

esfood

Where Your Recipes Are Completed

A balance of perfect tastes





esfood, a promise of 100 years

Delicious, enjoyable and safe food starts from caring for people.
For all things are made by man, we at esfood consider "trust" and
"trade ethics" as the most important core values.

Greetings from esfood! Since its foundation in 1997,
esfood has always comprised of professionals who only think of and research "sauce."

The sauce determines the taste and character of food.

Because of its key role, a sauce is often called "secret," "magic," or "all-mighty."
Some famous sauces are so exclusive that their recipes are kept away even from
daughters-in-law! Based on fast understanding and efficient exchange of feedback,
esfood has developed and provided a wide variety of accurately composed sauces
sought by clients, while making sure the recipe remains confidential. In other words,
we do our job best to create truly authentic signature menus per client.

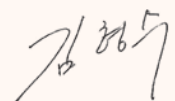
In search of an unforgettable taste or ultimate epicurean pleasure.

Food lovers take a journey around the country and beyond. In tandem with
the development of the dining industry, local and global, and increasingly more
sophisticated taste levels of consumers, esfood continues to research, innovate and
advance into the future. As a result, the taste created by esfood is now delicious
part of the dining industry as well as meal tables at consumers' homes.
We feel proud that it is none other than the great taste created by esfood that
makes new customers come to us for more.

Based on such trust from all customers, esfood aims to grow together with its customers and partner company like.

Professional researchers and talented chefs at esfood in collaboration with
the expertise of our clients promise to cherish our precious relations,
as we contribute to the development of Korean dining and food culture.
Thank you.

Chief Executive Officer | Kim Hyung soo







PHILOSOPHY



Good ingredients



Trust from customers



Safety & hygiene



Passion for perfect sauce



History

1997

Continuous growth
in tandem with time
and trends



Partner

65

The growing
number of partners
based on trust



Sauce

2500

A wide range of recipes
from international
cuisines



R&D

4%

Over 4% of sales
invested in research &
development

CREATIVE CENTER

Seoul Creative Center

is where esfood Sales Department, R&D and chefs meet to create top-quality food products and communicate with customers.

Researchers and chefs actively search for freshest top-quality ingredients and research optimal menus while reading the trend of the dining industry, local and global. The resulting sauce created based on years of experience and know-how's is then optimized through communication between esfood experts and clients.

5F, 37, Janghan-ro, Dongdaemun-gu, Seoul



WELL-MADE CENTER

Pocheon Well-Made Center

comprised of experts specializing in production, quality management, logistics, and business administration, is where the sauce developed in Creative Center is delivered to consumers.

Under the company's core value on the safety for people and products, esfood staff trained by the HACCP-certified factories inspect quality from the time of arrival of goods in the warehouse to delivery, while maintaining safety by regularly cleaning and inspecting facilities. We at esfood guarantee that our systematic warehouse system maintains the best and the most optimal condition at all times.

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HACCP
-certified
(Seasoning
Compound)



HACCP
-certified
(Sauce)



