www.donghwafood.co.kr

속초 오마니 젓갈

OMANI JEOTGAL

Low Sodium, Well-being Salted Seafood

Healthy Food Enterprise, Donghwa Food

健康的なフード企業、トンファフード

Donghwa Food is leading the healthiest traditional table culture as a food enterprise contributing to a customer's health.

トンファフードはお客様の健康に貢献する食文化企業として、
最も健康的な伝統食卓の文化を先導していきます。

Contribution to the public health as a clean and health dietary culture enterprise

Donghwa Food advances to realize the corporate value to be a clean and healthy enterprise presenting gook dietary culture to customers. Donghwa Food leads the dietary culture with the best taste and quality in the food industry. Furthermore, Donghwa Food takes the initiative to form a valuable life culture contributing to public health as well as secure the ability to develop the world's best products.

Cultural enterprise for traditional table creating Korean food fever

Donghwa Food endeavors to present better food and better taste to customers to pursue health, delight, and happiness of its customers rather than profits for delivering healthy food of Korea to all people in the world. Donghwa Food puts more endeavors to exploring a more extensive market including Southeast Asia with exports to America, Japan, and China as a steppingstone through development of more diverse products and a new menu.

清浄で健康的な食文化企業として国民の健康に貢献

トンファフードは、食文化をお客様に提示する清浄で健康的な企業になるという企業価値を目標として進んでいます。
食品産業における最高の味と品質で食文化を先導しています。また、世界一流レベルの製品開発能力を備えるとともに、
国民健康に貢献する価値生活文化を形成、主導してまいります。

食卓の韓流を創造する伝統食卓の文化企業

トンファフードは大韓民国の健康的な食卓を世界に伝えるため、利潤追求よりお客様の健康と喜び、そして幸せを追い求めます。
そこから生まれるやり甲斐を、お客様へのより良い食べ物、より良い味としてお届けするために努力しています。
韓国国内市場はもちろんアメリカ・日本・中国といった海外市場を踏み台にして東南アジアなど広範囲な市場開拓を目指し、
より多様な製品、新しいメニューを開発するなどさまざまな努力を注いでいます。

Aromatic also Savory Sokcho Luxury–Rice Thief, Omani Salted Seafood

香ばしさに塩味の効いた束草の名品
ご飯のお供・オマニ塩辛

Traces of Donghwa Food

トンファフードの沿革

Donghwa Food sincerely promises to do its best
to present a lot healthier, tastier food to customers.

トンファフードは、より新鮮で、より健康的で、
より美味しい食品をお届けするために最善を尽くしてまいります。

1998.10 Foundation of Donghwa Food (Salted Seafood)
トンファ食品創業(塩辛類)

2000.05 Report of Business for Food Manufacturing & Processing Industry (Sokcho No. 1-110)
食品製造加工業として営業申告(束草第1-110号)

2010.11 Joined the Korea International Trade Association(28003962)
韓国貿易協会正会員入会(28003962)

2011.04 Won a Bronze Prize in Marine Product Brand Exhibition (Omani Sliced Raw Pollack)
水産物ブランド大展・銅賞を受賞(オマニ スケソウダラの刺身)

2014.07 Selected as Management-Innovative Small & Medium Enterprise(Main-Biz) (The Small & Medium Business Administration)
経営革新型中小企業(メインビズ)に選定(中小企業庁)

2015.12 FDA Overseas Standard Certification Registration (Salted Pollack Roe, Slice Raw Pollack)
FDA海外規格認証登録(明太子の塩辛、スケソウダラの刺身)

2016.05 FDA Overseas Standard Certification Registration(Chinese Radish Dried)
05 FDA 海外規格認証登録(切り干し大根)

2016.11 Application for a Patent(Manufacturing method of Picked Perilla Leaf using Deep Sea Water)
特許出願(海洋深層水を利用したエゴマの葉の漬物の製造方法)

2016.12 Obtained ISO 22000:2005 (KorF-161072)
ISO 22000:2005を取得(KorF-161072)

2017.01 FDA Overseas Standard Certification Registration (salt-pickled pollack tripe)
FDA海外規格保証登録(チャンジャ塩辛)

2017.02 Application for a Patent (Manufacturing method of sea water soy sauce braised salted pollack roe)
特許出願(海水明太子塩辛と肉の煮付けの製造方法)

