



SINCE 1905

MONGGO SOYSAUCE

Savoring tradition.

*A culinary journey through traditional
flavors and modern delights since 1905.*

Rediscovering the joy of food!



WEB SITE



We believe that a warm, hearty meal is the core foundation of happiness. Soy Sauce has been an essential, traditional seasoning that goes well with all kinds of ingredients and cuisines for thousands of years.

Today, nearly 120 years later, Monggo Foods soy sauce, the basic recipe, the process by which it's made, and the ingredients remain virtually unchanged. We seek to provide high-quality products with integrity by continuously improving on our long tradition of techniques and know-hows.

Our purpose is to create exciting and wholehearted flavor experience to people around the world.

Due to an increasing recognition of Korean food culture, more and more people are becoming interested in authentic Korean cuisine recipes and ingredients.

Monggo soy sauce is indispensable to Korean cuisine in which its aroma, flavor, and color plays an important role in execution of every dish.

Our mission is to bring joy and happiness to meal tables.

Monggo Foods has continuously manufactured the finest quality soy sauce available since 1905 to meet the tastes of our customers both then and now.

We pledge to maintain this tradition of product excellence and value and continue to lead a healthy and delightful food culture.

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 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 on to 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 single element, anyone can fashion delicious and healthful dishes, fostering communal joy and sharing moments of happiness.

Monggo Foods seek 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 120years 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 strive 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.





For centuries, soy sauce has been matured in earthenware or wooden barrels, allowing time and nature to shape its depth of flavor. Among these materials, cedar wood stands out-celebrated for its purity, natural antibacterial properties, and sacred presence. Cedar is nature's perfect partner in fermentation.

This remarkable wood breathes-absorbing and releasing moisture to maintain ideal humidity levels throughout the aging process. As soy sauce matures, cedar's gentle phytoncide aroma infuses the liquid, mellowing the saltiness and adding an elegant, layered complexity to the flavor.

TRADITIONALLY AGED IN CEDAR

-Naturally aged in cedar for deep, refined umami with a woody touch.

Songpyo 1905 is a premium soy sauce crafted to honor this time-honored cedar-aging tradition. Aged naturally for over one year in cedar barrels, it delivers a sophisticated balance of rich umami and delicate woody fragrance-elevating any dish with its refined taste.

ALL - PURPOSE SEASONING



Songpyo 1905, Original **PREMIUM**

- A premium soy sauce with a TN (Total Nitrogen) of 2.1, offering bold umami depth and a smooth finish.

Shelf Life	24 months from manufacture date
Size	250 mL (Glass Bottle)

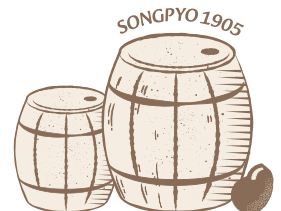
ALL - PURPOSE SEASONING



Songpyo 1905, Black Raspberry **PREMIUM**

- A uniquely mellow and aromatic soy sauce **infused with Korean black raspberries** during aging. Rich, deep, and naturally sweet-with a soft finish that makes it ideal for dipping, drizzling, or enhancing gourmet dishes.

Shelf Life	24 months from manufacture date
Size	250 mL (Glass Bottle)



NATURALLY BREWED SOY SAUCE

| 양조간장

-Naturally highlights and balance the flavor of Korean cuisines.

Songpyo soy sauce features a light brown color with a well-balanced, mild, and rich umami taste. Renowned for its subtle, clean aftertaste, our traditionally brewed soy sauce complements a wide variety of ingredients and dishes. Naturally fermented for six months, this premium soy sauce offers a richer, more complex flavor.

ALL - PURPOSE SEASONING



Songpyo Gold

- A harmonious blend of mellow & savory flavor.
- Perfect to be used as the base of a variety of sauces.
- Ideal for braised or stir-fried dishes.

Shelf Life	24 months
Size	900 mL / 1.5 L



ALL - PURPOSE SEASONING



Songpyo, Prime

- Monggo's signature soy sauce loved by Korean customers for a long period of time.
- Korean acacia honey is added for a sweet and savory flavor.
- Goes well with meat/fish stew, marinades and stir-fry.

