

김치  
**Kimchiga** 泡菜家



김치  
**KIMCHI TOWN** Inc. 泡菜家



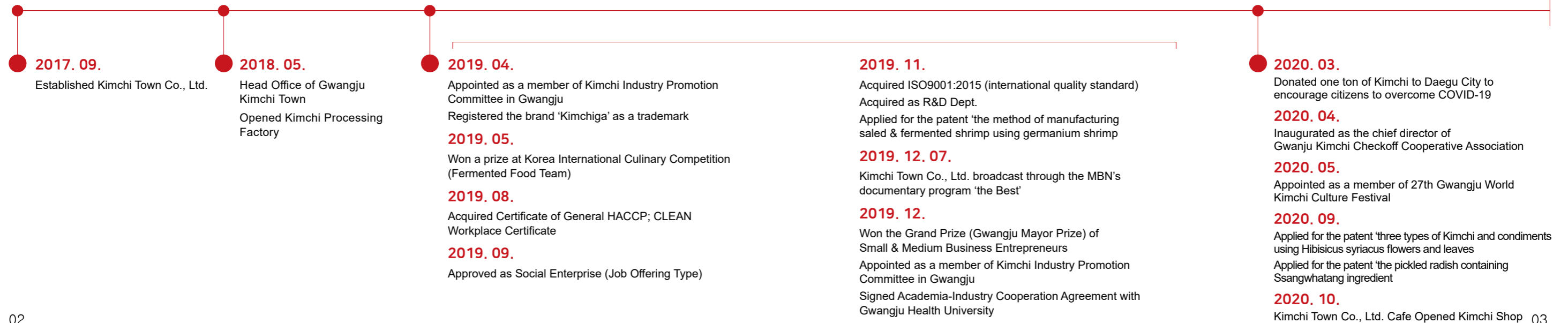


# Gwangju Kimchi Town, the Mecca of Kimchi in the world

Since 1994, Gwangju has held Gwangju World Kimchi Culture Festival in order to lay the foundation for the international Mecca of Kimchi. The festival plays roles to promote the traditionality and excellency of southern Kimchi at home and broad, to develop the local Kimchi industry, to attract tourists, and to contribute to activate local economy. In addition, by suggesting the globalization, nationalization, and industrialization of Kimchi as a vision, it makes a great contribution to the advancement of the Kimchi industry representing Korea.

Gwangju Kimchi Town attracted World Institute of Kimchi to increase the global position as the birthplace of Kimchi by making Kimchi premium as a part of the effort to globalize Korean food. The institute widely researches and develops the traditional fermented food Kimchi and thus diversifies the quality of Kimchi to help global people enjoy the food and to create the traditional value of Korean Kimchi.

## HISTORY



The relaxing and complex-culture space of citizens – **Kimchi Town**

## Warmth and sincerity from Gwangju, the city of taste and flavor

Since Kimchi Town was established, the company has made constant efforts and thorough quality management. With the mutual reliability and honesty between producers and consumers, including domestic firms, food service facilities, and households, the company always puts quality in the top priority to supply Kimchi.

For the top quality and best taste, the company already acquired HACCP for the sanitary management of Kimchi making and production and the certificate of "Traditional Food". Through cleaner work conditions and customized product development in connection with field managers, workers, and quality managers, the company will do the best for customer satisfaction.

All executives and employees will make the most effort to become a customers' reliable enterprise, a win-win growth enterprise, and an enterprise contributing to customers' health and social profits, by supplying safe and reliable products always.

Thank you.

CEO of Kimchi Town Co., Ltd.  
**Jeong Heu-sun**

City of Gwangju established and opened Gwangju Kimchi Town in October 2010, and selected the operating entity of facilities in each one of areas, operating and managing the place as the resting and complex-culture space of citizens through mutual systematic connection.



