



## DAEGWALLYEONG NUNMAEUL

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### Company Overview

Daegwallyeong Nunmaeul, a farming cooperative corporation, was established in September 2011 to produce and sell clean and delicious dried Pollack made in Daegwallyeong, an area synonymous with a clean, healthy environment. We make the slow food of Pollack by naturally aging it for about four months after melting in the warm sunlight 800m above sea level in clean wind during winter. It is widely loved as a natural and healthy food with no additives and preservatives.

### History

- 2011. 09 Established the Agricultural Cooperatives Corporation
- 2014. 01 Selected as Gangwon Specialty Luxury Goods by Yonsei University  
Selected as a local fishery specialty by the Gangwon Pan-east sea Headquarters
- 2014. 02 Introduced the Distribution Standard Code (Barcode) of the Korea Chamber of Commerce and Industry
- 2014. 04 Completed factory registration
- 2018. 11 Registered as a hygienic item in Vietnam
- 2020. 01 Started production of rain-sheltered dried Pollack

### Performance

- 2019. 05 Export to Hong Kong via local buyers for the first time in the yellow Pollack industry.