ISO9001
-certified



ISO14001
-certified



Certified
Research Center
Affiliated with the
Company

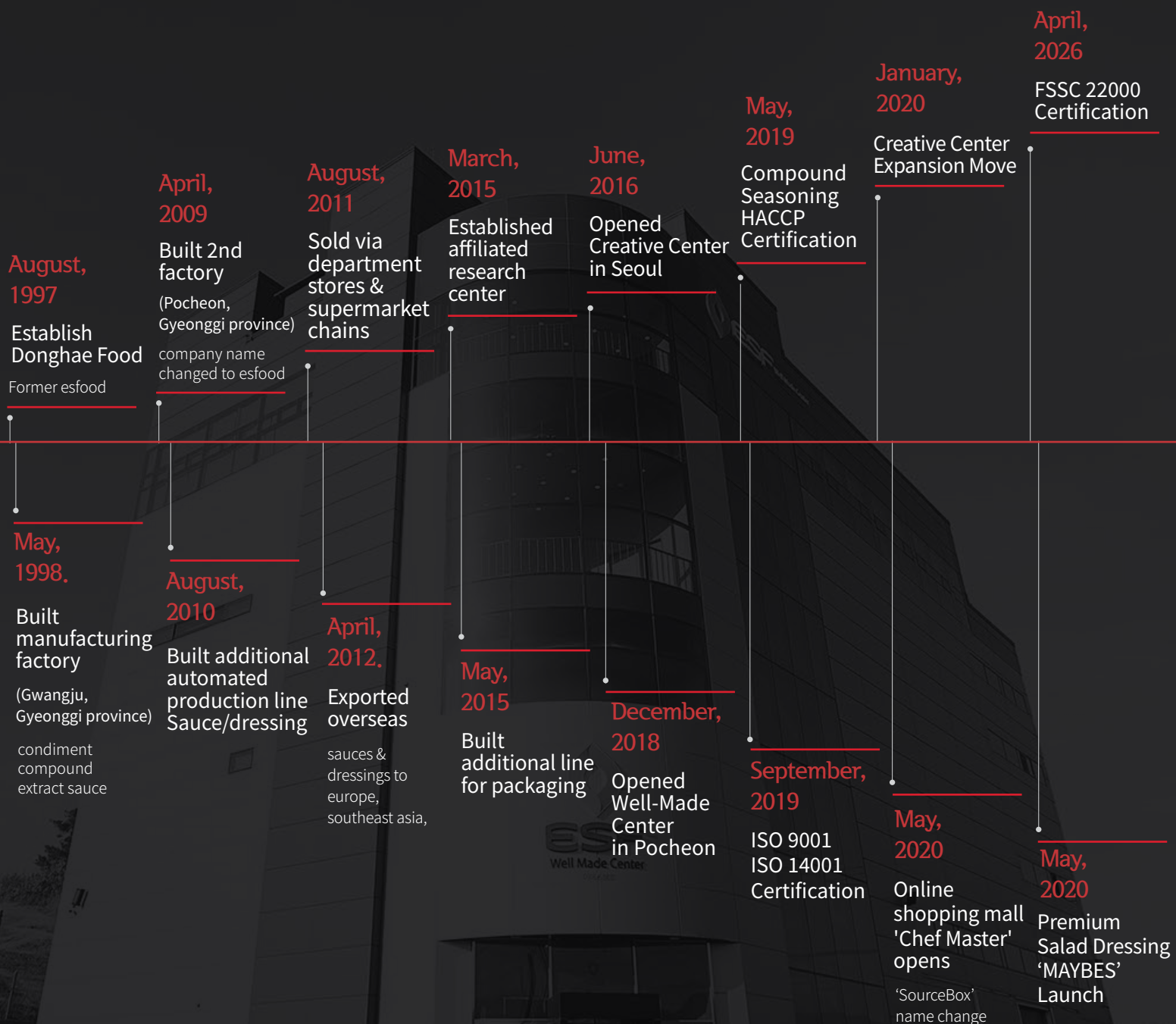


Venture
Enterprise
Confirmed



ISO FSSC_22000

Since its foundation in 1997,
esfood has continued
to grow with partners.



Core Service at esfood

One Stop Service

For efficient and cost-effective customer store operations
We have established R&D, manufacturing, and distribution of food materials for sauces. Experience esfood one-stop service. It is possible to plan and operate a more competitive brand.

One Stop Service

Research & Source development >

Manufacturing & Quality control >

Food ingredient logistics center



What is

One Stop Service

1) Research & manufacture sauce

Pin-point the taste sought by client and complete via intensive consulting and fast feedback



Set goals together for mutual growths

For Our Partner

To lead the dining industry and its trend, we at esfood actively invest in quality management and R&D while generating the most competitive synergy via organic communication with our partners.

Our Partner

esfood has been working with over 60 partners leading the dining and food culture in Korea and abroad.



2) Process vegetables & HMR

For convenient use in shops, process, half-cook and individually pack vegetables and food ingredients.



3) Food ingredient distribution center

Offer early morning delivery to over 4,000 packing materials, food ingredients and other goods to any locations in Korea.



Find the world of delicious tastes you've been looking for at esfood.

esfood has compiled over 200 sauce varieties and recipes from years of research and development. From traditional Korean to Chinese and Japanese to trendy fusion food and seasoning options, esfood can expertly and accurately implement taste profiles suitable per business.



