
Corporate Overview

1. Company

1.1. Who we are

Yeosu Saegomak is one of the largest arkshell producers in South Korea. Headquartered in Yeosu city, South Jeolla province, YS purchases raw arkshells from fisheries operating nearby clean Yeoja Bay, which explains 73 percents of nation-wide arkshell production, and supplies final arkshell products through sophisticated manufacturing steps such as size-sorting, steaming, casting off, cleansing, quick-freezing, packaging, or further food processing. YS also has its sales division in Yeongdeungpogu, Seoul.



1.2. History

2011	YS is founded by arkshell fisheries in Yeoja Bay, Yeosu city, South Jeolla province
2012	YS acquires HACCP(Hazard Analysis and Critical Control Points) certification for the first time in shellfish industry of South Korea
2013	YS builds its second facility for food processing
2014	The CEO, Kwan-su Choi, takes office
2015	YS takes advantage of seasonal equity offering of 1 billion won
2016	Two cases of patents related to arkshell recipes are registered
2017	YS obtains Venture Company Certification
2018	YS starts catering business through creating the subsidiary SS Food Inc.
2019	YS establishes its own distributor Kyungin and further diversifies its portfolio by investing into several catering businesses

1.3. Management core value

- **Customer value** : we enhance customer value by providing healthy and safe foods
- **Fishery value** : we always care about fishery business as we think it determines the condition of the business environment where we operate, thereby affecting our success
- **Employee value** : we help employees balance their professional and private life which we believe ensures our operating efficiency
- **Shareholder value** : we focus on creating additional shareholders' wealth by maximizing all other core values

1.4. Sustainability

1.4.1. Social responsibility

- **Respect** : we attract and retain world-class customers, fisheries and high-skilled employees by treating all with honesty, consideration, and dignity

- **Support** : local community where we operate is important to us, and we do what we can to be good citizens and make a better place to live in
- **Lead** : when it comes to corporate responsibility, we set higher standards for ourselves and we expect our industry to do the same

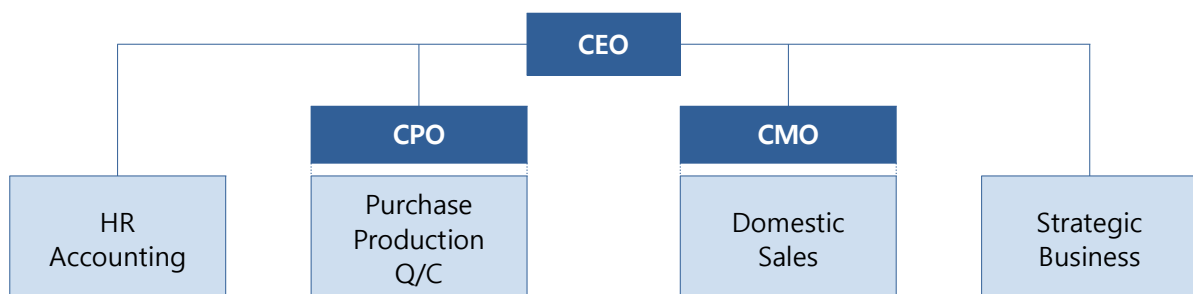
1.4.2. Traceable quality products

- **Product confidence** : our traceable products give consumers confidence that the products they consume are what we say they are
- **Confirmation of fishery** : all traceable products from YS confirm origination in a certified sustainable resource
- **Government observers** : traceable products also provide confirmation of government oversight of harvest and fishery, and use of human labor practices

1.4.3. Certification

- 2014.09** – Korea Protected Geographical Indication (The National Fishery Products Quality Management Service)
- 2017.07** – Hazard Analysis and Critical Control Points Certification (Korea Agency of HACCP Accreditation and Services)
- 2018.87** – Promising Small and Medium-sized Business (South Jeolla Province)
- 2018.11** – Food Safety System Certification (FSSC) 22000 (Institute of Global Certification)
- 2018.11** – Clean and Safe Workplace Certification (Korea Occupational Safety and Health Agency)

1.4. Executive teams



2. Product

2.1. Raw/Steamed & frozen arkshell



- Bundle products of raw arkshells after size-sorting and cleansing process
- Our steaming technology keeps the original taste and nutrition to the product itself as the technology only uses inner moisture of arkshell when steaming.
- Guaranteed by Producer's Certificate that the arkshell we provide is from the uncontaminated clean Yeoja Bay
- unit : 1kg, 5kg, 10kg



- Small plastic package of raw or steamed & frozen arkshells, adequate for SM, SSM, Hypermarket demands
- Vaccum package maintains its freshness to the household delivery
- unit : 300g, 600g, 800g, 1kg

2.2. Steamed & frozen fresh arkshell/bloody arkshell meat



- The Series of size-sorting, steaming, casting off, cleansing, vaccum-packaging, and quick-freezing is undergone
- Cooked immediately after defrosting
- Preserved up to 3 years
- unit: 200g, 1kg, 3kg, 5kg