

Sol Food Co.,Ltd

A trustworthy food company



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Company outline

Solfood co., ltd Its is a food company that does its best to realize the best customer satisfaction and create a safe food culture

Company	Solfood Co., Ltd
CEO	Nochun Park
Founded Date	October 1987
Annual Revenue	\$10,870K USD (As of 2025)
Headquarters Address	3749-21, Nambu-ro, Samseung-myeon, Boeun-gun, Chungcheongbuk-do, Republic of Korea (Site Area:7,725.08m ²)
Factory Address	1917-12, Nambu-ro, Cheongsan-myeon, Okcheon-gun, Chungcheongbuk-do, Republic of Korea (Site Area: 9,487m ²)
Sales office	295, Gwangpyeong-ro, Gangnam-gu, Seoul, Republic of Korea

Product	Mandu and Udon
Mandu	Gyoza Mandu, Boiled Mandu Wang(big) Mandu, Flat Mandu Fried Mandu
Udon	Udon Sari(noddle)
Number of Employees	98 People (As of 2024)
Brand	 건강을 위한 작은 시작, 미리
Website	www.hifd.kr

Affiliated company

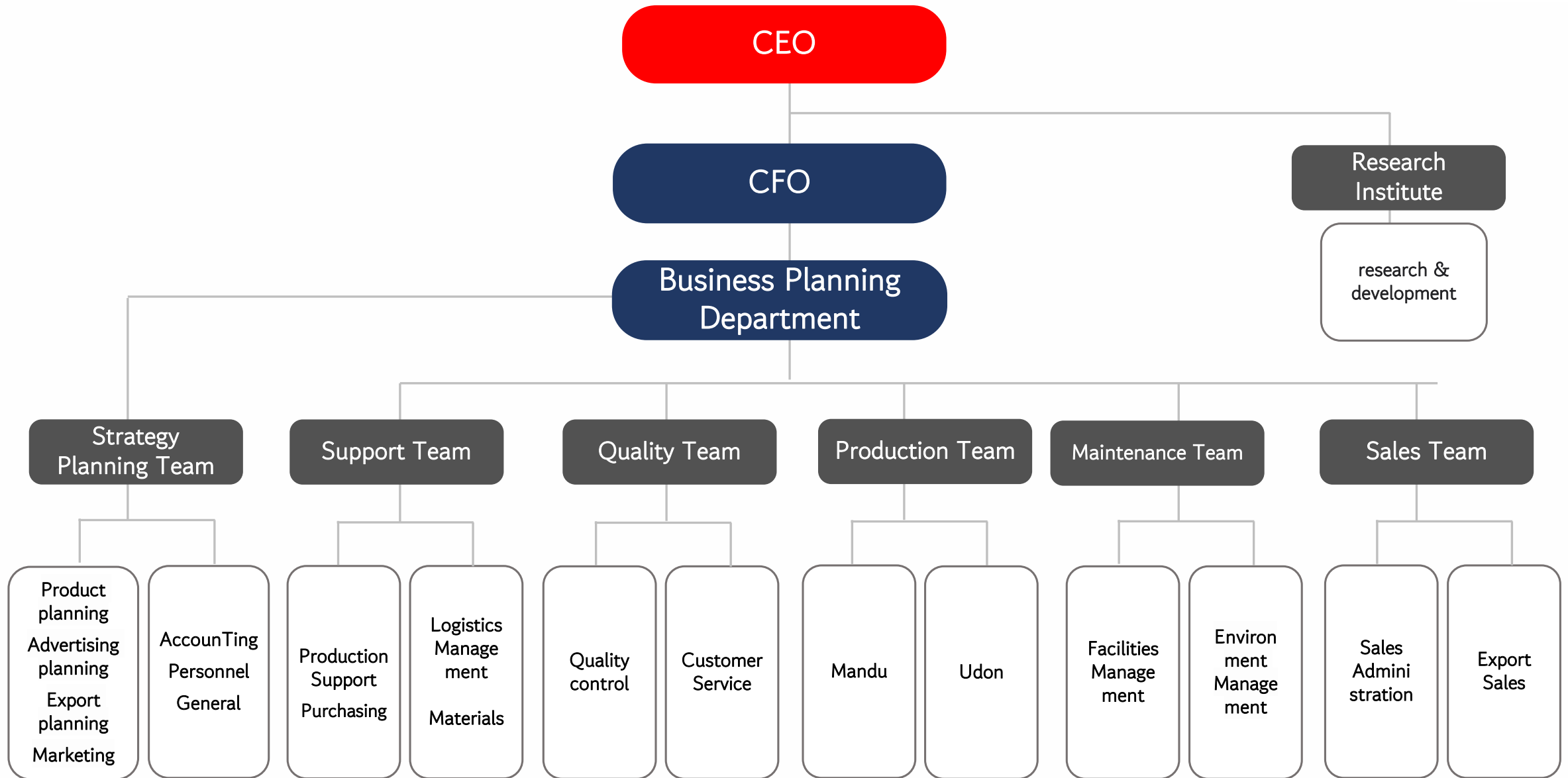
Company	Hansol Machinery Co., Ltd
CEO	Nochun Park

