



SINCE 1905

# MONG GO SOYSAUCE



Savoring Tradition.  
Innovating the traditional taste since 1905.  
Rediscovering the joy of food!

All of Monggo Foods' products are made in South Korea.



We believe that a delicious, warm meal is the foundation of life's happiness. Soy sauce has always been a traditional, staple food on dining tables for thousands of years.

Since we started in 1905, Monggo Foods has made its soy sauce at the same location for over 100 years. Monggo soy sauce excels at preserving the traditional taste and aroma of soy sauce. As a sauce that goes with all foods, we strive to ensure that everyone can enjoy delicious food with soy sauce.

With increasing globalization and recognition of Korean food culture, people all over the world are enthusiastic about Korean cuisine. Due to its rich and diverse flavors, health concerns based on its strong flavors are replacing the joy of cooking and eating.

We want to make it easy for anyone to enjoy a healthy, warm meal as a starting point to happiness. We aim to provide an enjoyable, happy lifestyle to prepare food for you and your family.

Monggo Foods aims to be a company that delivers sincerity and tradition through its products and leads a healthy, enjoyable food culture.

The taste of  
**HERITAGE**

The taste of  
**SINCERITY**

The taste of  
**DELIGHT**

**Savoring Tradition.**  
**Innovating the traditional taste since 1905.**  
**Rediscovering the joy of food!**

Monggo Foods, established in 1905 amidst the lofty mountains and clear waters of Masan, embarked on a journey to become South Korea's inaugural soy sauce factory.

For nearly 120 years, we have steadfastly devoted ourselves to the sole pursuit of creating the finest, most delectable soy sauce.

We have faithfully reproduced the flavors and aromas unique to Monggo soy sauce, echoing the taste of our age-old traditional soy sauce that dates back thousands of years. Upholding a creed of prioritizing quality, we have preserved these flavors and aromas without wavering.

The deep, rich taste of our premium Monggo soy sauce, renowned for its exquisite flavor profile, has captured the hearts of our cherished customers. This affection has passed down through generations, transitioning from grandmother's recipes to mother's kitchens, and then onto the children, etching a legacy and history for Monggo soy sauce that transcends time. This unyielding love has solidified the unwavering presence of Monggo Foods today.

At the core of our culinary experience lies the essence of sauce (장, jang).

With just this single element, anyone can fashion delicious and healthful dishes, fostering communal joy and sharing moments of happiness.

Monggo Foods seeks to cultivate a culture where preparing and cooking meals for oneself and family is an even more joyful and gratifying part of daily life.

Repaying the 120 years of customer affection is a mission that involves delivering flavors that are not only more tantalizing, but also more enjoyable and happiness inducing. Looking forward, we are dedicated to persistently striving to grow as a company that spreads happiness through a delightful food culture for the next 100, 200 and beyond.

We extend our heartfelt gratitude.



# NATURALLY BREWED SOY SAUCE

- Naturally highlights and balance the flavor of Korean cuisines.

Monggo soy sauce has a light-brown color with a pure umami, milder and more balanced flavor than those you are familiar with other soy sauce.

Our traditionally brewed soy sauce is less aggressive and better accompanies the ingredients in any dishes. Because Monggo soy sauce is made through the sufficient fermentation and aging process for 6 months and the final result milder yet more deliciously complex.

## ALL-PURPOSE SEASONING



### Meju

- Savory & deep umami taste, a fragrant aroma like a well-aged wine and light brown color.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **900 mL, 1.5 L, 1.8 L**



### Songpyo, Prime

- Monggo's signature soy sauce loved by Korean customers for a long time.
- Savory & rich umami taste, a fragrant aroma like a well-aged wine and light brown color.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **500 mL, 900 mL, 1.8 L**

## ALL-PURPOSE SEASONING



### Songpyo, Gold

- Savory & delicate umami taste, a fragrant aroma like a well-aged wine and light brown color.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **900 mL, 1.8 L**

## FOR SAVORY SOUP



### Gluten-free Korean soy sauce for soup

- Savory, salty and rich umami flavor traditionally brewed with three simple ingredients  
- water, soybeans & salt, appetizing delicate aroma.
- Ideal for soups & stews
- Gluten-free, Non-GMO, No preservatives added
- Shelf Life: 24 months
- **500 mL, 900 mL**

# SOY SAUCE

- Highlights and balance the flavor of Korean cuisines.

