

<http://www.omani.co.kr>
www.donghwafood.co.kr



16-11, Nonggongdanji 2-gil, Sokcho-si,
Gangwon-do, Republic of Korea

TEL +82-33-635-6610~1 / +82-33-633-6611

FAX +82-33-635-5563

E-MAIL lly6622@naver.com



DONGHWA FOOD



Omani Jeotgal is a handmade jeotgal that is 100% directly made by a jeotgal master in Sokcho City with care, honesty, and mindset to made food safe and clean enough for our children.



COMPANY

Healthy and tasty

DONGHWA FOOD[®]

ABOUT US

**Contribute to public health as a clean
and healthy food culture company**

Donghwa Food is moving toward the goal of becoming a clean and healthy company that presents a new way of food culture to customers.

We lead the food culture with the best taste and quality in the food industry.

In addition, we will form and lead a value living culture that contributes to health of our customers while equipping ourselves with world-class product development capabilities.

**A traditional dining table culture company creating
the Korean wave at your dinner table.**

In order to deliver Korea's healthy food to the world, we pursue the health, joy, and happiness of our customers rather than profit. Along with the rewarding feeling, we are working hard to provide better food and better taste to our customers.

We make various efforts through the development of more diverse products and new menus in order to develop a wide range of markets, including Southeast Asia, based on the export markets of the US, Japan, and China as well as the Korean market.



2018 Hi Seoul Awards



2019 Hi Seoul Awards



2020 Hi Seoul Awards



2021 Hi Seoul Awards



Approval for use of certification mark for
agricultural and marine products in Gangwon-do







SEASONED SALTED SEAFOOD

Donghwa Food jeotgal has a history and tradition.

What is jeotgal?

Jeotgal is a type of fermented food. It is a unique traditional Korean preserved food made by salting and fermenting fish and shellfish to give it a savory taste, and it has a unique taste, aroma, and nutrition.

What is Omani Sokcho Seasoned jeotgal?

jeotgal became famous when we started to make Seasoned jeotgal made from squid, pollack, and flatfish in Sokcho. Gangwon-do Sokcho jeotgal is less salty due to low-salt fermentation and jeotgal aged with seasoning.

Clean food company

We are closely monitoring the entire production process in order to supply products that consumers can safely consume by managing sanitary facilities cleanly with HACCP certification.

Korean jeotgal master

The secret seasoning of our CEO, master of Sokcho City, is not overly salty, yet delicious. We will continue the skill and tradition of the Korean jeotgal master.



Sokcho yangnyeom jeotgal

Gangwon-do Sokcho jeotgal is well-being jeotgal with less salty due to low-salt fermentation and jeotgal aged with seasoning.



Home-made jeotgal

With the heart of an omani (Sokcho dialect of omeoni (mother in Korean)), we use good ingredients and handcraft our products with care.



Preservative-free

We never use preservatives in our products, maintaining the freshness of raw ingredients and maintaining healthy natural flavors.



“Our tradition has been passed on
for 3 generations for 30 years.

We will strive for the best taste and quality.

Donghwa Food jeotgal, containing the wisdom and experience of our ancestors,
tastes just like the jeotgal our mothers used to make for us.

Pollack Slice master

Lee Ji-yeon



CERTIFICATION

We carry on the skill and tradition of the Korean jeotgal master.



명
주

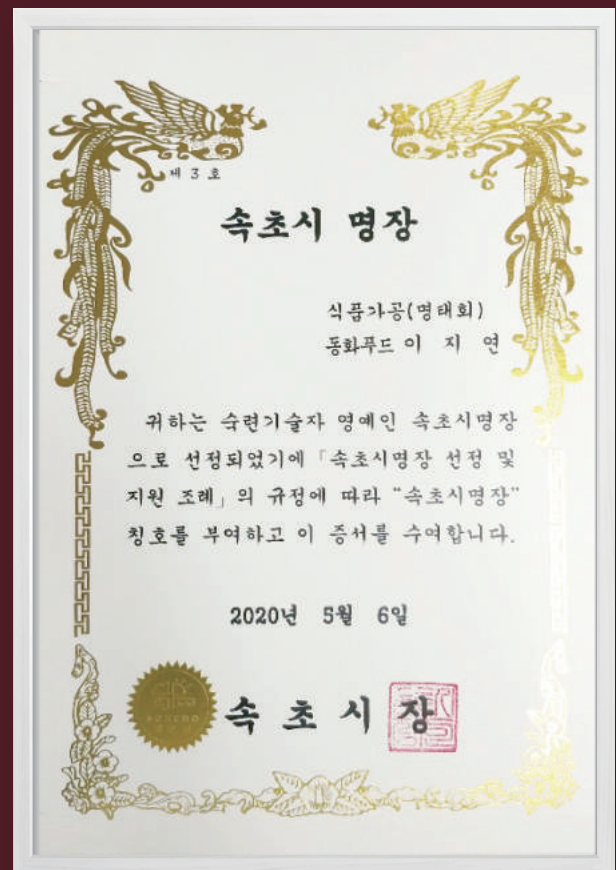
QUALITY AND TASTE

Lee Ji-yeon, master of Sokcho #Omani

After getting married, I learned how to make jeotgal the hard way from my mother-in-law. After that, I followed the family business and established a small company in 2002. Even though there was a process that could be done more comfortably and easily, I wanted to do jeotgal the way my mother-in-law did. It is a home-made product containing sincerity and care, in which almost all processes are done by hand rather than mass-production done by machine using good ingredients just like the food our mothers made for us, and contains the rich nutrition of seafood harvested from the clean sea. As a chief executive officer of a food company, my goal is to lead the food culture with the best taste and quality, and prioritize the health, joy and happiness of customers rather than the pursuit of profit. My goal is to always study and strengthen my capabilities as one of the food masters of Sokcho City.

