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OURHOME



OURHOME is a comprehensive culinary and food services company. OURHOME's corporate logo, has five strokes, each representing the five senses of a delicious dish. along with the shape of the Chinese character 人('human'), representing our sweet homemade tasting cuisine. The five colors represent love (red), heartiness (yellow), taste (orange), health (green), and trust (violet), and indicate Ourhome's commitment to guarantee our customers' health with food that is prepared in love and heartiness.



2012 OURHOME Company

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Cuisine with homemade tastes

Homemade isn't found in many places today. Only with a mother's love that brings in the morning preparing breakfast for the family, can truly fulfilling taste be created. With South Korea's best distribution structure we secure fresh food material, with a robust real-time control on the temperature and hygiene conditions of our ingredients, leading to the best menu and tastes, prepared by our specialists working to blend various flavors to create the taste of OURHOME.

Prologue

OURHOME

Concession & Hospitality Business

OURHOME the diversified power brand leading the latest local trends.

Contract Food Catering Service Business

The leader of the domestic food service industry, providing 1 million servings daily.

Food Manufacturing Business

Yearly sales of 500 billion won targeted for 2015 with 200 or so HMRs released.

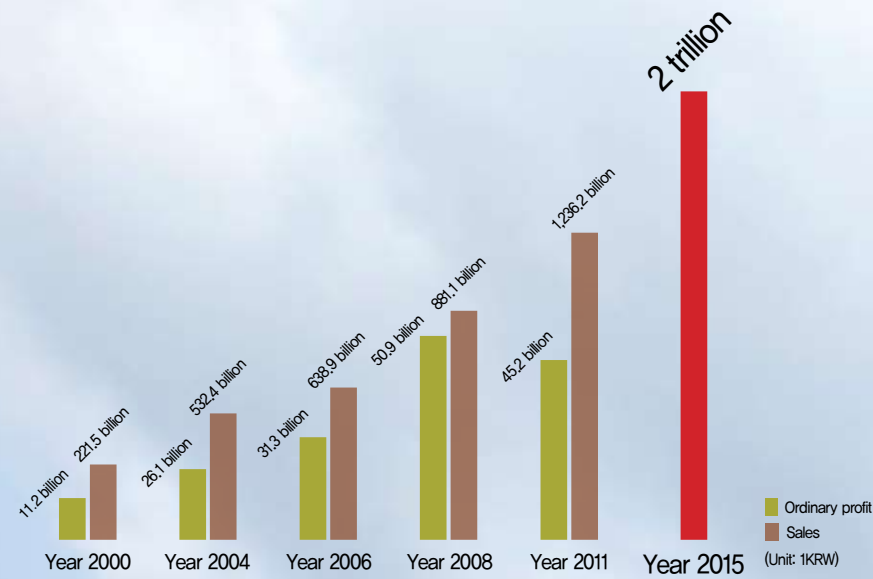
Food Material Distribution Business

Exclusive know-how and technical skills based on 30 years' of history.

30 years on the sole path of taste

Sincere heart becomes food, and food becomes a knowhow, while a knowhow makes a maestro. South Korea's best knowhow that has accumulated for last 30 years.

From a touching restaurant with homemade taste, to a food service like home food that has crossed the boundary of food service, and homemade snack food, the path OURHOME has walked on is the history and record of South Korean food business.



Compound Annual Growth Rate(CAGR: 16.2%)

The story of OURHOME, the earnest taste

It doesn't dress itself up, but has desire.
We think of nothing else; we think of healthy food only.
We desire nothing but taste and style in cooking.
People feel the earnest taste with OURHOME,
since we have stayed the course keeping the principle of heartiness.
The new food culture created by people of OURHOME
makes our customer's life healthy and everyday happy.

*“This taste
doesn't come from about
ten thousand recipes I have,
but from heartiness”*

- Koh, Jae-gil, OURHOME Chef -

OURHOME, that's food with philosophy

The recipe for true taste, from ingredients to heartiness,
is delivered in an OURHOME meal.

The Ourhome brand powered by 1,000 or so specialists
and South Korea's foremost chef.

The mixture of food with philosophy results in a touching experience.
The story of opulent taste presented by OURHOME continues to create
a new food culture in South Korea.

Koh, Jae-gil, Chef of OURHOME Co., Ltd.

2011 Award for New Intellectual of Korea
2010-2009 Won Grand Prize for two straight years in Korea
International Cooking Competition
2008 Chef for dinner for invited UN diplomatic missions
2007 Korea's Eminent Cook



Hospitality Available only from OURHOME

From the OURHOME premium restaurant providing high class dining, to the OURHOME casual restaurant where you can discover trend-setting sensible dining, OURHOME food court that presents an interior with an epochal concept and various world cuisines, Our Home concessionaires setting the standard of the South Korean hospitality, and OURHOME's unique weddings and conventions for the distinguished people of the age. The moment where tastes complement each other to create a sense of honor — that is the hospitality as suggested by OURHOME.



THE ORIOX

The essence of cuisine and the apex of heartiness

The premium service and fine dining at OURHOME makes you feel like a VIP. The euphoria from top of the line food which encapsulates tastes and colors of four seasons is created with the chef's philosophy, knowhow, and heart. The essence of this cuisine expresses the world's top taste in a touching manner. It is a symbiosis of emotion and top quality food, bringing class to any occasion.

Fine Dining



XINGKAI



SONSOOHEON



KISARA



SONSOOHEON, a premium Korean restaurant

Premium Korean grill that exudes grace and quality with motherly devotion, provides a dining space for VIPs who want a private get-together with class. A premium Korean restaurant that seeks a reasonable balance between maintaining the essence of Korean cuisine and assimilating Western elements while culling only select top-grade meats from producers.



KISARA, a premium Japanese restaurant

As a reproduction of the legitimate Japanese restaurant in Tokyo, this premium Japanese restaurant provides food conveying styles and the tastes of the four seasons using various in-season ingredients fleshing out seasonal changes as well as private services.



XINGKAI, a classy Chinese restaurant

Meaning "the starry road" in Chinese, XINGKAI is a premium Chinese restaurant best fitted for small-sized business and family meetings where customers can enjoy dishes specific to areas of China with the deluxe and magnificent scale that reenacts the first-rate restaurants of 1930s Shanghai.



THE ORIOX, where the Orient and the Occident breathe together

The No.1 restaurant in the Yeongdeungpo area with a deluxe, comfortable atmosphere and a fine interior. A restaurant suited for family get-togethers such as the baby's first hundred days celebration or a first birthday party as well as business meetings, where customers can enjoy premium food at a reasonable price.



MOOMBA, the Oriental Bar

As a splendid space with an interior reminiscent of the imperial bedroom and candle-lit chandelier in ancient China, the oriental bar is stocked with all kinds of beverages and customers can enjoy a great variety of wines from its large wine cellar together with snacks.



BLUEFIN, the Premium Buffet

An open space conjuring up the big wide sky and deep blue sea, at the premium buffet restaurant customers can enjoy classy cuisines from various countries and multifarious seasonal tastes, while also offering a light breakfast, lunch, and dinner.



OURHOME, the standard-bearer for concession business

In concession businesses that provide food and beverages optimized for the characteristics of public facilities such as shopping malls, airports, hospitals, amusement parks, resorts, and hotels, OURHOME boasts an unparalleled reputation. The company serves as the standard-bearer for the South Korean hospitality industry, as it operates food and beverage facilities optimized for the characteristics of specific facilities including Seoul National University Bundang Hospital, Lotte Premium Outlet in Paju, Yeongdeungpo Times Square, Banpo Central City, Daemyung Seorak and Gyeongju Resort, and Hotel Pullman Ambassador Changwon City7. As a premium food court brand, FOOD EMPIRE is a complex food mall where you can discover in one single place the brands of various cuisines such as Korean, Chinese, Japanese, Italian, Indian, and Southeast Asian food. Korea's first Korean food court, KOREAN FOOD SODAMGIL is a space for a new food culture where the interior depicts the traditional Korean eatery to conjure up the bygone days.



Food Empire

PREMIUM FOOD COURT 푸드엠페어

Equipped with a premium menu prepared by a specialist chef, a classy interior, and accessory facilities including Kids Zone, Book Café, and Dessert Café, it leads the trend as a new space for experiencing food culture.

한식소담길

추억 속의 한식거리 KOREAN FOOD VILLAGE

Korea's first Korean food court. While the name suggests a road paved with an ample amount of Korean food, it is a space for Korean food culture retrieved from memory that reenacts the tasty traditional Korean eatery.