Shelf Life	24 months
Size	900 mL / 1.5 L



ALL - PURPOSE SEASONING



Meju

- Light brown in color, known for its clean after taste and rich, well-balanced flavor.
- Ideal for a variety of dishes such as raw foods (sashimi, sushi) and seafood.

Shelf Life	24 months
Size	900 mL / 1.5 L



SOY SAUCE

-Highlights and balance the flavor of Korean cuisines.

Monggo soy sauce has a light brown color with a well-balanced, savory, and subtle flavor. It adds depth to your recipes by enhancing the rich flavors of ingredients without overpowering them. As a perfect alternative to salt, it elevates the delicate taste of all kinds of dishes, from soups and stews to seasonings, marinades, and stir-frie.

ALL - PURPOSE SEASONING



Soy Sauce (Alcohol-Free)

- Preserved the original aromatic flavor and clear color of soy sauce without any off-putting odors or the bitterness.
- Boasts exceptional umami, which enhances when heated, making it an ideal choice for cooked dishes.

Shelf Life	24 months
Size	900 mL / 13 L

NON GMO NO PRESERVATIVES HALAL

ALL - PURPOSE SEASONING



JIN

- Monggo's best-selling soy sauce for over 40 years.
- Adds a great flavor, fragrance, and color to any dish.
- Goes well with marinades or braised dishes.
- Offering a halal, non-alcoholic soy sauce product exclusively for the Middle Eastern market.

Shelf Life	24 months
Size	500 mL / 900 mL / 1.5 L / 13 L

NON GMO NO PRESERVATIVES HALAL

ALL - PURPOSE SEASONING



Sun

- An affordable soy sauce with a deep, rich flavor and aroma.
- Ideal for vegetable & fish pickling.

Shelf Life	24 months
Size	1.5 L / 13 L

NON GMO NO PRESERVATIVES HALAL

SOY SAUCE FOR SAVORY SOUPS & STEWS

| 국간장

-With its light and savory flavor, it is the most suitable soy sauce for all soups and stews.

FOR SAVORY SOUP



Songpyo Korean Soy Sauce For Soup

- Savory, salty, and rich umami flavor traditionally brewed with three simple and pure ingredients -water, soybeans and salt.
- Ideal for savory soups & stews.

Shelf Life	24 months
Size	500 mL / 900 mL

GLUTEN FREE

NON GMO

NO PRESERVATIVES

HALAL

FOR SAVORY SOUP



Soy Sauce For Soup

- Deep, savory flavor, tantalizing aroma, and light in color.
- Makes for an enticingly rich and hearty soup, stews, and seasonings.

Shelf Life	24 months
Size	900 mL / 1.5 L / 13 L

NON GMO

NO PRESERVATIVES

HALAL





몽고간장
HABANERO
SPICY SOY SAUCE
하바네로
매운간장
멕시코의 매운맛
350g (290 kcal)
원지방 65%, 라디시추경소스 7%,
고추엑스 50%,
고추유 15.8%

몽고간장
MARA
SPICY SOY SAUCE
마라
매운간장
중국의 매운맛
350g (390 kcal)
원지방 65%

SPICY SOY SAUCE

매운간장

-Heat up your dishes with deep soy flavor and a bold chili kick.

Hot & spicy flavor is a must in Korean cuisines. Monggo spicy soy sauce is made exclusively from Korean fresh chili, Chongyangcho. A welcome addition to any food you want to spice up without the use of red hot pepper powder.

ALL - PURPOSE SPICY SEASONING



Mala Spicy Soy Sauce NEW

- The deep umami of Monggo Soy Sauce, combined with Lashang, chili extract, and mala oil, delivers an explosive, numbing, and addictive spicy flavor.
- Use it as a dipping sauce for dumplings, hot pot, or BBQ, or as a marinade for seafood and meat.

