



JANGMAEUL 장마을

JANGMAEUL' Pursuing an honest traditional taste.

The basis of every taste of traditional Korean food is traditional paste and sauce. In these days of busy life, it is getting harder to cook with the paste and sauce. 'JANGMAEUL' inherits the taste and function of traditional paste and sauces. In addition, we care about making traditional paste and sauces for eating and cooking to be easier, tastier, and healthier.

JANGMAEUL promises you that we will always work hard for service to "Delicious, Clean and Honest."

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JANGMAEUL HIGHLIGHT PRODUCTS

JOSEON KONG DOENJANG

(SOYBEAN PASTE)

Ingredients: Soybean, Salt, Water
For stew, soup, etc.
Weight: 500 g, 900 g, 2 kg, 3 kg, 14 kg
Expiration Date: 18 months



JOSEON KONG GANJANG

(SOY SAUCE)

Ingredients: Soybean, Salt, Water
For stew, soup, seasoned vegetables, etc.
Weight: 500 ml, 900 ml, 1.8 L, 18 L
Expiration Date: 18 months



JOSEON CHAL GOCHUJANG

(RED CHILI PASTE)

Ingredients: Soybean, Red Chili, Rice, Barely, Wheat, Rice Syrup, Salt, Water for Bibimbap, etc.
Weight: 500 g, 900 g, 3 kg, 14 kg
Expiration Date: 18 months