Introducing FOOD EMPIRE sections

BUJABAP, Healthy & Wealthy food



The Healthy & Wealthy food brand allows you to choose main ingredients that match your tastes to create a contemporary interpretation of a stylish Bibimbop fried on an iron plate.

SONSOO MYEONOK('Noodle House')



Here you can enjoy the true taste of royal naengmyeon('cold noodle') with hand-made, chewy noodles and radish kimchi water with pear.

SABOTEN, the Shinjuku Donkatsu Restaurant



Japan's top donkatsu franchise with its beginnings in 1966 in Shinjuku, Tokyo, is the foremost donkatsu brand offering a menu of over forty dishes with strictly screened materials and a specialized taste.

HOTANG, with a homemade taste



A brand specializing in stews and casseroles, with a name made from the combination of the words ho('to like') and tang('stew').

CATHAY HO, the reinterpretation of Chinese cuisine and stylish Chinese fusion cuisine!



As a restaurant specializing in fusion Chinese food reinterpreted to satisfy the Korean taste, CATHAY HO allows diners to enjoy the essence of stir-fried dishes direct-fired with a wok heated to over 1,000°C.

MOMBAL, authentic Indian food



Here, you can enjoy the essence of the Indian cuisine ranging from the original Indian curry prepared by an Indian chef with twenty or so spices transported by air from India, to naan pizza and tandoori chicken roasted on the traditional Indian furnace and even lassi, the traditional Indian drink.

BURGER HUNTER, the premium handmade burger restaurant



An authentic premium handmade burger restaurant that uses fresh vegetables, specially prepared sauce, and clean Australian-sourced patties grilled twice over.

BABIDABIDA, the first Korean fast food



As a brand that leads the globalization of Korean food, it is the first domestic Korean food take-out that is fast, stylish, and conveniently accessible.

YAKI STAR, the iron-plate cuisine gratifying to the senses



The country's first teppanyaki restaurant satisfies the five senses with fresh ingredients, eco-friendly ware, differentiated tastes, and fast service.

GRAB IT, the take-out accentuating the fresh tastes of ingredients



A healthy taste created with every day's fresh new ingredients! It provides a convenient and solid take-out menu including green salad and sandwiches that enliven the fresh taste of their ingredients.

SILK SPICE, the Taste of the Silk Road



Dishes from the four Southeast Asian countries of Thailand, Vietnam, Malaysia, and Singapore can be enjoyed here—the restaurant offers personalized Southeast Asia food through its live menu from which people may freely choose.

MEZZALUNA, with authentic Italian spaghetti and oven pizza



An Italian restaurant whose name means 'half-moon', where diners can enjoy varicolored spaghetti with the vivid tastes of fresh ingredients and handmade, oven-roasted pizza with a crisp outside and tender inside.

Casual Dining

Trendy OURHOME

These days' trendy, spotlighted hot places are all created with OURHOME's skills. The place that tops the list of the gourmet's places to go, with epochal sense, creative cooking, and satisfying service; these are the reasons why OURHOME casual dining is drawing attention.

Ranging from various global dishes to a trendy café, it captures a sense of youthfulness with its sensible menu and attractive atmosphere. The brand philosophy that has captured the taste of gourmets and the heart of the general public with never-heard-before, reasonable, and novel concepts! Discover Ourhome casual restaurants now creating a new trend in food culture. Whatever OURHOME starts becomes a trend.



CAFE SIMO



YAKI STAR



SABOTEN, the Shinjuku donkatsu restaurant

The country's top-notch Japanese-style donkatsu restaurant offering the donkatsu taste and service of the original Japanese restaurant, where diners can enjoy over forty dishes on its menu including donkatsu prepared with strictly screened materials and differentiated cooking skills.



BURGER HUNTER, a premium handmade burger restaurant

You won't think of eating burgers at any other restaurant, once you taste our handmade burgers, prepared with the, prepared with the freshest vegetables, our original-recipe sauces, and twice-grilled patties made of the finest Australian beef.



BABIDABIDA, the First Korean Fast Food

As a brand standing at the forefront of spreading Korean food around the world, BABIDABIDA is the first fast food restaurant franchise to specialize in providing Korean food.



YAKI STAR, gratifying the senses

Korea's first fast food restaurant franchise to specialize in yaki dishes (food quickly stir-fried on hot iron plates, Japanese style), YakiStar will satisfy all your senses and expectations, offering dishes prepared with the freshest ingredients and quickness by our skilled cooks, contained in eco-friendly containers.



UPTOWN CAFÉ, a sophisticated urban style

A space where you can savor various beverages from aromatic coffee to fresh fruit juice.



Original European CAFFESSIMO

The broad array of our premium desserts and European-style espresso drinks prepared with the finest European blends will enrich and reinvigorate your day.



BABIDABIDA



SABOTEN



BURGER HUNTER

Wedding & Convention

For class and honor

An event place should be kept separate for celebrities of the times. A sensible and dramatic space, jointly created by the world class interior consultant Gensler and the leader of the domestic hospitality industry, OURHOME! As OURHOME's convention brand, AMORIS handles weddings for prestigious families, classy banquets and other events. Leading the country's wedding trend with its sophisticated facilities and meticulous planning by a banquet specialist, AMORIS provides the best venue for successful business activities including meetings, conferences, receptions, and seminars. Discover the top-quality service available to respected customers of class and honor.

AMORIS

AMORIS Yeoksam GS Tower

W • A renowned wedding venue for prestigious families with a ceremony paralleling the actual program of a premium hotel with a dignified and modern interior.

C • The best space for large-size events, equipped with audio and lighting facilities plus convenient transportation by means of a direct subway connection (Yeoksam Station).

• Accommodation: 600 seats

• Location: 1F GS Tower, Yeoksam-dong, Gangnam-gu, Seoul

AMORIS Gangnam Meritz Tower

W • Producing a sensible style as seen at global celebrity weddings, this venue is the choice for marrying couples who seek individuality.

C • A newly conceived banquet hall for VVIPs who want to host events or parties as varied as general shareholder meetings, seminars, or family parties.

• Accommodation: 300 seats

• Location: 1B Meritz Tower, Yeoksam-dong, Gangnam-gu, Seoul

AMORIS Yeongdeungpo Times Square

W • Completed by the globally famous interior consultant Gensler, it is the only venue with the class of the political, entrepreneurial, and cultural community in the western part of the city.

C • Equipped with sophisticated facilities, this venue is optimized for top-rate events including business conferences, premium product brand fashion shows, and other events inviting VVIPs.

• Accommodation: 500 seats

• Location: 5F Times Square, Yeongdeungpo-dong, Yeongdeungpo-gu, Seoul

AMORIS, Hotel Pullman Ambassador Changwon City7

W • This location draws attention with its magnificent scale and artistic atmosphere as the wedding venue for the prestigious families of Gyeongsangnam-do.

C • This venue receives attention as the optimal location for international events.

• Accommodation: 480 seats

• Location: 2F Hotel Pullman Ambassador Changwon City7, Dudaedong, Changwon, Gyeongsangnam-do



AMORIS Gangnam



AMORIS Yeoksam



AMORIS Changwon



AMORIS Yeongdeungpo



“Employees with a sensitive palate can tell whether ingredients are fresh or whether artificial flavor enhancers have been included. Our employees that eat here say that OURHOME food tastes just like homemade”

- Baek, Ji-eun, OURHOME Dietitian -

This is homemade food.

Since 1984, with its advanced system and continued technological development, OURHOME has spearheaded the qualitative improvement of the South Korean food business.

While preparing 15,000 dishes suited to different customers including offices, schools, hospitals, and public institutions, and providing the well-being menu of its own brand H-Plus, the company is engaged in the corporate social responsibility through the Campaign for Clean & Green Environment.



Satisfying one million palates daily

15,000 various dishes created by a thousand or so dietitians and Menu Development Team ensure the pleasure of gastronomy.

The entire process from materials delivery and food serving strictly controlled by culinary specialists who are trained with OURHOME's hygienic curriculum assures the diners about the food safety, while the hospitality upgraded through its regular training program supplies vitality to the daily life of a customer tired with work. The best table offered to daily 1 million guests at 800 food service locations nationwide. OURHOME meets customers with as much heartiness and responsibility as pride in being the industry's No.1 operator.

Leading No.1 Food Service

Korea's No.1 and the standard of food service.

