

Noodle & Seasoning & Others

Monggo Kupo Noodle ★BEST★

몽고구포국수

- ▶ Made from high-quality flour and it has chewy texture
- ▶ Contains a lot of protein of wheat flour, as absorbing less water than other noodles
- ▶ Goes well with all sort of noodle dishes

- ▶ 500g
- ▶ 900g
- ▶ 1.4kg
- ▶ 3kg



Monggo Charm Vermicelli

몽고찰당면

- ▶ Made from 100% Korean sweet potato starch (150g)
- ▶ Savory and features chewy texture, retains its original shape, even after cooking
- ▶ Goes well with Japchae, braised spicy chicken with vegetables

- ▶ 150g
- ▶ 14kg



Monggo Beef Mat Dasi

몽고소고기맛다시

- ▶ Made of Beef powder and features a wonderful savory taste
- ▶ Garlic and onions are added in order to enhance the flavors
- ▶ Goes well with soup stock to cook all sorts of stews

- ▶ 1kg
- ▶ 2kg



Monggo Vinegar & Apple Vinegar

몽고양조식초 & 사과식초

- ▶ Made of organic acids such as acetic, succinic, citric, malic and tartaric acids
- ▶ Good with seasoned vegetables, salad and perfect for sour-sweet cuisine
- ▶ Made of apple juice and features not too strong sour, smooth taste

- ▶ 500ml
- ▶ 900ml
- ▶ 1.8L
- ▶ 15L



Monggo Corn Syrup ★RECOMMEND★

몽고맥아물엿

- ▶ Made from selected corns and moderately sweet
- ▶ Contains a large percentage of maltose
- ▶ Adds sweetness and shine to dishes
- ▶ Good for making all kinds of seasoning sauce especially for sweet and sour chicken

- ▶ 700g
- ▶ 1.2kg
- ▶ 2.45kg
- ▶ 8kg
- ▶ 10kg



Monggo Seasoned Laver

몽고청정재래김

- ▶ 100% seasoned laver made of laver from west coast of Korea
- ▶ Toasted twice with savory sesame oil for an excellent taste and texture
- ▶ Rich in Vitamins, Minerals and Dietary Fiberr

- ▶ 5g
- ▶ 20g



Origin of the Monggo Jung Well

In 1281 AD, the first year of King Chungyeol of the Goryeo dynasty, the Mongolian army was stationed in Hapcho (currently called Masan).

The forces allied with the Goryeo in order to invade Japan. At that time, a well was dug, in order to supply water to soldiers.

It was named Monggo Jung, Gyeongnam cultural property No. 82.

The well has never run dry, even in drought, for last 700 years.

The water is especially rich in minerals and calcium and thus

the Monggo Jung Well is the premium water source for the brewing industry.



Company History

1905~1945

1905. Sanjeon soy sauce brewery was established at 119, Jasan-dong, Masan by Sanjeonsinjo from Japan

1931. Kim Hong Gu joined Sanjeon soy sauce brewery

1945. Kim Hong Gu was inaugurated as a president of Sanjeon soy sauce brewery

1946~1999

1946. The company name, Sanjeon Soy Sauce Brewery was changed to Monggo Soy Sauce

1959. A branch sales office at Nakwon market in Jongno, Seoul opened

1965. A contract, to be the exclusive producer of soy sauce for Ramen seasoning powder in Korea was established

1968. The second factory in Sosa, Bucheon was completed

1972. Kim Man Sik was inaugurated as a president at Monggo soy sauce brewery

1985. Trading license for import and export were acquired and export to America began

1987. Establishment of Monggo Foods Co., Ltd. inauguration of CEO Kim Man Sik

1988. The factory in Changwon, with land area of 20,000 m² and floor space of 7,200 m² was completed

1990. At the Paris International Food Exhibition, Monggo Foods Co., Ltd. was awarded a European award in the soy sauce field

1994. The sales head office of Monggo Foods Co., Ltd. in Seoul was established

1996. Export to Hong Kong began

1998. Monggo Meju soy sauce acquired the food standard from the Japanese Welfare Ministry and export to Japan began

1999. ISO 9002 certification was acquired

2000~2018

2000. Monggo Distribution Co., Ltd. established and Kim Hyun Seung inaugurated as CEO

2000. The affiliated sauce research institute of Monggo Foods Co., Ltd. was established

2000. Export to China and Germany began

2001. General agency in Beijing, China opened

2002. Export to France and Austria began and awarded Europe New Millennium Award

2003. Acquisition of ISO 9001 and ISO 14001 certification and opened a general agency in Shanghai, China

2004. Export to South Africa began and opened a general agency in the American west

2005. 100th anniversary of Monggo Foods Co., Ltd.

2007. Acquisition of ISO 22000 certification and establishment of sales subsidiaries of Monggo Distribution Co., Ltd. in America

2008. Opened a liaison office in Germany

2009. Kim Hyun Seung was inaugurated as the CEO of Monggo Foods Co., Ltd.

2010. Completion of a new Monggo Distribution Co., Ltd. factory in Changnyeong

2011. Opened a liaison office of Monggo Distribution Co., Ltd. in Qingdao, China

2013. Monggo Foods Co., Ltd. was awarded a prize by the Minister of Ministry of Trade, Industry and Energy for being a prestigious and historic corporation

2014. Monggo Foods Co., Ltd. was awarded the grand prize of King Sejong for its distribution services

2016. Acquisition of HALAL certification

2018. Acquisition of HACCP certification



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SINCE 1905

MASAN  SPECIALTY

MONGGO SOY SAUCE

몽고간장®



Monggo is the living history of Korean Soy Sauce.
More than 110 years of Soy Sauce production makes a distinctive taste.



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