Type of business	Mandu molding machine making
Annual Revenue	\$2,325K USD (As of 2023)

Company History

- | | | | |
|---|---|---|---|
| <p>1987</p> <p>1995</p> <p>1996</p> <p>2000</p> <p>2003</p> <p>2011</p> <p>2013</p> <p>2014</p> <p>2015</p> <p>2019</p> | <ul style="list-style-type: none"> • October Establishment of SolFood Co., Ltd • May Completion of L.L (room temperature) Udon facility • April Mandu production line automation • Sptember Factory expansion and dumpling line expansion • November Fried Mandu production • October HACCP certification (frozen foods/mandu) • May Mandu manufacturing process equipment, equipment supplementation • March Mandu manufacturing process equipment, • June Spore Mandu Production • November HACCP (Fermented noodles) certified
HALAL certified • October Wang Gyoza mandu production • June Complementation of freezer warehouse facilities • Agust New air cleaning system for udon noodle chamber | <p>2021</p> <p>2022</p> <p>2023</p> <p>2024</p> | <ul style="list-style-type: none"> • March Change of CEO “Nochun Park” • April Mechanic · Facility ·supplementation work • May Introduction of water mandu molding machine • June Mandu 1,2 line Tunnel FREEZER none chain machine • Inno-Biz Certification (Innovation Business) • Establishment of a corporate research institute • Certified as an excellent company for youth employment [Chungbuk Business Agency) • October Launching the company's brand  • November A memorandum of understanding (MOU) for investment in Boeun-gun, Chungcheongbuk-do (factory site :18,176m²) • April 5 kinds of Mandu and 1 Udon noodle launch • October Excellent Long-Term Business in Chungbuk • November Selected as an Excellent SME in Okcheon-gun • Sptember Selected as a Family-Friendly Certified Company |
|---|---|---|---|

Organization Chart



SOL FOOD

With integrity and warm values, we create honest food.

Sol Food Co., Ltd. is a specialized food company dedicated to dumplings.

- ‘Sol’ the upright and unwavering integrity of a pine tree
- ‘Soul’ the warmth and sincerity of people
- ‘Solid’ the strength to maintain consistent quality’

Based on these three values, **Sol Food** is committed to producing honest food and upholding fundamental principles.



건강을 위한 작은 시작, 미리

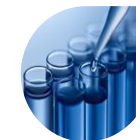
A small start for your health

Food specialty brand ‘miri’

The meaning of ‘miri’



Realizing customer
satisfaction



Implementation of
perfect taste



Healthy food
culture

Main Product

Mandu



Gyoja Mandu



Boiled Mandu



Wang(big)
Mandu



Flat Mandu



Fried Mandu

Udon



Udon Noodle



Cup Udon



Package Udon

Major Clients

Mandu

- Daesang
- Sajodaerim corp
- chefechan
- Hansung Enterprise
- Hfood
- Local Mart

Udon

- Hansung Enterprise
- Sajodaerim corp
- Dongwon F&B
- Jinjuham corp.

