

KUMKANG SEAFOOD

CEO MESSAGE



CEO's Message – Lee Sang-chul, CEO of Kumkang Seafood Co., Ltd.

Hello, this is Lee Sang-chul, CEO of Kumkang Seafood Co., Ltd.

I would like to express my heartfelt gratitude to all our valued customers who have continued to support and care for Kumkang Seafood.

Since our founding, Kumkang Seafood has upheld the mission of “ensuring the freshness and integrity of what reaches our customers’ tables.” Guided by this commitment, we have continuously strived to deliver the highest quality and service in the seafood distribution and processing industry.

Even amid rapidly changing market conditions, Kumkang Seafood remains firmly grounded in a customer-centric management philosophy. We are dedicated to supplying safe and fresh seafood products while growing as a trustworthy company.

Furthermore, we are taking steady and honest steps to become a socially responsible company by embracing eco-friendly practices and supporting sustainable fisheries.

Looking ahead, Kumkang Seafood will continue to prioritize your trust above all else.

We will relentlessly pursue innovation and growth to deliver even greater value.

We sincerely ask for your continued interest and support.

Thank you.

CEO Lee Sang-chul



In 2016, we established a HACCP-certified factory and commenced seafood processing. With our unwavering commitment to the highest quality and service, we have successfully positioned ourselves as a trusted partner in the luxury hotel and foodservice markets. In 2023, we expanded our operations by constructing a new food processing facility and relocating to I-Food Park in Seo-gu, Incheon. This strategic move allowed us to broaden our seafood processing capabilities to include fillet processing and smoking processing. Furthermore, through continuous brand and product development, we are actively striving for expansion into the B2C market and increased exports, thereby fueling our ongoing growth.

History





Vision

We create a healthier and happier tomorrow through fresh and safe seafood.

Mission

More than freshness,
a trusted seafood specialist company.

Vision

A company that delivers trust to customers,
growth to partners,
and responsibility to a sustainable future.

Core Value

Achieving customer satisfaction with the highest quality.
Ownership.
Innovation and expertise.

Management Policy

Talent-centered responsible management.
Field-oriented innovative management.
Customer-centered value management.



We have secured the largest manufacturing capabilities in the country by introducing the latest equipment in HACCP-certified facilities. We are committed to delivering safe and clean seafood with utmost dedication.

Key Facilities



Hydraulic Fish Scaler



Large-Scale Peeling Machine



Mixer



Double Chamber Vacuum Packaging Machine



Metal Detector



Ice Maker



Automatic Small Packaging Machine



Slightly Acidic Electrolyzed Water Generator



HACCP Certification

Seafood distribution business

Kumkang Seafood Co., Ltd. is a specialized seafood processing and distribution company that provides the freshest and safest seafood through direct sourcing from production areas.



Fillet products are prepared by first eviscerating and descaling fresh fish, followed by a thorough washing process, and then filleting. For products that require skin removal, a skinning machine is utilized. Steak-cut products, however, retain their skin.

Smoked salmon undergoes pre-treatment, seasoning blending, and a brining and maturation process.

It is then cold-smoked and finally sliced and prepared as a finished product.

