

Haenaenum has taken the lead
in making Korean cuisine universal

The Essential 7 Sauces of
Korean Cuisine

K-SAUCE Essentials



HAENAEUM FOOD

(주)해내음식품

hfood2002@empas.com





Fermented Red
Pepper Paste

GOCHUJANG



Fermented Dipping
Sauce for K-BBQ

SSAMJANG



Fermented
Soybean Paste

DOENJANG



All purpose

SOY SAUCE



READY-TO-USE

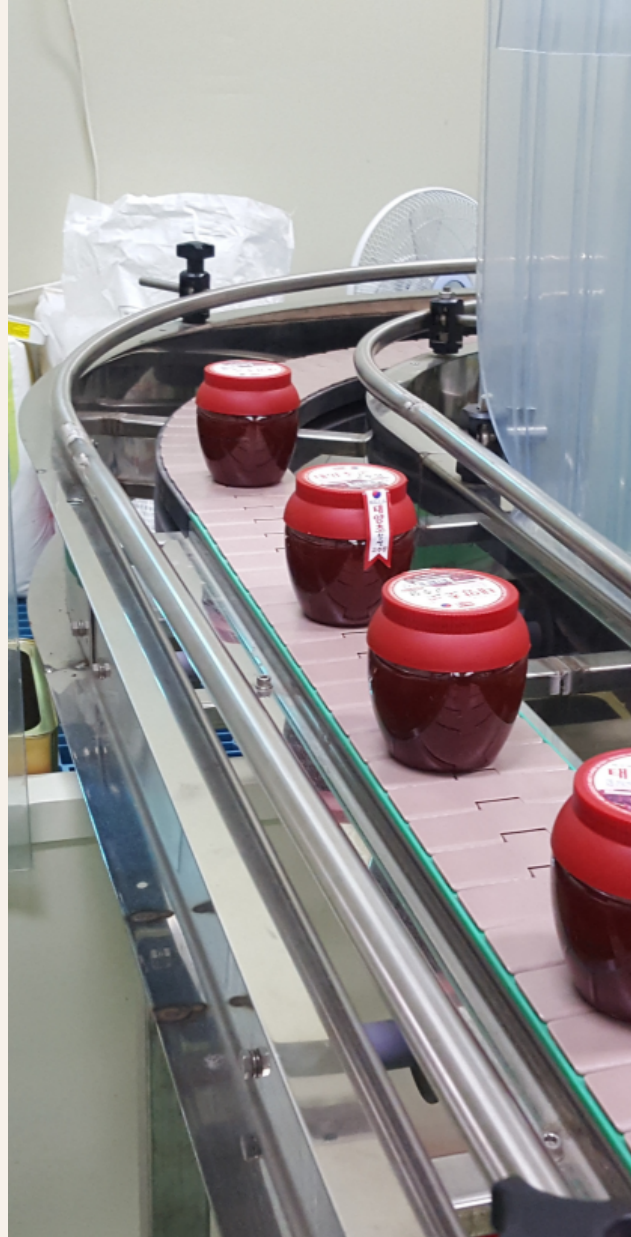
**KOREAN
SAUCE**



Fusion Style
Collection

MAYO SAUCE



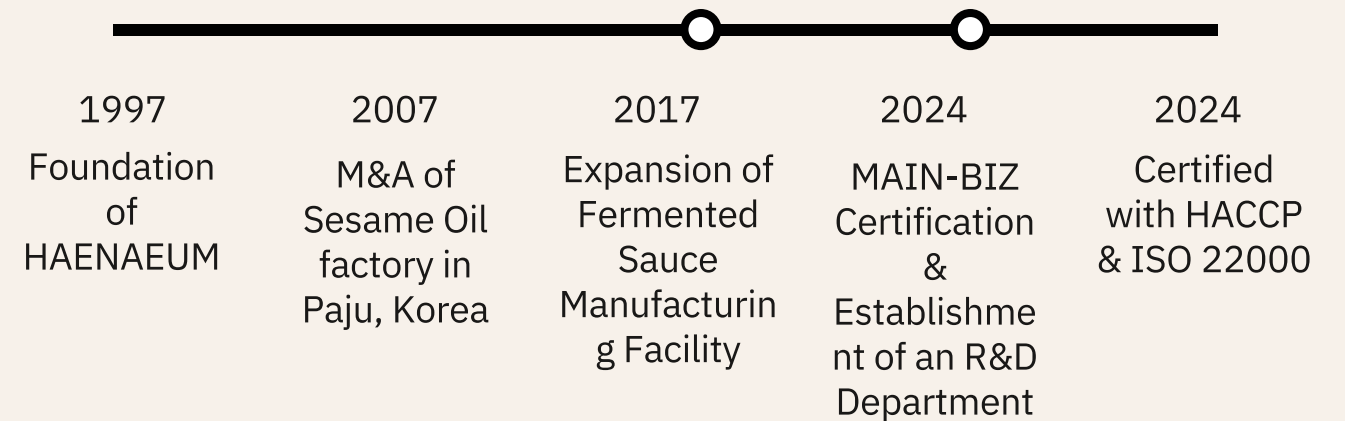


About HAENAEUM FOOD

A specialized producer of traditional Korean fermented sauces with over 30 years of heritage.