Recognized as the best jeotgal brand

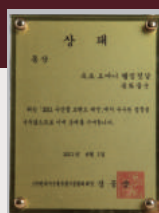
- 01 Our employees have a different mindset to make and supply good products.
- 02 The marketability and selection method of our raw ingredients and sub-ingredients are different.
- 03 Systematic and hygienic state-of-the-art production facilities
- 04 Our after-service mindset based on customer first principle is different.
- 05 Our production process and production technology are different.



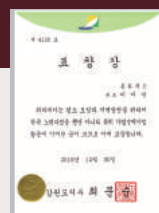
Steel Tower Order of Industrial Service Merit



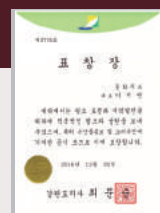
Commendation Medal



Seafood Brand Competition Plaque



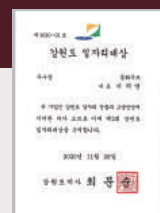
Commendation Medal



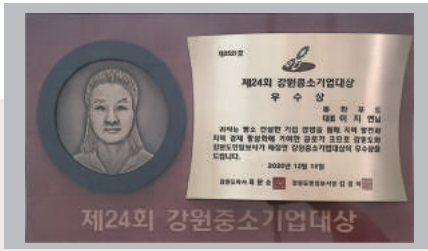
Commendation Medal



Commendation Medal



Gangwon-do Job Grand Prize



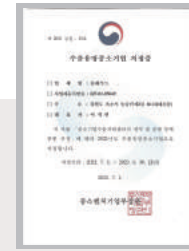
Gangwon Small and Medium Business Award Excellence Award



Main Biz Certificate



Inno-Biz Certificate



Promising Export Small and Medium Business Designation Certificate



FSSC 22000



FSSC 22000:2018



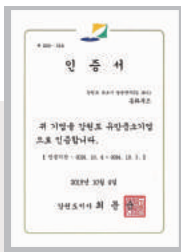
ISO 14001:2015



ISO 9001:2015



Company Affiliated Research Institute Certificate



Gangwon-do Promising Small and Medium Business Certificate



New Knowledge Certificate



Agro-industrial and commerce convergence small and medium-sized business confirmation



Gangwon-do agricultural special product certification mark use approval



Intellectual property management certificate



FDA FR facility registration



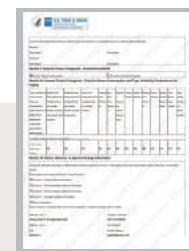
FDA FR facility registration



FDA FR facility registration



FDA FR facility registration



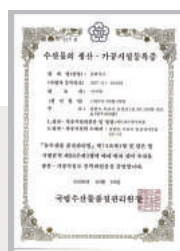
FDA FR facility registration



Production · Processing facility registration certificate Thailand



Production · Processing facility registration certificate Indonesia



Production · Processing facility registration certificate Vietnam



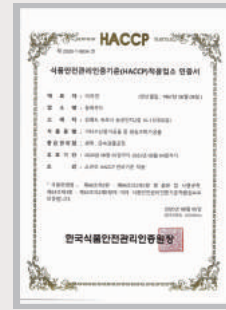
Production · Processing facility registration certificate Russia



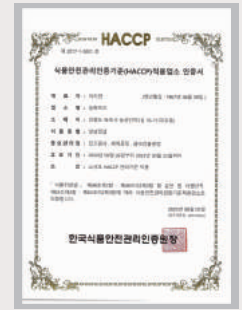
Production · Processing facility registration certificate China

CERTIFICATION

Guaranteeing safety hygienic manufacturing production facility



HACCP Certificate



HACCP Certificate

“We have the know-how of operating a zero-defect business site 365 days a year that complies with HACCP standards, practice industry-leading hygiene and safety, and strive for customers' health.

We are closely monitoring the entire production process in order to supply products that consumers can safely consume by managing sanitary facilities cleanly with HACCP certification.



SYSTEMATIC MANAGEMENT SYSTEM

To ensure the safety of food, Donghwa Food systematically manages all harmful factors that may occur at each stage from raw ingredient production, manufacturing, processing, preservation, and distribution to right before consumers finally consume food.





BROADCAST

Proven on various media Omani products!





LIVE COMMERCE

This is an online channel that sells products through real-time video streaming, and our products have been sold contactless on Korea's representative live commerce platforms.



SPECIAL PRODUCT FAIRS

We promoted Donghwa Food's jeotgal in each city and county at special product fairs, and pioneered and supported other sales channels to make Donghwa Food jeotgal popular.

