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



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 cuising
- ▶ Made of apple juice and features not too strong sour,







Monggo Charm Vermicelli 몽고참당면

- ► 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



Monggo Corn Syrup ★RECOMMEND★

- ▶ 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



Monggo Beef Mat Dasi 몽고소고기맛다시

► Made of Beef powder and features a wonderful

Goes well with soun stock to cook all sorts of stews

▶ Garlic and onions are added in order to enhance



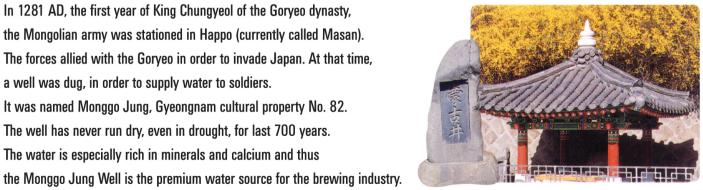
Monggo Seasoned Laver

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



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 Happo (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



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

23rd International Europe Award

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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

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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MONGGO SOY SAUCE 号コンで



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



Premium & Special Soy Sauce



Monggo Soy Sauce Daechu

▶ Contains 5% of Korean jujube extract with excellent

Monggo Soy Sauce Songpyo Prime ★BEST★

▶ Add honey as a natural sweetener for a mild and light taste

Goes well with any food as it blends naturally with the

► Especially good for Bulgogi, Galbi-jjim(braised short ribs)

▶ Can be used in all sorts of braised dishes and

▶ Premium well-being soy sauce

natural sweetness

몽고간장 송표프라임

▶500ml

▶900ml

▶1.8L ▶3.8L

▶One of the best sellers in Korean market

inherent flavor and scent of the food

Popular Soy Sauce & Soup Sauce

Korean Jang(Sauce)

몽고태양초고추장순창명품

which is dried under the sun naturally

Monggo Kong Soybean Paste

▶ Perfect for Sovbean paste stew

Monggo Sweet Chili Sauce

Sweet and sour taste enhances a flavor

marinade of any spicy foods

▶Goes well with raw fish, seasoned vegetables and

몽고매실맛초고추장

▶ Rich flavor with a high percentage of soybeans

▶ Features rich and savory spicy taste

►500g ►3kg

몽고콩된장

▶500g

▶320g ▶2.2kg

▶ Made from high-quality red pepper called Taeyangcho

▶Goes well with any kind of spicy foods like Bibimbap

몽고찰진고추장 🌗

for restaurant

Monggo Chaljin Red Pepper Paste

▶The most economical red pepper paste suitable

Features spicy taste with vivid red color

Monggo Soy Sauce 100 Years

- ▶ Premium well-being soy sauce for 100th anniversary
- ► Contains Korean red ginseng extract and acacia honey Goes well with salads, desserts
- ► Even suitable for table-top seasoning

Monggo Soy Sauce Meju

(sov sauce marinated crab)



몽고간장 메주

Monggo Soy Sauce Bokbunia

- ▶ Premium well-being soy sauce
- ► Contains 18.75% of Korean raspberry wine for health
- ▶ Enhances the flavor of cold dishes such as Sashimi,



- ► Higher percentage of soy sauce than other soy sauce products
- Features a savory taste with a mild and rich flavor Goes well with grilled and boiled fish, Ganjang-Gejang



▶1.5L

Monggo Soy Sauce Low-Sodium 몽고간장 저염 ★RECOMMEND★

- ▶Less salinity than other soy sauces
- ▶Goes well with special food such as low salt food. nourishing food, baby food
- Especially, recommendable for take-out restaurants



몽고간장 복분자

- Sushi, Yukhoe (Korean beef tartare)



Monggo Soy Sauce Yangio 몽고간장 양조

- ▶Stronger taste than other naturally brewed soy sauces
- ▶ Lower percentage of salinity than other soy sauces ▶ Enhances the taste of raw fish with Wasabi
- ▶1.5L

Monggo Josun Soy Sauce

- ▶ Deep, savory flavor, clear color help to make dishes even
- ▶ Good for all sorts of soups and seasoned vegetables