Export

- GMF
- R&G Corp
- Heechang
- Samjin Globalnet
- Woosin
- NTS



Our Product



Product name	Miri Pork Mandu
Weight	6pkgs / 44.45oz (1,260g) 14pkgs / 22.23oz (630g)
Shelf Life	18 months
Storage Condition	Keep frozen under -18°C
Ingredients	Pork (Korean), flour (wheat: Australian), tofu (soybean (foreign: USA, Australia, Canada, etc.)), tofu coagulant, mixed preparation (silicon resin, purified water, polysorbate 65, sorbitan ester, Sodium carboxymethyl cellulose), chives, onions, complex seasonings, dried radish, vermicelli, garlic, modified starch, mixed soy sauce, sesame oil, soybean paste, other edible oils and fats, table salt, ginger



Product name	Miri Spicy Chili Mandu
Weight	6pkgs / 44.45oz (1,260g) 14pkgs / 22.23oz (630g)
Shelf Life	18 months
Storage Condition	Keep frozen under -18°C
Ingredients	Pork (Korean), wheat flour (wheat: from Australia), cabbage (Korean), onion, glass noodle, green pepper, green onion, chive, tofu, soy protein, Cheongyang pepper (Korean), garlic, mixed soy sauce, modified starch, Sugar, complex seasoning 1, salt, sauce, ginger, complex seasoning 2, other edible oil and fat products, pepper powder, sodium L-glutamate (flavor enhancer)

Our Product



Product name	Miri Kimchi Mandu
Weight	6pkgs / 44.45oz (1,260g) 14pkgs / 22.23oz (630g)
Shelf Life	18 months
Storage Condition	Keep frozen under -18°C
Ingredients	Pork (Korean), wheat flour 1 (wheat: Australian), kimchi [pickled cabbage {(Korean), table salt (Korean)}, red pepper powder (Korean), garlic, salt, fish sauce], chives, tofu [soybeans] {Soybean, tofu coagulant, mixed preparation (silicon resin, purified water, polysorbate 65, sorbitan ester, carboxymethyl cellulose sodium)}, soy protein, cabbage, green onion, dried radish, onion, vermicelli, flour 2, modified starch, garlic, salt, wheat dietary fiber, complex seasoning food 1, mixed soy sauce, sugar, complex seasoning food 2, L-sodium glutamate (flavor enhancer), complex seasoning food 3, other edible oil and fat products, oleoresin paprika, ginger powder, pepper Powder



Product name	Miri Shrimp Mandu
Weight	6pkgs / 44.45oz (1,260g) 14pkgs / 22.23oz (630g)
Shelf Life	18 months
Storage Condition	Keep frozen under -18°C
Ingredients	Pork (Korean), Whiteleg Shrimp (Vietnamese) (Whiteleg Shrimp, Sodium Polyphosphate, Refined Salt), Wheat Flour (Wheat: Australian), Tofu (Soybean, Coagulant, Mixed Additives (Silicone Resin, Purified Water, Polysorbate 65, Sorbitan Ester, Sodium Carboxymethyl Cellulose)), Green Onion, Chives, Glass Noodles, Onion, Soy Protein, Sauce 1, Sauce 2, Modified Starch, Sugar, L-Glutamic Acid Sodium (Flavor Enhancer), Dried Radish Strips, Garlic, Refined Salt, Complex Seasoning 1, Wheat Dietary Fiber, Black Pepper Powder, Other Edible Processed Oils, Complex Seasoning 2, Ginger.