Korean

An abundance of savory tastes unique to Korean food

Galbi condiment, bulgogi condiment, barbeque condiment, stir-fried pork condiment, stir-fried chicken condiment, braised fish condiment, spicy sea snail condiment, aged sauce, fermented meat sauce, bibim sauce, mixed salad sauce, braised stew sauce, stir-fry sauce, stir-fried gochujang, vinegar gochujang, stir-fried kimchi sauce, smoked sauce, fermented soybean stew condiment, kimchi stew condiment, aged soybean paste, seafood stew condiment, clear broth, yukgaejang sauce, gamjatang sauce, naengmyeon broth, ham hock condiment, viscera stew sauce, braised chicken sauce and more.



Chinese

A wide range of sauces, from basic sweet sauces to fine dining-style smoked flavors

Black bean sauce, spicy noodle sauce, sweet and sour sauce, sautéed sauce, gan shao chili sauce, hua gua sauce, malatang base, oyster sauce, yuringi sauce, mayonnaise shrimp sauce, cold spicy noodle soup cause, cold salad sauce, stir-fried chili and leeks sauce, mapo doufu sauce and more.



Japanese

Simple yet delicately savory tastes unique to Japanese cuisine

Udon sauce, soba sauce, tonkotsu ramen sauce, miso ramen sauce, Nagasaki noodle soup sauce, donburi sauce, kyudon sauce, oyakodon sauce, curry sauce, hamburger steak sauce, donkatsu sauce, teriyaki sauce, yakisoba sauce, nabe sauce, sukiyaki sauce, tare sauce, miso soup sauce, sushi base sauce, sashimi dipping sauce, wasabi soy sauce, sushi roll sauce, yuzu ponzu sauce and more.



Western

From classic American to contemporary European

Steak sauce, pork rib sauce, pilaf sauce, soup base, soup base, meat spaghetti sauce, rose pasta sauce, carbonara sauce, salad pasta sauce, vongole pasta sauce, aglio olio sauce, tomato sauce, brown sauce, worcestershire sauce, ragu sauce, salsa sauce, basil pesto, balsamic glaze, sour cream, hollandaise sauce, horse radish, mac and cheese, cheddar cheese sauce, chipotle sauce, maple syrup and more.



Pan Asian Food

Special tastes and flavors of local delicacies

Rice noodle broth base, tom yang kung sauce, sriracha sauce, chili ketchup, pad Thai sauce, nasi goreng sauce, chili crab sauce, hoisin sauce and more.



Chicken/Pizza

Addictively delicious tastes

Chicken barbeque sauce, soy sauce chicken sauce, garlic chicken sauce, chicken teriyaki sauce, chicken skewer sauce, sweet fried chicken sauce, green onion chicken sauce, super-spicy chicken sauce, super-spicy chili sauce, cajun sauce, mustard sauce, sweet chili sauce, chicken marinade, white cream sauce, curing sauce, deep fry batter, pizza dough base, cheeses dipping sauce, grilled galbi sauce, hot sauce, topping sauces for pizza and more.



Flour-based Snack

Trendy tastes for all age groups

Donkatsu sauce, spicy donkatsu sauce, tteokbokki sauce, stir-fried tteokbokki sauce, tteokbokki soup sauce, oden broth base, jjolmyeon sauce, rice roll base and more.



Salad Dressing

Savory healthy tastes to highlight freshness

Balsamic dressing, basil balsamic dressing, Oriental dressing, lemon garlic dressing, black sesame dressing, nuts and dried fruits dressing, wasabi dressing, yoghurt dressing, tartar sauce, horse radish, cole slaw dressing, honey mustard, blue cheese dressing, yuzu dressing, pineapple dressing, orange dressing, sweet lemon dressing, kiwi dressing, strawberry dressing, blueberry dressing and more.



Seasoning & Condiment

Secret flavors to transform ordinary ingredients into tasty dishes

Chicken powder, chicken curing sauce, pork curing sauce, tteokbokki seasoning, French fries powder, green onion condiment, herbal salt, natural seasoning and more.



esfood specializing in creating the best recipes await new partners to grow together. Packaging can be customized and available in various types, such as pouch, bottle, cup and tube, and sizes, from 2 g to 20 kg.

Contact us for free consultation via our homepage or telephone!



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