정직하게 · 깨끗하게
CHUNGWOO FOOD. CO., LTD. 주식회사 청우식품

CHUNGWOO Foods Co., Ltd

Premium sauce solutions tailored to
diverse menu applications.
Consistent quality and rich flavor
that enhance product competitiveness.

MANUFACTURING CAPABILITY

Food Manufacturing Partner

- OEM·ODM Specialist
- Quality-Focused
- Customer-Centric Solutions



Chungwoo Foods Co., Ltd.
Honest & Clean Manufacturing

Honest Manufacturing · Customized Sauce & Seasoning Solutions

INTRODUCTION

Leading a Healthy, Wholesome Food Culture
Chungwoo Foods — Korea's No.1 Food Company

Hello, we are Chungwoo Foods Co., Ltd.

To deliver the highest satisfaction to our customers, Chungwoo Foods systematically analyzes diverse customer needs and researches and develops the optimal products to meet them. Built on an automated production system, we reliably manufacture high-quality products, and through rigorous quality control and thorough safety standards, we provide safe food that everyone can enjoy with confidence.

Beyond the domestic market, Chungwoo Foods continually challenges itself to grow into a global sauce specialist. We currently export to many Asian countries—including China, Vietnam, the Philippines, and Japan—moving ever closer to the tastes of people worldwide through product development and marketing tailored to each country's culture and consumption trends.

Going forward, built on your trust, Chungwoo Foods will continue to deliver the finest quality and flavor, doing our utmost to create a happier food culture.

LOCATION

Our Facilities



Factory 1

Address | 54-3 Nonggongdanji-gil, Goa-eup, Gumi-si,Gyeongbuk

· Employees : 40

· Land : 3,333 m² / Building Area : 2,020.2 m²



Factory 2

Address | 35-32 Nonggongdanji-gil, Goa-eup, Gumi-si, Gyeongbuk

· Employees : 10

· Land : 4,031 m² / Building Area : 2,441.23 m²

BUILT ON YEARS OF ACCUMULATED KNOWHOW ACROSS **500+ SAUCE PRODUCTS**, CHUNGWOO FOODS IS A SPECIALIST MANUFACTURER OF SAUCES, SEASONINGS, AND SPICES.

Established
July 2003

Specialists
Approx. 60

Specialty
Sauce · Seasoning · Spice

Products Developed
500+

OUR BRAND

Our Brands

Brands that make the very first moment of a dish more special, through a rich variety of sauces.

First Taste

Chungwoo The Rich



Since 2004
Our History

Continuous R&D for
Differentiated Food Technology

HISTORY
Our Growth

2004 ~ 2009

- Founded Chungwoo Foods Co., Ltd.
- Developed capsaicin sauce : franchise OEM production contract
- Sauce supply for major franchises
  Automated sauce production equipment (zero-gravity mixer, packaging machine)

2010~2016

- Launched the First Taste brand
- ISO 9001:2008 certified
- Participated in national & international food expos
- U.S. FDA approval & facility expansion
- Introduced state-of-the-art equipment & systems
- HACCP certified
- 7 regional branches nationwide

2017~2020

- ISO 22000 certified
- Achieved US$1 million in exports
- Achieved US$2.5 million in exports
- Established Vietnam branch
- Established Philippines branch

2021~2023

- Established Factory 2
- Factory 2 HACCP certified
- MAIN-BIZ (Management Innovation SME) certified

2024

· Strong Small Enterprise certified
· Established China local branch

2025

· Opened Seoul R&D division
· Entered KORAIL station SME 'Myeongpum Maru' stores
· Selected as a Daegu Marathon partner
· Selected as a Women-Friendly Partner Company
· Established Indonesia local branch

KEY ACHIEVEMENTS

Built Along Our Path of Growth

‘Key Achievements’

20+ Years
20+ years of food manufacturing experience

2 Factories
2 production facilities with the latest equipment

OEM · ODM
Customized OEM · ODM specialist

Global Network
Domestic & global distribution and export networks

A trusted company committed to the philosophy of honest food



OUR PROMISE

Quality Recognized Worldwide

Our Promise

Based on food-safety standards such as HACCP and ISO, we operate a systematic quality and hygiene management system from raw-material receipt to finished-product shipment. By thoroughly controlling hazards across every process, we deliver safe, reliable products our clients can trust.

HACCP
A food-safety certification that prevents and manages hazards across the entire process from production to distribution.

ISO
A certification for operating a quality and food-safety management system based on international standards

FSSC 22000
A global certification that systematically manages food safety and quality to international standards.