Monggo soy sauce has a light brown color with a mellow, savory and more balanced flavor. Our soy sauce lends depth to your recipes enhancing the flavor of their key ingredients without covering them up. It is a perfect replacement of salt to enhance the delicate flavor of all your dishes or best for stir-fried dishes, enriching soups, seasoning, marinating, and as the base of various sauce.

## ALL-PURPOSE SEASONING



### Songpyo

- Savory & rich umami flavor with distinctive light brown color.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **500 mL, 900 mL, 1.8 L, 13 L**



### Jin Gold

- Savory & mellow umami flavor with distinctive light brown color.
- Non-GMO, No preservatives added
- Shelf Life: 24months
- **900 mL**

## ALL-PURPOSE SEASONING



### Cham

- Savory & delicate flavor with distinctive light brown color.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **900 mL, 1.5 L, 5 Gallon**



## SPICY SOY SAUCE



In Korean cuisines, the hot & spicy flavor is Korea's signature key flavor. Monggo spicy soy sauce is made by condensing the extracted liquid from Korea's hottest fresh chili, Chongyangcho, and combining it with Monggo soy sauce. Monggo spicy soy sauce adds the spicy flavor to your dishes and gives the same great taste every time you use it.



### Spicy Soy Sauce, Extremely Hot

- Intensify crazy hot flavor, aroma of foods by adding the drop of soy sauce to the final dishes.
- Provides a special touch of extremely hot flavor to soup, stew and sauce.
- Shelf Life: 24 months
- **330 g**



### Spicy Soy Sauce

- Intensify mild spicy flavor, aroma of foods by adding the drop of soy sauce to the final dishes.
- Provides a special touch of spicy flavor to soup, stew and sauce.
- Shelf Life: 24 months
- **330 g**



# HALAL CERTIFICATE SOY SAUCE



Monggo soy sauce has a light brown color with a mellow and savory and more balanced flavor. Our soy sauce lends depth to your recipes enhancing the flavor of their key ingredients without covering them up. It is a perfect replacement of salt to enhance the delicate flavor of all your dishes or best for stir-fried dishes, enriching soups, seasoning, marinating, and as the base of various sauce.

## ALL-PURPOSE SEASONING



### Soon

- Savory, salty & mellow umami flavor.
- Distinctive light brown color.
- Suitable for vegetable pickling sauce base.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **900 mL, 1.5 L, 1.8 L, 3.8 L, 13 L, 1 Gallon**



### Jin

- Rich & mellow umami flavor with distinctive light brown color.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **500 mL, 900 mL, 1.5 L, 1.8 L, 13 L, 5 Gallon**

## FOR SAVORY SOUP



### Guk

- Savory, salty and rich-umami flavor.
- ideal soy sauce for soup and stews with a special touch of umami flavor, aroma and color of foods without overpowering.
- Non-GMO, No preservatives added
- Shelf Life: 24 months
- **900 mL, 1.5 L, 1.8 L, 13 L**

# SEASONED SOY SAUCE

- Naturally highlights the sweet or savory flavor in a stir-fries, wok recipes, noodles and more.

Monggo seasoned soy sauce, stir-fry is made from seasoned fruits and aromatic vegetables in soy sauce for the natural sweetness and deep umami flavor. It has a little thicker density than soy sauce, it can be used in both cold and hot preparations and caramelizes wonderfully in the pan. Seasoned soy sauce for savory soup is a blend of Monggo soy sauce, seafood, various vegetables and seasoning for seafood umami in soups and stews.



## For stir-fry

- Pre-seasoned with aromatic vegetables and blended with Monggo soy sauce.
- Highlights the natural sweetness of ingredients in a dish.
- Provides a special touch of flavor to stir-fries, wok recipes, noodles, pastas or grilled meats and fish.
- Shelf Life: 24 months
- **500 mL, 900 mL**



## For savory soups & stews

- Easy to make authentic Korean soups and stew with Monggo seasoned soy sauce.
- A blend of Monggo soy sauce, seafood, various vegetable stock and seasonings.
- Versatile recipe ingredient that's idea for seasoning Korean soups and stews and more.
- Shelf Life: 24 months
- **500 mL, 900 mL**



## For vegetable pickles

- Skip the hassle of preparing pickling ingredients.
- Use it right from the bottle to make a quick & easy, crunchy vegetable pickles.
- A blend of Monggo soy sauce, vinegar and various spice make deep, fresh and delicious vegetable pickles.
- Shelf Life: 12 months
- **1.8 L, 4.6 L**



## Soy sauce for Bulgogi

- It's easy to make authentic Korean BBQ.
- Made with Monggo soy sauce as a base ingredient to make this sauce more robust, highlighting deep, umami-rich flavor.
- Pre-seasoned and pre-thickened for meat, and poultry.
- Shelf Life: 12 months
- **13 L**

## SOUP BASE

Monggo ready to use soup base makes it easy to get savory broth in just minutes and create the fantastic soup you get in your favorite Asian restaurant. Use this soup base to create a variety of delicious soups, stews, shabu-shabu and dipping sauces with only a few drops in as much time as it takes cook the noodles.