Our Product



Product name	Miri Flat mandu
Weight	6pkgs / 42.33oz (1,200g)
Shelf Life	18 months
Storage Condition	Keep frozen under -18℃
Ingredients	Wheat flour (wheat: made in Australia), dried noodles (sweet potato starch 100% made in China), purified water, chives (made in China), pork fat, starch, salt, sugar, sodium L-glutamate (flavor enhancer), complex seasoning food, brewed soy sauce. ,Other edible oil processing products,pepper powder

Our Product [Export Product]



Product name	Miri Flat glass noodle Mandu
Weight	6pkgs / 42.43oz (1,200g)
Shelf Life	18 months
Storage Condition	Keep frozen under -18°C
Ingredients	Wheat flour (wheat: Australian), purified water, glass noodles (Chinese), green onion (Korean), soybean oil, corn starch, tofu, refined salt, mixed soy sauce, other processed edible oils, sodium L-glutamate (flavor enhancer), complex seasoning food black pepper powder.



Product name	Miri crispy Glass noodle Mandu
Weight	6pkgs / 42.43oz (1,200g) 14pkgs / 21.16oz (600g)
Shelf Life	18 months
Storage Condition	Keep frozen under -18°C
Ingredients	Wheat flour (wheat: made in Australia), dried noodles (sweet potato starch 100% made in China), purified water, green onion (Korean), soybean oil, modified starch, mixed soy sauce, table salt, sodium L-glutamate (flavor enhancer), other processed edible oils, Complex seasoning food, pepper powder

Our Product [Export Product]



Product name	Miri Springy Udon Noodle
Weight	50pkgs / 7.06oz (200g)
Shelf Life	12 months
Storage Condition	Storage at room temperature below 35℃
Ingredients	Wheat flour (wheat: Australian), modified starch, mixed preparation (lactic acid, purified water, sodium lactate, sodium acetate, malic acid, glycine, adipic acid, salt), salt (Korea)



Product name	Miri Springy Udon Noodle-3Pack
Weight	10pkgs / 21.1oz (600g)
Shelf Life	12 months
Storage Condition	Storage at room temperature below 35℃
Ingredients	Wheat flour (wheat: Australian), modified starch, mixed preparation (lactic acid, purified water, sodium lactate, sodium acetate, malic acid, glycine, adipic acid, salt), salt (Korea)



Our Product [Export Product]



Product name	Miri Premium Springy Udon Noodle
Weight	50pkgs / 7.06oz (200g)
Shelf Life	12 months
Storage Condition	Storage at room temperature below 35°C
Ingredients	Wheat flour (wheat: Australian), wheat flour (wheat/Australia), modified starch, active wheat gluten (Chinese), refined salt (Korean), corn oil, mixed additives (lactic acid, acetic acid, purified water, sodium lactate), other processed edible oils, propylene glycol alginate

Our Product [Packaged Udon Set]

Product name	MIRI Springy Katsuobushi Udon
Weight	30ea / 1box (1ea 215.8g)
Storage Condition	Storage at room temperature below 35℃

Ingredients



Miri Springy Udon Noodles:

Wheat flour (wheat: Australia), modified starch, vital wheat gluten (China), refined salt (Korea), mixed additives (lactic acid, acetic acid, purified water, sodium lactate), processed edible oils, corn oil, propylene glycol alginate

Katsuobushi Powder Soup Base:

Bonito extract powder 12.98% [Smoked bonito extract concentrate 62% (Bonito: high seas origin / solids 20%), maltodextrin, refined salt (Korea), L-glutamic acid (flavor enhancer), glycine], refined salt (Korea), glucose, sugar, assorted tempura bits [wheat flour (wheat: USA, Australia), palm oil (Malaysia), other starches, onion powder, dried shrimp powder], L-glutamic acid (flavor enhancer), mixed additive 1 (potassium carbonate, sodium carbonate, disodium phosphate, tetrasodium pyrophosphate), udon seasoning powder, soy sauce powder, fish cake, dried green onion, dried seaweed, Hondashi 2.56% (Japan origin: bonito powder 9.76%, bonito extract complex 1.363%), complex seasoning 1, complex seasoning 2, mixed additive 2 (maltodextrin, caramel color IV), flavor enhancer 1, silicon dioxide, onion powder, DL-alanine, anchovy powder, flavor enhancer 2

Katsuobushi Pack:

Bonito 100% (Indonesia)