2017.02 Patent Registration (Manufacturing method of seasoned sliced raw pollack)
特許登録(薬味スケソウダラ刺身の製造方法):特許庁

2017.02 Obtained ISO 9001:2008, ISO 14001:2004 Environmental Management from the Korean Intellectual Property Office
ISO 9001:2008 品質経営、ISO 14001:2004環境経営を取得

2017.03.02 Factory Registration Certification(Marine Salted Product Manufacturing Industry)
工場登録証明(水産塩蔵品製造業)

2017.03.12 Female-owned Business Certification(Korean Women Entrepreneurs Association)
女性企業確認書(韓国女性経済人協会)

2017.03.15 HIT500-Selected [White Pollack Roe] (Small & Medium Business Corporation)
HIT500に選定[白明太子](中小企業振興公団)

2017.03.27 Registration with the US FDA Webage(Registration No. 19129752146)
米FDAホームページに登録(登録番号:19129752146)

2017.03.16 Certification of Small & Medium Business(Small Business Micro-Entrepreneur)
中小企業確認書(小企業小商工人)

2017.06.13 Join a product liability insurance
生産物賠償責任(PL)共済に加入

2017.08 Patent Registration(Manufacturing method of Chinese Radish Dried Seasoning using deep sea water)
特許登録(海洋深層水を利用した切り干し大根の和え物の製造方法、特許庁)

2017.09.21 Making Deliveries to Busan Suhyup(Salted Seafood Gift Set)
釜山水協に納品(塩辛ギフトセット)

2017.09.27 HACCP Accreditation [Seasoned Salted Seafood] (Korea Agency of HACCP Accreditation and Service)
HACCP(認証)[薬味塩辛類](韓国食品安全管理認証院)

2017.11.02 Won an Iron Tower Order of Industrial Service Merit(Model Small Business Sector No. 2755)
鉄塔産業勲章を受章(模範小商工人部門第2755号)

2018.01.02 Farmers and Merchants Convergent Small and Medium Enterprise (No. 2017-054)
農工商融合型中小企業(第2017-054号)

2018.01.04 Marinated SokchoOmani
Certificate of Trademark Registration
No. 40-1318600 [10 cases including KkaennipJangajji (Pickled Sesame Leaf)]
Certificate of Trademark Registration
No. 40-1318601 (20 cases including Wholesale Business)
束草オマニ漬物
商標登録証　第40-1318600号(エゴマの葉の漬物など10件)
商標登録証　第40-1318601号(卸売業など20件)

HISTROY 1998~

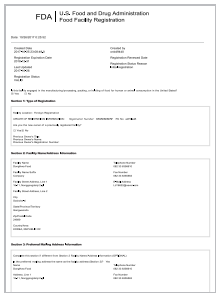
Certificate & Certificate of a Patent

認証書&特許証

Business registration
営業登録証

Won the 2011 Fishery Product Brand Exhibition Plaque
2011水産物ブランド大展賞牌

HACCP Certificate
HACCP認証書



Registration of FR Facility with FDA
FDA FR施設登録

Main-Biz Certificate
メインビズ認証書

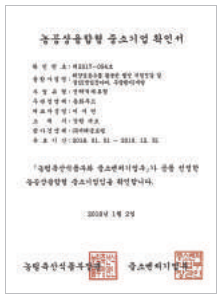
ISO 9001
ITQA Integration Certificate
ISO 9001 ITQA統合認証書

Won the Iron Tower Order of Industrial Service Merit
鉄塔産業勲章を受章

A Certificate of a Patent for Seasoned SlicedRaw Pollack Manufacturing Method
薬味スケソウダラ刺身の製造方法特許証

A Certificate of Chinese Radish Dried Seasoning Manufacturing Method
切り干し大根の和え物の製造方法特許証

ISO 14001
ITQA Integration Certificate
ISO 14001 ITQA統合認証書



Confirmation of Farmers and Merchants Convergent Small and Medium Enterprise
農工商融合型中小企業確認証