OMANI PRODUCTS

Sokcho Seasoned jeotgal Omani Jeotgal Products

Omani jeotgal is a rice thief
in our house that anyone can enjoy!



Salted&Seasoned Squid

jeotgal with a variety of high-quality squid
seasoned with various seasonings to satisfy our tastes



Salted&Seasoned Pollack Roe

Salted&Seasoned Pollack Roe, which contains
the rich nutrition of seafood from the clean sea



Salted&Seasoned Seafood Mix

Salted&Seasoned Seafood Mix with fresh squid
and Poulp Squid, nuts in mind for both taste and
health



Salted&Seasoned Pollack Slice

Salted&Seasoned Pollack Slice with chewy
pollack flesh that is pleasantly chewy and
has no fishy smell



White Salted Pollack Roe

Good-quality White Salted Pollack Roe with
added savory taste due to the firm texture

Omani Jeotgal



Salted&Seasoned Flatfish

Slowly aged at the right temperature,
Salted&Seasoned Flatfish has a deep taste



Salted&Seasoned Pollack Intestines

The savory taste is very good and you
can finish a bowl of rice in a seconds.



Salted&Seasoned Poulp Squid

The chewy texture is so good
Salted&Seasoned Poulp Squid



Salted&Seasoned Sea Squirt

Jeotgal full of the scent of the sea and stimulates
the appetite with the unique bitter taste of
sea squirt



Salted&Seasoned Oyster

jeotgal made by removing foreign substances attached to fresh oyster,
washing them several times in light salt water, draining the water, pickling them
in salt, mixing them with red pepper powder, and fermenting them.



OEM & ODM

How Our mothers use to make, We make our products with care.



Spicy Stir-fried Webfoot Octopus

OEM PRODUCT

Just the way our mothers use to make.

Stir-fried Webfoot Octopus – big webfoot octopus mixed well in Kim Soo-mi Spicy and Sweet Sauce



Spicy Stir-fried Long-legged Octopus

OEM PRODUCT

Just the way our mothers use to make.

Stir-fried Long-legged Octopus – big Long-legged Octopus mixed well in Kim Soo-mi Spicy and Sweet Sauce



“ Just the way our
mothers use to make
When you miss spicy hot taste,
Kim Soo-mi Spicy and Sweet Sauce

Delicious and hearty Stir-fried Webfoot Octopus brought to you by Kim Soo-mi for busy modern people who find it difficult to cook even one meal properly at home!

Feel the nostalgia for our mothers with Kim Su-mi's recipe, created with love and deep taste from the heart of a mother who cares about the health of her family.

OEM PRODUCTS

From various standards for single households to dedicated content for suppliers!

Jeotgal (Size 200g) OEM PRODUCT



Salted&Seasoned Pollack Slice



Salted&Seasoned Pollack Roe



White Salted Pollack Roe



Salted&Seasoned Poulp Squid



Salted&Seasoned Squid



Chewy Salted &Seasoned Squid



Salted&Seasoned Pollack Intestines



Salted&Seasoned Oyster



Salted&Seasoned Sea Squirt



Salted&Seasoned Flatfish



Hwangtaeya Myeongtaeya



Salted&Seasoned Seafood Mix



Spicy Seasoned Cockle



Salted guts of Hairtail

Hand Made

Jeotgal (Size 350g, 500g, 1kg) OEM PRODUCT



Salted&Seasoned Pollack Slice



Salted&Seasoned Pollack Roe



White Salted Pollack Roe



Salted&Seasoned Poulp Squid



Salted&Seasoned Squid



Chewy Salted &Seasoned Squid



Salted&Seasoned Pollack Intestines



Salted&Seasoned Oyster



Salted&Seasoned Sea Squirt



Salted&Seasoned Flatfish



Salted&Seasoned Herring Roe

ALL PRODUCTS

Donghwa Food of Introducing all products.

	PRODUCT NAME	SIZE	ORIGIN	STORAGE METHOD
	Salted&Seasoned Pollack Slice	200g, 350g, 500g, 1kg	Pollack flesh (Russia)	Store in freezer
	Salted&Seasoned Pollack Roe	200g, 350g, 500g, 1kg	Pollock roe(Russia)	Store in freezer
	White Salted Pollack Roe	200g, 350g, 500g, 1kg	Pollock roe(Russia)	Store in freezer
	Salted&Seasoned Poulp Squid	200g, 350g, 500g, 1kg	Seasoned Poulp Squid(China)	Store in freezer
	Salted&Seasoned Squid	200g, 350g, 500g, 1kg	Seasoned squid(Korea)	Store in freezer
	Salted&Seasoned Seafood Mix	200g, 350g	Seasoned squid(Korea)	Store in freezer
	Salted&Seasoned Oyster	100g, 200g, 350g	Oyster(Korea)	Store in freezer
	Salted&Seasoned Sea Squirt	200g, 350g, 500g, 1kg	Sea squirt(Korea)	Store in freezer
	Salted&Seasoned Flatfish	200g, 350g, 500g, 1kg	Flatfish(Korea)	Store in freezer
	Salted&Seasoned Pollack Intestines	200g, 350g, 500g, 1kg	Pollack gut(USA)	Store in freezer