Product name	MIRI Springy Tempura Flavor Udon
Weight	30ea / 1box (1ea 211.5g)
Storage Condition	Storage at room temperature below 35℃

Ingredients



Miri Springy Udon Noodles:

Wheat flour (wheat: Australia), modified starch, vital wheat gluten (China), refined salt (Korea), mixed additives (lactic acid, acetic acid, purified water, sodium lactate), processed edible oils, corn oil, propylene glycol alginate

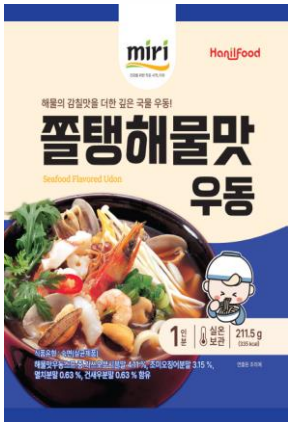
Tempura Flavor Udon Soup Base:

Refined salt (Korea), glucose, assorted tempura bits [wheat flour (wheat: USA, Australia), palm oil (Malaysia), other starches, onion powder, dried shrimp powder], dextrin, L-glutamic acid (flavor enhancer), sugar, udon powder [Japan origin: refined salt, sugar, L-glutamic acid (flavor enhancer), soy sauce powder, bonito extract], powdered bonito extract [smoked bonito extract concentrate, dextrin, refined salt, L-glutamic acid (flavor enhancer), glycine], soy sauce powder, mixed additive 1 (dextrin, caramel color IV), dried green onion, complex seasoning 1, complex seasoning 2, dried shrimp powder, complex seasoning 3, fish cake, mixed additive 2 (potassium carbonate, sodium carbonate, disodium phosphate, tetrasodium pyrophosphate), dried seaweed, dried tofu skin, flavor enhancer 1, onion powder, DL-alanine, anchovy powder, flavor enhancer 2

Our Product [Packaged Udon Set]

Product name	MIRI Springy Seafood Flavor Udon
Weight	30ea / 1box (1ea 215.8g)
Storage Condition	Storage at room temperature below 35℃

Ingredients



Miri Springy Udon Noodles:

Wheat flour (wheat: Australia), modified starch, vital wheat gluten (China), refined salt (Korea), mixed additives (lactic acid, acetic acid, purified water, sodium lactate), processed edible oils, corn oil, propylene glycol alginate

Seafood Flavor Udon Soup Base:

Refined salt (Korea), glucose, L-glutamic acid (flavor enhancer), soy sauce powder [Maeil amino acid liquid (defatted soybean: foreign origin), dextrin, refined salt {seawater (Korea), solar salt (Australia)}], assorted tempura bits [wheat flour (wheat: Australia), palm oil (Malaysia), other starches, onion powder, dried shrimp powder (Korea)], red pepper powder, bonito powder 4.11%, dried seaweed 3.47%, sugar, seasoned squid powder 3.15%, fish cake 2.77%, dried green onion, garlic powder, mixed additives (potassium carbonate, sodium carbonate, disodium phosphate, tetrasodium pyrophosphate), complex seasoning 1, onion powder, anchovy powder 0.63%, dried shrimp powder 0.63%, silicon dioxide, seasoning blend, mixed additive 2 (maltodextrin, caramel color IV), flavor enhancer 1, lac color, flavor enhancer 2, complex seasoning 2, complex seasoning 3, flavor enhancer 3

Product name	MIRI Springy Black Bean Sauce Udon
Weight	30ea / 1box (1ea 211.5g)
Storage Condition	Storage at room temperature below 35℃

Ingredients



Miri Springy Udon Noodles:

Wheat flour (wheat: Australia), modified starch, vital wheat gluten (China), refined salt (Korea), mixed additives (lactic acid, acetic acid, purified water, sodium lactate), processed edible oils, corn oil, propylene glycol alginate

Black Bean Sauce Powder:

