# Product Information

**Name of Product**

Bulgogi BBQ Marinade sauce

<table>
<thead>
<tr>
<th>World Product Code</th>
<th>8809298589092</th>
</tr>
</thead>
<tbody>
<tr>
<td>Best Before</td>
<td>18month without open</td>
</tr>
<tr>
<td>The best season</td>
<td>All Seasons</td>
</tr>
<tr>
<td>Minimum Units of Delivery</td>
<td>8,000 units</td>
</tr>
<tr>
<td>Lead Time</td>
<td>21 days</td>
</tr>
<tr>
<td>Storage Condition</td>
<td>Room temperature (Dry) 1°C – 20°C</td>
</tr>
<tr>
<td>Certifications</td>
<td>HAACP, ISO22000, HALLAL</td>
</tr>
</tbody>
</table>

**Main Material Origin**

Soy sauce

**Ingredients / Additives**

- maltodextrin powder
- soybean sauce
- pear Puree
- High fructose
- water
- white sugar
- Onion puree
- salt
- fructooligosaccharide
- black pappper powder
- Yeast Extract
- Wheat Extract powder
- Xanthan gum

**Product Photo**

![Product Photo](image_url)

**Unique Selling Proposition**

1. easy cook for Korean style BBQ
2. 
3. 

**Target Sections**

Supermarket, Hotel / Banquete / Leisure Industry

**Target Consumers**

20–30 ages consumers

**Use Scenes**

place 2lbs of beef in a large pot. Pour 7oz of Korean BBQ Marinade and sauce for beef over the meat. Marinate the meat in refrigerator for at least 30 minutes.

**Export Experience of this product**

Indonesia: 1100 cases of Bulgogi / month

**Distributor in Japan**

No

**Importer in Japan**

No

**Sales Agent in Japan**

No

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The 44th International Food and Beverage Exhibition

**My Product Presentation Sheet**

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**Category:** Sauces & Dressings

**Country:** Korea (Republic of)

**Exhibitor Name:** JINSUNG FM.

**Charge Name:** Jeong Tae

**Charge TEL:** +82 70-7826-6795

**Charge E-mail:** export@jsfm.co.kr

**Booth No.:** 9A80

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**Product Information**

- **World Product Code:** 8809298589092
- **Best Before:** 18month without open
- **The best season:** All Seasons
- **Minimum Units of Delivery:** 8,000 units
- **Lead Time:** 21 days
- **Storage Condition:** Room temperature (Dry) 1°C – 20°C
- **Certifications:** HAACP, ISO22000, HALLAL
- **Retail Price in your country:** Depends on MOQ
- **Asking Retail Price:**
- **EX-Works Price:**
- **Main Material Origin:** Soy sauce
- **Ingredients / Additives:**
  - maltodextrin powder
  - soybean sauce
  - pear Puree
  - High fructose
  - water
  - white sugar
  - Onion puree
  - salt
  - fructooligosaccharide
  - black pappper powder
  - Yeast Extract
  - Wheat Extract powder
  - Xanthan gum
- **Allergens:**
- **Package**
  - **Material:** PE
  - **Size:**
    - **Length (cm) x Width (cm) x Height (cm):**
    - **Weight:**
- **Case**
  - **Material:** Paper
  - **Size:**
    - **Length (cm) x Width (cm) x Height (cm):**
    - **Weight:** 0.5
    - **Volume:** 20
- **Target Sections:**
  - **Supermarket, Hotel / Banquete / Leisure Industry**
- **Target Consumers:**
  - 20–30 ages consumers
- **Use Scenes**
  - **Usage / Receipts:** place 2lbs of beef in a large pot. Pour 7oz of Korean BBQ Marinade and sauce for beef over the meat. Marinate the meat in refrigerator for at least 30 minutes.
- **Export Experience of this product:**
  - Indonesia: 1100 cases of Bulgogi / month
- **Distributor in Japan:**
  - No
- **Importer in Japan:**
  - No
- **Sales Agent in Japan:**
  - No
<table>
<thead>
<tr>
<th><strong>Company’s Profile</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Company’s Name</td>
</tr>
<tr>
<td>Annual Sales</td>
</tr>
<tr>
<td>Capital fund</td>
</tr>
<tr>
<td>Numbers of Employees</td>
</tr>
<tr>
<td>Established in</td>
</tr>
<tr>
<td>Name of Representative</td>
</tr>
<tr>
<td>Phone Number</td>
</tr>
<tr>
<td>Fax Number</td>
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<tr>
<td>Email Address</td>
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</tbody>
</table>

**Selling Points of the production process**

**Information of Quality Assurance**

<table>
<thead>
<tr>
<th>Inspection of Products</th>
<th>&lt;YES&gt;</th>
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</thead>
<tbody>
<tr>
<td>Hygiene Management</td>
<td>Production Process</td>
</tr>
<tr>
<td></td>
<td>Employees</td>
</tr>
<tr>
<td></td>
<td>Facilities and Equipments</td>
</tr>
<tr>
<td>Emergency Response</td>
<td>The person in charge</td>
</tr>
<tr>
<td></td>
<td>Actions in Emergency</td>
</tr>
<tr>
<td></td>
<td>Phone number</td>
</tr>
</tbody>
</table>