



Sanghwa F&B Inc.

641-41, Saimdang-ro, Gangneung-si,
Gangwon-do, Republic of Korea

CEO | LEE SANG MIN

+82-33-645-3324

sanghwafnb@naver.com

<http://www.dhgijung.com>

Company Overview

Sanghwa F&B Inc. provides healthy food by combining the tradition of making fermented rice cakes descended from our ancestors with modern research and development.

Donghae Gijeong, the brand of healthy fermented rice cake that represents Sanghwa F&B, embodies the flavor of mixing good ingredients under balanced temperature and humidity for more than 12 hours. All the employees follow a strict principle and produce Donghae Gijeong in a hygienic environment in hopes to create rice cakes that represent Korea.

History

- 2011. 04** Established Donghae Gijeong rice cake shop (gijeong rice cake specialty shop)
- 2016. 02** Registered at R&D department, Korea Industrial Technology Association (No. 2016150880)
- 2016. 10** Constructed and relocated production plants to Gangneung Science Industrial Complex
- 2017. 03** Established a company-affiliated research institute at Korea Industrial Technology Association (Fermentation Research Institute) (No. 2017111419)
- 2018. 04** Established Sanghwa F&B Inc.

Performance

Awards

- **2017. 03** Received Consumer Brand Award at Korea Consumer Association's 2017 Korea Consumer Awards
- **2018. 03** Received Consumer Brand Award at Korea Consumer Association's 2018 Korea Consumer Awards
- **2019. 03** Received Consumer Brand Award at Korea Consumer Association's 2019 Korea Consumer Awards
- **2019. 09** Received Chairman's Award (Excellence Award) at Rice to Meet You Festival (No. 2019-362)
- **2019. 10** Received Grand Prize for Excellent Product (No. 2062) at the 7th GTI International Trade & Investment EXPO

Performance

Certification

- **2013. 12** Venture company certification (No. 20150113049)
- **2017. 09** NICE Excellent Company with Technology Business Capability and Technology Competitiveness
- **2019. 06** ISO 9001:2015 certification (Q194419)
- **2019. 07** Traditional food quality certification (No. 1069)
- **2019. 10** Promising small and medium sized business certification (No. 2019-9)
- **2019. 12** HACCP certification (No. 2019-1-9333)
- **2020. 05** Venture company certification (No. 20200106002)

Registered Patents

- Method for Preparing of Jeungpyun with Enriched Mineral (Sanghwa F&B Co., Ltd./No. 10-1182364)
- Method for Preparing of Jeungpyun treated with Far-infrared Radiation (Sanghwa F&B Co., Ltd./No. 10-1297747)
- Method for preparing of Jeungpyun using fruit yeast (Sanghwa F&B Co., Ltd./No. 10-1512332)
- Method for Preparing of Jeungpyun containing Coffeebean (Sanghwa F&B Co., Ltd./No. 10-1589221)
- Packaging methods for increasing quality and shelf-life of Korean fermented rice cake (Sanghwa F&B Co., Ltd./No. 10-1912865)
- Manufacturing Method for Gijungdduck Containing Dutch Coffee (Sanghwa F&B Co., Ltd./No. 10-1919144)
- Production method of fermented rice cake using natural food additives for the shelf-life extension (Sanghwa F&B Co., Ltd./No. 10-1960515)
- Production method of fermented rice cake using natural food additives for the shelf-life extension (Sanghwa F&B Co., Ltd./No. 10-2066729)

Applied Patents

- Method for Preparing of Jeungpyun containing Green Tea (Lee Sang-min/No. 0-2016-0065179)
- Manufacturing method of squid Gijungdduck with enzymatic squid hydrolysate (Sanghwa F&B Co., Ltd./No. 10-2017-0074098)

Registered Trademarks

- 13 trademarks