OURHOME continues to reign over the Korean food and dining industry, based on the three decades of food producing and service since 1984 and the specialized, effective systems of management. OURHOME has overcome the limits associated with servicing Korean food at cafeterias and food courts, providing for rigorous quality control of the rice, soups, kimchi, and other dishes it creates. The quality of homemade meals it offers has become the standard of the Korean food industry. The company provides best-quality food and optimally designed services for a wide range of different clients, including food courts for employees, welfare cafes, convenience stores, golf clubs, food and beverage facilities, party catering, and so forth. OURHOME delivers food that boasts authentic taste and healthy nutrition, catering to diners in all aspects of their lives.



Party Service

Based on the sturdy infrastructure fitted with a high-caliber professional chef, the knowhow as No.1 food service operator, and the best service professionals, OURHOME provides premium food and beverage service for golf courses and resorts across the country.

Golf Course & Resort

Equipped with the infrastructural triad of its professional chefs with the best skills, operational knowhow as the food service industry's top operator, and foremost service specialists, the company provides premium beverage service at the golf courses and resorts nationwide.

Customized Café & Convenience Store

We operate a customized café where people can meet Arabica coffee, various beverages, and bakery products at reasonable prices, and Best Joy, a newly conceived convenient store that boasts a rich variety of 4,000 or so items.

Online Shopping Mall(Welplaza)

The online shopping mall(welplaza.com) creates a more special and reasonable shopping life through a wide selection of products and continually updated marketing events.

Nutrition / Health Care Program

OURHOME, with its H-Plus health program, operates restaurants in the harmony of healthiness and happiness to stay committed to customer health.

Space Where Culture Breathes

While works by famous painters here and abroad are exhibited to create a cultural ambience, culture marketing takes place with specialists in various fields giving classes in cooking, wine appreciation and image-making.





Aim for 0 complaints and 100% satisfaction

Equipped with No.1 competitiveness in purchasing, we get the best food materials, and we also keep all of them fresh through a meticulous temperature control and real-time delivery tracking. Also, we collect and reflect customer feedbacks through various channels to secure satisfaction at heart. Time not to worry about food but only to enjoy tastes; that's the time spent with OURHOME.



Delicious

OURHOME keeps to the basics. | Rice, soup and kimchi are three essentials of a Korean meal. To secure the best taste, we focus on the three items.

Healthy

We are committed to customer health. | Regularly served and balanced meals form the first step toward a healthy life. The food service of OURHOME includes in its consideration even the easily omissible tiniest nutrients. It is the family doctor you see every day.

Fun

It is a reinvigorating place. | Customer's enjoyment is ensured through over 200 events for fun or to celebrate anniversaries.



A Menu of 15,000 Dishes

Every day, a new menu meets our customer. With the pool of 15,000 dishes and the efforts of the professional Menu Operation Team, we continue to create menus newly adapted to our customers.

No.1 Safety

Hygienic security is basic in OURHOME. Through a systematic sanitary control in compliance with HACCP and steady checks, we make safe food to be counted on.

Cold Chain

Best food materials safely to the table! Purchase of high-quality food materials is the foremost consideration. From the origin to the customer table, everything is delivered through the advanced Cold Chain system and real-time GPS tracking system.

Customer Satisfaction

Customer satisfaction is the biggest goal of OURHOME. Through various channels including message boards, touch screens, and satisfaction survey by external institutions, we listen to the voice of customers.

Best Cook Competition

Cooking performed by top-level specialists. Through 30 years' knowhow, continued cooking training, and Best Chef Competition, we provide the best taste for our customers.

+ α

We give diverse values to customers. The various values never experienced before create the Menu of Tasty Eatery on TV, the health-focused menu, and a menu that protects environment.



Special Food Service

Relishing dinner in the field

OURHOME exercises its skills as meals in the fresh field should be all the more special. Prestigious services provided by specialized personnel with culinary skills and service of a five-star hotel give brilliant memories that blend with the scenery of great nature. From a menu of easy snacks to meals, formal meals and courses, it's Clubhouse Restaurant Service only by OURHOME with a various menu customized for guests! Discover it for yourself at premier golf clubs including Pine Beach, Solmoro, Chinyang Valley and Hwaseong Sangok.



Global Food Service

OURHOME – under the international spotlight

OURHOME launches itself in Guangzhou and Nanjing, China as the first Korean company in 2010, creating new value overseas with China secured as a bridgehead and enhancing the status of Korean food industry.

Continuous growth of Chinese market

Leading global manufacturing firms and Korean companies have continued their investments in China since the 1990s, based on Chinese domestic market.

Meals customized for overseas customers

Various customized meals including not just a variety of local foods for Chinese customers but also Korean food for Korean workers stationed in China.

A Dream Alive in China

OURHOME's challenges for the sake of customer satisfaction do not stop. Global OURHOME's dream is accomplished with the aim of reaching every corner of China such as Nanjing, Guangzhou, Beijing and Shanghai.



“I head to work early in the morning and get home late at night, after which I have no energy left for cooking. As a single, you have to take care of your own health, which means you shouldn’t eat just anything. That’s why I stick with OURHOME, because it tastes just like the food my mother makes.”

- Suh, Jung-hee, a company employee -

A rich heartiness makes a powerful meal.

Happiness in life becomes happiness at table.

Conveniently meet with OURHOME food prepared with nature-given seasonings and heartily brewed broth.

A meal easily prepared, but with deep taste smacking of heartiness as if done over a long time, and even with the day-long sense of fullness, the healthy table like mother’s homemade food gives vitality and energy to life.



Heartiness makes premium.

Does easy cooking make a weak taste? OURHOME is different.

It is a true premium created with fresh food materials and a strict hygienic management, while 120 culinary specialists do the research for one single meal. OURHOME is committed to a healthy table to be enjoyed anytime, anywhere.



OURHOME **Premium**
Brand



No.1 in Well-Being Home Meal Replacement(HMR)

Food culture reacts most sensitively to change in lifestyle. Since food needs heartiness and heartiness needs time, busy company workers fidget over a healthy meal. Thanks to the dramatic increase in the number of couples both working full-time and single-member households, the HMR market is emerging as the representative of the new food culture.

Putting together its long-accumulated knowhow as a brand leading the food culture, OURHOME launched an HMR brand in 2007, deploying 200 or so products and has continued with its explosive growth based on customer trust in the taste and quality. As Korea's top HMR brand, OURHOME will continue to provide a broad array of great-tasting ready-made meals that you can enjoy at home.



Best of Best
HMR OURHOME

OURHOME HMR

Putting heartiness in a popular menu equally loved by men and women, young and old, OURHOME HMR uses only the best materials more strictly tested for safety than with any other domestic company. And by proposing diverse healthy menus with tastes created without resorting to synthetic flavor enhancers, color additives, and preservatives, it realizes not only tastes and quality but also quantity, thus well deserving the title 'the best of best HMRs'.



*HMR is for Home Meal Replacement. It is characterized not only by taste and nutrition that make it a substitute for a meal eaten at home, but also by convenience as the preparation time is greatly reduced.

■ The characteristics of OURHOME HMR

Heartiness and Taste

We make all our products in our rigorously controlled processing plants, ensuring the delivery of only the greatest taste and best quality.

Safety and Trust

We apply a quality standard that is even stricter than the legal requirement in order to provide only the best-quality, safest products for all consumers.

Health-Oriented

We make our products with healthy and fresh ingredients, minimizing the use of additives.

Variety and Promptness

The products quickly made out of the various menus researched and developed with the sturdy infrastructure create a new food culture of South Korea.

Satisfactory Price

Our premium-quality, great-tasting food made with recipes from cooking experts come in large portions.

TV Commercials

The HMR brand of OURHOME is now familiar to many people. By presenting a TV commercial, '127 culinary specialists' with the ad copy 'Cooking that knows cooking well,' we conveyed to consumers our company's strengths: knowhow and heartiness. And in 2011, we landed a huge reaction, when we mobilized the concept, 'Let mother rest' to publicize the product as what is easily prepared by men and women, young and old, including housewives. Following good-looking top stars like Song Seung-heon, Yoon Sang-hyun, and Song Jung-ki, now the currently dominant comedian Kim Jun-hyun models for the company, staging a more customer-friendly star marketing.



From Hearty Comfort Foods to Seasonal Specials

OURHOME is a food specialty brand that seeks to contain the love and care of mothers and the quality and taste of cooking experts in each and every dish we produce.

Our goal is to create and spread a healthier and happier eating culture by providing a wide range of completely safe quality food products.