Shelf Life	12 months
Size	350g
Spicy Level	Fiery

ALL - PURPOSE SPICY SEASONING



Habanero Spicy Soy Sauce NEW

- The deep umami flavor of Monggo Soy Sauce perfectly balances with the intense heat and fermented tanginess of Habanero Hot Sauce, delivering a rich and addictive spicy flavor.
- Use it in seafood and meat marinades, stir-fried noodles, fried rice, and more.

Shelf Life	12 months
Size	350g
Spicy Level	Extreme

ALL - PURPOSE SPICY SEASONING



Spicy Soy Sauce (Mildly/Extremely Hot)

- Made from fresh Korean chili extract.
- Adds a depth of mildly spicy flavor to your dishes.

Shelf Life	24 months
Size	330g
Spicy Level	Medium / Extreme

SEASONED SOY SAUCE

-Naturally highlights the sweet & savory flavor in stir-fried dishes, work recipes, noodles and more.

Monggo's seasoned soy sauce for stir-fry is made from a blend of seasoned fruits and aromatic vegetables, providing natural sweetness and a deep umami flavor. Slightly thicker than regular soy sauce, it caramelizes beautifully in the pan and can be used in both hot and cold dishes. Our seasoned soy sauce for savory soups is crafted from Monggo soy sauce, seafood, and a variety of fresh vegetables to impart a rich, savory flavor.

SEASONED SOY SAUCE



Red Snow Crab Soy Sauce NEW

- Crafted with Korean red crab extract for rich, ocean-fresh flavor.
- Enhanced with Korean shiitake mushrooms, shrimp, and kelp for extra depth.
- Just one spoonful adds a savory seafood kick — no need to prepare separate broth!

Shelf Life	18 months
Size	500 mL / 900 mL / 1.8 L

SEASONED SOY SAUCE



For Stir-Fry

- Soy Sauce, aromatic vegetables, and fruits come together to make this flavorful sauce.
- Highlights the natural sweetness of ingredients in a dish.
- Great in stir-fried dishes, wok recipes, noodles, pasta or grilled meat and fish.

Shelf Life	24 months
Size	500 mL / 900 mL

NO PRESERVATIVES HALAL

SEASONED SOY SAUCE



For Savory Soups & Stews

- A blend of Monggo soy sauce, seafood and fresh vegetable stock.
- Easy to make authentic Korean soups and stews with this versatile soy sauce.

Shelf Life	24 months
Size	500 mL / 900 mL

NO PRESERVATIVES



SEASONED SOY SAUCE

| 장아찌간장, 불고기간장

-Naturally highlights the sweet & savory flavor in stir-fried dishes, wok recipes, noodles, and more.

SEASONED SOY SAUCE



For Vegetable Pickles

- It has a rich soy sauce flavor with a pop of fresh vinegar.
- The sweet, citrus, and savory flavor is perfect for dipping, dressing, and pickling.
- Use it right from the bottle to make a quick & easy, crunchy vegetable pickles.

Shelf Life	24 months
Size	1.8 L / 4.6 L

HALAL

SEASONED SOY SAUCE



Soy Sauce For Bulgogi

- This naturally sweet and savory soy sauce is perfect for bulgogi, kalbi, and a variety meat dishes.
- Easy to make authentic Korean BBQ using this pre-seasoned sauce.

Shelf Life	18 months
Size	13 L

SOUP BASE

-Monggo's ready-to-use soup base creates savory broth in just minutes.

Make authentic Korean soups just like the ones at your favorite Asian restaurant. Simply add a few spoonfuls of this soup base to create a variety of hearty soups, stews, shabu-shabu, or dipping sauces.

MONGGO'S SOUP BASE



Bonito Soup Base

- A balanced combination of savory tuna stock, soy sauce and fresh Korean vegetables.
- Savory & sweet, salty, and smoked bonito flavor.
- Use this sauce to create a flavorful Udon soup base.
- Ideal for shabu-shabu & stews.
- Dilute it with water according to the directions and add the garnish according to your preference.