Products



Salmon Fillet



Salmon Fillet Steak



Cold-Smoked Salmon Slices



Flatfish Fillet



Sea Bass Fillet



Sea Bream Fillet



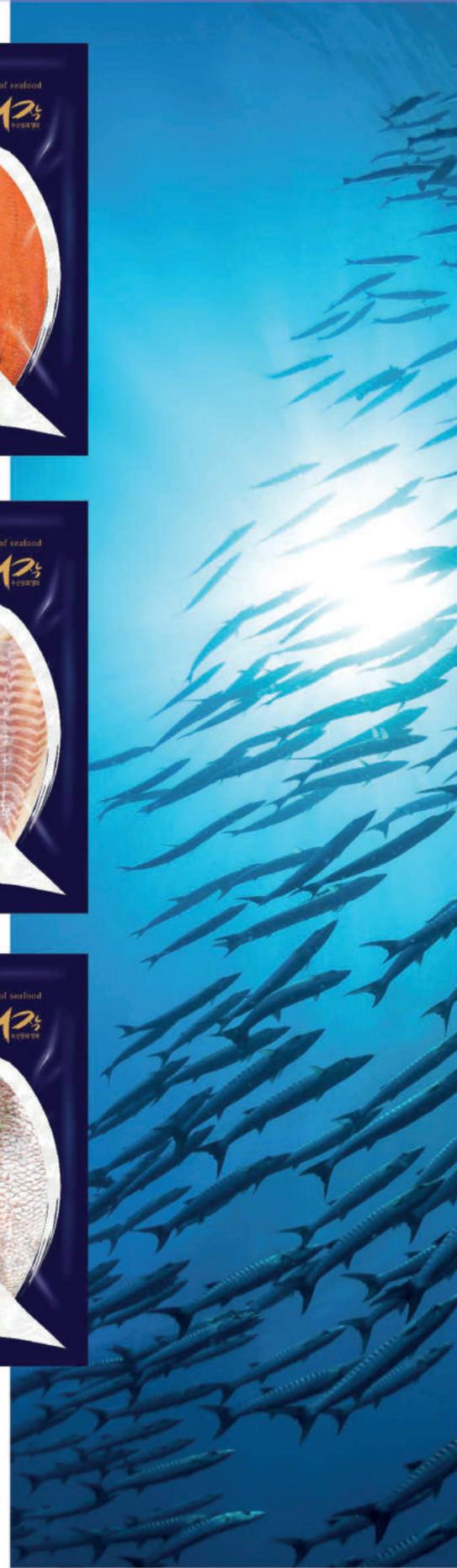
Spanish Mackerel Fillet Steak



Sea Bass Fillet Steak



Sea Bream Fillet Steak



Products

Red drum Sashimi / Halibut Sashimi / Sea Bass Sashimi
Smoked Salmon / Salmon Sashimi



Concept : "Eojak (魚作)" / Korean Calligraphy / Fish
Meaning : The Korean character for "Eo" (fish) is stylized with a calligraphy touch to visually emphasize the fish.
Color : Gold is used to highlight the premium image of the seafood brand.

Brand



Smoked Salmon Gift Set

Products



Cold-Smoked Salmon Slices (Product of Chile)



Cold-Smoked Salmon Slices (Product of Norway)



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| | 훈제연어 | |

Certifications and Awards

Institutional Certifications and Selections Intellectual Property (Patents)



FSSC 22000 Certificate / Food Safety Management System



ISO 22000 Certificate / Food Safety Management System



HACCP Certification / Certified Facility Applying Hazard Analysis and Critical Control Points



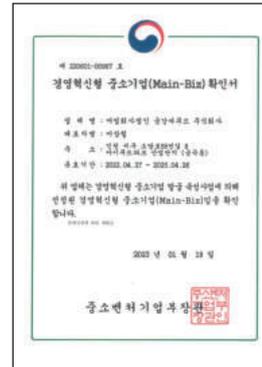
KMF HALAL Certificate



ASC CoC Certificate



Venture Business Verification Certificate



ManagementInnovationSmall and Medium Enterprise (MAIN-BIZ) Verification Certificate



Family-Friendly Certification



Certificate of Recognition for R&D Dedicated Department



Category 43 / Japanese Restaurants and Others - 14 Cases



Category 29 / Non-Live Fish (e.g., SeaBream) and Others - 7 Cases



Category 40 / Seafood Processing Industry and Others - 3 Cases



Category 19 / Food Packaging Labels



Category 29 / Non-Live Flounder and Others - 30 Cases

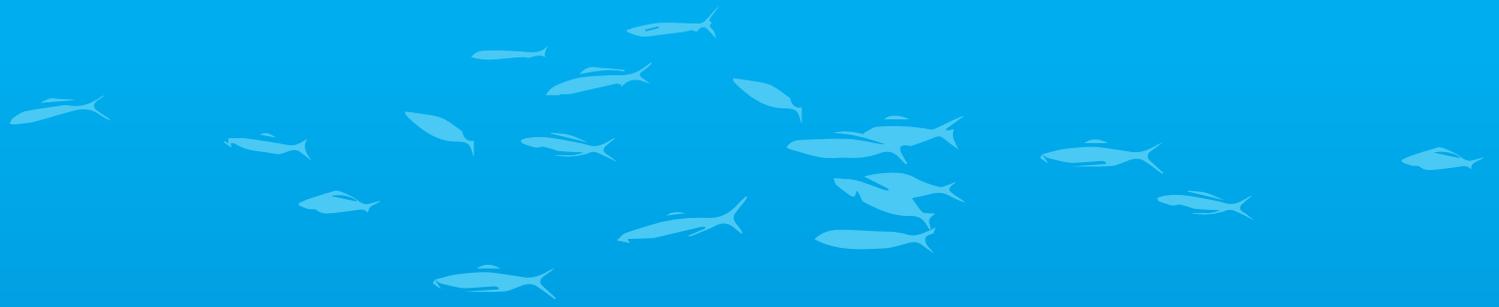


Category 40 / Fish Processing Industry and Others - 3 Cases

KumKang Seafood operates a specialized distribution business, leveraging its superior product quality, distinctive competitive edge, and reasonable pricing. We proudly supply seafood to a diverse range of clients, including not only Korea's leading luxury hotels such as Josun Palace, Westin Josun, Grand Josun, Shilla, Banyan Tree, Four Seasons, and Paradise, but also various high-end Japanese restaurants.

Our Customers





Fresh Seafood for a Better Life

Through fresh and safe seafood,
we create a healthier and happier tomorrow



Kumkang Seafood Co., Ltd.

Company Address: 8, Sodam-ro 58beon-gil,
Seo-gu, Incheon, Republic of Korea (Geumgok-dong)
Phone: +82-32-715-7302
Fax : +82-32-713-7222
www.kumkang-seafood.com