We produce a broad array of products encompassing almost the entire range of culinary culture and tradition in Korea, including the many soups, stews, noodles, rice porridge, fish cakes, hams and sausages, frozen rice dishes and food, sauces and marinades, side dishes, processed meat, bakery, flavored dry seaweed, and so forth.



Happy Cooking



Soups, Stews, and Hot Pots

Now you can taste the heart-warming, deep-tasting soups, stews, and hot pots from a traditional Korean home within just a few minutes. We use only the broth we have made and select premium ingredients to make the best-tasting and safe soup products. We minimize the use of additives and seek to preserve as much freshness as we can in each and every one of our soup products.

Noodles

To make quality noodles that you can taste at gourmet specialty restaurants, we enforce a rigorous policy of "Good Noodles, Good Sauces, and Good Taste," utilizing the expertise of restaurateurs and cooking experts and ensuring the perfect balance of taste and nutrition.

Frozen Food

Our frozen food products, produced using a HACCP-certified system, involve only the select pork and other ingredients of the freshest quality. "TteokpyeonGogiWanja," the traditional Korean-style meatballs containing rice cakes, and "DudurinDonkatsu" made with pork 100% produced in Korea, are especially popular among all generations of Korea thanks to their great taste and nutritional value.

Refrigerated Hams and Sausages

We produce our premium-quality hams and sausages with pork that has been exclusively raised and produced in Korea without either antibacterial agents or any of the five major synthetic additives (preservatives, coloring agents, anti-oxidants, sodium nitrite, and artificial flavors) in a HACCP-certified, clean processing environment.

Processed Meat Products

Our state-of-the-art, clean processing facilities that reenact the taste of traditional cooking techniques with modern technology produce gourmet-quality meat products formerly available only at high-end restaurants, including jokbal (boiled and spiced pig feet), pyeonyuk (boiled and sliced pork), barbecue, and so forth that you can now taste in just a few minutes in the comforts of your home.

Sauces and Marinades

We have minimized the sterilization process and simplified the package types in order to provide deep-tasting, fresh sauces and marinades of great taste. Our sauces and marinades will make your cooking and dining experience all the more convenient and delightful.

“You have to have confidence before you can give it to others. Since I trust the quality of OURHOME, I can recommend it to a customer with confidence. As it provides latest information as well as consulting, isn't it a true partner our customer needs to succeed?”

- Sohn, Min-woong, Food Materials Distribution Team, OURHOME -

The competitiveness of OURHOME is our customer's competitiveness.

The competitiveness of OURHOME is our customer's competitiveness. Partnership with the wise and the strong is the first and foremost key to the success of business. From a nationwide business network for fastest connection with customers, the trust built through the system of purchasing directly from producers and manufacturing own food materials, product supply optimized to the customer needs, hygienic checkup, to provision of latest information on food materials market and consulting, we build your robust competitiveness for your success.





Global total service in food materials distribution

As the market leader in the food materials distribution industry, OURHOME has built and operated a system for global total service to enhance customer competitiveness that comprises the topmost purchasing network, the hygienic control system of the Korea Food Research Institute as an internationally certified testing agency, the advanced and scientific logistics system at the top of the industry, and consulting needed for total operation and management including sanitary checkups, standard menus, and real-time estimation. The company also supplies B2B-focused food materials optimized for customer categories of business, school, and hospital, and its strictly selected food materials are not made on an OEM basis but manufactured at and supplied by the OURHOME Food Materials Processing Center. From the company's customer food system right until the customer's table, OURHOME's well-organized system for total service delivers perfect trustworthiness.

The country's foremost systematized integrated purchase system

Through direct purchase from producers and the global purchasing network connecting with 30 countries, based on its powerful buying power with yearly sales of 1 trillion won, the company supplies hygienic, safe, and high-quality food materials through e-OPS, the systematic and scientific purchasing system, and e-TRADE, the specialized global sourcing system.

The industry's top-class logistics system

Based on the industry's largest number of logistics centers (10 of them), exclusive delivery vehicles equipped with the Cold Chain System that perfectly maintains the freshness of the original condition running from its reception right up to its delivery, while the Warehouse Management System (WMS) for managing expiry dates and tracking records for products in storage, Transportation Management System (TMS), and PDAs for scientific check and record tracking for received products are also in operation. The logistics centers are also run on a high level of efficiency with the highest logistical hygiene management using frozen or refrigerated vehicles and related specialized facilities that tap into the Cold Chain System, Digital Picking System (DPS), Digital Assorting System (DAS), and Rack System. The company has a fast distribution system that delivers within an hour to any business site across the country through its network of branches in the Seoul Metropolitan area, Jungbu, Gyeongbuk, Gyeongnam, Honam, and Gangwon.

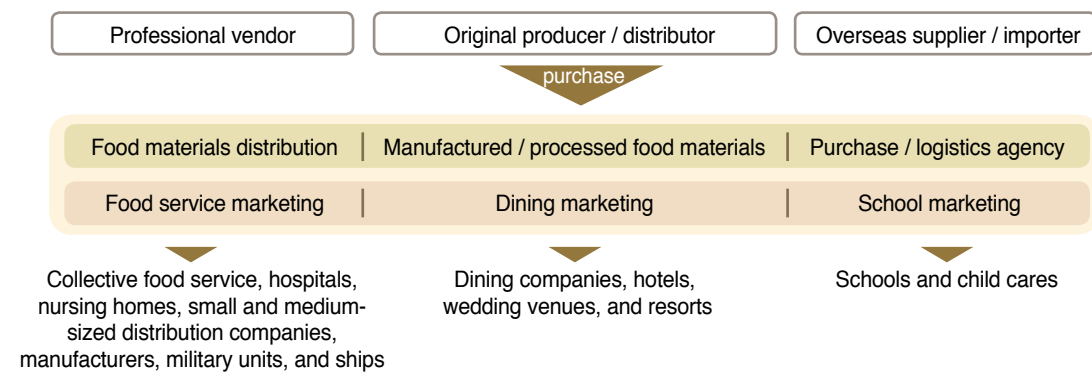
Scientific and well-organized system for hygiene and quality control

The company supplies fresh and safe food materials by performing thorough tests throughout the process that include qualification of companies and on-site inspection for integrated purchase, hygienic check, residual pesticide and bacterial test, thorough product examination on reception at the logistics center, division into refrigerated / frozen delivery and temperature tracking system, and face-to-face inspection on checking into the point of sales.

Reliable service management system

Through its advanced ordering system, OURHOME supports convenient and efficient operation. From convenient reception and issuance of orders that comprise ordering management, menu and recipe management, and management of operation closure to real-time estimation, food materials market status lookup, monthly sales, and statistical analysis of monthly sales plus profits and losses, it provides a scientific and well-organized system for across-the-board operations. Also, the company has built and operated a system for rapid and accurate return or replacement so that an immediate response may be made within an hour through Customer Service specialists, dedicated delivery and marketing employees to all claims related to erroneous orders, erroneous delivery and delivery of wrong items.

■ The Process of Food Materials Distribution Business



Healthy Everyday



A trustworthy brand that scores

full points <Haengbokhan Matnam>

'Haengbokhan Matnam' is OURHOME's B2B-focused food materials brand covering food materials, processed food, PB products etc. encompassing 'Haengbokhan Matnam Pre



* **Haengbokhan Matnam Premium:** A premium brand with first priority on raw materials screened strictly based on LOHAS concept, minimized ingredients, and balanced nutrition.



* **momchoi:** A brand specialized for schools that uses only choice ingredients screened with mom's heart and clean facilities.

■ Characteristics of Haengbokhan Matnam Premium Products

- **Excellent raw materials**
Maximized use of excellent raw materials!
A maximum amount of domestic materials including pork certified with no antibiotic is used.
- **Safety about Additives**
In compliance with the Quality Certification Standards for Children's Favorite Foods, and the Standards for Use of Food Additives, use of additives causing safety-related controversy is minimized.
- **Balanced Nutrition**
A diet with strict nutritional balance.
While fat, cholesterol, and sodium are lowered, protein and vitamin C are enriched.
- **Devoid of 7 / Devoid of 6**
Devoid of 7 | Ham & Sausage: Vienna sausage, Frank sausage using natural pig intestines, Smoked ham
Devoid of 6 | Packed meat: Meatballs, Hamburger patties
Sauces: Tomato spaghetti sauce, Meat spaghetti sauce, Tokpokki sauce, Kiwi dressing, Thousand island dressing, Spicy chicken sauce, Honey mustard, Demigras sauce, and Ketchup

■ The features of the <momchoi>

- Strictly screened materials are used.
- It is committed to the health of a growing child.
- OURHOME's knowhow is applied.
- HACCP quality standards are complied with.