ISO 22000 Certificate
ISO 22000認証書

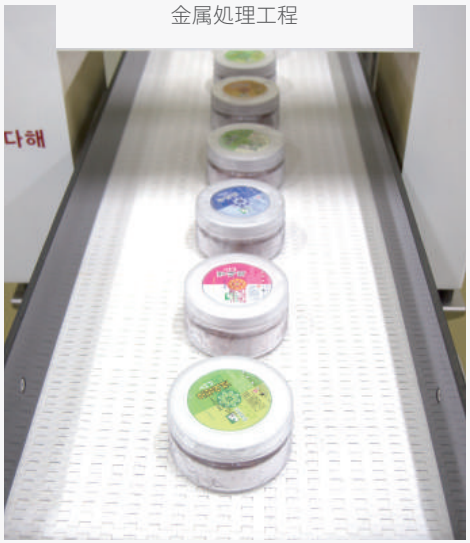
Quality equipment and pictures

品質設備&写真

Sanitary room
衛生室

Maturing process
熟成工程

Metal processing process
金属処理工程



Packing process
包装工程

안전관리인증 HACCP 식품의약품안전처

HACCP-certified
production facility
HACCP認証の生産施設

Foods that are hygienically processed for reliable eating

衛生的に加工し、信頼して食べられる食品!

To supply products that can be eaten safely by the clean management of hygiene facilities under HACCP certification, all production processes are being strictly monitored.

HACCP認証による清潔な衛生施設管理の下で安心して食べていただける製品を供給するために、全ての生産過程を綿密にモニタリングしています

Omani Salted Seafood contains the abundant nutrition of seafood as it is dredged up from the clean sea.

オマニ塩辛は清浄な海からすくいあげた海鮮の豊富な栄養をそのまま閉じ込めました。

DONGHWA FOOD

About Salted Seafood

塩辛とは

Salted seafood, as a kind of fungal food, is preserved food unique to Korea, which creates a flavor by salting and fermenting fish and shellfish, containing a distinctive taste & aroma, and nutrition.

塩辛は一種の菌食品で、魚介類を塩蔵・発酵させてうま味を出す韓国特有の貯蔵食品であり、独特な味と香り、栄養を持つ食べ物です。

About Omani Sokcho Seasoned Salted Seafood

オマニ束草薬味塩辛とは

It is a kind of salted seafood which began to be famous with people started to make seasoned pickled fish with Socho-producing squid, pollack and sole as raw materials. Gangwon-do Sokcho pickled seafood is less salty, and is fermented by seasoning, Comparing with the salted seafood in other regions, the salted seafood contains lower sodium one by 2.5%~4.5%, nicely matching up with white cooked rice. Sokcho seasoned salted seafood is the representative specialty of Sokcho.

束草産のイカ、スケソウダラ、カレイを原料として薬味塩辛を漬けるようになって有名になった塩辛です。江原道束草塩辛は薬味を使って熟成させた塩辛さひかえめの塩辛です。他地域の塩辛に比べて2.5%~4.5%低塩の塩辛で、白いご飯によく合うおかずです。束草薬味塩辛は束草を代表する特産品となっています

Omani Sokcho POINT

オマニ束草 POINT

Sokcho Seasoned Salted Seafood 束草薬味塩辛

Gangwon-do Sokcho salted seafood is less salty, and well-being pickled seafood fermented by seasoning.

江原道束草塩辛は低塩発酵により塩味を抑え、薬味を使って熟成させたウェルビーイング塩辛です。

Homemade Salted seafood ホームメイド塩辛

It contains true heart and sincerity fully through 100% manual work other than machine work for a large quantity using good food ingredients with a mother's mind.

オマニ(母)の気持ちで良い材料を使い、機械による大量作業ではなく100%手作業で、真心と愛情をいっぱい込めて仕上げました。

No Preservatives 保存料なし

It makes good use ofa natural flavor with no coloring and non-preservative.

色素なし・防腐剤なしで天然の味を生かしました。

Low Sodium, Well-being Salted Seafood,
OMANI JEOTGAL
低塩ウェルビーイング塩辛, オマニ塩辛

Salted pollack slices
イカの塩辛

Fermented Squid
スケソウダラの刺身

Salted baby octopus
タコの塩辛

Salted pollack roe
明太子の塩辛

Salted White Pollack Roe
白明太子の塩辛

Salted pollack intestines
チャンジャ塩辛

Deep water Seasoned
Dried Radish
深層水切り干し大根の和え物

PRODUCT DESCRIPTIONS

SokchoOmani
Salted pollack slices

明太魚生拌 | スケソウダラの塩辛 | ХВЕ ИЗ МИНТАЯ

Sliced raw pollack whose flesh is pleasantly masticated without a fishy smell

シコっとした食感のスケソウダラの身の噛み心地がよく、
生臭さがないスケソウダラの刺身

Sokcho seasoned salted seafood is homemade one which makes an eater feel cooking skills through 100% manual work other than machine work for a large quantity. It also tastes spicy with a chewy texture of food and the use of a unique seasoning secret. A kid, who cannot eat salted seafood, and men and women of all ages can enjoy it. Omani Sokcho Seasoned Salted Seafood is made with all sincerity like a mother's mind using fresh, strictly-selected ingredients. Any eaters can feel an abundant, deep taste of the Sokcho seasoned salted food made with generous seasoning instead of sparing it.