Stir-fried black bean powder [Roasted black bean powder {Black bean seasoning base <Black bean base {Pork bone base / refined salt / seawater (Korea), solar salt (Australia)}>, wheat starch (Argentina), sugar, L-glutamic acid (flavor enhancer), onion powder (dried onion: China), vegetable cream, refined salt, garlic powder, mixed additives (potassium carbonate, sodium carbonate, disodium phosphate, tetrasodium pyrophosphate), flavor enhancer 1, silicon dioxide, flavor enhancer 2, ginger powder, black pepper powder, flavor enhancer 3}]

Black Bean Garnish Mix:

Textured vegetable protein (defatted soybean powder: India), dried onion (China), dried cabbage flake (China: cabbage, glucose), dried carrot (carrot, glucose), dried bok choy (bok choy, glucose), dried green onion

Mandu OEM



- Home Mandu 3kinds
(Meat, Kimchi, White Kimch)
- Pyongyang-Style Neungnado Mandu
- Boiled Mandu 2Kinds
(Pork & Mushroom ,Shrimp)



- Handmade Mandu 2Kinds
(Meat, Kimchi)
- Fride Mandu



- Daegu-Style Flat Mandu
- Mini Gimbap Special Mandu



Udon OEM



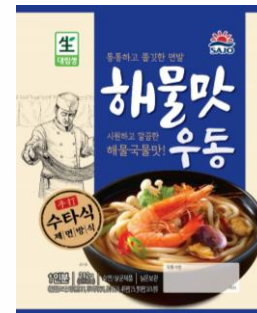
- Seafood Udon
- Katsuobushi Udon
- Jjamppong Udon
- Noodle Soup with Clams



- Seafood Raw Udon
- Spicy Raw Udon
- Stir-Fried Udon
- Katsuobushi Udon



- Udon Sari
- Seafood Udon
- Tempura-Flavored Udon
- Jjamppong Udon



Udon Export OEM



- Katsuobushi Udon
- 3-Pack Udon Noodles
- Cup Udon 5Kinds
(Katsuo, Seafood, Jjajang, Jjamppong)
- Hot Spicy Udon
- Single Udon Noodle



Process Flow [Mandu]



STEP 01
Raw material receipt
inspection



STEP 02
Mixing process



STEP 03
Mixing Mandu
ingredients



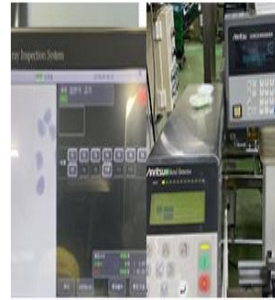
STEP 04
Molding



STEP 05
Boiled(CCP1-B)



STEP 06
A quick freeze
process (-30 °C)



STEP 07
Metal detection
(CCP2-P)



STEP 08
Packaging/ storage
and delivery



Screw forming
machine



Turntable molding
machine



Gyoza Mandu
forming machine



STEAMER & FREEZER



Autoscaler automatic
meter



Rotary automatic
packaging machine



Metal detector



Checkweigher



X-ray (Foreign matter
detector)

Process Flow [Udon]



STEP 01
Raw material receipt inspection



STEP 02
Mixing process



STEP 03
Forming/rolling process



STEP 04
The process of boiling noodles



STEP 05
Cooling/immersion process



STEP 06
Packaging and metal detection (CCP1-P)



STEP 07
Sterilization/cooling process (CCP2-B)