	PRODUCT NAME	SIZE	ORIGIN	STORAGE METHOD
	Sweet Mix of Dried Pollack	350g	Pollack Strip (Russia)	Store in freezer
	Hot Mix of Dried Pollack	350g	Pollack Strip (Russia)	Store in freezer
	Spicy Seasoned Bonnet Bellflower Root	350g	Bonnet Bellflower Root (Korea)	Store in freezer
	Spicy Seasoned Squid Strips	350g	Squid Strips (Peru)	Store in freezer
	Spicy Seasoned Cockle	200g	Cockle(Korea)	Store in freezer
	Salted&Seasoned Herring Roe	200g, 350g	Herring roe (Korea)	Store in freezer
	Salted&Seasoned Skinless Pollack Roe	350g	Pollock roe(Russia)	Store in freezer
	Salted&Seasoned Herring Roe Seafood Mix	350g	Herring roe (Korea)	Store in freezer
	Stir-fried Webfoot Octopus&Pork Belly	300g	Webfoot Octopus(Vietnam), Pork belly (Spain)	Store in freezer
	Stir-fried Long-legged Octopus&Pork Belly	300g	Long-legged Octopus(Vietnam), Pork belly (Spain)	Store in freezer
	Stir-fried Webfoot Octopus	600g	Webfoot Octopus (Vietnam/Thailand)	Store in freezer
	Stir-fried Long-legged Octopus	600g	Long-legged Octopus (Vietnam/Thailand)	Store in freezer

SKILLED EXPERIENCE AND SEASONING

Omani jeotgal has tradition, honesty, hygiene, and people.

30 YEARS OF TRADITIONAL HANDMADE SALTED FISH

Lee Ji-yeon, of the
Sokcho food master **#Mother in law**

When Korea was poor and things were difficult, my mother-in-law made jeotgal at home with her neighbors to raise her five children. Whether preparing ingredients by hand or seasoning them heavily or lightly, she always had a bright smile on her face. The women of the fishing village worked tirelessly from early morning until evening. My mother emphasized 'just right,' did not care so much about money, and kept her surroundings clean. I felt sorry for my mother-in-law for working so hard but at the same time she looked dignified. At that time, people in this area made money by catching fish and selling it at the market, so it was their job and life...Even in the harsh rain and wind, people had no choice but to be tough.





Omani Jeotgal Patents

1. Abalone Pollack
2. Seasoned Pollack Manufacturing Method
3. Dried radish Seasoning Manufacturing Method



Lee Ji-yeon, of the Sokcho food master #Mother

I spent time learning jeotgal from my mother-in-law. On the day I made jeotgal, I would carry my baby in a swaddle and mix the seasoning. Occasionally, I was worried that the spicy seasoning might splash on the child, and a neighbor lady I became close with took care of the child for an hour or two. My now grown-up son has become my strong support and we are running the company together. I always think about healthy food of the future. I now have an obligation to provide safe food to my children, their families, and descendants. I stubbornly make a promise to my son to keep these three things.



| A promise kept for 3 generations for 30 years |

As a food culture company that contributes to the health of customers, we lead the culture of the healthiest traditional food with a sense of responsibility to provide safe food. **My priority is the health, joy, and happiness of my customers rather than the pursuit of profit, and my goal is to always study and strengthen my capabilities as one of the food masters in Sokcho City.**



One.
Sokcho food master's
Tradition



Two.
Omani's
Honesty



Three.
Clean ingredients
Hygiene



OMANI PRODUCTS

Sokcho Omani Salted & Seasoned Pollack Slice

| Salted & Seasoned Pollack Slice with chewy pollack flesh that is pleasantly chewy and has no fishy smell

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. The chewy texture and unique seasoning method give it a spicy taste. Young children who can't eat jeotgal, as well as men and women of all ages, can enjoy it. We used plenty of seasoning so you can enjoy a rich and deep taste.

| The magic of chewy Pollack Slice

It has no fishy smell among various jeotgals, and is good to use in various ways such as cold noodle garnish and bossam side dishes. It is a delicious food that is satisfying even if you put it in the refrigerator and take it out to eat every once in a while at any time.

Soft and chewy texture!
Spicy, sweet Salted & Seasoned Pollack Slice
brings your appetite back



Cold Buckwheat Noodles



Steamed Pork



Spicy Noodles

OMANI PRODUCTS

Sokcho Omani Salted& Seasoned Squid

Jeotgal, which is flavored to satisfy our taste by adding various seasonings to high-quality squid

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Made with fresh squid, it is more chewy and retains the original taste and texture of the ingredients. Made with the love of a mother using fresh and carefully selected ingredients.

Salted&Seasoned Squid brings back your appetite

Not only is it made with fresh squid, but it's not tough, and it has a premium and clean tastes. If you try it with thinly sliced green onion and sesame salt, the salty taste stimulates your appetite and makes it even more delicious. It is very delicious if you chop it finely and mix it with rice instead of red pepper paste, or mix it with shredded radish. Omani Jeotgal, which contains the rich nutrition of seafood from the clean sea, brings back your family's appetite.