機械による大量作業ではなく100%手作業で、手づくり感が感じられるホームメイド塩辛です。シコシコ食感と秘伝の味付けによる程よい辛さ。塩辛が苦手な子供はもちろん老若男女問わず美味しく召し上がれます。新鮮で厳選した材料を使用して母親の気持ちで真心を込めて仕上げました。材料を惜しみなくふんだんに使い、深い味わいを感じていただけます。

DONGHWA FOOD

A Magic of Chewy Flesh of Pollack

シコっとしたスケソウダラの身の魔法

Even among pickled seafood, salted pollack doesn't have any fishy smell, and it is good for eating through multiple-uses like a side-dish for meals, garnish for cold noodles, and a side dish for bossam, etc., and it is a tasty food which can be enjoyed satisfactorily at any time by storing it, and taking it out of a refrigerator.

塩辛の中でも生臭さがなく、ご飯のおかず、冷麺の薬味、ポサムのおかずなどいろんな場面で活用でき、冷蔵庫に入れておいていつ出して食べても満足できる美味しい食べ物です。

속초 오마니 젓갈

PRODUCT DESCRIPTIONS

SokchoOmani
Fermented Squid

鱿鱼酱 | いかの塩辛 | СОЛЕНЫЙ КАЛЬМАР С ПРЯНОСТЯМИ

Pickled seafood flavored to our appetite with the addition of squid to all sorts of spices and condiments

品質の良いイカにいろんな薬味を加えて美味しく仕上げた塩辛

It's homemade salted seafood which makes eaters feel cooking skills through 100% manual work instead of using machine work for a large quantity. This salted squid is much chewier, and vividly living with the natural taste of an ingredient, and a texture of food as it is made of fresh squid. Eaters can feel an abundant, deep taste as it is made with all sincerity and a mother's mind using fresh, strictly-selected ingredients without sparing spices and condiments.

機械による大量作業ではなく100%手作業で、手づくり感が感じられるホームメイド塩辛です。新鮮なイカで作るからもっとコリコリ、材料本来の味わいと食感が生きています。新鮮で厳選した材料を使用して母親の気持ちで真心を込めて仕上げました。材料を惜しみなくふんだんに使い、深い味わいを感じて

DONGHWAFOOD

Salted & Fermented Squid which regains an eater's appetite

食欲をそそるイカの塩辛

The salted & fermented squid is not tough as its skin is removed one by one by hand, and thus, its taste is classy and clean, In addition, when it is eaten with thinly chopped scallions and sprinkled ground sesame mixed with salt, it tastes better as the salty taste stimulates one's appetite. Also, the salted & fermented squid tastes better when it is mixed with cooked rice, or seasoned with shredded radish. Omani salted & fermented seafood containing plenty of nutrition of seafood dredged up from the clean sea as it is regains family members' appetite as well.

イカの皮を手作業で丁寧に剥いて硬くなく、上品でさっぱりとしています。小口切りにしたネギとゴマ塩をかけると、程よい塩加減が食欲をそそり、さらい美味しくいただけます。細かく刻んだイカの塩辛をコチュジャンの代わりにしてご飯を混ぜて食べたり、大根の千切りと一緒に和え物にしたりするととても美味しいです。清浄な海からすくいあげた海鮮の豊富な栄養をそのまま閉じ込めたオマニ塩辛が家族の食欲を取り戻してくれます。

PRODUCT DESCRIPTIONS

SokchoOmani
Salted pollack roe

明太鱼子酱 | 明太子 | СОЛЕНАЯ ИКРА МИНТАЯ

The salted pollack roe containing plenty of nutrition as it is as it is dredged up from the clean sea

清浄な海からすくいあげて豊富な栄養をそのまま閉じ込めた明太子の塩辛

It's homemade salted seafood made by 100% manual work instead of using machine wor for a large quantity. It's a good quality product added by moderately salty and savory taste to the mouth-feel of chewing roe unique to salted pollack. In addition, this product is made of strictly selected ingredients with a mother's mind and all sincerity.