STEP 08
Packaging/ storage and delivery



Mixer



5-Stage roller



Noodle cutter



Steamer



Packing machinery



Metal detector/ weigher



Sterilization cooling / temperature control system



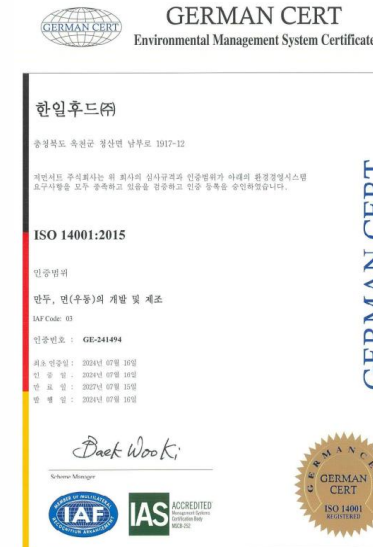
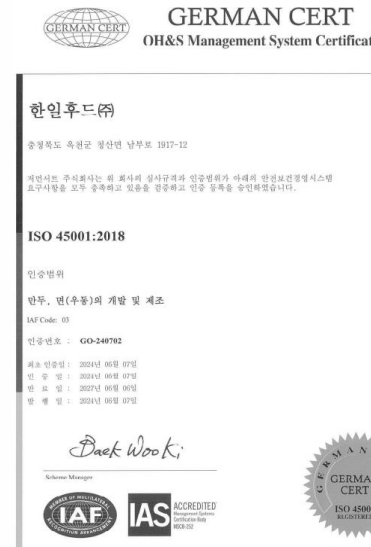
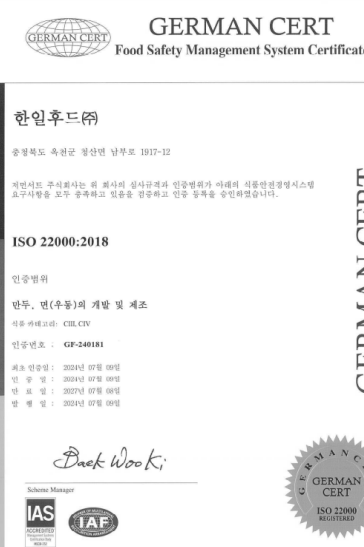
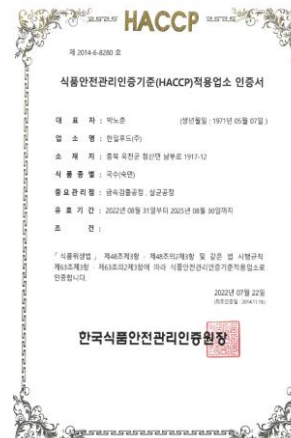
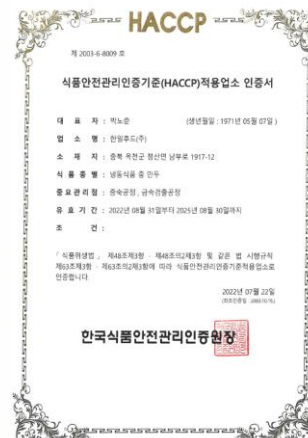
Cup Udon packaging machine