A well-being brand for patient meals

* A well-being brand designed to provide healthy food such as ordinary meals for patients or treatment meals at hospitals or nursing homes.

■ The features of the well-being brand for patient meals

- With customized specifications appropriate for Food Exchange Units and hospital canteens.
- Meats are specially cut from original materials while minimizing fats.
- Fish is sanitized, with its intestines and fins cleanly removed.
- Instant HMR is a no-additive product that minimizes salt and sugar.



*"I come back with a proud heart
if the recipient is satisfied.
As the company is equipped with
a perfect system for receiving and
placing orders, quality guaranteeing
system, and food materials processing
centers across the country, we feel proud
of delivering the taste of OURHOME."*

- Park, Sang-soo, Logistics Planning of OURHOME -

The pride in delivering taste to all corners

The heartiness involved in delivering taste is as important as that engaged in creating it. As freshness forms the core of the taste and quality of food, we deliver to any location in the country within an hour. Customers place a unique trust in the fast and safe logistics of OURHOME, proven with the number of our partners.



The advanced nationwide infrastructure

OURHOME maintains its No.1 position in the domestic food industry because of the nationwide infrastructure formed through its audacious investments and efforts. A group that builds the synergy from the organic collaboration among ten logistics centers and seven manufacturing plants across the country, plus four advanced materials processing centers! That is the power of OURHOME as No.1.

System
Credible



Ansan Factory / Logistics Center # 216,
Wonsi-ro, Danwon-gu, Ansan, Gyeonggi-do



Yongin Factory 1 / Logistics Center #386-1
Gyeonggidong-ro, Namsa-myeon, Cheoin-gu,
Yongin, Gyeonggi-do



Yongin Factory 2 / Logistics Center #263
Gyeonggidong-ro, Namsa-myeon, Cheoin-gu,
Yongin, Gyeonggi-do



Honam Logistics Center #29-2 Dogok Nonggong-gil, Dogok-myeon, Hwasun-gun, Jeollanam-do



Eumseong Factory / Logistics Center #293,
Cheongyong-ro, Samseong-myeon, Eumseong-gun, Chungcheongbuk-do



Gumi Factory 1 #339-4 Janggun-ro, Jangcheon-myeon, Gyeryong, Chungcheongnam-do



Yangsan Factory 1 Logistics Center: #134
Eogokgongdan 1-gil, Yangsan, Gyeongsangnam-do



Seongnam Logistics Center #20 388 beon-gil, Dunchondae-ro, Jungwon-gu, Seongnam, Gyeonggi-do



Cheongwon Logistics Center #53-2,
Namiiocheon-gil, Nami-myeon, Cheongwon-gun, Chungcheongbuk-do



Gyeryong Factory / Logistics Center #26-21
Jeilsandan-ro, Duma-myeon, Gyeryong, Chungcheongnam-do



Best system as the start of trust

OURHOME supplies top quality food materials at a reasonable price with the industry's foremost competitiveness that it has acquired through the time-honored knowhow, including electronic bidding with 400 or so vendors and direct business with 30 or so producers globally and 50 or so producers locally. Based on 10 logistics centers, which is the country's largest, 400 or so vehicles deliver freshness to roughly 4,300 partners. Dedicated delivery vehicles subject to real-time checks are operated and face-to-face check time is strictly observed, while the completely built Cold Chain maintains refrigeration at 5°C and freezing at 20°C.

Staying alert until customer receives the product.

That's why OURHOME is trusted.

Buying
Power



Purchase System

Operating based on its advanced system that incorporates global sourcing with the world's food materials market, direct business with original producers, nationwide integration, and annual purchase contracts, the company makes total yearly purchases of over USD 600 million worth of food materials for a stable supply to the domestic demand. Also, transparency is secured to maximize customer value.

- * **Professional vendor's e-bidding** ▶ Electronic bidding with 400 or so vendors
- * **Direct transaction with local producers** ▶ Direct business with 50 or so domestic producers
- * **Global sourcing** ▶ Purchase network involving 30 or so countries

- Organized work management using e-OPS, the overall purchase system for planning, controlling, and managing the purchase affairs in general.
- Establishment of global sourcing, that comprises purchasing directly from over 30 countries as well as purchase from local producers / contract purchase / stocking purchase / bidding.
- Personal visits to markets / overseas locales / production sites / customers to secure and monitor fresh and reasonable products.
- Transparent purchase open to everyone through the supplier's portal.
- * **Purchase applying the strictest criteria for each category**
- **Grains** : Supplies Nonghyup rice within 7 days from polishing. Quality check with taste analyzer.
- **Kimchi** : Uses homegrown cabbages. At the company's HACCP kimchi factory in Eumseong(local HACCP partner)
- **Agriculture** : Uses products with G Mark of Gyeonggi-do(Direct transaction with local producers, and purchase through professional vendors)
- **Livestock** : Purchased only from HACCP companies(with Slaughtering Check Certificate; homegrown pork and chicken)
- **Fisheries** : HACCP certified as the first instance in the industry(which secures high-quality products through global sourcing)
- **Industrial** : Supplying products made by HACCP certified companies(stockpiling industrial products, operating warehouses, manufacturing Haengbokhan Matnam / OURHOME products)



Logistics System

With logistics centers as hubs that deliver to any location in the country within an hour, OURHOME operates the entire supply chain from the entry to shipping as a cold chain to provide customers with optimized logistical service. Also, optimum taste and freshness are provided by making sure that food materials are shipped while product temperature is maintained at a specific level for quality control purpose.

- Dedicated delivery vehicles are operated to strictly observe time for vis-à-vis check.
- Establishes perfect cold chain including double heatproof doors, and central control system.
- Industry's first to scan barcodes with PDA for all products; real-time checking of erroneous registering and readjusting in pursuit of zero unpaid and mispaid; average loss of 0.001% for last year.
- Has specialists with experience in managing the stock of 3,000 tons and 10,000 palletes of products, entrusted or imported products.
- Stock record tracking system: ID is attached to a product on entry while a completed product also gets an ID before it is delivered to logistics center. Production ID and Shipment ID are scanned with PDA for supply tracking purpose.
- Received Gyeongin Chapter Director of Korea Food and Drug Administration Award in 2007, and Industrial Award of Logistics Grand Prize in 2009.
- Delivery vehicles are controlled on a real-time basis: any issues arising with location data or temperature management are to be addressed immediately.
- Provides HACCP-certified hygienic data to operations and customers across the country.



Korea Logistics Grand Prize,
Industrial Award





“It’s something that makes me proud-strict hygienic standards not seen elsewhere and an automated system rated as the industry’s top.”

- Kum, Gyo-sun, Tofu Part Leader, OURHOME -

OURHOME’s production system for customers

All the benefits from a stable and well-organized system go to customers. Not only customer cost is reduced but also work efficiency is maximized. All food materials are managed with HACCP, and as the company’s own hygiene system is stricter than the state regulation, it is always reliable. Equipped with the latest processing facilities such as cutters, washers, and vacuum packaging machines, and latest refrigeration and freezing systems, we are confident of our foremost status for safety and hygiene in the country.



Steady investment in facilities ensuring production of best products

Steady investment in facilities ensures production of best products. From construction of the factory, all production lines are designed to meet the requirements of HACCP to build a hygienic and well-organized system. Recognized for such efforts, the company was the industry's first to obtain certification for Global Quality(ISO 9001) and Environment(ISO 14001), and was selected as No.1 for Company with Excellent Management of Agricultural Food Materials, supervised by National Agricultural Products Quality Management Service, an affiliate organization of the Ministry for Food, Agriculture, Forestry and Fisheries. We are committed to produce products with higher quality than is expected by customer, and cleanest and safest food.



Production of hygienic products through the automation of manufacturing process

Our automatic food processing facilities at eight factories, including Plant 1 in Yongin for 238 products, Plant 2 in Yongin for 79 products, the Eumseong Plant for 130 products, and the Yangsan Plant for

CK instant food line

- We operate Korea's first CK factory, which produces various "Premium Takeout" products that enable consumers to experience fine gourmet dining without any hassle in the comforts of their homes.

Meat processing line

- We process premium quality pork, raised and produced exclusively in Korea, at low temperatures without adding any harmful preservatives or flavors like L-glutamic acid sodium.