Omani homemade Salted&Seasoned Squid
you can feel the taste that
mother used to make



Side dish



green onion and sesame salt



with meat

OMANI PRODUCTS

Sokcho Omani Salted&Seasoned Pollack Roe

Salted&Seasoned Pollack Roe,
which contains the rich nutrition
of seafood from the clean sea

Which contains the rich nutrition of
seafood from the clean sea, Salted&Seasoned
Pollack Roe

This is a homemade, 100% manually made jeotgal
without mass production, so you can enjoy it, just the way
your mother made it. It is a high-quality product with a
moderately salty, yet savory taste added to the unique
chewy texture of eggs. It is made with the love of a mother
using fresh and carefully selected ingredients.

A true rice thief Salted&Seasoned Pollack Roe

Jeotgal provides various nutrients, that are often lacking in
rice, which is decomposed through aging and fermenta-
tion processes, helps bring back appetite and digestion.
It is also great as a gift for someone special.



Grilled Pollack Roe



avocado bibimbap



rolled egg

OMANI PRODUCTS

Sokcho Omani White Salted Pollack Roe

| A high-quality product with a fresh texture and added savory taste!

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. It is a high-quality product with a moderately salty, yet savory taste added to the unique chewy texture of eggs. It is made with the love of a mother using fresh and carefully selected ingredients.

| Every little egg is alive in White Salted Pollack Roe

Salted&Seasoned Pollack Roe is marinated in salt and aged at a low temperature, and then aged only with salt without seasoning, allowing you to enjoy the pure taste of Pollack Roe. The unique taste of Pollack Roe, the firm and chewy texture and the savory and salty taste are fully alive.

Salted&Seasoned Pollack Roe, which contains the rich nutrition of seafood from the clean sea



Pollack Roe Pasta



Pollack Roe Soup



Pollack Roe mayo rice ball

The chewy texture of
plump Poulp Squid is excellent!
Spicy and salty
Salted&Seasoned Poulp Squid



OMANI PRODUCTS

Sokcho Omani Salted & Seasoned Poulp Squid

The chewy and savory taste of Salted&Seasoned Poulp Squid is excellent!

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it.. It is one of the most popular jeotgal among men and women of all ages because it contains many nutrients such as protein, phosphorus, iron, and vitamins.

Nutrient-rich chewy Salted&Seasoned Poulp Squid

Poulp Squid is so full of nutrients that people used to say if you feed it to a cow who has collapsed from exhaustion, the cow will get back right up. Poulp Squid has almost no fat, is rich in taurine, minerals and amino acids, and has a soft, chewy texture. It can be consumed as jeotgal or lightly fried in oil, so it is a jeotgal that can be applied to various side dishes.



Vegetable bibimbap



Rice balls



Korean style pancake

OMANI PRODUCTS

Sokcho Omani Salted& Seasoned Pollack Intestines

I the savory taste is very good you can finish a bowl of rice in a season when people lose appetite

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. We use thick and fresh Pollack Intestines rather than cheap and thin Pollack Intestines. So, this jeotgal is chewy without being tough, and the taste is so good, and the more you chew it, the more savory it gets.

I Spicy and clean Omani's unique spicy seasoning

We use thick and fresh Pollack Intestines rather than cheap and thin Pollack Intestines. So, this jeotgal is chewy without being tough, and the taste is so good, and the more you chew it, the more savory it gets. It is purely made with only Pollack Intestine, so the savory taste is very good. It is a delicacy jeotgal that you can finish a bowl of rice in a season when people lose appetite.

The savory taste is very good and you can finish a bowl of rice in a season when people lose appetite!
Salted&Seasoned Pollack Intestines



With fried vegetable rice



shredded radish kimchi



nurungi

OMANI PRODUCTS

Sokcho Omani Salted&Seasoned Sea Squirt

An appetizing deep sea scent!
Low-temperature aged low-salt
jeotgal Salted&Seasoned Sea Squirt

Salted&Seasoned Sea Squirt full of sea flavors
and bitter flavor

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Stimulate your appetite with the unique bitter taste of squirts full of the flavors of the sea.

Smell it once, taste it twice with your mouth!

Enjoy the fresh and healthy taste of Sokcho's sea and sea squirts. Our homemade, low-sodium Omani jeotgal seasoning, aged at a low temperature, goes well with the soft, chewy sea squirt.



Sea squirt Bibimbap



Rolled Cabbage, with Vegetable Wraps



White Rice

OMANI PRODUCTS

Sokcho Omani Salted&Seasoned Flatfish

Deep savory taste and rich protein!
Healthy food Salted&Seasoned Flatfish

Not salty, but soft and chewy – it's excellent!

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Omani Flatfish is very soft because of the soft bones, and the chewy taste and savory taste stimulates the texture. It is made with the of a mother

A healthy and delicious meal with good ingredients!

This jeotgal is made by mixing flatfish with cooked rice and radish, and has a sour yet chewy taste. Omani's unique seasoned jeotgal, seasoned with sincerity and tradition, and low-salt premium handmade jeotgal that is less salty using seasoning rather than salt aging! It's Omani Salted&Seasoned Flatfish



With porridge



Flatfish Spicy Buckwheat Noodles



Flatfish Buckwheat Noodles



A jeotgal that is full of the scent of the sea and has a good flavor. Not salty but clean Salted& Seasoned Oyster

OMANI PRODUCTS

Sokcho Omani Salted& Seasoned Oyster

| Delicious Salted&Seasoned Oyster with the taste of Sokcho

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Healthy and fresh raw oysters containing the scent of Sokcho that are prepared with care. Fresh and carefully selected ingredients are used with mother's love and care.

| A healthy meal with low-salt jeotgal!