1 serving automatic packaging machine

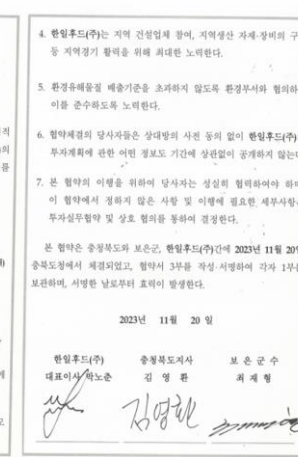
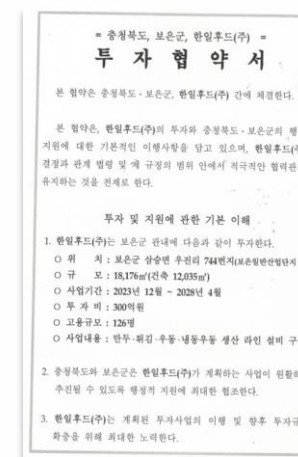
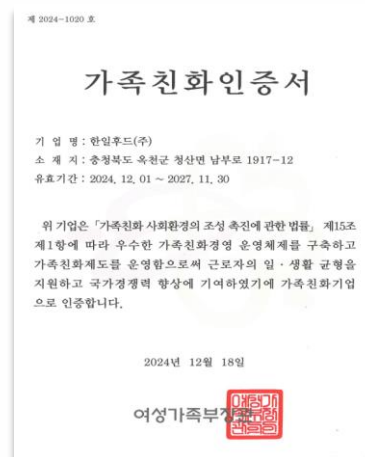
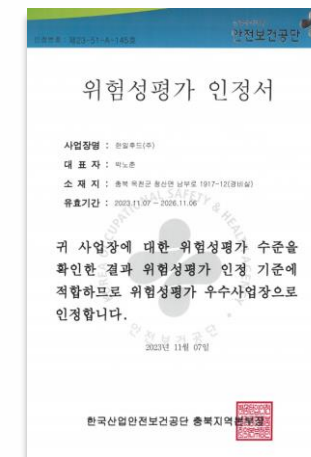
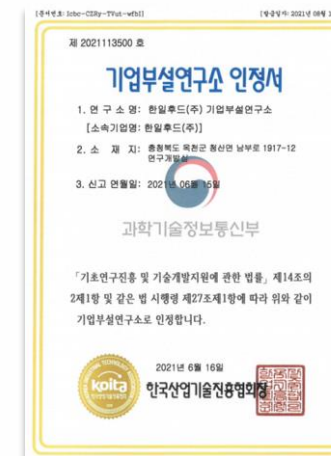
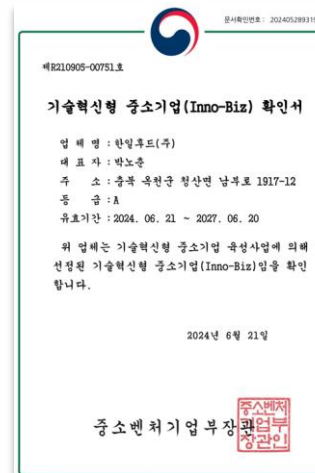
Certifications

- HACCP Certification (Mandu)
- HACCP Certification (Udon)
- HALAL Certification (Udon)
- ISO 9001 Certification
- ISO 22000 Certification
- ISO 45001 Certification
- ISO 14001 Certification



Certifications

- Inno-Biz Certification
- Certified Corporate R&D Center
- Risk Assessment Certification
- Family-Friendly Certified Company
- Boeun County Investment Agreement (MOU)

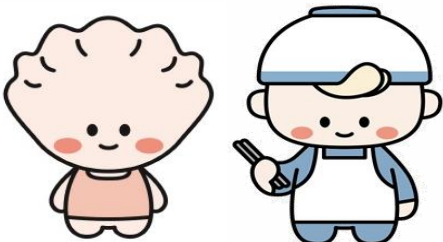


Awards

- Daejeon Food and Drug Administration Award (2011,2017)
- Daesang corp. Outstanding Partner Award (2003, 2006, 2014)
- Reduced consumer claims Selection of the Best Companies
- CJ Corp. best partner award
- Daesang corp. collaboration Division of Outstanding Outstanding Partners (2022, 2023)
- Selected as an Outstanding Enterprise for Youth Jobs in North Chungcheong Province (2022)
- Excellent Long-Standing Company in Chungbuk (2024)
- Outstanding Company in Okcheon County (2024)



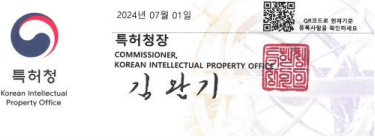
- Manudu Manufacturing System with Multiple Filling Structures
- Extrusion Die Device for Mandu Molding
- Character Design Registration Certificates
- Brand "Miri" Trademark Rights



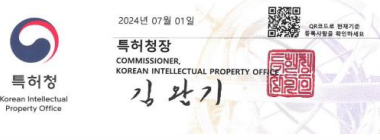
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This is to certify that, in accordance with the Trademark Act, the trademark has been registered at the Korean Intellectual Property Office.



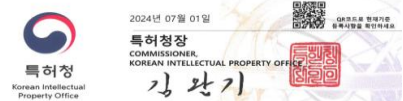
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This is to certify that, in accordance with the Patent Act, a patent for the invention has been registered at the Korean Intellectual Property Office.



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위의 사실을 증명함.
This is to certify that the above applicant has filed as stated in this certificate at the Korea Intellectual Property Office.



Thank you



Product Inquiries

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