- ▶ Premium soy sauce made by Korean traditional method using Meiu (block of fermented sovbeans)
- more colorful and flavorful



Monggo Tasty Soy Sauce

- All-purpose soy sauce contains fruits, vegetables, mushroom, and kelp
- ▶ Perfect for braised foods and stir-fried dishes



Monggo Soy Sauce Songpyo ★BEST★

▶The best selling soy sauce in Korea

Jang-jorim(soy sauce braised beef)

- ▶ 110 years of history and features rich flavor
- Suitable for traditional Korean cuisine as well as daily using ► Goes well with Bulgogi, Galbi(marinated grilled beef ribs),



Monggo Soy Sauce Sun ★BEST★ 몽고간장 순

- ▶The best selling soy sauce in U.S.A.
- ▶ Economic soy sauce commonly used in restaurants ▶ Features high saltiness and low sweetness
- Goes well with all sorts of food pickled in soy sauce



Monggo Noodle & Fish Cake Sauce 몽고우동다시골드

▶ Excellent addition to noodle soup for deep taste ▶ Contains finest Monggo Soy Sauce and Katsuobushi ▶ Good for Udong soup, Tempura and dumpling dipping



Monggo Memil & Guksu Jangguk 몽고메밀국수장국

Monggo Soy Sauce Ilgeub

▶Goes well with braised pork and fish

Monggo Soy Sauce Gook

its savory and light flavor

▶Strong saltiness than other soy sauces

► With its light color does not make any soup dish be darkened

▶ Helps to create soups and stews more delicious with

blended soy sauces

▶900ml

▶1.5L

▶1.8L

▶4.5L

▶13L

몽고간장 국

▶500ml

▶900ml

▶1.8L

▶ Higher percentage of brewed soy sauce than other

Properly blended with the sweetness of natural sweeteners

▶ Highly recommended for buckwheat noodle ▶ Blend a half cup of broth in two cups of water to make a delectable noodle soun



- ▶ Contains Korean garlic concentrate and white radish ▶ Enhances the texture Korean cold noodle and a refreshing



Monggo Soy Sauce Jin Gold

- ▶ Economical soy sauce features savory saltiness and sweetness
- ▶Once heated, the soy sauce exudes a richer taste ▶Goes well with braised foods and stir-fried dishes



Monggo Soy Sauce Jin ★BEST★ 몽고간장 진

► No.1 best seller soy sauce

▶1.5L

- An affordable soy sauce made with Monggo's fermentation expertise that has developed over the last 110 years
- Especially, recommendable for restaurants ▶Goes well with any dishes thanks to its balanced flavor



Monggo Naengmyeon Meat Stock

▶ Taste better with shredded cucumber, pear and boiled egg



- ▶ Beans remain intact partially, it makes the texture of

Monggo Taeyangcho Red Pepper Paste Sunchang | Monggo Sunchang Red Pepper Paste



Monggo White Soybean Paste 몽고백된장

▶ A Japanese-style miso paste with a soft flavor ▶ Bright color and finely grounded soybeans which is perfect for making soup

▶ Highly recommended to the restaurant which cook in bulk

A savory spicy taste with a little sweetness

Goes well with Tteokbokki and stir-fried foods

Goes well with Miso soup or stew



Monggo YangnyeomSsamJang 몽고양념쌈장

meats, and vegetable wraps

- ▶A blend of conventional Ssamjang and red pepper seasoning makes for a pleasantly spicy flavor ▶ Adds a delicious savory taste to fresh vegetables,
- 몽魯괴 항아리삼장



Monggo Bulgogi Marinades (Original, Spicy) 몽고불고기양념

- ▶ Red chili-pepper sauce containing Korean green plum flavor ▶ Makes the meat dish delicious with rich flavor ▶ Taste better when add some vegetable or fruit according to your preference
 - ▶Goes well with a variety of stir-fried dishes, braised short rib and beef/pork



Monggo Anchovy & Sand lance Sauce 몽고까나리액젓 & 멸치액젓

- ▶The best combination of traditional methods and good ingredients of the sea
- ► Minimize its distinct fishy smell
- ▶ Great for various kinds of kimchi and seafood dishes