機械による大量作業ではなく100%手作業で、手づくり感が感じられるホームメイド塩辛です。特有の粒が弾ける食感に適度な塩加減とうま味が加わった良質な製品です。新鮮で厳選した材料を使用して母親の気持ちで真心を込めて仕上げました。

DONGHWAFOOD

Authentic Rice Thief- Salted Pollack Roe

究極のご飯のお供・明太子の塩辛

Every sort of nutritional contents liable to be short only in rice is supplemented by the salted pollack ro
e which is broken down while going through the aging and fermentation process, thus being helpful to one in appetite improvement and digestion & absorption. Omani salted seafood is a good quality product which regains family members' lost appetite through its moderately salty and savory taste along with the mouth-feel of chewing roe unique to pollack. In addition, Salted pollack roe is just a thing as a present for special someone.

熟成と発酵の過程を経て分解された塩辛は、ご飯だけでは不足しがちな各種の栄養成分を補い、食欲増進や消化吸収に役立ちます。清浄な海からすくいあげた海鮮の豊富な栄養をそのまま閉じ込めたオマニ

PRODUCT DESCRIPTIONS

SokchoOmani
Salted White Pollack Roe

白明太鱼子酱 | 白明太子 | СОЛЕНАЯ БЕЛАЯ ИКРА МИНТАЯ

The good-quality product in which its living bounciness adds to a savory taste!

プリプリ食感がうま味を引き立てる良質な製品!

It's homemade salted seafood which makes eaters feel cooking skills through 100% manual work instead of using machine work for a large quantity. It's a good quality product added by moderately salty and savory taste to the mouth-feel of chewing roe unique to salted pollack. In addition, this product is made of strictly selected ingredients with a mother's mind and all sincerity.

機械による大量作業ではなく100%手作業で、手づくり感が感じられるホームメイド塩辛です。特有の粒が弾ける食感に適度な塩加減とうま味が加わった良質な製品です。新鮮で厳選した材料を使

Salted White Pollack Roe whose roe particles are living grain by grain!

一粒一粒の粒子感がしっかりとした白明太子

The salted white pollack roe presents its natural taste to eaters by ripening it only with salt without seasoning after doing low temperature ripening of pollack roe by preserving it in salt. The salted white pollack roe presents eaters with not only its unique, but not stimulating taste but also its bouncy chewing mouth-feel with a series of raps, and the entirely living aromatic, salty taste.

塩に漬けて低温熟成の後、薬味を加えず塩だけで熟成させたので純粋な白明太子固有の味がそのまま味わえる白明太子の塩辛です。刺激的でない白明太子固有の味はもちろん、プリプリでプチッと弾ける食感と香ばしさ、塩味の効いた美味しさがそのまま生きて

PRODUCT DESCRIPTIONS

SokchoOmani
Salted pollack intestines

明太鱼肠卵酱 | 塩辛 | СОЛЕНЫЕ КИШКИ МИНТАЯ

The aromatic taste is so good that one can finish a meal in the blink of an eye during the season when one has a weak appetite!

香ばしくとても美味しいから、食欲のない季節にもご飯がすすむ!

It's homemade salted seafood which makes an eater feel cooking skills through 100% manual work other than machine work for large quantities. This product is not tough, and its chewy taste is good as it is made with thick, substantial pollack roe other than cheap, thin pollack roe, and it tastes more aromatic as it is chewed more. This product is salted with a mother's mind with all sincerity.

機械による大量作業ではなく100%手作業で、手づくり感が感じられるホームメイド塩辛です。安くて細い内臓ではなく、太くてしっかりとした内臓を使用していますので、硬くなくコリコリとした歯ごたえが抜群で、噛めば噛むほど香ばしさが増します。母親の気持ちで真

Salt-pickled pollack tripe boasting of spicy hot taste.

ピリッとさっぱりした味わいのチャンジャ塩辛

The salt-pickled pollack tripe is not tough as it is made of thick, substantial pollack entrails other than cheap, thin ones, and its chewing taste is good, and it taste better as it is chewed more. As it is made of
pollack entrails only, not mixed with tuna, or cod entrails, it can be called a delicacy salted seafood because its aromatic taste is so good that one can finish a meal with the blink of an eye, especially during the season when one loses an appetite.