Shelf Life	12 months
------------	-----------

Size	1.8 L
------	-------

MONGGO'S SOUP BASE



Anchovy Soup Base

- A balanced combination of anchovy stock, soy sauce and fresh Korean vegetables.
- Savory & sweet, salty, and rich in flavor.
- Enhances overall taste of soups, stews, and seasonings with a balanced, full-bodied flavor.
- Dilute it with water according to the directions and add the garnish according to your preference.

Shelf Life	12 months
------------	-----------

Size	1.8 L
------	-------

MONGGO'S SOUP BASE



Tuna Sauce

- A balanced combination of tuna stock, soy sauce and kelp extract.
- Savory & sweet, salty, deep, tuna flavor.
- Use this tuna based sauce to enhance overall taste of a variety of dishes with only a few drops!

Shelf Life	18 months
------------	-----------

Size	835 mL
------	--------

DISCOVER THE SECRET FLAVOR IN A TABLET

-Transform any dish with just one tablet!

The Monggo soup stock tablet is crafted using a secret broth recipe from Monggo Foods, a 120-year-old heritage brand.

SOUP STOCK TABLET



Anchovy Flavor

- This tablet quickly creates a deep, refreshing anchovy broth in three minutes, made from roasted anchovies and yellow pollack, with added flavors from shrimp, radish and green onion.
- Each tablet is individually packaged for convenience.

Shelf Life	24 months
Size	80 g

SOUP STOCK TABLET



Beef Flavor

- This tablet offers a quick and convenient way to create a rich beef broth in just three minutes made from pure Australian ox bone and enhanced with vegetables like onions and cabbage.
- Each tablet is individually packaged for easy storage and use.

Shelf Life	24 months
Size	80 g



BROTH

- Monggo's ready-to-use soup base creates savory broth in just minutes.

Make authentic Korean soups just like the ones at your favorite Asian restaurant. Simply add a few spoonfuls of this soup base to create a variety of hearty soups, stews, shabu-shabu, or dipping sauces.

MONGGO'S SOUP BASE



Korean Cold Noodle Broth, Radish water Kimchi Flavor

- Made from beef stock and Korean mild water-based radish kimchi (dongchimi).
- Subtle sweet & savory flavor.
- Mild and refreshing taste.

Shelf Life	18 months
Size	300 g



GOCHUJANG

-Sweet heat with deep Korean flavor.

| 고추장

Gochujang is Korea's flavor bomb — bold, spicy, sweet, and utterly irresistible! Dip it, mix it, cook it — it brings a fiery Korean twist to every bite.

ALL - PURPOSE SPICY SAUCE



| Gochujang

- Made from carefully selected red sun-dried chilies and rice.
- A savory, spicy, and sweet Korean chili paste.
- Great for stir-frying, dipping, marinating.
- Adds authentic spicy Korean flavors to your dishes.

Shelf Life	18 months
Size	500 g / 14kg



ALL - PURPOSE SPICY SAUCE



| Sunchang Gochujang, Hot Pepper Paste Premium

- Carefully selected sun-dried chilies are properly fermented to give it color and deep flavor. The flavor is mild, smooth, not sharply hot.
- Use it in dishes that use gochujang, such as bibimbap, jeyukbokeum, and gochujang jjigae. You can enjoy it even more.

Shelf Life	18 months
Size	500 g / 14 kg

ALL - PURPOSE SPICY SAUCE



| Sunchang Gochujang, Hot Pepper Paste

- Naturally fermented sun-dried chilies for rich color and deep, mild flavor.
- Perfect for dishes like bibimbap, jeyuk bokkeum, and gochujang stew.
- A tasty and economical choice.

Shelf Life	18 months
Size	14 kg

GOCHUJANG

-Sweet heat with deep Korean flavor.

| 고추장

Gochujang is Korea's flavor bomb — bold, spicy, sweet, and utterly irresistible! Dip it, mix it, cook it — it brings a fiery Korean twist to every bite.

ALL - PURPOSE SPICY SAUCE



Chaljin Gochujang, Hot Pepper Paste, Rich

- Carefully selected sun-dried chilies are properly fermented to give it color and mild spicy flavor.
- Use it in dishes that use gochujang, such as bibimbap, jejukbokeum, and gochujang jjigae. You can enjoy it even more.

