



PUNGMEE FOOD

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Company Overview

PUNGMI FOOD, with a 40-year tradition of devotion to its products and belief in preserving the taste of nostalgic hometown cooking, created, 'Donghaerang'. The name refers to bringing the freshness of the East Sea to the customer table. Donghaerang salted seafood uses high-quality salt, the best natural seasoning ingredients, and anchovy sauce aged more than 5 years, going through the thorough selection of raw materials to the first natural aging, the second natural aging, and the final seasoning. Donghaerang salted seafood is a natural fermented food rich in amino acids, calcium and protein, and customers can enjoy the unique flavor and taste of traditional salted seafood.

History

1972. 01 Established PUNGMI FOOD

2001. 01 Research under the Food Research Institute at Gangneung University

2009. 02 Acquired ISO9001, ISO4001

Performance

1987. 12 Gangwon-do Governor Commendation

1997. 12 Gangwon-do Governor Commendation

2001. 06 Gangwon SMEs Commendation