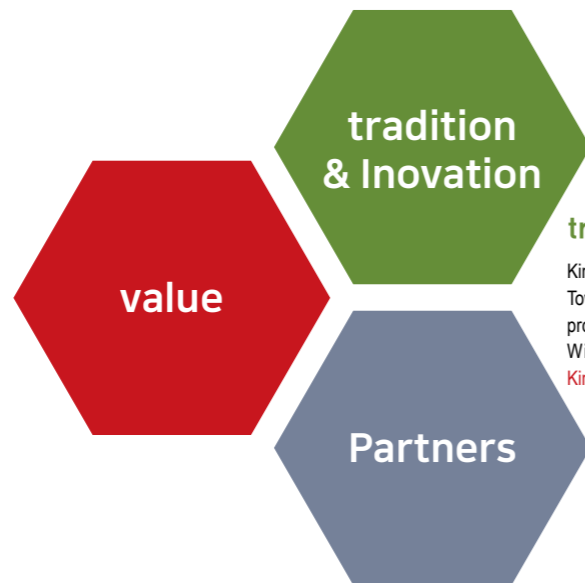
# Tasty Kimchi, we make it with sincerity.

We make our effort to lead the Kimchi market by researching traditional fermented Kimchi food for customer reliability. Consumers, Kimchi masters, and Kimchiga are connected with each other through their common value and passion.

## Vision

We always put innovation, safety, and customers in the top priority.

All the products of Kimchiga are 100% made of Korean agricultural products. Our strict **HACCP system** approved by Ministry of Food & Drug Safety guarantees sanitation and safety.



### tradition & Innovation

Kimchiga, the independent brand of Kimchi Town, is 100% made of Korean agricultural products with freshness and good quality. With passion, Kimchi masters make **Kimchiga** for the best taste.

### value

As a social enterprise, Kimchi Town always provides the best product and service, implements customer value, and contributes to social development.

### Partners

Through thorough quality management, the company supplies Kimchi products to internet shopping malls, public offices, cafeterias of firms, small-sized or single-person households, and general households by putting safety and quality in the top priority.

Kimchi Town is a social enterprise to create the synergy effect of communities.

By offering social service and jobs to the vulnerable social group, the company helps to improve the quality of life of local residents. As such, Kimchi Town share profits with the society by playing roles as a "socio-economic enterprise".

## Core Competency

# The birthplace of Kimchi Gwangju leads the globalization of Kimchi.

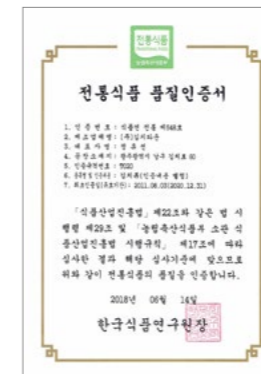
Kimchiga Processing Factory, situated in 1B of Kimchi Town, has the area of 3,488㎡. In order to analyze and remove the hazards that arise in the production, manufacturing, and distribution processes and to help consumers eat Kimchi with safety, we concentrate on all of our main competency.



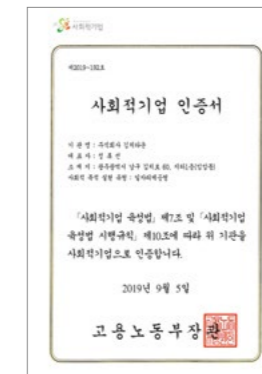
Certificate of CLEAN Workplace



Certificate of HACCP



Certificate of Traditional Food



Certificate of Social Enterprise



Confirmation Certificate of Venture Business



Grand Prize of Small & Medium Business Entrepreneurs



Prize at Korea International Culinary Competition



ISO9001 Certification



Certificate of R&D Department



Member of Kimchi Industry Promotion Committee in Gwangju



Certificate of Direct Production



500 Million Wons Product Liability Insurance



Member of 27th Gwangju World Kimchi Culture Festival

With the advanced Kimchi production & processing facilities approved through Hazard Analysis and Critical Control Point and Korean materials, we guarantee safe food for customers.

Kimchi made of domestic agricultural materials and thorough sanitary management system for safety – **Gwangju Kimchi Kimchiga**



Gwangju Kimchi Town Kimchiga Whole Cabbage Kimchi

Korean representative food Kimchi **Excellency of traditional fermented food**

Each one of materials applied to Kimchi is functional enough to be able to be used as an oriental medicine. Kimchi rich in low-calorie dietary fibers is nutritionally excellent. Microorganisms generated in natural fermentation provide good taste and flavor. The traditional food has the ideal efficacy of various organic acids and lactic acid bacteria. The cultural excellency of Kimchi made with the cuisine of Korea is proved through the globalization of Korean Kimchi.