Shelf Life	18 months
Size	14 kg

ALL - PURPOSE SPICY SAUCE



Fresh and Citrusy Flavor Chogochujang (Gochujang with vinegar & plum)

- A savory, spicy, sweet and citrusy Korean red chili dipping sauce.
- The high gochujang content gives it a bright color and deep flavor.
- Great for dipping, dressing and a welcome addition for a refreshing and citrusy flavor.

Shelf Life	18 months
Size	650 g / 2.45 kg / 12 kg

MONGGO'S HANDY TIP!

Chogochujang-Sweet & Tangy Korean Chili Sauce Perfect for veggie salads and bibimbap!

TIP!

- ✔ Veggie Salad

Drizzle chogochujang over fresh greens or blanched vegetables.

- ✔ Bibimbap

Mix rice with assorted veggies and a spoonful of chogochujang for a quick, flavorful meal.

SSAMJANG

-Savory · Spicy · Perfect for Grilled Meats & Wraps.

| 쌈장

Ssamjang is Korea's iconic dipping sauce made by blending fermented soybean paste (doenjang), red chili paste (gochujang), garlic, sesame oil, and other seasonings. Thick, rich, and bursting with umami, ssamjang is traditionally used in Korean BBQ — especially for lettuce wraps (ssam) with grilled meat.

BBQ & VEGGIE DIP



Ssamjang(Korean Seasoned Soybean Paste)

- Made from soybean paste(Doenjang), hot chili paste(Gochujang) and various Korean spices and seasoning.
- Perfect balance of savory & sweet, mildly spicy, and nutty flavor with a thick creamy texture.
- Can be best enjoyed as a dipping sauce for fresh vegetable sticks, Korean Ssam (vegetable wrap), or Korean BBQ.

Shelf Life	18 months
Size	500 g / 14 kg

NO ALCOHOL HALAL

BBQ & VEGGIE DIP



Mild and Savory Ssamjang (Korean Seasoned Soybean Paste)

- Made from soybean paste, gochujang and various Korean seasonings and spices.
- Savory, mildly spicy, nutty flavor with thick creamy texture.
- Used with Korean Ssam (vegetable wrap) or Korean BBQ for dipping sauce.

Shelf Life	18 months
Size	500 g / 14 kg

MONGGO'S HANDY TIP!

Ssamjang Soup- A Spicy, Savory Twist
Ssamjang isn't just for dipping-it adds deep flavor to soups and stews.



Add a spoonful of ssamjang to broth with tofu, mushrooms, and veggies for a quick, rich Korean-style soup.

DOENJANG

-Deep Umami · Naturally Fermented · A Taste of Korean Tradition.

| 된장

Doenjang is a traditional Korean fermented soybean paste made from just soybeans and salt — naturally aged to develop deep, complex umami flavor. For centuries, it has been a cornerstone of Korean cuisine, used in soups, stews, marinades, and dipping sauces.

DIPPING PASTE



Doenjang(Korean Soybean Paste)

- An essential condiment for authentic Korean Cuisine.
- Made from whole soybeans.
- Savory, nutty, and salty flavor with a creamy texture.
- Used as flavored seasoning, dipping condiment, soup and more.

Shelf Life	18 months
Size	500 g / 2 kg / 4 kg / 14 kg

NO ALCOHOL HALAL

DIPPING PASTE



Doenjang(Korean Soybean Paste)

- Made from carefully selected soya beans.
- Well-fermented in the traditional way, it has no off-flavors and is not grainy, bitter or salty.
- Use it in soybean soup, jjigae and vegetable marinades for a rich and savory flavor.

Shelf Life	18 months
Size	500 g / 14 kg

DIPPING PASTE



White Soybean Paste

- A Japanese miso-style soybean paste, light in color and mild in flavor.
- Our white soybean paste has a mild and smooth flavor with no off-flavors or off-notes.
- Use it in soybean soup, jjigae and vegetable marinades for a rich and savory flavor.

