

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	HALLA ANCHOVY STOCK 1KG					
JAN Code	8808313881338		Package	Materials	PETG	
Use by date	shelf life _ 18month			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	1Carton/12bottles		Packing	Materials	PAPER BOX	Volume 0.021cbm
	3days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Lead Time					38.5 31.0	29.0 14.5
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 6USD	Prices are valid before	negotiable
Certifications (Products/System)	FSSC22000,ISO22000,HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sauce (Anchovy Stock A)	Korea	Calories	60kcal/100g
Purified Water	Korea	Sodium	4890mg/100g
Smoked-Tuna Extract Liquid	Philippines	Carbonhydrate	11g/100g
Radish Extract	Korea	Sugars	6g/100g
Mixed Soy Sauce	Korea	Cholesterol	10mg/100g
High Fructose Corn Syrup	Korea	Crude protein	4g/100g
Sugar	Korea		
Refined Salt	Korea		
Product Characteristics	Use Scenes (Usage · Recipes)		
Anchovy stock which has no fish smell but savory, and easily use with any dish to make it better.		Adding 2-3 spoons of this stock in boiling water, can easily make a Korean noodle soup. Also adding this stock for any kind of soup can make it more savory. For Korean vegetable stir-fried dishes, or vegetable salad, it can be added few drops to make taste better.	

■ Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Glycine max, Wheat, Beef, Shellfish</p>
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■ Company's profile

Company's Name	HallaFood		
Annual Sales	11,000,000usd	Numbers of Employees	45
Name of Representative	JaeHan Lee		
Messages to Purchasers	<p>Halla Tuna Extract pioneered the first 'liquid condiment' market when such category didn't even existed in supermarkets or department stores. It was the recognition of the value of 'original' that allowed us to maintain the top spot even among powerful conglomerates. We still continue to 'pertinaciously' go through all manufacturing processes from smoking tuna to cleaning and extracting ingredients. Temptations to take an easy way lured us, but we thought the pride of the 'original' was to maintain the basics and conscience we had when we started making the tuna extract. We will stick to our 'pertinacity' and walk the valuable path we are on even if it could be a little lonely and difficult, to keep the title of 'original' that we maintained until today.</p>		
Website Address	www.hallafood.com		
Company's Address	〒 Korea	9-15, HamChang-Eup, SangJu-si, GyungSangBuk-do	
Factory's Address	〒 Korea	9-15, HamChang-Eup, SangJu-si, GyungSangBuk-do	
Name of the Person in Charge	JeongSeung Lee		E-mail Address hallafood.js@hallafood.com
Phone Number	82) 1026036062		Fax Number 82) 0545415114

■ Selling Points of the production process

STEP 01

- Fresh tuna are dressed directly in Philippines.
- Dressed tuna are meticulously and repeatedly smoked with oak.
- The hard smoked Tuna in Philippines are cleaned once, then finely arrive at HallaFood factory in Korea.

STEP 02

- Korean radish, shiitake, kelp, and licorice; the ingredients that will add the savor to the tuna are cleaned and extracted in our facility

STEP 03

- Prepared smoked tuna and all ingredients are put together and extracted again. Only the condiment extracted with Halla Food's golden proportion and time becomes 'Halla Tuna Extract.'

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) ISO22000/FSSC22000		
Hygine Management	Prodction Process	HACCP		
	Employees	30		
	Facilities and Equipments	FACTORY		
Emergency Response	The Contact Points	The person in charge	JIN WOOK KANG	Phone number 82) 1036895313
	Documentation	fire safety controller certification (KOREA)		