FDA
Certification managing quality and safety in accordance with U.S. FDA standards.

MAIN-Biz
An SME certification recognizing management-innovation capability and growth potential.





CERTIFICATION

Certifications


MAIN-BIZ Certifications


Trademark Registration



FSSC 22000



ISO 22000


R&D Department Certificate


R&D Department Certificate



HACCP Certificate



HACCP Certificate

PARTNER

Partners

GLOBAL EXPORT STATUS

Global Export Status

Through local branches in Vietnam, the Philippines, and China, and exports to 30+ countries, we are strengthening our global supply chain and competitiveness.

BRANCH OPERATIONS **DIRECT EXPORTS** **INDIRECT EXPORTS**

Direct Exports

USA GERMANY THAILAND AUSTRALIA

Branch Operations

CHINA JAPAN VIETNAM PHILIPPINES

FOOD MANUFACTURING METHOD

Business Areas

Built on differentiated quality and stable production capacity, Chungwoo Foods leads sauce and seasoning manufacturing—growing into a trusted partner at home and abroad through customized product development and systematic quality control that meet diverse customer needs.



Diverse sauce, seasoning & spice production



OEM/ODM custom manufacturing service

FOOD MANUFACTURING METHOD

TOTAL FOOD SOLUTION

Based on a diverse product portfolio and a systematic development
and production system, Chungwoo Foods provides customized solutions for every client.

PRODUCT PORTFOLIO
DIVERSE PRODUCT PORTFOLIO

CUSTOMIZED OEM · ODM
CUSTOMIZED OEM · ODM PROCESS

MANUFACTURING & DELIVERY
PRODUCTION & SUPPLY SYSTEM
MANUFACTURING SYSTEM



SAUCE
Sauce



BROTH
Broth



SEASONING SPICE
Spice · Seasoning



POWDER
Powder

Consultation

Optimal solutions proposed through analysis of client requirements

Development

Custom recipe development and sample provision

Production

Optimal processes and customized product production

Delivery

Reliable supply via a systematic logistics system

- **R&D DATABASE**
  Recipe, ingredient, & trend data continuously managed
- **TECHNOLOGY**
  Differentiated products developed with the latest technology and know-how
- **QUALITY SYSTEM**
  Systematic quality control ensures safe, consistent quality

Manufacturing system

FACTORY 1

- Dedicated powder production equipment
- Diverse seasonings & spices

FACTORY 2

- Dedicated liquid sauce & broth lines
- Stable automated production

Domestic Delivery
Fast nationwide shipping

Global Export
Worldwide shipping available

Reliable Supply
Efficient logistics system





MENU SOLUTION

Chungwoo Foods Co., Ltd MENU SOLUTION

We provide customized sauces optimized for the foodservice, franchise, catering, and HMR markets.



Foodservice

Sauces optimized for diverse menus combining competitiveness with taste and consistency.

Franchise

Standardized recipes and stable quality deliver a brand's consistent taste.

Catering

Sauces suited for large-batch cooking satisfy both taste and safety.

MENU SOLUTION

Customized Sauce Solutions for Every Menu

Chungwoo's sauces apply to diverse menus, turning your ideas into delicious reality.



Chicken

Sauces optimized for diverse chicken menus – seasoned, soy-garlic, mayo and more.



Meat & Grill

Specialty sauces that bring out the natural flavor of meat, barbecue, bulgogi and galbi.



Street Food

A variety of sauces for street food such as tteokbokki, fritters and sundae.



Chinese

Sauces optimized for Chinese menus like jajang, jjampong and sweet & sour pork.



Western

Sauces that enhance Western menus such as pasta, steak and salad.



Japanese

Specialty sauces for Japanese menus like tonkatsu, rice bowls and udon.



Salad

Dressings and sauces that complete fresh flavor for a variety of salads.



Seasoned Dishes

Sauces optimized for diverse seasoned dishes, from sweet-and-sour to spicy.

Custom Recipe Development

Tailored to your needs to deliver a differentiated taste.

Consistent Taste & Quality

Quality management and standardized processes deliver unchanging quality and taste.

Reliable Supply

A systematic logistics system ensures stable, on-time supply at home and abroad.

PRODUCTION FACILITY

Production Process

A specialized production system tailored to each product ensures safe, uniform quality.