Shelf Life	18 months
Size	2 kg / 4 kg

GOCHUGARU

-The red magic behind Korea's boldest flavors.

| 고춧가루

Spicy, Vibrant and full of depth. Sprinkle it, mix it, love it — it's the soul of kimchi, stews, and so much more.

RED PEPPER SEASONING



Gochugaru, Red Pepper Powder

- Made from 100% dried chili peppers and produced in clean, hygienic facilities.
- Key ingredients in Korean food. Deliciously hot, perfect for kimchi.
- Zip-packed for easy storage and to prevent sogging.
- Choose chili particle size based on whether you're using it for seasoning and kimchi.

Shelf Life	14 months
Size	1 kg / 2.5 kg / 2.27 kg

RED PEPPER SEASONING



Hot Chili Seasoning

- All kimchi seasonings in one, easy and delicious kimchi seasoning!
- Made from 100% dried chili peppers and various spice seasoning. Produced in clean, hygienic facilities.
- Key ingredients in Korean food.
- Deliciously hot, perfect for kimchi.
- Zip-packed for easy storage and to prevent sogging.

Shelf Life	12 months
Size	1 kg / 2.5 kg

MONGGO'S HANDY TIP!

Geotjeori is a quick, lightly seasoned version of kimchi, meant to be enjoyed fresh. Crisp, spicy, and refreshing — the perfect side dish for any Korean meal.



Toss chopped napa cabbage with gochugaru, garlic, fish sauce, green onion and sesame oil. Serve immediately!

Experience the authentic taste of Korea's favorite after-school snack—chewy rice cakes in a flavorful sauce. Choose from a variety of delicious Korean Tteokbokki flavors.

INSTANT TTEOKBOKKI



Cup Tteokbokki, Original

- Made from fresh rice milled on the same day, ensuring a chewy and soft texture.
- Made with carefully selected red pepper powder to create a clean, spicy taste.
- Microwave for 3 minutes and 30 seconds.

Shelf Life	12 months
Size	135 g



INSTANT TTEOKBOKKI



Cup Tteokbokki, Carbonara

- Made from fresh rice milled on the same day, ensuring a chewy and soft texture.
- The perfect combination of soft, thick carbonara cream and a clean, spicy flavor balances the richness of the cream.
- Microwave for 3 minutes and 30 seconds.

Shelf Life	12 months
Size	140 g



INSTANT TTEOKBOKKI



Cup Tteokbokki, Jjajang

- Made from fresh rice milled on the same day, ensuring a chewy and soft texture.
- The savory stir-fried black bean sauce, made with black bean paste powder, has an excellent flavor.
- Microwave for 3 minutes and 30 seconds.

Shelf Life	12 months
Size	135 g



NOODLES

-Taste the lightness, feel the chew - authentic Korean dried noodles.

Enjoy Monggo's healthy, non-fried noodles, carefully dried at a cool temperature to preserve their soft, satisfying texture. Our noodles are crafted using the traditional kneading and pressing method.

SOMYUN



Wheat Noodles, Thin

- Our thin noodles are made by kneading the dough to remove excess air and allowing it to mature, resulting in a chewier, more satisfying texture.
- Perfect for both hot and cold noodle recipes.

Shelf Life	24 months
Size	500 g / 900 g / 1.4 kg / 3 kg

JOONGMYUN



Wheat Noodles, Thick

- Our thick noodles have a pleasing chewy texture and do not easily become mushy or soggy.
- Perfect for both hot and cold noodle recipes.

Shelf Life	24 months
Size	1.4 kg / 3 kg

SILKY SOFT SOMYUN



Monggo Goppy Silky Wheat Noodles

- Made from high-quality flour from the softest part of wheat.
- These smooth and shiny noodles, made through a multi-hydrate aging process, have a higher moisture content, giving them a pleasingly chewy and soft without becoming soggy.
- Perfect for both hot and cold noodle recipes.

Shelf Life	24 months
Size	900 g

NOODLES

-Taste the lightness, feel the chew - authentic Korean dried noodles.