Taste the fresh flavors of the sea at your table. It is not salty because it is mixed with the optimal ratio of seasoning. A hearty meal without any other side dishes!

Omani Salted&Seasoned Oyster is perfect for those who like oysters with a mouth-filling texture because the big oysters give a goof flavor.



Oyster&Steamed Pork



Oyster Bibimbap



Oyster Cabbage wraps

OMANI PRODUCTS

Sokcho Omani Spicy Seasoned Cockle

**| Omani Korean Spicy Seasoned Cockle,
meticulously selected**

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Omani Cockle is a nutritious delicacy made with selected fresh Korean cockles. I put all my sincerity with my mother's love.

| Can be used for any meal. Best easy-to-eat side dish

Omani Cockle, the best side dish to have a delicious meal on a day when you have no appetite! It is a domestically produced Spicy Seasoned Cockle with a unique chewy texture and savory taste. Taste the chewy texture of plump Cockle. A quick meal with Omani's unique seasoning!



**Fresh taste of domestic ggomak!
Good savory flavor Spicy Seasoned Cockle
with a good texture**



Cockle Bibimbap



Korean Cockle Pancake



Cockle Spicy Noodles

OMANI PRODUCTS

Sokcho Omani Spicy Seasoned Squid Strips

Sweet and spicy seasoning
for delicious squid
Chewy Spicy Seasoned
Squid Strips



Chewy texture everybody loves and
taste you never get tired of

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. It is a Spicy Seasoned Squid Strips with an attractive savory taste that maintains of the chewy texture of squid. It is made with the love of a mother .

Omani Spicy Seasoned Squid Strips Perfect for
a regular side dish at home!

It is a delicious side dish for rice that is easy to eat over and over again. It is recommended as a daily side dish! Easily prepare popular side dishes that the whole family will love. With its sweet and salty savory taste, it is recommended not only as a side dish for rice, but also as a snack with alcohol.



Kimbap with garnish



With seasoned whelk



Just with seaweed is ok

OMANI PRODUCTS

Sokcho Omani Spicy Seasoned Bonnet Bellflower Root 명절

| We added secret seasoning to domestic Bellflower Root

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Spicy Seasoned Bonnet Bellflower Root, everyone's favorite side dish made with domestic deodeok. Made with the love of a mother using carefully selected ingredients.

| Omani Spicy Seasoned Bonnet Bellflower Root Crunchy and fragrant taste

We took out the bitter taste unique of the root added a fragrant taste! You can now conveniently eat the bellflower root, which goes well with meat and has various benefits. Deodeok is rich in fiber, has various effects such as bronchus and blood sugar control, and is an alkaline food. Eating it with meat neutralizes the acidity of meat, making it a perfect

Just like mom used to make,
Omani homemade Spicy
Seasoned Bonnet Bellflower Root



With samgyeopsal



Duck Bulgogi



Just grilling is OK

Light and savory Sweet Mix of Dried Pollack
using the original taste of the ingredients

OMANI PRODUCTS

Sokcho Omani Sweet Mix of Dried Pollack

| We added a sweet and simple taste to the
original taste of the ingredients!

Mix of Dried Pollack is a simple side dish that stimulates the
appetite with a light and savory taste when people have no
appetite, or as a side dish for lunch boxes.

| Omani's unique savory and light seasoning

Seasoned with Omani's own sweet secret sauce. Even a child
can eat it, rice thief for the whole family, Mix of Dried Pollack!
Enjoy a hearty meal with Sweet Mix of Dried Pollack, which is
not hard and has a soft, chewy texture that goes well with any
meal.



Excellent as a lunch box side dish



With Bibimbap



Alcohol snack

OMANI PRODUCTS

Sokcho Omani Hot Mix of Dried Pollack

Spicy and light taste added to the original taste of the ingredients!

Mix of Dried Pollack is a simple side dish that stimulates the appetite with a light and spicy taste when people have no appetite, or as a side dish for lunch boxes.

Spicy and light - Omani's own spicy seasoning

Seasoned with Omani's own Spicy secret sauce. When you're tired of the same side dishes all the time, spice up your appetite! Enjoy a hearty meal with Hot Mix of Dried Pollack, which is not hard and has a soft, chewy texture that goes well with any meal.



Sweet and spicy seasoning for delicious Dried Pollack
Light and savory Hot Mix of Dried Pollack



With boiled meat



With rice bowl



Alcohol snack

OMANI PRODUCTS

Sokcho Omani Salted&Seasoned Seafood Mix

The taste of squid and Poulp
Squid at once! Golden ratio recipe
Salted&Seasoned Seafood Mix



| All-purpose side dish with deep savory taste

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. The chewy texture is made more delicious by using fresh ingredients. It is made with the love of a mother.

| Taste and health together with nutty chewy nuts!

Add nutty chewy nuts and flavor to feel the rich taste and texture in your mouth. Made with Omani's unique clean and light seasoning jeotgal, it is fresh and clean, and 100% handmade to maintain the texture.