Noodles line

- Our complex noodle-making and fermenting system, patented in Japan, produces 4,500 sets of noodles of handmade quality at every hour, up to 15 tons a day.

154 products, ensure perfect hygiene and safety of all the diverse food products we make for our customers. The two dozen or so QA specialists and biochemical inspectors among us also guarantee the quality and safety of our products by conducting sensory tests, residual pesticide checks, microbiology tests, and biochemical tests.

Tofu line

- Our all-automatic system, which steams, coagulates, cuts, and packages the bean curd in a continuous process produces great-tasting, safe tofu of handmade quality.

Bread line

- Our all-automatic system produces 2,000 large loaves of sliced bread and 4,000 medium loaves of sliced bread every hour, using the "sponge" mechanism.

Traditional food line

- We are the first in Korea to adopt a serialized traditional food processing technique, automatizing the entire process ranging from food mixture and feeding to heating.

Ttok(Rice cake) line

- Our safe, hygienic facilities equipped with color detectors and wind pressure controllers enable us to make tteok in the traditional pot-steaming and double-pounding ways, which ensure the perfect texture and taste of all resulting tteok.

Fish fries line

- Our all-automatic, HACCP-certified system automatizes the entire process of making eomuk, including ingredient mixing, molding, processing, and packaging.

Seasoned laver line

- Our FSSC22000-certified quality management system for processing and making flavored dry seaweed preserves the unique flavor of dry seaweed and ensures its complete safety from freezing to drying. In addition to banning the use of harmful additives like L-glutamic acid sodium, we also provide for thorough quality control even at our supplier's plant.

Kimchi line

- We produce 46 tons of perfectly matured kimchi every day, made by adding naturally fermented seafood paste and abundant amounts of other spices to the Korean cabbages from the loess fields of Haenam that boast especially fresh, crispy texture.

Fries line

- We produce healthy fried food using zero trans fat. Our semi-finished fried food products of consistently great quality can be heated up and served with maximum ease.

Jellied food / Ran line

- We were the first in Korea to adopt an all-automatic system for processing muk and eggs, and now produce 5 tons of muk and 8 tons of eggs each day.

Fresh food line

- Our automatic facilities, semi-automatic packaging system, trays, and the nitrogen feeder have all contributed to the reinforced safety and hygiene of all our fresh food products.

“Researchers are often picky about them as if they were not products from our company. Only that way can they be dishes in a stable and fresh state even when anybody tastes them.”

- Lee, Suk-jae, OURHOME Researcher -

Desires with value

OURHOME has been selected as an institution of certification in several areas by the Korean Agency for Technology and Standards under the Ministry of Industry and Resources, National Institute of Environmental Research under the Ministry of Environment, Korea Food & Drug Administration etc, for the first time in food industry, proving its reliability and analytical ability both domestically and internationally. OURHOME's desire for a little more doesn't stop at the fact of having maintained the first place for thirty years. Because our passion makes customers' health.

Research Development



Infrastructure for Customer Security

Analysis and inspection is the most important infrastructure that prepares food that is reliable enough to eat all the time through quality control, toxicity examination, genetic testing etc at all channels of distribution including raw materials. OURHOME's R&D system performs research on various categories of general foods such as export, food service and food materials, based on 20 years of experience and capabilities in food development. It develops retail products that suit situations such as culinary products, processed products, department stores and discount stores, using advanced information as a benchmark as well as developing first technologies in product categories. AS customer satisfaction is the foremost objective, it does its utmost in quality evaluation through customer surveys and organoleptic test.

Food Research Institute R&D

R&D system that is responsible for taste, nutrition and even convenience. It carries out research and development for best products with first-class quality.

Food R&D system performs research and development for various categories of general foods required for distribution channels ranging from B2C, food service, food supplies, restaurants, franchise and overseas, based on 20 years of experience and capabilities.

Development of New Products

Development of Products for OURHOME Brands_ It develops various categories of general foods such as culinary products, processed products, applied products etc that suit retail markets of department stores and discount stores.

Products Development for the Brand 'Haengbokhan Matnam'_ As products leading B2B market like food service, restaurants, food supplies and export, it develops products for standardization of tastes and efficiency of cooking.

Products Development for the Premium Brand 'Haengbokhan Matnam'_ It develops products with discerning quality and safety secured as products for B2B like school food service, premium restaurants etc.

Quality Evaluation

- Introduction of scientific evaluation methods like customer satisfaction surveys, organoleptic test etc.
- Thorough quality control at all distribution channels from purchase of raw materials to sales.

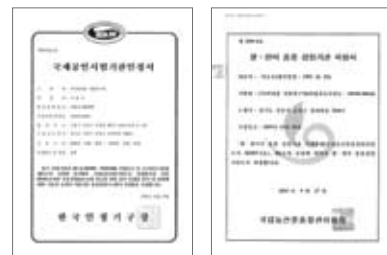
Research on New Technology

Product Research & Development_ Specialized R&D by product category for best taste and quality.

Research on Basic Technology_ Research on basic technology to introduce advanced technologies and discriminate products.



Food Sanitation Inspection Agencies
Norovirus Inspection Agencies



KOLAS
Variety of Brown Rice Verification Agency

Food Research Institute, Analytical Inspection

It carries out various analytical inspections on from raw materials to finished products, securing high reliability that is certified at home and abroad.

It contributes to enhancing food quality by building up effective food safety system in order to accomplish the ideology of OURHOME to enrich human life.

Inspection of Harmful Chemical Substance

Pesticides, fungal toxin, heavy metals, antibiotics, food additives, new harmful substances (benzopyrene, clenbuterol, melamine and biogenic amine) etc.

Inspection of Quality Suitability

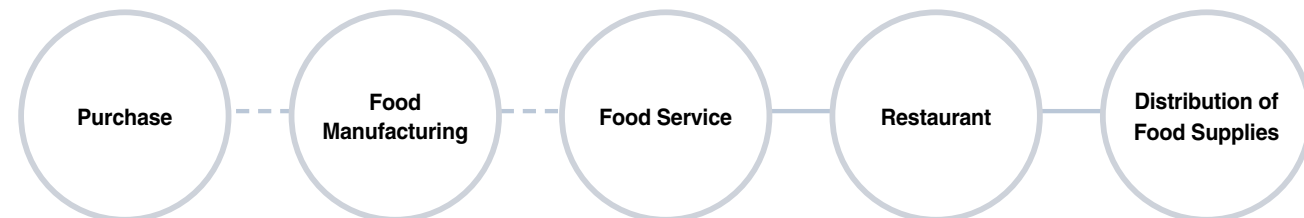
Analysis of nutritional contents(calorie, protein, cholesterol, sugar, sodium, vitamins etc), new products safety verification,

Harmful Microorganisms Test

Food pathogens(coliform, salmonella, Bacillus cereus etc.), anenobes(Clostridium perfringens, Campylobacter jejuni etc.), mycete, zymogen, and parasites.

Genetic Testing

Judgment of the authenticity of genetically recombined food, inspection of rice variety, and viruses(Norovirus, rotavirus, astrovirus and adenovirus) etc.



- Agricultural pesticide residues test
- Fisheries heavy metals test
- Processed food preservatives test
- Food supplies microorganisms test

- Manufacturing factory environment test
- Test of manufactured goods in distribution after collection
- Shelf life testing
- Analysis of nutritional contents
- Analysis of functional contents

- Norovirus test in underground water
- Food pathogens test of menu
- Water quality test in water purifier
- Inspection of causes of food poisoning

- Inspection of the environment and personal hygiene in restaurants
- Food pathogens test of menu, Inspection of reasons for claims
- Inspection of ice safety

- Inspection of reasons for claims



Human Resources



Human Resources That Make a Healthy Korea

Sense of responsibility for safety and sanitation doesn't come easy to the personnel at OURHOME. However excellent they are as experts, their capabilities are best shown only in a system in which they can work with pride. Under the management policy of 'Nurture professional talents with drive and passion', they are raised to be human resources completely equipped with passion and expertise at best academies in each field such as product development, technological research, analytical inspection, safety, planning etc.

Human Resources Development System

OURHOME operates diverse educational programs to cultivate best personnel in the industry.

Service Academy

Service Academy(OSA) realizes highest customer value through service by cultivating expert service knowledge and capabilities on the part of all employees, with the foremost aim of 'Customer Satisfaction Management' and all its curriculum operates on-site practical courses as well as theoretically for the purpose of grooming service specialists armed with thorough service-focused mind.