Enjoy Monggo's healthy, non-fried noodles, carefully dried at a cool temperature to preserve their soft, satisfying texture. Our noodles are crafted using the traditional kneading and pressing method.

DANGMYUN



Chal Dangmyun, Japchae Noodles (Cut) **NEW**

- Made in Korea, with quality you can trust.
- Convenient to Use. No cutting needed — just cook and enjoy!
- Firm and chewy — never soggy.
- Ideal for japchae, hot pot, dumplings, and soups.

Shelf Life	24 months
Size	500 g

GLUTEN
FREE

DANGMYUN

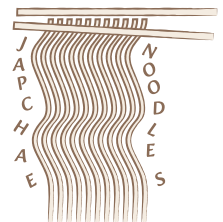


Chal Dangmyun, Japchae Noodles **NEW**

- Made in Korea, with quality you can trust.
- Firm and chewy — never soggy.
- Ideal for japchae, hot pot, dumplings, and soups.

Shelf Life	24 months
Size	300 g / 500 g / 1 kg / 13 kg

GLUTEN
FREE



KOREAN SEAWEED

-Sustainably Harvested · Nutrient-Rich · Naturally Delicious.

From the pristine southern coasts of Korea, our seaweed products are carefully hand-harvested in season to deliver exceptional taste and quality. Grown in mineral-rich waters with abundant sunlight and clean currents, Korean seaweed offers a uniquely fresh flavor and superior nutritional value.

KOREAN SEAWEED



Silky Brown Seaweed NEW

- Harvested in season from the clean southern seas of Korea.
- Naturally chewy, rich in minerals and low in calories.
- Soak and enjoy - it keeps its shape and texture.

Shelf Life	18 months
Size	50 g / 250 g

MONGGO'S HANDY TIP!

Miyeok-guk (Seaweed Soup)

In Korea, Miyeok-guk (Seaweed Soup) is traditionally enjoyed on birthdays and after childbirth for its health benefits. Light, savory and rich in iodine and calcium, it's nourishing part of Korean home cooking.



Soak dried seaweed and simmer with broth, garlic, soy sauce and sesame oil for a warm, comforting soup.

Good quality fish sauce has a savory, a little sweet, salty, and full of umami flavor. In Korean cuisine, fish sauce (Aekjeot) is an essential ingredient for making kimchi, soups, stews, and a variety of dishes. Monggo fish sauce is made with fresh & natural ingredients such as fresh fish and sea salt. It is naturally fermented for 36 months for a richer and deeper flavor.

UMAMI SEASONING



Premium Fish Sauce

- A concentrated anchovy liquid condiment that is traditionally fermented for 36 months.
- Full of umami & salty flavor, clear & light brown in color.
- Only a few drops is necessary for soups, stews, seasoning and Kimchi.

Shelf Life	24 months
Size	580 mL

UMAMI SEASONING



Fish Sauce, Anchovy

- A concentrated anchovy liquid condiment made with traditional fermentation method.
- Full of umami & salty flavor, clear & light brown in color.
- Only a few drops is necessary for soups, stews, seasoning and Kimchi.

Shelf Life	24 months
Size	9 kg

UMAMI SEASONING



Fish Sauce, Sand Lance

- A concentrated sand lance liquid condiment made with traditional fermentation method.
- Full of umami & salty flavor, clear & light brown in color.
- Only a few drops is necessary for soups, stews, seasoning and Kimchi.

Shelf Life	24 months
Size	9 kg

Delicious Korean-inspired dishes cooked with Monggo's authentic Korean oils that highlight your dishes with a nutty Korean flavor.

SESAME OIL



Whole Sesame Seed Oil

- Made from freshly toasted 100% whole sesame seeds.
- Exudes distinctive nutty aroma and flavor.

Shelf Life	24 months
Size	1.8 L

FLAVORED OIL



Sesame Flavored Oil

- A blend of sesame oil and various spices.
- Exudes distinctive nutty aroma and flavor.

Shelf Life	24 months
Size	1.8 L

FLAVORED OIL



Perilla Flavored Oil

- A blend of perilla oil and various spices.
- Exudes distinctive nutty aroma and flavor.

