

Jam introduction of Galim company

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GALIM. Co.,Ltd.

GALIM, The History and Vision



[The view of GALIM]

The history

2016. 07. Certificated HACCP
2015. 02. Promotion of affiliated research institute
2013. 11. Certificated Vision Company
2007. 02. Started domestic sales of FRESH YEAST
2005. 12. Made an agent contract with ANGEL Yeast
2005. 12. Certificated CLEAN workplace
1996. 01. Completed GALIMFOOD factory
1993. 05. Established Galim

New start

In line with the public's growing interest in the bakery, GALIM completed the jam packaging technology and received HACCP certification for the jams and the other jam-related products in 2016. Now, we are ready to introduce the new jam product line to consumers. Based on our accumulated technology and experience over the past 30 years, we will create a taste with a warm heart that considers customers.

[Introduction of major products]

1. Common jam

- It is processed at low temperature to maintain the fruit's unique flavor and is widely used as a baking material.
- Product Type: Strawberry Jam, Apple Jam
- Net weight / Packaging : 3kg, 15kg / can



[3kg]



[15kg]

(Per 100g)

Nutrition	Strawberry jam	Apple jam
Calories	245kcal	275kcal
sodium	0mg	0mg
carbohydrate	59g	68g
Sugars	49g	61g
Fat	0.7g	0g
Cholesterol	0mg	0mg
Protein	0.3g	0g

[Nutrition Facts]

[Introduction of major products]

2. Heat resistant jam (for Filling)

- It keeps jam's unique taste and flavor without flowing down at high temperatures and is used in oven-baked products such as cookies and pies.
- Heat limit temperature: 210 °C when applied to pie, 160 °C when exposed to jam itself
- Product Type : Jeju Citrus Filling, *Seed Hotteok Taste Filling, Strawberry Filling, Mango Filling, Grilled Sweet potato taste Filling
- Net weight / packaging: 20kg / Round PE container



* Seed Hotteok

- It's one of the popular street foods for Koreans and foreigner visiting Korea and it's kind of Korean pancake stuffed with various seeds and brown sugar.

[Introduction of major products]

3-1. Low calorie spread

- Sugar Free, Low Calorie Fruit Spreads
- Instead of adding sugar, applying calorie-free alternatives such as allulose, the sweet taste is preserved, and calories are greatly reduced.
- By applying low-temperature no-concentration technology, the taste and aroma of the fruit are preserved.
- Product Type: Mango Spread, Blueberry Spread, Seed Hotteok Taste Spread, Sweet Potato Spread
- Net weight / Packaging : 300g / Tritan bottle



[Mango, Sweet potato, Seed Hoteok, Blueberry]

item	Mango	Blueberry	Seed Hoteok Taste	Sweet Potato Taste
Low calorie spread	30 kcal	25 kcal	74 kcal	59 kcal
Normal jam	256 kcal	245 kcal	‘-	235 kcal

[Comparison of calories between normal and ½ calorie spread]

[Introduction of major products]

3-2. Low calorie spread product Features

- Mango, Blueberry Spread
 - IQF-treated mangoes and blueberries are used to maintain the taste and texture.
 - In the process of making, the fruit is processed in low temperature and no-concentration condition without grinding or crushing the fruit. The texture and taste of the fruit remain freshly.
 - Contains dietary fiber
 - Enjoy a variety.
: spread it to bread, pretzel, churros, pancakes, and etc., mix it with plain yogurt or milk, top it with shaved ice and **topping** it in soda or cider to make an ade.
- Seed Hotteok Taste Spread
 - Cinnamon, sweet honey, savory nuts (peanut, sunflower seeds) and soy flour blend well to taste sweet and savory.
 - Contains dietary fiber
 - Enjoy with bread or crackers
- Sweet Potato Spread
 - The sweet and hearty taste of sweet potatoes baked over wood fire.
 - Cleanly processed sweet potato is used. Contains dietary fiber.
 - Enjoy with bread or crackers