FS Academy

FS Academy(FSA) that is based on on-site accountability system to provide customers with highest quality and service is aimed at raising store managers armed with best work capabilities. Education at FS Academy contributes to generating core human resources in food service industry by carrying out systematic and specialized education by duty / position.

OURHOME Culinary Academy

OURHOME Culinary Academy(OCA), with the aim of fostering the country's top-notch culinary specialists with its specialized educational program, conducts top-quality cooking classes with a top-level instruction force. In particular, it possesses a Cooking Certification Program, the in-house qualifier in cooking as the country's first instance, and provides cafeteria cooking classes for training Experts, intensive courses and thematic classes for cultivating Masters, thereby contributing in a major way to the improvement of cooking skills of those who work in this area.



Human Resources Development Infrastructure

OURHOME makes generous investments in strengthening specialized educational infrastructure to educate top-notch human resources.

Learning Center

Learning Center located in Yeoksam-dong, Seoul, a specialized educational facility with its seating capacity of 80, is aimed at educating leadership, work knowledge and personality; especially, FS Academy and Service Academy are run all around the year.

OCA, OURHOME Culinary Academy

OCA, the best-quality specialized culinary education facility, located in Yongin and Yangsan, runs a demo kitchen(with a total seating capacity of 60) that utilizes hi-tech AV equipment for culinary theoretical education and culinary laboratory where 40 trainees can participate in practical culinary training simultaneously.

Jisuwon

Jisuwon that is located Yeongok-myeon, Gangneung-si, Gangwon-do is a site for raising core human resources of the company and is a general training and recreation facility, adjacent to East Coast beach in front and Ohdae Mountain and the Sogum River in back. A second Jisuwon is being built in Yongin, with the best environment in the country.



OURHOME History



We Enrich Human Life

Since 1984~

Systematic and advanced food service of Korea began with OURHOME. Through scientific and advanced sanitation and safety system, the first in domestic industry, and proactive management such as food materials processing system that processes and supplies hygienically a variety of food materials and the introduction of ISO and HACCP, OURHOME has provided customers with higher satisfaction. OURHOME continues to grow with customers from a leader in food service into a super excellent general food company covering food supplies, restaurants, and food manufacturing.

1980

- 1984 Started food materials supplying operation.
- 1987 Started food service / Opened employees restaurant in LG Twin Towers. Opened food materials cutting center.

1990

- 1991 Supplied food materials to World Jamboree(total 600,000 servings). Entered into technological license with Green House, a catering food service company in Japan.
- 1993 Selected as the official restaurant operator for Daejeon Expo(for total 2 million servings).
- 1994 Built computerized menu card system and introduced prepaid cards as the first company in the domestic food industry.
- 1995 Opened cooking training center.
- 1997 Acquired ISO 9002 in food service. Developed 'OURHOME', a specialized food service brand. Introduced and operated hygiene evaluation applied with HACCP system.
- 1998 Developed and operated Wellness Guide program. Opened Changwon Logistics Center.
- 1999 Opened OURHOME Dining and AMORIS Hall in GS Tower.(SILK SPICE, SARANGCHAE, CATHAYHO, UPTOWN Diner).

2000

- 2000 Separated as OURHOME, Co. Ltd.(from formerly FS Operation Division of LG Distribution) First company to be certified for HACCP for LG Display Gumi 2 Branch. Opened Hospital Food Service Management System. Opened Chilgok Logistics Center(currently Gumi 1 Factory). Opened Food Research Center.
- 2001 Opened 'SABOTEN', the original Japanese donkatsu brand. Opened Yangsan 1 Factory. Opened OURHOME Culinary Academy(OCA) Advanced into catering business(AMORIS Catering).
- 2002 Launched V 'Hanegbokhan Matnam', a food materials brand. Entered into fast food manufacturing and distribution business.
- 2003 LG Chemical(currently LG Hausys) Ulsan Branch certified for HACCP. Certified for ISO 9001 / ISO14001 in food service. Opened Yongin 1 Factory(entered bakery production and distribution business). First domestic food service company to get simultaneously certified for ISO 9001 / ISO14001. Launched SABOTEN franchise.(with first shop opening in Apjujeong). Won Best Food Service Company Award(from Minister of Health and Welfare).
- 2004 Opened OURHOME Dining at Seoul Finance Center(SFC) (XINGKAI, IKIKI, MEZZALUNA, BIG MULLIGANS, MOOMBA).

2005

- 2005 The Food Analytical Inspection Lab was the first case in the domestic industry to be certified as international certified testing agency for KOLAS. Entered a work-related agreement with Korea Food Research Institute. First food service company to be certified for HACCP with the Yangsan 1 Factory(in fisheries processing). Headquarters moved to Meritz Tower OURHOME Dining at Meritz Tower and M AMORIS Hall Gangnam Meritz Tower Opened. Opened Gumi 1 Factory(entered sauce manufacturing business)
- 2006 Entered into SSF manufacturing business. Opened Yongin 2 Factory and Eumseong Factory. Food Analytical Inspection Lab got additional certification for KOLAS.
- 2007 Launched 'Sonsoo', an overall food brand. Opened 'Red and Green', Korean grill. Built WMS and implemented TMS for revitalization of logistics system. ISO 9001 certified for bakery, smoked,frozen cooked rice, SSF, noodles, and fisheries processing.
- 2008 Opened 'Jisuwon', Key Talents Training Center. ISO 9001 certified for ttok('rice cake') and sauces. Developed 'MAINDISH', the premium food court brand. Opened 'sonsoomall', the online shopping mall carrying Sonsoo products. Opened 'momchoi' a newly conceived convenient restaurant. HACCP Certified for Yongin Smoked Salmon Factory. Opened AMORIS at Hotel Pullman Ambassador Changwon City7.

2009

- 2009 Opened Ansan Factory. Rated at A2+ by Korea Ratings. ISO 9001 certified for jellied food, ran, and fish fries. Cooperation agreement with G Mark Joint Project Group. Received Industrial Award of Korea Logistics Grand Prize. Opened AMORIS at Yeongdeungpo Times Square. ISO 9001 / ISO 14001 recertified for food service. Achieved 1 trillion won in sales.
- 2010 First company in the domestic industry to be designated as Norovirus examination agency. Opened 'KISARA', the premium Japanese restaurant. Opened 'BURGER HUNTER', the premium handmade burger shop. Opened Gyeryong Factory. Opened 'SONSOOHEON', the premium Korean food restaurant. Yangsan 1 Factory(frozen noodles) certified for HACCP. Opened 'CLASSICO', the European style café. Yongin 2 Factory(jellied food and seasoned laver) certified for HACCP. Gumi 1 Factory(jellied food) certified for HACCP. Gyeryong Factory(tofu) certified for HACCP.
- 2011 Rated at A1 by Korea Ratings. Ansan Factory(FC part) certified for HACCP. Yongin 2 Factory(seasoned laver) certified for HACCP. Yongin 2 Factory(seasoned laver and fish fries) certified for FSSC 22000 and ISO 22000. Recognized as food hygiene examination agency(for food and Norovirus). Sonsoo won Quality Satisfaction Grand Prize from Chosun Ilbo. Opened 'FOOD EMPIRE', the premium food court brand.
- 2012 Certified as Livestock Products Hygiene Examination Agency. Designated as the first Excellent Agricultural Food Materials Management Company.



Network

Headquarters Phone: 080-234-7575
4-6F Meritz Tower, 382, Gangnamdae-ro, Gangnam-gu, Seoul

OURHOME Building
#115 Yeoksam-ro, Gangnam-gu, Seoul

Food Research Institute
#20 388 beon-gil, Dunchondae-ro, Jungwon-gu, Seongnam, Gyeonggi-do.

- Food Materials Distribution**
- **Seoul Marketing Team** OURHOME Building, #115, Yeoksam-ro, Gangnam-gu, Seoul.
 - **Jungbu Marketing Team** #53-2 Namiocheon-gil, Nami-myeon, Cheongwon-gun, Chungcheongbuk-do.
 - **Gyeongbuk Marketing Team** #339-4 Janggun-ro, Jangcheon-myeon, Gumi, Gyeongsangbuk-do.
 - **Gyeongnam Marketing Team** #134 Eogokgongdan-gil, Yangsan, Gyeongsangnam-do.
 - **Honam Marketing Team** #60, Hanamsandan 10 beon-ro, Gwangsan-gu, Gwangju Metropolitan City.
 - **Gangwon Marketing Team** #501 Yojin Tower, #21 Sicheong-ro, Wonju, Gangwon-do.
 - **School Marketing Team** OURHOME Building #115 Yeoksam-dong, Gangnam-gu, Seoul.
 - **Dining Marketing Team** Meritz Tower, #382 Gangnamdae-ro, Gangnam-gu, Seoul.

