charred paprika in a deep bowl and wrap them for 10 minutes
3. Put the oyster mushroom in boiling water, take it out, cool it, squeeze water out. After that, tear it thinly with your hands and mix in 2-3 pinches of salt
4. Take out the paprika and peel off the burnt skin, then cut it long and thick. Then, add 3 to 4 pinches of salt and mix
5. Boil thin noodles, rinse in cold water, drain sufficient water, add soy sauce and sugar, mix with perilla oil at the end, and mix again
6. Put the mixed noodles in a bowl and add the baked paprika, oyster mushroom, and sesame seeds

Spicy vegetable salad



🕒 10-15 min 🍴 for 2-3

Ingredient

- ① paprika (red, yellow) (380g) ② napa cabbage 50g
- ③ chives 25g ④ 2 garlic cloves (10g) ⑤ pepper powder 2 tablespoons
- ⑥ anchovy sauce 1 and 2/3 tablespoons ⑦ 7 salted shrimp 1 teaspoon
- ⑧ plum extract 1 and 1/2 tablespoons ⑨ sesame 1 teaspoon
- ⑩ sugar 1 tablespoon+1/3 tablespoons ⑪ sesame oil 1 teaspoon

Recipe

1. Cut the washed paprika in half, remove the seeds, and cut 3cm diagonally
2. Wash napa cabbage, cut it diagonally, cut chives into 4-5cm pieces, and chop garlic
3. Mix chopped garlic, pepper powder, anchovy sauce, salted shrimp, plum extract, and sugar into a bowl to make seasoning. Add seasoning to sliced paprika and napa cabbage, and mix gently. Add the sliced chives, sesame oil, and sesame seeds and mix again

Sweet and sour smoothie



🕒 5-10 min 🍴 for 2-3

Ingredient

- ① 1 red or yellow paprika (175g) ② 2 1 kiwi (95g) ③ yogurt 65ml 2
- ④ ice 110g ⑤ oligosaccharide 1 tablespoon ⑥ 2 pinches of salt

Recipe

1. Cut the washed paprika into large pieces for easy grinding
2. Put sliced paprika and peeled kiwi, yogurt, oligosaccharide, salt, and ice into a blender, and blend it until the ice crushed



How to store

Ideal storage temperature is 10°C. Rather than using polypropylene films or plastic wraps, place in plastic container for most effective storage. The freshness of the product will be kept for around 30 days.



KOPA'S TIP !

How to distinguish paprikas!

A fresh stem is fresh, thick and shiny skin, and plump outer flesh indicates the paprika is fresh. As it is their characteristic, good paprikas must be vibrant and single tone in color. Wilting of the stem indicates bells harvested in high heat of summer or ones that have been picked a long time ago. If the paprika is not firm, it indicates having missed harvest maturity or stored for too long. If the color tone is not single but spotted, they are not good. Discoloration can often indicate unripe ones or ones that are deformed, or damaged by insects.

