



KOREAN FOODS **ONGGOJIB**

Creating a Happier
World with Our Flavors

Onggojib All-purpose Gochujang

Just a spoonful on
freshly cooked rice such as
bibimbap or ssambap makes
a delicious meal in no time!
Try a variety of flavors with
four different tastes of
Onggojib Bibimbap Sauce!



Onggojib Bibimbap Sauce - 4 Flavors

- All_Purpose Gochujang_MILD
- All_Purpose Gochujang_HOT
- Honey Gochujang
- JAJANG SAUCE_HOT

• Quantity : Spout pack, 90g x 3

• Features : Based on Onggojib's traditional gochujang, this bibimbap sauce offers three flavors of gochujang and a spicy black bean sauce, allowing you to enjoy four special flavors easily.

• Storage Instructions : Store in a cool place and refrigerate after opening.



Product story_5

Onggojib Seasoning Sauce

Onggojib Bulgogi seasoning sauce is a must-have item in the kitchen~ When you have a holiday or family event, enhance the flavors of dishes with seasoning sauces of Onggojib. The blend of ground pears and apples creates a savory flavor that is sure to make your mouth water. Complete your dishes with Onggojib seasoning sauces for special occasions.

Usage

- A sauce for holiday cooking.
- Used in dishes like braised beef and braised potatoes (Bulgabi sauce).
- A soy sauce-based sauce used in hot pots and stir-fries (Bulgogi seasoning sauce).



KOREAN FOODS ONGGOJIB

"The Stubborn Taste of Tradition!"
Onggojib strives to preserve our heritage.

Historically, long, independent soybean packets fed both the celebrities of all traditional Korean cuisine and a staple ingredient for modern-day Korean food.

Onggojib honors our ancestors by preserving the old ways, through traditional methods of fermentation and aging to perfect our unique taste. Our independent Onggojib jars not only benefit our health but also preserve any other product on the market in terms of quality.

The traditional flavor of Onggojib's and its ingredients is produced and preserved in a natural way.

Onggojib's Masterpiece
Traditional Jang,
Crafted with Pride!
Gochujang, Doenjang and
soy sauce are made
through natural fermentation
processes.

Selected
Ingredients

Stubborn
Adherence to
Tradition

Meeting
Customer
Needs

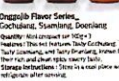
Onggojib's Stubborn Pursuit of Jang Flavor Over the Last 20 Years



- 2010 - 2014
 - 2010 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2011 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2012 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2013 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2014 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
- 2015 - 2020
 - 2015 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2016 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2017 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2018 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2019 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2020 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
- 2021 -
 - 2021 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2022 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2023 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2024 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.
 - 2025 Received the "Korea's Best Quality Award" (Korea's Best Quality Award) from the Korea Quality Award Foundation.

Onggojib Sauce

The Taste of Korea's Jang!
Create a healthy table
with gochujang,
doenjang, and saeujeong!



Essential Items for Soups and Side Dishes at the Dining Table

Gochujang, doenjang, and saeujeong are staples at the dining table. Essential sauces used in almost any meal should ideally be consumed in healthier versions. Onggojib's traditional jang products are fermented and aged to be suitable for traditional Korean, making them essential items that enhance the healthiness of consumers' dining tables.

Onggojib Gochujang

110g, 400g, 1kg, 2kg

Onggojib Saeujeong

110g, 400g, 1kg, 2kg

Onggojib Doenjang

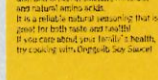
110g, 400g, 1kg, 2kg



Onggojib Soy Sauce

Onggojib Soy Sauce complements any dish and is rich in calcium, minerals, and natural amino acids. It is a healthy natural seasoning that is great for both taste and health. If you care about your family's health, the choice is with Onggojib Soy Sauce!

2019 Seoul Awards Selected Soups and Side Dishes Fish Soy Sauce



Onggojib, All-purpose Soy Sauce

Quantity: 100ml
Features: Developed as a versatile sauce that complements the taste of various dishes and is particularly good for seasoning rice. It is a great choice for seasoning rice and other dishes.

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For our little ones just starting to explore flavors

Seasoning children's food can be quite a challenge. Onggojib has prepared three types of children-specific soy sauces with reduced salt content, made from natural ingredients to introduce them to the natural taste.

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