Food Distribution
5F Meritz Tower #382 Gangnamdae-ro, Gangnam-gu, Seoul.

SONSOOHEON	
Cheongdam	02-3442-2567
Yeoksam GS Tower	02-2005-1005
Cheonan Galleria	041-412-9821~2
Daegu Lotte Mall Esiapolis	053-945-2711
Daegu Hyundai Department Store	053-245-2871

KISARA	
Yoido LG Twin Towers	02-3773-1252
Gwanghwamun Seoul Finance Center	
Gangnam Meritz Tower	02-2018-0904

XINGKAI	
Yoido LG Twin Towers	02-3773-1220
Gwanghwamun Seoul Finance Center	
Gangnam Meritz Tower	02-3783-0001 02-2005-1003

THE ORIOX	
Yoido LG Twin Towers	02-3773-1212
Yeoksam GS Tower	02-2005-1007
Yeongdeungpo Times Square	02-2638-2525

MOOMBA	
Gwanghwamun Seoul Finance Center	02-3783-0005

BLUFIN	
Hotel Pullman Amassador Changwon City7	055-600-0803

FOOD EMPIRE	
Kimpo Skypark	02-6116-5630~2
Central City	02-6282-4515
Lotte Paju Outlet	031-960-2581~2
Lotte Ansan	031-412-1103
Lotte Pyeongchon	031-8086-9048
Yoido IFC store	02-6137-5374

MAINDISH	
Yeongdeungpo Times Square	02-2368-2530
Ewha Womans University ECC	02-3277-4865
SNU Bundang Hospital	031-787-1361
Seohyeon AK Plaza	031-8023-2555
Daegu Bongmu Esiapolis	054-945-2631
Changwon Patima Hospital	055-270-1985

KOREAN RESTAURANT SODAMGIL	
Kimpo Skypark	02-6116-5400~4

YAKI STAR	
Apgujeong	02-3444-9271
Dongtan Metapolis	031-8003-9271
Doosan Tower	02-3398-4271

BURGER HUNTER	
Bundang Seohyeon	031-8017-2582
Mugyo	02-3789-2589
Nonhyeon	02-546-2582
Dongtan Metapolis	031-8015-4618
Gwacheon National Science Museum	
Shindorim D-Cube City	02-3418-2582
Lotte Paju Outlet	02-2011-0558
Kimpo Skypark	031-960-2752
Kimpo Skypark	02-6116-5733
Lotte Gangnam	02-531-2048
Job World	031-717-2332
Central City	02-6282-4520

BABIDABIDA	
Apgujeong	02-3444-9220

SABOTEN	
OURHOME Building	02-552-4510
Mugyo	02-776-4510
Yoido	02-785-4510
Apgujeong	02-514-1721
Gangnam Station	02-3477-4534
Daehak-ro	02-763-4510

Factories / Logistics Centers

- **Yongin 1 Factory / Logistics Center(bakery manufacturing)** #386-12 Gyeong-gidong-ro, Namsa-myeon, Cheoin-gu, Yongin, Gyeonggi-do.(Tel. +82 31-327-5000 / +82 31-329-8301)
- **Yongin 2 Factory / Logistics Center(jellied food / laver manufacturing, and Yongin Culinary Academy)** #263 Gyeonggidong-ro, Namsa-myeon, Cheoin-gu, Yongin, Gyeonggi-do.(Tel. +82 31-329-8300 / +82 31-329-8301)
- Ansan Factory / Logistics Center
- **Ansan Factory / Logistics Center(vegetables processing, CK / meat processing / FC manufacturing)** #216 Wonsi-ro, Danwon-gu, Ansan, Gyeonggi-do.(Tel. +82 70-8299-4803 / +82 70-8299-4918)
- **Eumseong Factory / Logistics Center(livestock processing, SSF / kimchi production)** #293 Cheongyong-ro, Samseong-myeon, Eumseong-gun, Chungcheongbuk-do.(Tel. +82 43-871-7500 / +82 43-871-7560)
- **Gyeryong Factory / Logistics Center(tofu / bread production)** #26-21 Jeilsandan-ro, Duma-myeon, Gyeryong, Chungcheongnam-do.(Tel. +82 70-4034-6600 / +82 70-4034-6681)
- **Gumi 1 Factory / Logistics Center(ran / sauces / jellied food production)** #339-4 Janggun-ro, Jangcheon-myeon, Gumi, Gyeongsangbuk-do.(Tel. +82 54-479-1550 / +82 54-479-1550)
- **Yangsan 1 Factory / Logistics Center(vegetables / fisheries processing, frozen cooked rice / sauces and stews / noodles / ttok production, and Yangsan Culinary Academy)** #134 Eogokgongdan 1-gil, Yangsan, Gyeongsangnam-do.(Tel. +82 55-380-9811 / +82 55-380-9925)
- **Seongnam Logistics Center** #20, 388 beon-gil, Dunchondae-ro, Jungwon-gu, Seongnam, Gyeonggi-do.(Tel. +82 31-778-3536)
- **Changwon Logistics Center** #53-2 Namiocheon-gil, Nami-myeon, Cheongwon-gun, Chungcheongbuk-do.(Tel. +82 43-718-5073)
- **Honam Logistics Center** #29-2 Dogok Nonggong-gil, Dogok-myeon, Hwasun-gun, Jeollanam-do.(Tel. +82 70-4009-4327)

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Ewha Womans University	02-313-4510
SNU Station	02-876-4510
Gwacheon	02-503-4510
Mapo	02-702-4510
Samcheong-dong	02-739-4510
Nonhyeon Station	02-543-4510
Insa-dong	02-736-4510
Dong Yoido	02-780-4510
Gangnam 2	02-518-4510
Apgujeong Rodeo	02-517-4510
Yongsan	02-2012-0442
Central City	02-6282-4510
Gasan Digital	02-2028-4510
Samsung Tower	02-3474-4510
Sadang	02-587-4510
Gyeongbang Times Square	02-3667-4510
Kimpo Skypark	02-6116-5701
Bundang Seohyeon	031-707-4510
Dongtan Metapolis	031-371-5415
Paju Chelsea Outlet	031-8071-7384
Daejeon Say Branch	042-226-4510
Cheongju Seongan-gil Branch	043-221-4510
Cheongju Terminal Branch	043-236-4510
Busan Seomyeon Branch	051-667-8878
Daegu Bongmu LSC	053-945-2720
Changwon City7	055-600-5570
Lotte Department Store Gangnam	02-531-2078
Lotte Department Store Yeongdeungpo	02-2164-6133
Lotte World	02-411-0498
Lotte Department Store Bundang	031-738-2955
Lotte Department Store Pyeongchon	031-8086-9860
Lotte Department Store Paju Outlet	031-960-2750
Lotte Department Store Incheon	032-450-2787
Lotte Department Store Jungdong	032-320-7893
Lotte Department Store Gwangju	062-221-1066
Hyundai Department Store Mia	02-2117-1934

Hyundai Department Store Jungdong	032-623-2874
Hyundai Department Store Busan	051-667-0934
Hyundai Department Store Ulsan Dong-gu	052-250-4581
Shinsegye Department Store Main	02-310-5030
Shinsegye Department Store Gangnam	
Insa-dong	02-3479-1632
Shinsegye Department Store Yeongdeungpo	
Apgujeong Rodeo	02-2639-4063
Shinsegye Department Store Gyeonggi	
Yongsan	031-695-1215
Shinsegye Department Store Euijeongbu	
Gasan Digital	031-8082-0918
Shinsegye Department Store Incheon	
Sadang	032-430-1631
Shinsegye Department Store Chungcheong	
Kimpo Skypark	041-640-5519
Shinsegye Department Store Masan	
Nonhyeon	055-240-1241
Shinsegye Department Store Gwangju	
Daejeon Say Branch	062-360-1970
Cheonan Galleria	041-412-9810
Daejeon Galleria	042-472-4510
Shindorim D-Cube City	02-2211-0556
Geoje D-Cube City	055-680-0623
Kyunghee Univ. Brand	02-968-5991
Daechi Branch	02-564-4510
High Brand Branch(F/C)	02-2155-1349
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Lotte World	02-3467-8603
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Yeongdeungpo Times Square	02-2638-2500
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