



全 鮑

Abalone



Badabone which provide value with superior products is keep trying our best in R&D to present our customers valuable health and value of happiness. As the food specialized enterprise, we are struggling to provide our customer a health, happiness, bliss, and the impression and now in process of developing the HMR product which do not require any kind of cooking among Jangjorim made by natural Abalone(4 types), Bambooshoot Ginseng Chicken Soup, Tuna Kimchi Stew, Abalone Simmered in Soy Sauce(4 types), Seafood Stir-fried rice cake, Salted Seafood Sauce(3 types), King Crab Ramen(prearranged) and realize the quality and taste with our original techniques.

Especially our Abalone Simmered in Soy Sauce(4 types) were selected as the HIT500 Superior Product by Small & Medium Business corporation and have superior features in their taste. And such products were developed to be consumed instantly as snack or side dish and can be nonspoiled over the year at room temperature. Such products are now exported to HongKong, Taiwan, Singapore, US with receiving the pleasant delight and will develop more specialized products under the purpose of providing our customer with trust and value as the global seafood processing company.

Also, BADABON is now having competitive advantage through creative processed goods development and specialized food development(in-flight meal, food for old and weak, food for kids) and trying our best to fulfill our customer's need and providing them the best value and will manufacture the best quality product that can be trusted and purchased easily by our customer

BADABON PRESIDENT JUNG CHAN MIN

Company History

2015.02	Badabon Co.,Ltd Business Corporation Registration
2015.06	HIT500 of Small & Medium Business Corporation Selected
2015.12	Abalone Simmered in Soy Sauce Release(Soft/Steak/Smoked/Spicy)
2016.05	Participated in Small & Medium Business Corporation's Chinese Export Consortium
2016.06	Vietnamese Food Safety Certificate
2016.09	Selected for fostering global power seller project by Lotte Mart
2016.10	US FDA Facility Registration certificate
2017.12	Export to Singapore BLS KOREA(In progress)
2017.05	BADABON, BADAJIN Trademark Registration
2017.06	Venture Business registration
2017.07	Selected as Successful Export Package business by Ministry of SMEs and Startups
2017.07	Patent Registration for Abalone Steak and Abalone Simmered in Soy Sauce
2018.05	Sole agency contract with HK's gvictory and export (\$22,982 → Expanded for \$150,000 per month)
2018.04	120,000 annual export contract to Austrailia (woori food)
2018.07	Export Contract with Guangdong Province, China (First Batch : \$47,294 → to \$450,000 per month)
2018.11	Broadcasting contract with Taiwan's MOMO home shopping and in progress of preparation
2018.11	US Export Consultation Completed (Hanyang Mart, Woosung America Corp.)

What is Abalone?



Abalone, called a bear's gall bladder of the sea, grows in clean sea with barley stone layer. Stuck on rocks, abalone only feeds on brown algae such as kelp and seaweed, so it emits sea grasses' smell from its intestines and boasts chewy texture and tastes very special.

Abalone is highly nutritious and rare food among shellfishes. It is not only delicious but also very nutritious and gets quickly absorbed into the body, which is invigorating food that is good for modern people including women after giving birth, children and senior citizens.

Abalone, which is rich in proteins and vitamins, has been treated as high-end seafood from old times. It is highly effective for skin beauty, nutrition and robustness, postnatal care, weak constitution, etc. and is mostly taken for medical purposes as well as for edible purposes. Abalone, which is food that is good for pregnant women, obesity and liver cirrhosis, is used as medicine for recovery of liver function and tuberculosis.

Abalone contains glycine, etc., which taste savory and sweet and has less fat and more protein than other fishes, which is highly effective against the fatigue of optic nerves, promoting eyesight recovery and liver detoxication. Abalone contains arginine and is recommended as health food boosting up energy. Constant use of it lightens the body, clears the eyes, boosts hearing and facilitates recovery from illness.

Soybean Paste Stew with Abalone and Seafood



Soybean Paste Stew with Abalone and Seafood tastes great by adding shellfishes such as abalones and seafood and various ingredients to well-ripened domestic traditional soybean paste. You can feel the taste of chewy abalones and aromatic soybean paste if you eat it especially when you lost appetite. It is preferred as much as Kimchi stew by Korean people.



Soft Tofu Stew with Abalone and Seafood



Soft tofu stew is a Korean stew dish made with soft tofu as a main ingredient and is made with clams, meat, tofu, green onions, garlics, red pepper powders, salt, etc. as a subsidiary ingredient. It can be made by adding eff, mushrooms, black pepper powders, etc. according to the occasion and is much preferred by children and senior citizens because of a soft, good taste.



Soft Tofu Stew with Abalone and Seafood is delicious and nutritious by adding abalones and seafood and makes you feel a refreshing and spicy taste of its own by chewy abalones and seafood when mixed on boiled rice. It is very good to eat as health diet by regaining your appetite.