### Bonito Soup Base

- A concentrated balanced combination of savory bonito & tuna stock, traditionally brewed soy sauce and aromatic Korean vegetable.
- Savory, smoked bonito, salty & sweet flavor.
- Dilute it with water according to the directions and add the garnish according to your preference.
- Shelf Life: 18 months
- **1.8 L**



### Anchovy Soup Base

- A concentrated balanced combination of anchovy stock, traditionally brewed soy sauce and aromatic Korean vegetable.
- Savory, rich, deep and salty & sweet flavor.
- Dilute it with water according to the directions and add the garnish according to your preference.
- Shelf Life: 12 months
- **1.8 L**



### Tuna Sauce

- A concentrated balanced combination of tuna stock, traditionally brewed soy sauce and kelp extract.
- Savory, smoked tuna, deep and salty & sweet flavor.
- Shelf Life: 18 months
- **835 mL**

# JANG PASTE

- An essential ingredient from Korea to make your favorite recipes more delicious!

A quick and easy way to add an authentic Korean flavor to your dishes, giving them an exquisitely distinct touch.



## Gochujang (Korean Hot Chili Paste)

- Made from sun-dried chilies, soybean and corn syrup.
- Savory, spicy and sweet Korean red chili paste.
- Great for stir-frying, dipping, marinating and a welcome addition to any food you want to spice up.
- Shelf Life: 18 months
- **500 g, 14 kg**



## Cho Gochujang (Chili Sauce with vinegar)

- Made from gochujang as a sauce base and combine vinegar and plum extract.
- Savory, spicy and sweet and citrusy Korean red chili dipping sauce.
- Great for dipping, dressing and a welcome addition to any food you want to spice up.
- Shelf Life: 18 months
- **630 g, 2.2 kg, 12 kg**



## Doenjang (Korean Soybean Paste)

- The essential condiment of authentic Korean cuisine.
- Made from mainly soybeans.
- Savory, nutty and salty flavor with creamy texture.
- Used as flavored seasoning, dipping condiment and more.
- Shelf Life: 18 months
- **500 g, 2 kg, 4 kg, 14 kg**



## Ssamjang (Korean Dipping Soybean Paste)

- Made of soybean paste, gochujang and various Korean seasoning and spice.
- Savory, spicy, nutty flavor with thick creamy texture.
- Used with Korean Ssam(Vegetable wrap) or Korean BBQ.
- Shelf Life: 18 months
- **500 g, 14 kg**

# NOODLES & SCORED RICE

Enjoy Monggo's healthy, Non-fried chewy noodles that dough kneaded in a properly pressed process giving the noodles a chewy and pleasing texture like fresh noodle!



## Wheat Noodles, Thin

- Soft and springy noodle texture made of dough by removing unwanted air and dried at a cool temperature for pleasing texture.
- Great in hot and cold noodle recipe.
- Shelf Life: 24 months
- **500 g, 900 g, 1.4 kg, 3 kg**



## Wheat Noodles, Thick

- Soft and springy noodle texture made of dough by removing unwanted air, so easily not mushy or soggy.
- Great in hot and cold noodle recipe.
- Shelf Life: 24 months
- **1.4 kg, 3 kg**



## Japchae Noodles

- Made from 100% sweet potato starch.
- Transparent dried noodle used in Japchae, soups or stir-fried dishes.
- Gluten free
- Shelf Life: 24 months
- **150 g, 13 kg**



## Scored Rice (Nurungji)

- Crispy, chewy, nutty burnt rice with a delightfully aggressive chewy texture.
- Added solomon's seal tea powder to enhance the nutty flavor.
- Great for breakfast, soups and snacks it self.
- Shelf Life: 12 months
- **1 kg, 3 kg**

# FISH SAUCE

Good quality fish sauce has a savory, salty, a little sweet, and full of umami. In Korean cuisine, fish sauce(Aekjeot) is essential ingredients for making kimchi, soup soy sauce in many recipes. Monggo fish sauce is made with simple & natural ingredient such as fresh fish, Korean sea salt and naturally fermented for 36 months to its rich, deep flavor.