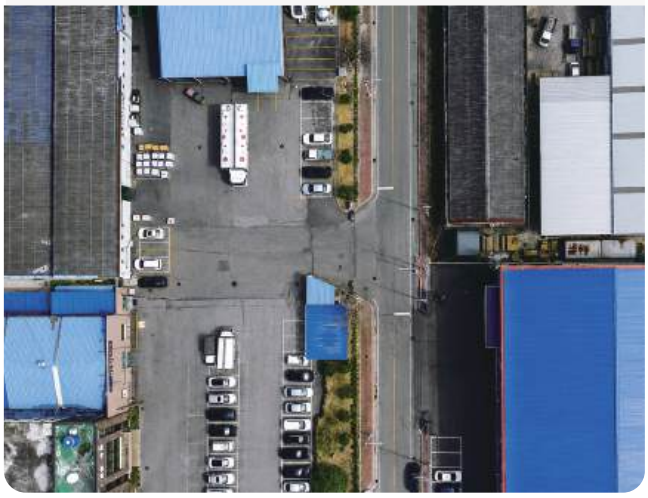
Factory 1

A specialized facility producing seasonings, spices, broths and sauces for diverse foods.
From raw-material pre-treatment to precise blending and packaging, systematic processes ensure uniform product quality.



Factory 2

An automated facility producing sauces, broths and liquid products.
The entire process – blending, heating, filling and packaging – is systematically operated to secure stable quality and productivity.



STRENGTHS OF THE AUTOMATED PRODUCTION LINE

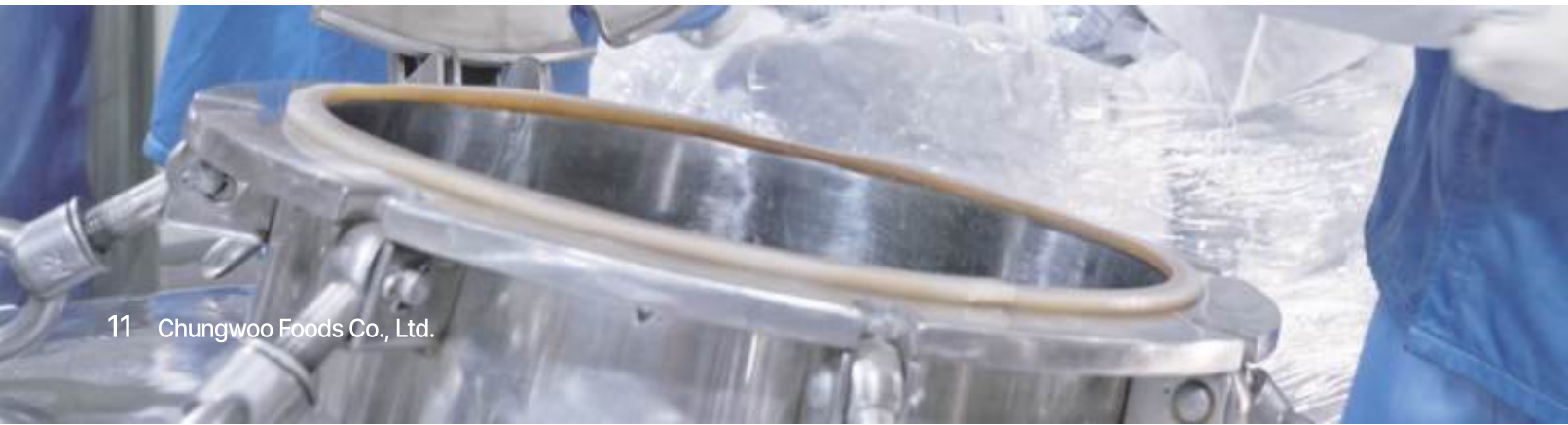
Full Automation ▶ **Mass Production** ▶ **Quality Uniformity** ▶ **Fewer Human Errors**

Automating the whole process from blending to packaging minimizes reliance on manual labor.

Continuous-line operation secures stable, high-volume production capacity.

Precise dosing control minimizes deviation in fill volume and quality.

Reducing manual steps lowers human error and safety risks.



PRODUCTION PROCESS

Powder & Seasoning Production Process

Every stage of seasoning and spice production is systematically managed to provide uniform quality and stable production competitiveness.

Product Development
Blends are designed to suit each product's use and taste.

▶

Material Receiving
Incoming raw materials and packaging are received.

▶

Weighing & Blending
Materials are precisely weighed and mixed to the blend specification.

▶

Heating & Filling
After heating to suit the product, containers are filled to volume.

▶

Labeling & Packaging
Labels are applied and products are hygienically packed.