Equipped with the advanced facilities and large production capacity - **Kimchi Town**

The advanced Kimchi production & processing facilities based on HACCP



HACCP Sanitary Area



HACCP Sanitary Washing



HACCP Sanitary Area Air-shower

HACCP based thorough production process



Cutting cabbage



Pickling cabbage with salt



Bubble-washing salted cabbage



Washing and screening salted cabbage



Final washing salted cabbage



Making whole cabbage Kimchi

Keeping and ripening at a low temperature ▶ Shipping

Customers are able to go on the field trip of Kimchi-making process with the advanced facilities for safe food.

Kimchiga is premium Gwangju Kim made by Kimchi masters.



Gwangju Kimchi Town Kimchiga Young Radish Kimchi (Yeolmu Kimchi)

**Jeolla-do Gwangju Kimchi** offering the deepest taste of Kimchi

Since local and seasonal special food materials in the pure southwestern sea of Korea and in the mountains of Jeolla-do are used, the unique deep taste and flavor of Jeolla-do are generated. Gwangju Kim is made of Haenam cabbage, Jeongeup & Gochang red pepper powder, Yeonggwang & Shinan bay salt, salted & fermented seafood in southwestern sea of Korea, Muan onion, Boseong chives, Jeju radish, and other local agricultural products, by Kimchi masters with sincerity.

**김치家** Tasty Korean Kimchi selling in Gwangju Kimchi Town



**Whole Cabbage Kimchi**  
(Poki Kimchi)

The key to Whole cabbage Kimchi is to put condiments in cabbage evenly. Green onion, garlic, red pepper, and ginger are essential condiments. For better taste of Kimchiga, a sort of stock, anchovies, and others are put additionally.



**Leaf Mustard Water Kimchi**  
(Gat Mul Kimchi)

The Kimchi product uses the pretty red pigment called 'anthocyanin drawn from Korean traditional leaf mustard. Diastase of radish helps out digestion. Therefore, the savory Kimchi helps out child obesity, constipation, and skin health improvement.



**Aged Kimchi**  
(Mukgeunji Kimchi)

The Kimchi product ripened for more than six months provides its unique flavor and taste. It is applicable to a variety of food, stewed food, boiled food, Gimbap, fried rice, and dumpling.



**Green Onion Kimchi**  
(Pa Kimchi)

For a soft and better taste, green onions should not be salted, and more salted & seasoned seafood should be put. The Kimchi product has its best taste when it is ripened appropriately.



**Radish Water Kimchi**  
(Dongchimi)

The Kimchi product is made with the mixture of radish, radish leaves, garlic, ginger, seaweed, green pepper, pear, and green onion, providing a cool taste. Eating the Kimchi with roasted sweet potato in a snowy day can remind you of your good memories.



**Young Radish Kimchi**  
(Yeolmu Eolgari Kimchi)

The Kimchi in good harmony of young radish and cabbage is good in summer, providing a good taste.



**White Kimchi**  
(Baek Kimchi)

The Kimchi product made of fruits and vegetables (pear, radish, paprika, and cabbage) looks pretty, just as Gimbap.



**Seasoned Dried Radish Kimchi**  
(Mumallaengi Kimchi)

The Kimchi product is made of the processed radish with a sweet and chewy taste. The special Kimchi is harmonized well with Bossam (wraps with meat, pig's feet, boiled meat).



**Fresh Cabbage Kimchi**  
(Eolgari Kimchi)

The Kimchi product is made of slightly-salted young cabbage and plenty of salted & fermented shrimps. Mixing it with rice, sliced radish, sesame oil, and rice can stimulate your appetite.

**김치家** Traditional Kimchi providing Mother-like taste for your health



**Ponytail Radish Kimchi**  
(Chonggak Kimchi)

Salted & fermented shrimps and sticky rice are added in the entire ponytail radish (in consideration of nutrients). The Kimchi product provides a good crunchy taste.



**Chive Kimchi**  
(Buchu Kimchi)

As a summer food product, the Kimchi is made with the mixture of salted & fermented anchovies, ginger, garlic, red pepper powder, sugar, and chives.