安くて細い内臓ではなく、太くてしっかりとした内臓を使用していますので、硬くなくコリコリとした歯ごたえが抜群で、噛めば噛むほど香ばしさが増します。母親の気持ちで真心を込めて仕上げました。マグロやタラの内臓が混ざっていないスケソウダラの内臓だけを使用して作りましたので、香ばしさ抜群で食欲の

PRODUCT DESCRIPTIONS

SokchoOmani
Salted baby octopus

白明太鱼子酱 | 白明太子 | СОЛЕНАЯ БЕЛАЯ ИКРА МИНТАЯ

Salted Octopus whose chewy taste is incredible!

シコっとした食感とコリコリと噛みごえのある美味しい逸品、タコの塩辛!

It's homemade salted seafood which makes an eater feel cooking skills through 100% manual work other than machine work for large quantities. The salted octopus is gaining the most popularity among the men and women in all ages as it contains much nutrition like protein, phosphorous, iron and vitamin, etc. The crunchingly chewing taste of salted octopus is really incredible. It is salted with all sincerity and a mother's mind.

機械による大量作業ではなく100%手作業で、手づくり感が感じられるホームメイド塩辛です。たんぱく質、リン、鉄、ビタミンなどの栄養分が多く含まれ、老若男女問わず誰にも最も人気の高いタコの塩辛です。シコっとした食感とコリコリとした噛みごえが逸品です。

DONGHWAFOOD

Chewy Salted Octopus rich in Nutrition

栄養たっぷりでシコっと食感のタコの塩辛

An octopus is rich in nutrition to such an extent as to spring to its feet when an octopus is fed to a cow which is entirely tired out. An octopus is full of minerals and amino acid with almost rare fat, and it soft, chewy mouth-feel is really peerless. It can be eaten as salted seafood, or by softly sauting it in oil, having many applications for many side dishes.

タコは栄養が豊富で疲れて倒れた牛に食べさせるとぱっと起き上がると言われるほど多くの栄養素が含まれています。タコは脂肪がほとんどなく、タウリンと無機質、アミノ酸がたっぷり入っており、柔らかくてコリコリとした食感が逸品です。塩辛で食べても良く、油で軽く炒めて食べても良い、いろんなおかずに応用できる塩辛です。

Patent Registration
(Manufacturing method of Chinese Radish Dried Seasoning using deep sea water)
: The Korean Intellectual Property Office

生産物賠償責任(PL)共済に加入

PRODUCT DESCRIPTIONS

DONGHWAFOOD

SokchoOmani
seasoned dried radish

深层水凉拌萝卜干 | 深層水切り干し大根の和えもの |
ГЛУБОКИЕ ВОДЫ ПРИПРАВЛЕННАЯ СУШЕНАЯ РЕДЬКА

Seasoned Dried Radish whose crunchingly chewing taste is good!
ポリポリ食感が美味しい切り干し大根の和え物!

Donghwa Food-produced seasoned dried radish is the one using deep sea water. The manufacturing method of this product has been registered as a patent, and its spicy, hard boiled taste is excellent. In addition, its mouth-feel is good, and it can be eaten as side dishes for meals by lessening a hot taste of radish as a flawless side dish excellent in nutrition as well thanks to home-grown radish drying.

トンファフードの切り干し大根の和え物は海洋深層水を利用した切り干し大根の和え物です。製造方法を特許登録した製品で、ピリ辛の味わいとパリッとした歯ごたえがたまりません。また、韓国産の大根を乾燥した切り干し大根を使って食感が良く、大根の辛さをおさえてご飯のおかずにもできる、栄養面でも優れたおかずです。

Strengths in Dried Radish

切り干し大根のメリット

Dried radish is made by drying shredded radish in the sun true to the name as it is. Drying radish not only serves to increase its conservative property & sweet taste but also has a strong point in nutritional aspects. The major nutrition contained in dried radish includes dietary fiber vitamin B1 & B2, and iron, etc.

切り干し大根はその名のとおり大根を切り、天日に干して作られます。大根を干すと保存性と甘みが増すだけではなく、栄養面でもメリットがあります。切り干し大根に含まれる主な栄養としては食物繊維、ビタミンB1・B2、鉄分などがあります。

KOREAN MOM'S FOOD

Donghwa Food is leading the healthiest traditional table culture as a food enterprise contributing to a customer's health.

トンファフードはお客様の健康に貢献する食文化企業として、
最も健康的な伝統食卓の文化を先導していきます。

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