PRODUCTION PROCESS

Sauce & Broth Production Process

A specialized production system tailored to each product ensures safe, uniform quality.

Product Development
Taste and blend are designed to suit each product.

▶

Material Receiving
Incoming raw materials and packaging are received.

▶

Weighing & Blending
Materials are precisely weighed and mixed to the blend specification.

▶

Heating & Filling
Heating and sterilization are carried out to suit the product.

▶

Filling & Capping
Finished product is filled to volume and capped.

Labeling
Product labels are applied and label details verified.

▶

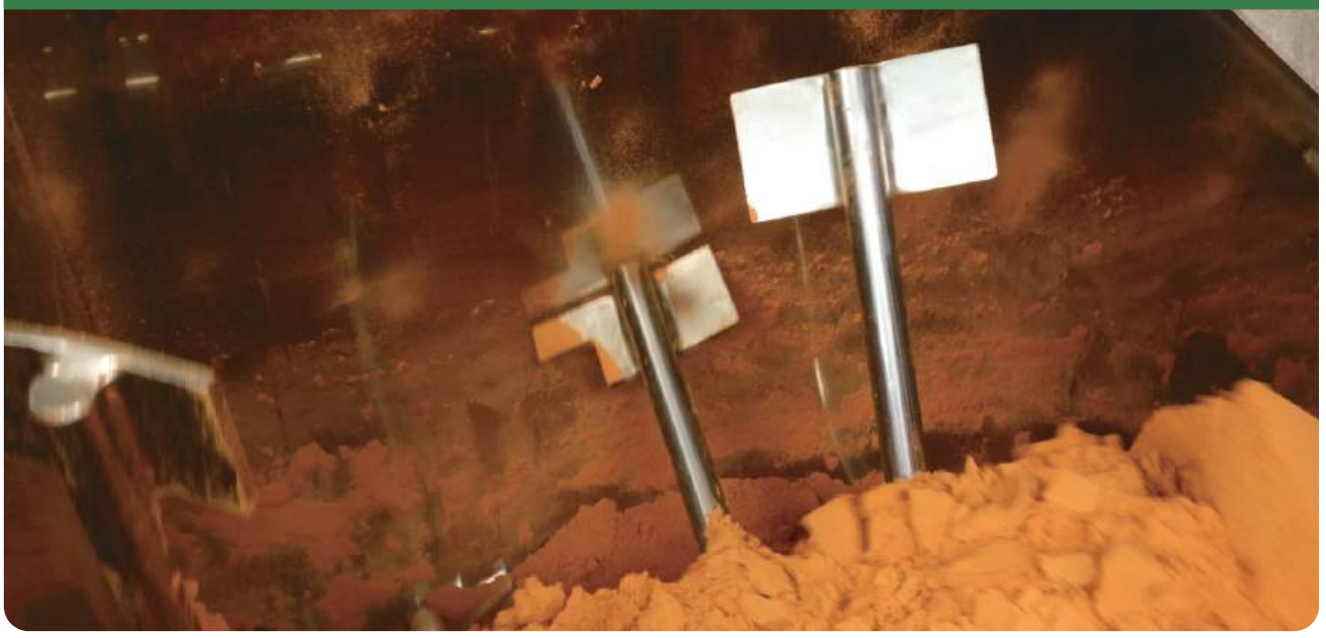
Robotic Box Packing
Automated equipment packs products into boxes.



SEASONINGS & SPICES

Seasonings & Spices

Mixing Line



Preprocessing Line

A preprocessing line that weighs and fills raw materials in a hygienic clean environment, with bottling and capping via automated conveyors. Precise filling and automatic sealing secure uniform quality and stable productivity.



Volumetric Filling

Volumetric material filling via hopper. Work in a clean environment with sanitary standards.



Automatic Capping Line

Conveyor auto-transfer, cap alignment and automatic fastening for bottling and sealing.

SAUCE & BROTH

Sauce & Broth

STEP 01 Mixing



Raw materials are precisely blended in large heating-and-stirring tanks and heated to make sauces and broths. Temperature and mixing ratio are kept consistent to achieve uniform taste and quality.

STEP 02 Automatic Filling



A piston filler evenly fills the cooked sauce or broth into containers, and a rotary capper automatically fastens the lids – a precise automated process that minimizes fill-volume deviation.

STEP 03 Labeling



An automatic labeler aligns each bottle and applies labels accurately, finishing cleanly with no positional or angular deviation to raise product completeness.