Blending time-honored fermentation wisdom passed down for more than 2,000 years with modern, hygienic techniques, Haenaem creates authentic Korean pastes and sauces that every generation can enjoy.

We believe our mission is to bring heartfelt, high-quality ingredients to the tables of today's busy world — continuing the legacy of Korean flavor and sharing it globally for generations to come.



The Barrier Between Traditional Korean Sauces and Modern Cooking



Too spicy

Fermented flavors may feel
intense for first-timers

It's a hassle to cook with





Bridging the Gap Between Traditional Korean Sauces and Everyday Cooking



Convenient
anytime, anywhere.

Easy to carry, easy to enjoy.

A taste everyone can love.



GOCHUJANG MAYO & SSAMJANG MAYO



Traditional Korean Flavor

Naturally fermented to form beneficial probiotics, offering exceptional anti-inflammatory effects



Mayonnaise

Nutty flavor & smooth texture



Tangerine Concentrate
filled with fresh sunshine of Jeju Island



GOCHUJANG MAYO with Jeju tangerines



The bold spiciness of gochujang is blended with the smooth, nutty richness of mayonnaise — creating a perfectly balanced harmony of heat and creaminess.



Even those who can't have spicy food can enjoy it.



You might think, “Isn't it the same as mixing Gochujang and Mayo at home?” The answer is — No!



Haenaenum's R&D team perfected the golden ratio of gochujang and mayo, blending in garlic and other seasonings to craft a delicious dipping sauce.



Enhanced with natural sweetness from Jeju tangerine and green plum extract, it delivers a bright, refreshing flavor straight from nature

GOCHUJANG MAYO with Jeju tangerines



It's the perfect match for fried chicken, pizza, or any fried dish — cutting through the greasiness with its tangy, balanced flavor!



Perfect as a sandwich spread or salad dressing — a fun, flavorful treat kids and teens will love



When you want to add a spicy kick to any kind of home-made dishes

SSAMJANG MAYO with Jeju tangerines



- ✓ The rich umami flavor of ssamjang is blended with the smooth, nutty creaminess of mayonnaise — creating a perfectly balanced harmony of savory and mild flavors.
- ✓ Even those who don't usually enjoy ssamjang can fall in love with it.
- ✓ You might think, “Isn't it the same as ssamjang and mayo at home?” The answer is — No!
- ✓ Haenaeeum's R&D team perfected the golden ratio of savory ssamjang and creamy mayo, blending in garlic and other seasonings to create an irresistible dipping sauce.
- ✓ Enhanced with natural sweetness from Jeju tangerine and green plum extract, it delivers a bright, refreshing flavor straight from nature.

SSAMJANG MAYO with Jeju tangerines



Perfect as a salad dressing or sandwich spread — a deliciously unique treat for kids!



Try it as a flavorful alternative to ssamjang when enjoying grilled pork belly!



Perfect for dipping with shabu-shabu or mala soup — it smooths out the spiciness and tastes even better than peanut sauce!

BIBIMBAP GOCHUJANG



**Premium-grade
Gochujang**
(Fermented red pepper
paste)

Deep, matured flavor
with a clean, spicy
finish



**Gochujang
for Bibimbap**

Richly seasoned and
easy to mix evenly



Tangerine Concentrate
filled with fresh sunshine of Jeju Island



BIBIMBAP GOCHUJANG with Jeju tangerines



- ✓ Specially crafted for bibimbap — it mixes smoothly and evenly with rice.
- ✓ Balanced spiciness with a hint of natural sweetness from Jeju tangerines.
- ✓ Even those new to Korean food can enjoy its mild, well-rounded flavor.
- ✓ Its deep umami enhances the taste of bibimbap, making every bite more flavorful.
- ✓ Because it's a seasoned gochujang, it's also perfect for dishes like spicy chicken, bibim noodles, and any recipe that calls for gochujang!

BIBIMBAP GOCHUJANG with Jeju tangerines



Enhanced with a blend of seasonings for easy mixing with bibimbap — rich in flavor with a clean, satisfying finish.



Mix our well-seasoned bibimbap gochujang into noodles or any kind of dishes that need spicy flavors for a quick, delicious meal in no time!



You can be a Korean chef too!

Ready-to-Use Sauces



Traditional Korean Fermented Sauces

Deep, matured flavor
developed through long
fermentation



Generously seasoned

Ginger, garlic, and onion
carefully selected for
quality, not just for
marketing appeal.