Seafood Mix
Cabbage rice wrap



Bibimbap



Rice ball

OMANI PRODUCTS

Sokcho Omani Salted&Seasoned Skinless Pollack Roe

Salted&Seasoned Skinless Pollack Roe with fresh Pollack Roe as it is so that it can be used in various dishes

All-purpose side dish with deep savory taste

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Fresh Skinless Pollack Roe fermented at a low temperature is used to make the popping texture even more delicious! It is made with the love of a mother.

Omani's own aging secret, savory and light

A unique secret method of fermenting Pollack Roe carefully selected from the finest pollack in rice wine. Enjoy the rich taste and texture with the savory and light taste added.. Made with Omani's unique clean and light seasoning jeotgal, it is fresh and clean, and 100% handmade to maintain the texture.



Skinless Pollack Roe
California roll



Pollack Roe
mixed noodles



All purpose
Pollack Roe sauce

Herring Roe, squid, and Salted&Seasoned
Poulp Squid all at once!
Golden ratio recipe



OMANI PRODUCTS

Sokcho Omani Salted&Seasoned Herring Roe Seafood Mix

| All-purpose side dish with deep savory taste

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Fresh ingredients are used to make the chewy texture even more delicious! It is made with the love of a mother.

| Taste and health together with nutty chewy nuts!

It is made with the love of a mother. Made with Omani's unique clean and light seasoning jeotgal, it is fresh and clean, and 100% handmade to maintain the texture.



Herring Roe Mix
tofu salad



Herring Roe Mix
bibimbab



Simply wrapped
in seaweed

OMANI PRODUCTS

Sokcho Omani Salted & Seasoned Herring Roe

| Not too spicy and you never get tired of, good for children to eat

This is a homemade, 100% manually made jeotgal without mass production, so you can enjoy it, just the way your mother made it. Herring Roe maintains the original taste of fresh Herring, which is different from Pollack Roe, which gives an excellent taste. It is made with the love of a mother

| Omani Salted & Seasoned Herring Roe,
all-round rice thief at home

All you have to do is to put it on warm rice and eat it, rice thief side dish! It's made with Herring Roe. It pops in your mouth, so it's fun to eat and highly nutritious. Taste the nutritious Omani Salted & Seasoned Herring Roe that pops in your mouth and is fun to chew.

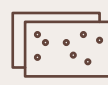
Fresh Korean Herring Roe pops in your
month! Fun to chew Salted &
Seasoned Herring Roe



Herring Roe
rice balls



Dip meat in it instead
of ssamjang



Wrapped in
seaweed

PB PRODUCTS

Donghwa Food's PB products

Stir-fried Webfoot Octopus
/Long-legged Octopus

✓
100%
Handmade
jeotgal

✓
無
Preservative
-free

✓
haccp
Certification

✓
Aging
Omani's Secret



오마니 Stir-fried Webfoot Octopus

Omani Stir-fried Webfoot Octopus is a product made by first maturing Webfoot Octopus that has gone through a dehydration process with deep sea water and plum extract, and then maturing it secondly with natural homemade seasoning.

오마니 Stir-fried Long-legged Octopus & Pork Belly

Omani Stir-fried Long-legged Octopus is a product made by first maturing Long-legged Octopus that has gone through a dehydration process with deep sea water and plum extract, and then maturing it secondly with natural homemade seasoning.

OMANI PRODUCTS

Stir-fried Webfoot Octopus

Deep sea water plum extract aging
secret More delicious stir-fried dishes



| Even more delicious with the second aging!

Omani Stir-fried Webfoot Octopus is a product made by first maturing Webfoot Octopus that has gone through a dehydration process with deep sea water and plum extract, and then maturing it secondly with natural homemade seasoning.

| Delicious and healthy Webfoot Octopus

Webfoot Octopus contains a large amount of unsaturated fatty acids such as DHA, which is effective in reducing blood cholesterol levels, and is a healthy food that contains a large amount of taurine, which is good for fatigue recovery. It is made with the love of a mother



With Pork Belly



Dip generously in
cheese and take a bite



Alcohol snack

OMANI PRODUCTS

Stir-fried Long-legged Octopus

Deep sea water plum extract aging
secret More delicious stir-fried dishes

Delicious and healthy Long-legged Octopus

Long-legged Octopus contains a large amount of unsaturated fatty acids such as DHA, which is effective in reducing blood cholesterol levels, and is a healthy food that contains a large amount of taurine, which is good for fatigue recovery. It is made with the love of a mother.

Even more delicious with the second aging!

Omani Stir-fried Long-legged Octopus is a product made by first maturing Long-legged Octopus that has gone through a dehydration process with deep sea water and plum extract, and then maturing it secondly with natural homemade seasoning.



With Pork Belly



Dip generously in
cheese and take a bite



Alcohol snack

OMANI PRODUCTS

Japchae

authentic japchae embodied
by the master's secret recipe.
colorful garnish and sweet
secret sauce.

Enjoy the benefits and taste of various
healthy vegetables

'Jap (雜)' means mixing, and 'Chae (菜)' means vegetables, so
the authentic japchae, which is faithful to its meaning as a food
mixed with various vegetables, was embodied by the master's
secret recipe. Carrots and onions are basic, and they were
immediately frozen by mixing them with chewy noodles and
secret sauce containing the recipe of the master along with oak
mushrooms, wood ear mushrooms and oyster mushrooms.