STEP 04 Robotic Packaging



A 6-axis robotic arm picks finished products and stacks them into boxes. Linked with weight inspection, exact quantity is packed with no manual labor.

Manufacturing Excellence Proven by Quality

PRODUCT

Products

Sauce

Chicken & Poultry



Seasoned Chicken Sauce | Sweet & Spicy Chicken Sauce | Hot Chicken Flavor Sauce | Spicy Chicken Feet Sauce

Meat & Grill



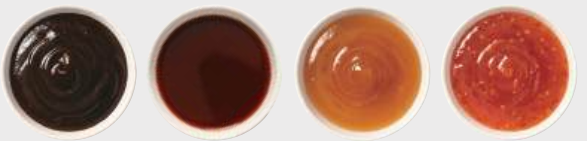
Bulgogi & Galbi Sauce | Teriyaki Sauce | Barbecue Sauce | Special Stir-Fry Sauce

Spicy & Street Food



Capsaicin Sauce | Tteokbokki Seasoning | Skewer Sauce | Octopus Stir-Fry Sauce

Chinese & Asian



Jajang Sauce | Jjampong Sauce | Sweet and Sour Pork Sauce | Sweet Chili Sauce

Fried & Western



Pork Cutlet Sauce | Chipotle Sauce | Cajun Sauce

Mayo & Cream



Tuna Mayo Sauce | Tartar Sauce

Mustard



Honey Mustard Sauce | Mustard Sauce | Jellyfish Salad Mustard

Bibim



Bibim Sauce

Low-Sugar Sauces



Low-Sugar Seasoned Chicken Sauce | Low-Sugar Fried Chicken Sauce | Low-Sugar Teriyaki Sauce | Low-Sugar Bibim Sauce | Low-Sugar Tuna Mayo Sauce | Low-Sugar Capsaicin Sauce | Low-Sugar Honey Mustard | Low-Sugar Sweet Chili Sauce

Sauce

Broth & Dashi



Cold Noodle Broth | Anchovy Broth | Fish Cake Soup Broth | Seafood Broth | Chicken Stock

Soy Sauce & Concentrate



Tsuyu/Dashi Broth | Pickling Soy Sauce | Red Snow Crab Soy Sauce

Seasoning



Carbonara Powder | Tteokbokki Powder Seasoning | Rose Powder | Montreal Steak | Pururing Seasoning | Pork Belly Seasoning | Onion Seasoning | Wasabi Seasoning



Cumin(Ziran) | Cheongyang Chili Powder | Cheese Seasoning | Chicken Powder | Capsaicin Powder | Consomme Seasoning | Honey Butter Seasoning | Jajang Powder

Spice



Cinnamon Powder | Nutmeg Powder | Rosemary Powder | Rosemary Whole | Basil Powder | Basil Whole | White Pepper Powder | White Pepper Whole



Star Anise | Oregano Powder | Oregano Whole | Bay Leaf | Chili Seasoning | Crushed Red Pepper | Thyme Whole | Parsley



Pickling Spice | Black Pepper Powder | Black Pepper Whole | Ginger Powder | Paprika Seasoning

PRODUCT

Pouch-Type Products

Mixing & Soup Sauce

Use	Product Name
Seasoning Sauce Pouch-Type	Mustard Cold Dish Sauce
	All-Purpose Seasoning Sauce
	Fresh Cabbage Kimchi Sauce
	Bossam Kimchi Sauce
	Vinegared Red Pepper Paste Sauce
	Seasoned Bean Sprout Sauce
	Green Onion Salad Sauce
	Soy-Marinated Onion Sauce
	Radish Kimchi Sauce
Broth Base Pouch-Type	Cold Noodle Broth Concentrate
	Pork Stew Sauce
	All-Purpose Broth Concentrate
	Budae-jjigae (Army Stew) Sauce
	Beef Bone Broth Concentrate
	Shabu-Shabu Broth Concentrate
	Beef Gukbap Soup Sauce
	Spicy Gukbap Soup Sauce
	Seafood & Anchovy Rich Broth
	Soybean Paste Stew Broth Concentrate
	Short Rib Soup Broth Concentrate
	Hangover Soup Broth Concentrate
	Bonito Broth Concentrate
	Fish Cake Soup Broth Concentrate
	Pho Broth Concentrate