**Leaf Mustard Kimchi**  
(Gat Kimchi)

Providing a spicy taste and flavor, the Kimchi is made with Jeollado-style salted & fermented seafood for a better taste.



**Radish Kimchi**  
(Seokbakji)

The Kimchi product is made with the mixture of radish and cabbage. When the Kimchi is ripened, it provides a far better taste.



**Perilla Leaf Kimchi**  
(Kkaetip Kimchi)

A lot of condiments are put in each one of perilla leaves. The Kimchi product is well harmonized with rice.



**Diced Radish Kimchi**  
(Kkakdugi)

Seasonal hard radish is diced appropriately, and more salted & fermented shrimps and sticky rice porridge are added. It provides a good crunchy taste.



**Lettuce Kimchi**

Lettuce Kimchi is a sort of Kimchi for medicinal use. It is the local Kimchi of Jella-do. Though slightly bitter, the Kimchi stimulates your appetite.



**Leaf Mustard & Radish Kimchi**  
(Honggat Nabak Kimchi)

Made with traditional leaf mustard, radish, and salted & fermented seafood, the Kimchi product is one of Kimchi lovers' favorites when it is ripened.



**Cucumber Kimchi**  
(Oi-Sobagi Kimchi)

Cucumber is cut slightly and pickled with salt. Condiments are put inside each slice of the cut cucumber. The Kimchi is a good summer product.



As a one-touch can, it is possible to open the product easily. Thanks to the double-cover structure, it is convenient to keep the product. With the simple portability, you can enjoy Korean Kimchi anywhere and anytime.



- ▶ One-touch cover opening
- ▶ Special processed packaging with no leakage of the inner content and with release of gas
- ▶ Double-cover package usable as a container

- ▶ Cut and pack to fit container size
- ▶ In the case of whole cabbage and mustard, according to the diameter of the barrel Application of optimized processing packaging

Three types (300g, 500g, and 1kg) of small clean packaging

Kimchi Town Canned Kimchi Premium Gift Package





Healing space in city - **Kimchi Town Cafe**  
Kimchi Shop & Relaxing Place



**Whole Cabbage Kimchi**  
(Poki Kimchi)  
Representative Kimchi (sliced cabbage Kimchi)



**White Kimchi**  
(Baek Kimchi)  
Water Kimchi with a fresh taste, made of traditional stock



**Leaf Mustard Kimchi**  
(Gat Kimchi)  
Spicy and bitter Kimchi of Yeosu leaf mustard (Dolsangat Yeosu)



**Leaf Mustard Water Kimchi**  
(Gat Mul Kimchi)  
Leaf mustard water Kimchi made of traditional stock



**Diced Radish Kimchi**  
(Kkakdugi)  
Mouthful-diced radish Kimchi



**Green Onion Kimchi**  
(Pa Kimchi)  
Kimchi with Boseong chives



**Seasoned Dried Radish Kimchi**  
(Mumallaengi Kimchi)  
Sweet radish Kimchi good for Pig's feet and wraps



**Lettuce Kimchi**  
Namdo Kimchi with strong flavor of Yeosu leaf mustard



**Kimchi Town Shop Order +82-62-675-7997**

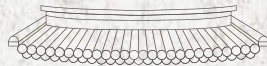


Group Food Service (school, military, cafeteria)/ OEM based special Kimchi / Export to foreign countries / Gift Sets / Wedding ceremony or other events / Online shopping malls / Seasonal Kimchi-making (Kimjang) Kimchi & Kimjang materials / Large food service companies / Marts

- ▶ We make Kimchi according to the season and customers' preferences.
- ▶ Gift sets can be designed according to customers' preferences.
- ▶ Some products are unable to be manufactured according to the season.
- ▶ Prices can be different depending on the costs of materials.







Tasty Kimchi made of fresh and good materials

Kimchi Town Co., Ltd. <http://kimchi-town.kr>  
Kimchiga Shopping Mall <http://kimchiga.co.kr>

  
**KIMCHI TOWN** Inc. 김치타운

B1, Kimchi-ro 60, Nam-gu,  
Gwangju (Imam-dong)



Product Purchase /  
Customer Center

TEL. +82-62-675-2244  
FAX. +82-62-675-1616