Japchae is a signature dish that is indispensable
on a happy day.

However, many ingredients need to be sliced and blanched,
which takes a lot of time and care.

Without such a cumbersome process, we will introduce you to
japchae that you can easily eat in the microwave in 5 minutes.



With vegetable topping



Japchae Fried Rice



Japchae dumplings



Omani Seasoned Chips



Omani's secret seasoning sauce A rice thief with a crispy texture!



The harmony of crispy Seasoned Chips with Omani's secret seasoning sauce

Omani Seasoned Chips is a product mixed in Omani's secret seasoning sauce, just the way mom used to make. This is the Seasoned Chips series that everyone likes because of its sweet taste!

A side dish that goes well anytime, anywhere

With a crispy texture and savory taste, you can feel the unique taste of the Omani Seasoned Chips series when you take a bite! You can easily eat the whole thing together the skin, and keep it refrigerated, convenient to take it out to enjoy it at any time

Seasoned Shrimp Chips

Omani handmade Seasoned Chips with fried shrimp in glutinous rice paste to add crispness and sweetness



Rice thief side dish



Simple snack



Alcohol snack



Seasoned Filefish Chips

Omani handmade Seasoned Chips with fried Filefish in glutinous rice paste to add crispness and sweetness



Seasoned Crab Chips

Omani handmade Seasoned Chips with fried Crab in glutinous rice paste to add crispness and sweetness



Seasoned Anchovy Chips

Omani handmade Seasoned Chips with fried Anchovy in glutinous rice paste to add crispness and sweetness



Seasoned Pollack Chips

Omani handmade Seasoned Chips with fried Dried Pollack in glutinous rice paste to add crispness and sweetness



OMANI PRODUCTS



Omani flesh soy sauce marinated crab

明匠

A side dish made with the heart of a mother by collecting only the plump crab meat.



Sunsal ganjang gejang - you can enjoy the natural savory taste

Simply scoop out a spoon and eat it, and the plump ganjang gejang has a fantastic taste that sketches the sea in your mouth!

A mother's side dish everyone enjoys and never gets tired of, 'Sunsal ganjang gejang'

Rice thief Omani sunsal gejang is rich in taurine and has excellent for fatigue recovery, eyesight, arteriosclerosis, hyperlipidemia, obesity, and diabetes. Also rich in vitamins and minerals, crab meat is low in aft and rich in omega 3.



Rice thief side dish



Crab meat Bibimbap



Sunsal mayo rice balls

OMANI PRODUCTS



Omani flesh Seasoned marinated crab

A rice side dish made with a mother's heart, filled with plump crab meat and Omani's secret magic seasoning recipe.

Sunsal yangnyeom gejang - you can enjoy the natural savory taste

Simply scoop out a spoon and eat it, and the Spicy and sweet yangnyeom gejang has a fantastic taste that sketches the sea in your mouth!

A mother's side dish everyone enjoys and never gets tired of, 'Sunsal yangnyeom gejang

Rice thief Omani Sunsalsal yangnyeom gejang is rich in taurine and has excellent for fatigue recovery, eyesight, arteriosclerosis, hyperlipidemia, obesity, and diabetes. Also rich in vitamins and minerals, crab meat is low in fat and rich in omega 3.



Rice thief side dish



Crab meat Bibimbap



Sunsal mayo rice balls

OMANI GIFT SET

Sokcho Omani jeotgal

Send love with a gift set

Jeotgal created by a Sokcho food master
Contains both excellent flavors and good items
It is perfect as a gift to express your gratitude to your loved ones.





Seasoned Crab Chipsx3 + Seasoned Shrimp Chipsx3 +
Seasoned Filefish Chipsx2 + Seasoned Anchovy Chipsx2



Salted&Seasoned Pollack Slice + Salted&
Seasoned Poulp Squid
+ White Salted Pollack Roe



Salted&Seasoned Pollack Slice + Salted&
Seasoned Poulp Squid + Salted&Seasoned
Pollack Roe + Salted&Seasoned Pollack Intestines



Salted&Seasoned Pollack Roex2 +
White Salted Pollack Roex2
+ Salted&Seasoned Pollack Slice x2



Salted&Seasoned Pollack Roex2 +
White Salted Pollack Roex2 + Salted&Seasoned
Pollack Slice + Chewy Salted&Seasoned Squid



Salted&Seasoned Pollack Roe + White Salted
Pollack Roe + Salted&Seasoned Pollack Slice
+ Salted&Seasoned Squid



Salted&Seasoned Pollack Slice x3 + Korean Salted&
Seasoned Squid x3 + White Salted Pollack Roex2
+ Salted&Seasoned Pollack Roex2



Salted&Seasoned Pollack Roex2
+ White Salted Pollack Roex2



Business hours

Weekdays 9:00 am – 6:00 pm (excluding weekends/holidays)
Lunch break 12pm–1pm

Gift set or bulk order inquiry

+82-33-635-6611

E-MAIL lly6622@naver.com

Donghwa Food products can be delivered to anywhere in Korea.