

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	HALLA TASTY SOYSAUCE 500ML					
JAN Code	8808313881307		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/20bottles		Packing	Materials	PAPER BOX	Volume 0.020cbm
	7days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Lead Time					31.5 25.0	25.0 13.5
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 4.5USD <small>*varied by terms and conditions</small>	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)
Smoked-Tuna Extract Liquid	Philippines	Calories	130kcal/100ml
Soy Sauce	Korea	Sodium	7482.4mg/100ml
Kelp Extract Liquid	Korea	Carbohydrate	28.8g/100ml
Apple Extract Liquid	Korea	Sugars	22.5g/100ml
Radish Extract Liquid	Korea	Crude Fat	0.278g/100ml
Ginger Extract Liquid	Korea	Crude protein	3.218g/100ml
5'-ribonucleoride Natrium	Indonesia	Saturated Fat	0.018g/100ml
Salt	Korea		
Product Characteristics	Use Scenes (Usage · Recipes)		
Halla Tasty Soysauce is an all-round sauce that enables you to complete all stir-fried and braised dish without having to use any other condiments.	Add Halla tasty soysauce in stir-fried foods. Also can be used with sauce for BBQ and so as rice foods.		

■ Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Glycine max, Wheat, 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)		