Shelf Life	24 months
Size	1.8 L

VINEGAR

-Delicate acidity with a smooth finish-brighten every dish.

Cook delicious and healthy Korean dishes with Monggo's vinegar to highlight your dishes with an authentic Korean flavor.

MONGGO'S VINEGAR



Apple Vinegar

- Produced with a two-stage fermentation process.
- Contains refreshing apple juice for a rich apple flavor.
- This fermented vinegar has a mild, not sharp, citrusy flavor that is perfect for refreshing flavors in Korean cuisine.
- No artificial flavors added.

Shelf Life	36 months
Size	500 mL / 900 mL / 1.8 L / 15 L

MONGGO'S VINEGAR



Brown Rice Vinegar

- A fermented vinegar produced using a two-stage fermentation process.
- Contains a rich and savory brown rice concentrate, so the soft acidity is excellent.
- No artificial flavors added.

Shelf Life	36 months
Size	900 mL / 1.8 L

MONGGO'S VINEGAR



White Vinegar

- A naturally brewed vinegar.
- Gently enhances the soft & full-bodied flavor in food.
- Ideal for Asian cuisines.

Shelf Life	36 months
Size	900 mL / 1.8 L / 15 L

CORN SYRUP

-A touch of natural malted sweetness, the Korean way.

Cook delicious and healthy Korean dishes with Monggo's corn syrup to highlight your dishes with an authentic Korean flavor.

MONGGO'S CORN SYRUP



White Corn Syrup

- Made from corn starch.
- Soft & sweet flavor greatly enhances the color and taste of food while maintaining food's freshness and moisture.

Shelf Life	24 months
Size	700 g / 2.45kg / 8 kg / 10 kg

MONGGO'S CORN SYRUP



Yellow Corn Syrup

- Made from corn starch.
- Soft & sweet flavor greatly enhances the color and taste of food while maintaining food's freshness and moisture.

Shelf Life	24 months
Size	2.45 kg / 8 kg



Cook delicious and healthy Korean dishes with Monggo's Korean basic seasoning to enhance your dishes with an umami-rich Korean flavor.

DASHI, BEEF SOUP STOCK



Dashi Premium

- A balanced combination of beef, vegetable mix and various seasonings brings out umami-rich Korean flavor of soups, stews and noodle dishes.

Shelf Life	18 months
Size	1 kg / 2 kg

DASHI, BEEF SOUP STOCK



Dashi

- A balanced combination of beef, vegetable mix and various seasonings brings out umami-rich Korean flavor of soups, stews and noodle dishes.

Shelf Life	18 months
Size	1 kg / 2 kg

-Crispy Korean-style batter for the perfect crunch.

With Monggo's various baking and breading products, you can easily make crispy & savory fried food that stay crispy until the very last bite.

BAKING AND BREADING



■ Crispy Tempura Batter Mix

- The perfect blend for crispy deep-fried foods.
- Made with 3 different starches, it provides a crispy texture, long-lasting crunch, and savory flavor.
- No additional seasoning is required.
- The thin tempura coating makes cooking easy.

Shelf Life	15 months
Size	1 kg

MONGGO'S HANDY TIP!

Crispy Tempura Batter Mix

Crispy made easy -with MONGGO Tempura Mix!



Keep your batter cold and your oil hot – that's the secret to extra-crispy veggie fritters! Don't overmix, and fry in small batches for the perfect golden crunch.

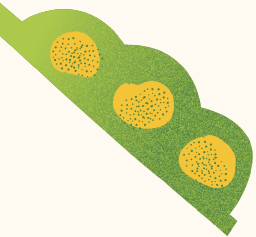
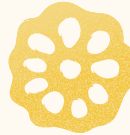


MONGGO FOODS INC.

GLOBAL MARKETING TEAM

E-Mail | moshin@monggofood.co.kr / trade@monggofood.co.kr

Tel | +82-2-548-2208



Head Office & Factory

18, Paryong-ro 371beon-gil, Uichang-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