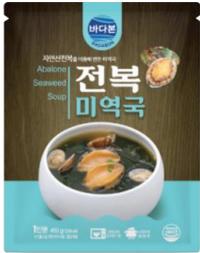
Ripe Kimchi Stew with Abalone



Kimchi stew, which is one of the representative Korean dishes, is spicy stew made with Kimchi and is the most well-known stew dish along with soybean paste stew and soft tofu stew. Abalone Kimchi Stew is delicious and nutritious by using well-ripened Kimchi, various condiments and nutrient-rich chewy abalones, makes you regain the appetite you lost and is also highly suitable as an accompaniment of drinks.



Abalone Seaweed Soup



Seaweed soup is boiled with seaweeds. In Korea, mother after giving birth eats cooked ice and seaweed soup. Seaweed is rich in calciums and iodines, which clean blood and promote blood circulation, helping children and mothers after giving birth.

Fantastic mixture of abalones and seaweeds refreshing, aromatic abalone seaweed soup tastes great by adding abalones and well-soaked seaweeds together and is good for postnatal care and senior citizens and as health diet as well.



Ginseng Chicken Soup with Abalone and Bamboo Shoot

Ginseng chicken soup is well known as invigorating food. Ginseng Chicken Soup with Abalone and Bamboo Shoot is delicious and nutritious because it is heartily made with healthful ingredients including abalones, ginseng and bamboo shoots. It is representative invigorating food for weak body and is very good to eat as a meal when you lost your appetite.



Bamboo Shoot

First, bamboo shoot is helpful for diet because it contains no cholesterol, but is rich in dietary fibers and low in calories.

Calcium-rich bamboo shoot is said to be highly effective in discharging sodium from the body, preventing hypertension.

Bamboo Shoot contains zinc, which is good for men and a variety of vitamins including vitamin A, B, C, E, which help with fatigue recovery. It is rich in flavonoids and β -carotenes, which have excellent antioxidant activity, helping prevent cell aging and cancer.

In addition, bamboo shoot prevents blood vessel diseases and contains peptides, which help calm down blood pressure and lower cholesterol level.



Abalone Simmered in Soy Sauce(Spicy Flavor)



It tastes spicy and sweet by mixing abalones with various spicy condiments and can be easily eaten uncooked as an accompaniment of drinks and a side dish of cooked rice.



Abalone Simmered in Soy Sauce(Mild Flavor)



It tastes sweet and slightly salty by mixing abalones with a mild soy sauce and a variety of condiments and can be easily eaten uncooked as an accompaniment of drinks and a dish of cooked rice.



Abalone rice bowl sauce



It is made with chewy, nutritious abalones and a variety of condiments and can be easily, deliciously eaten uncooked anywhere without side dishes with an aromatic fragrance and a savory taste when poured on boiled rice or instant cooked rice.



Abalone Simmered in Soy Sauce(Smoky Flavor)



It is delicious and nutritious by mixing abalones with a variety of smoky condiments and can be easily eaten uncooked as an accompaniment of drinks and a side dish of cooked rice.



Abalone Simmered in Soy Sauce(Steak Flavor)



It is delicious and nutritious by mixing abalones with sweet-and-sour fruit concentrates and a variety of condiments and can be easily eaten uncooked as an accompaniment of drinks and a side dish of cooked rice.



Abalone Soup



Abalone Soup is delicious and nutritious by mixing abalones with various ingredients. Chungyang red pepper makes the soup taste slightly spicy and refreshing.

It is good to eat when you lost your appetite and as nourishing food for senior citizens and is also highly suitable as an accompaniment of drinks and a side dish of cooked rice.

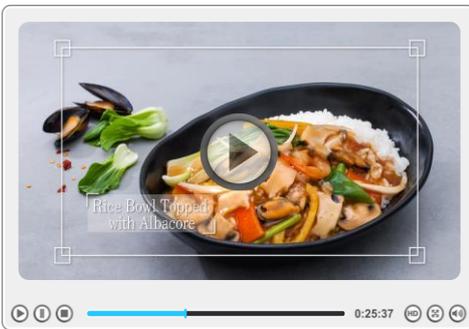




Ginseng Chicken Soup process



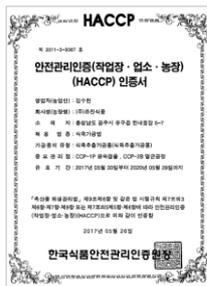
Abalone process



Certificate



HIT500 product selection



HACCP certificate



KOTRA Export Business confirmation



Venture Business confirmation



Certificate of Trademark Registration -Badabon-



Certificate of Trademark Registration -Badajin-



Certificate of Patent Registration -Bamboo Strout Ginseng chicken soup-



Certificate of Patent Registration -Abalone Steak-



Certificate of Patent Registration -Abalone Simmered in Soy Sauce-



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