



DONGHWA FOOD 동화푸드

Donghwa Food aims to become a clean and healthy company that presents food culture to customers. It leads the food culture with the best taste and quality of the food industry. In addition, we will form and lead a value living culture that contributes to national health while having the world-class product development ability.

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DONGHWA FOOD HIGHLIGHT PRODUCTS

SALTED & SEASONED POLLACK SLICE

Among salted seafood, it does not have a fishy smell, and it is also good to use in various ways such as side dishes, rice, naengmyeon garnish, and bossam side dishes. So it is a delicious food that is satisfying to take out at any time in the refrigerator. It depends on your preference, you can add either Cheongyang red pepper or oligosaccharide.



SALTED & SEASONED POLLACK ROE

It is a high-quality product with a moderate salty and unique savory texture of the eggs. We use fresh and carefully selected ingredients with our heart into it.



STIR-FRIED WEBFOOT OCTOPUS

Stir-fried Omani webfoot octopus was firstly aged with deep sea water and plum extract after dehydration, and then secondly aged with natural handmade seasoning and mixed. Stir-fried Omani webfoot octopus is easy to store, to cook and to eat outdoors as it's in individual packaging,



SALTED & SEASONED SQUID

It's not difficult to hand peel-off the squid. Yet, the texture is still good. When you sprinkle thin sliced green onion and sesame salt, the combination of this salty taste stimulates your appetite and makes it more delicious.