Rice / Noodle & Dressing

Use	Product Name
Rice · Noodle Sauce	Spicy Cold Noodle Sauce
	Bibimbap Sauce
	Chewy Noodle (Jjolmyeon) Sauce
	Buckwheat Noodle Broth Concentrate
	Buckwheat Noodle Seasoning Sauce
	Donburi Rice Bowl Sauce
	Tteokbokki Sauce
	Sweet Vinegar Sauce
	Soba Noodle Broth Concentrate
	Stir-Fried Rice Noodle Sauce
	Tomato Sauce
	Jjampong (Spicy Seafood Noodle) Sauce
	Cream Pasta Sauce
	Pizza Sauce
Dressing	Citron Dressing
	Sesame Oriental Dressing
	Kiwi Dressing
	Garlic Dressing
	Mandarin Dressing
	Balsamic Dressing
	Onion Dressing
	Cajun Dressing
	Tartar Sauce
	Pineapple Dressing
	Honey Mustard Sauce
	Black Sesame Dressing

Etc / Beef / Chicken · Duck

Use	Product Name
Etc Sauce	Authentic Teriyaki Sauce
	Teriyaki Sauce
	Spicy Teriyaki Sauce
	Mustard Sauce
	Chili Sauce
	Pickling Sauce
Beef Sauce	Braised Short Rib Sauce
	Beef Bulgogi Sauce
	Seasoned Braised Short Rib Sauce
	Beef Brisket Sauce
	Instant Rib Meat Sauce
Chicken Duck Sauce	Dakgalbi (Spicy Chicken) Sauce
	Braised Spicy Chicken Sauce
	Stir-Fried Chicken Feet Sauce
	Seasoned Chicken Feet Sauce
	Andong Braised Chicken Sauce
	Vegetable Braised Chicken Sauce
	Duck Bulgogi Sauce
	Garlic Dipping Sauce
	Garlic Soy Chicken Sauce
	Barbecue Chicken Sauce
	Seasoned Chicken Sauce (Spicy / Mild)
	Sweet Crispy Chicken Sauce
	Skewer Seasoning Sauce (Spicy / Mild)
	Yogurt Dipping Sauce
	Chicken Steak Sauce

Pork / Seafood / Stir-Fry

Use	Product Name
Pork Sauce	Red Pepper Paste Bulgogi Sauce
	Pork Rib Sauce
	Pork Skin Sauce
	Garlic Bossam Sauce
	Pork Intestine Sauce
	Anchovy Sauce Dip
	Pork Neck Barbecue Sauce
	Spicy Pig's Trotter Sauce
	Pork Belly Dipping Sauce
	Grilled Bulgogi Sauce
	Pork Cartilage Sauce
	Spicy Stir-Fried Pork Sauce
	Pork Cutlet Sauce
	Japanese Tonkatsu Sauce
	Tteok-Galbi Steak Sauce
	Spicy Pork Cutlet Sauce
	Steak Sauce
	Chili Sweet & Sour Pork Sauce
	Sweet & Sour Pork Sauce
Seafood Sauce	Seasoned Haggis Sauce
	Cold Raw Fish Soup Broth
	Spicy Freshwater Fish Stew Sauce
	Octopus / Webfoot Octopus Sauce
	Squid Bulgogi Sauce
	Braised Seafood Sauce
	Seasoned Raw Fish Salad Sauce
Stir-Fry Sauce	All-Purpose Stir-Fry Sauce
	Premium Oyster Sauce

PACKAGING SPECIFICATION

Packaging Specifications

Available containers and fillable volumes by product group.
Volumes or containers beyond those below can be custom-made to order.

Sauce

Bottle



300g 300g 500g 550g



1kg 2kg 10kg

Pouch



Small Pack 3g ~ 100g



1kg 2kg

Powder · Seasoning

Bottle



400g ~ 500g

Pouch



500g 1kg 5kg

Spices

Bottle



Medium Large X-Large

Pouch



5kg

※Custom Packaging Guide

The specifications above are based on our standard containers. For some products, such as spices, the same container may hold different volumes depending on the contents, and container size beyond those listed can be custom-packaged on request. The containers shown are unprinted (blank); label and pouch print designs can be produced and applied as you wish. Please contact your representative for details.



A Commitment to Better Values

Reflecting evolving food trends and diverse customer tastes,
we continue to pursue better flavor and higher quality.

Sauce Specialists, Perfected with Select Ingredients & Precise Blending

Through relentless research and development,
Chungwoo Foods creates deeper, richer flavor value.

With carefully selected ingredients,
a systematic manufacturing system,
and honest quality-control principles,

we produce products our customers can trust,
carrying on a healthy food culture and a better food future.

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READY FOR YOUR MARKET

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CEO Jaesung Woo

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청우식품 공식 홈페이지

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