## Premium Fish Sauce

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- A concentrated fish liquid condiments made of traditionally fermented for 36 months.
- Full of umami, salty flavor in clear, light brown color.
- Ideal for soups, stews and seasoning with a few drops only.
- Shelf Life: 24 months
- **835 mL**



## Fish Sauce, Anchovy

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- A concentrated anchovy liquid condiment made of traditional fermentation process.
- Full of umami, salty flavor in clear, light brown color.
- Ideal for soups, stews and seasoning with a few drops only.
- Shelf Life: 24 months
- **9 kg**



## Fish Sauce, Sand Lance

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- A concentrated sand lance liquid condiment made of traditional fermentation process.
- Full of umami, salty flavor in clear, light brown color.
- Ideal for soups, stews and seasoning with a few drops only.
- Shelf Life: 24 months
- **9 kg**

# KOREAN OILS

Delicious and Korean inspired dishes cook with Monggo's authentic Korean Oils that highlights your dishes with a fresh, nutty Korean flavor.



## Whole Sesame Seeds Oil

- Made of freshly toasted whole sesame seeds.
- Fresh, distinctive nutty flavor accent to Korean favorites.
- Shelf Life: 24 months
- **1.8 L**



## Sesame Flavored Oil

- A blend of sesame oil and various spice for flavor.
- Distinctive nutty flavor accent to Korean favorites.
- Shelf Life: 24 months
- **1.8 L**



## Perilla Flavored Oil

- A blend of perilla oil and various spice for flavor.
- Distinctive nutty flavor accent to Korean favorites.
- Shelf Life: 24 months
- **1.8 L**

# VINEGAR & CORN SYRUP

Delicious and healthy Korean dishes cook with Monggo's Korean basic seasoning vinegars and corn syrup that highlights your dishes with an authentic Korean flavor.



## Apple Vinegar

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- Naturally brewed and combined the mellow sweetness and refreshing tartness of apples to enhance the flavor of food.
- Shelf Life: 36 months
- **500 mL, 900 mL, 15 L**



## White Vinegar

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- Naturally brewed and milder than other vinegars.
- Gently enhance the full-bodied soft flavor in food.
- Ideal for Asian cuisines.
- Shelf Life: 36 months
- **1.8 L, 15 L**



## White Corn Syrup

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- Made from corn starch.
- A soft, sweet flavor greatly enhances the color and taste of food as well as maintaining a food's freshness and moisture.
- Shelf Life: 24 months
- **700 g, 8 kg, 10 kg**



## Yellow Corn Syrup

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- Made from corn starch.
- A soft, sweet flavor greatly enhances the color and taste of food as well as maintaining a food's freshness and moisture.
- Shelf Life: 24 months
- **8 kg**

# KOREAN BASIC SEASONING

Delicious and healthy Korean dishes cook with Monggo's Korean basic seasoning that highlights your dishes with an umami-rich Korean flavor.



## Beef Soup Stock, Dashi

- A balanced combination of beef, vegetable mix, and other seasoning brings out umami-rich Korean flavor of soups, stews and noodle dishes.
- Shelf Life: 18 months
- **1 kg, 2 kg**



## Beef Soup Stock, Dashi Premium

- A balanced combination of beef, vegetable mix, and other seasoning brings out umami-rich Korean flavor of soups, stews and noodle dishes.
- Shelf Life: 18 months
- **1 kg, 2 kg**



## Korean Cold Noodle Broth (Mul Nangmyun Broth)

- Made from beef stock and the fermented Korean radish water kimchi.
- Subtle flavor of sweetness and rich savoriness.
- Overall mild and refreshing taste.
- Shelf Life: 12 months
- **340 g**

# GLOBAL NETWORK



**MONGGO FOODS INC.**



**Global Marketing Team**

✉ trade@monggofood.co.kr  
prettywendy1@naver.com

☎ +82-70-8675-0111  
+82-10-5131-2639

[www.monggofood.com](http://www.monggofood.com)

 **Head Office & Factory**

18, Paryong-ro 371beon-gil, Ulchang-gu, Changwon-si,  
Gyeongsangnam-do, Republic of Korea

 **Seoul Sales Division**

4th Floor, Doowon B/D 636, Gangnam-daero, Gangnam-gu,  
Seoul, Republic of Korea