**Tangerine
Concentrate**

**Pear
Concentrate**

**Apple
Concentrate**



BULGOGI MARINADE with Jeju Tangerines



- ✓ Simply stir-fry vegetables with beef or pork, then pour in Haenaem Bulgogi Marinade — cook until it's all blended, and you're done!
- ✓ An easy, one-step sauce that delivers the rich, homemade flavor of authentic Bulgogi (seasoned and stir-fried Korean BBQ).
- ✓ Made with premium soy sauce developed through Haenaem's unique process for a deep, well-rounded taste.
- ✓ Packed with garlic, onion, ginger, and other savory seasonings for a full-bodied flavor.
- ✓ Infused with pear, apple, and Jeju tangerine concentrate, adding a naturally sweet, refreshing note straight from nature.

BULGOGI MARINADE *with Jeju Tangerines*



Perfect for all soy sauce–based dishes — from bulgogi marinades to sizzling beef on the grill.



Swap out regular soy sauce for this in your stir-fried noodles — it upgrades the dish with a deeper, sweeter, and more savory flavor.



Add it while grilling steak or burger patties — it enhances the umami and adds a touch of natural sweetness for a richer flavor upgrade.

SPICY BULGOGI MARINADE *with Jeju Tangerines*



- ✓ Simply stir-fry vegetables with beef, pork, or tofu. Then pour in Haenaem SpicyBulgogi Marinade — cook until everything blends perfectly, and you're done!
- ✓ An easy, one-step sauce that delivers the rich, homemade flavor of authentic Spicy Bulgogi (a.k.a. Jeyuk-bokkeum)
- ✓ Made with premium gochujang aged through Haenaem's long fermentation process for a deep, well-balanced taste.
- ✓ Packed with garlic, onion, sesame, and other savory ingredients for full-bodied flavor.
- ✓ Infused with apple and Jeju tangerine concentrate, adding a naturally sweet, refreshing note straight from nature.

SPICY BULGOGI MARINADE *with Jeju Tangerines*



Perfect for all **gochujang-based dishes** — from spicy stir-fries to flavorful oven-baked meals.



Mix 30–50% of this sauce into your **meatball or pasta sauce** — its smoky, meaty aroma and rich depth of flavor transform the dish into an oriental-inspired creation.



Use this sauce to season grilled meat for taco filling — perfectly balanced with veges and tortilla

TOPOKKI SAUCE *with Jeju Tangerines*



- ✓ Add rice cakes and onions to boiling water or broth, then stir in Haenaem Topokki Sauce — simmer for 7–10 minutes over medium heat until it thickens, and it's ready to serve!
- ✓ Made with premium gochujang aged through Haenaem's long fermentation process for a deep, authentic flavor.
- ✓ Rich in garlic for a bold, savory restaurant-grade taste — a true signature sauce from Haenaem.
- ✓ Infused with Jeju tangerine concentrate, adding a naturally sweet and refreshing note straight from nature.

TOPOKKI SAUCE *with Jeju Tangerines*



Add rice cakes and onions to boiling water or broth, stir in the sauce, and simmer over medium heat for about 7–10 minutes.



Sizzle minced beef with Haenaem Topokki Sauce to add a sweet, spicy, and oriental twist to your stir-fries or Sloppy Joes.



Crispy chicken wings coated in Haenaem's sweet and spicy topokki glaze — a bold fusion of Korean street flavor and classic bar-style wings.

BUL SEAFOOD SAUCE *with Jeju Tangerines*



- ✓ A bold and savory Korean stir-fry sauce crafted for seafood dishes.
- ✓ Made with real squid and clam extract, Korean chili paste, garlic, and vegetables for a deep, naturally layered flavor.
- ✓ Perfect for quick seafood bowls, noodles, fried rice, and wok dishes.
- ✓ Just pour, stir-fry, and serve — consistent results every time
- ✓ Designed not only for cooking but also for a “Spicy Challenge” level experience — the heat builds fast and lasts long.

What Makes Haenaeyeum's K-Sauce Collection Special

01



Travel, Camping, and In-Flight Meals

Convenient cap design —
100g size, safe to carry on flights.



02

No fridge clutter or wasted sauce

No more forgotten sauces piling up in your fridge!

Practical packaging designed for just the right amount you need.

Perfectly suited for single-person households.



What Makes Haenaеum's K-Sauce Collection Special

03



Meat-free Ingredients

Made entirely with plant-based ingredients for a clean, balanced taste.
- keeping the umami flavor intact with long-fermented Korean pastes



04

Designed to enjoy every last drop without waste.

Squeeze, use, and empty clean — simple and mess-free.



Thank you!

(주) 해네음식품
haeneum

E-mail: hfood2002@empas.com