

Made with love

INDUCKFOOD





WE ARE MIRI COMPANY

Induckfood – Embracing Tradition, Moving Toward the World.

Induckfood is committed to the belief that *“honest food creates a healthy life.”*

We reinterpret traditional Korean rice cakes to suit the modern lifestyle, delivering safe and delicious products to customers both in Korea and abroad.

Based on HACCP certification, we maintain strict hygiene and quality control across our production process. Through a wide range of products—including *tteokbokki rice cakes*, *sliced rice cakes for soup*, and our signature *Cup Tteokbokki*—we are leading the global expansion of K-Food.

Moving forward, we will continue to invest in research and development and pioneer new global markets, growing as a food company that shares the richness of Korean culinary culture with the world.

ORIGIN OF "BUNSIK (분식)" IN KOREA

Origin of "Bunsik (분식)" in Korea

The original meaning of "**bunsik**" (분식) refers to *foods made from grain flour*. In contrast, foods prepared with whole grains are known as *ipsik* (입식). Humanity has relied on grains as a staple food for thousands of years.

The birthplaces of the world's four great ancient civilizations all formed around agricultural societies, and it was during this time that grain-based food cultures firmly took root.

In the East, a rice-centered *ipsik* culture developed, while in the West, a wheat-centered *bunsik* culture became dominant. Notably, grains used in flour-based foods often require more complex processing, such as the removal of husks—making them harder to refine.

In modern times, the meaning of **bunsik** in Korea has evolved to refer to affordable, convenient meals or snacks.

One of the most iconic bunsik dishes is **tteokbokki**, a spicy stir-fried rice cake dish that has grown to become a staple enjoyed by people of all ages in Korea today.



Automated Process Equipment

- Induckfood operates a HACCP-certified manufacturing facility equipped with a state-of-the-art rice cake production line.

The factory features a fully automated system for rice washing, soaking, steaming, molding, and cooling, along with large-scale freezing and packaging equipment.

Every stage of the process is designed with a focus on hygiene, efficiency, and consistent product quality.

In addition, our refrigerated and frozen storage systems ensure freshness and quality are maintained throughout the entire distribution process.



Soaking Tank (Rice Soaking)



Steaming Machine



Automatic
Packaging Machine

Awards & Recognitions of Induckfood

Induckfood has been highly recognized by the government, professional organizations, and the media for its excellent taste, outstanding quality, and high customer satisfaction.



농림축산식품부

2018

Minister's
Commendation,
Ministry of
Agriculture, Food
and Rural Affairs



2022

Minister's
Award, Ministry
of SMEs and
Startups



대한상공회의소

2021

Commendation
from the Korea
Chamber of
Commerce and
Industry



2020

Selected as
Excellent Product,
Seoul Awards



19th 여성소비자가 뽑은
좋은기업大賞
THE BEST COMPANY CHOSEN BY WOMEN

2016

Grand Prize, 19th
Best Company
Chosen by
Female
Consumers



2023

Proud CEO Award,
City of Gimhae



2022
26th

Gyeongsangnam-
do Agricultural &
Fishery Product
Export Tower (USD
500,000)

KBIZ

2021

Commendation
from the
Chairman of the
Korea Federation
of SMEs



2009

Commendation
from the Mayor of
Gimhae 2024 Proud
CEO Award, City of
Gimhae

KFA
Korea Franchise Association

2020

Award from
Korea Franchise
Association



2012 Commendation from
the Mayor of Buk-gu,
Busan

2022 ommendation from
the Korea Organ Donation
Agency, Busan Branch

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경상남도

2025

*Recipient of the 29th
Gyeongsangnam-do
Agricultural & Fishery
Product Export Tower
Award (USD 1 million)*



Why do people choose Induckfood?



1. Strict Quality & Hygiene Control

Based on the Hazard Analysis and Critical Control Points (HACCP) system, we systematically manage hygiene and quality from raw materials to finished products, ensuring safe and reliable food.



2. Development of Convenient Ready-to-Eat Products

By reinterpreting traditional Korean rice cakes to suit the modern lifestyle, we offer convenient and trendy products such as Cup Tteokbokki and Frozen Tteokbokki, securing strong competitiveness in both domestic and global markets.



3. Global Export Capacity & Localization Strategy

Through various global expansion programs such as KOTRA, aT, and Gyeongnam overseas marketing initiatives, we have accumulated export experience and are capable of developing customized products tailored to local tastes.

Why do people choose Induckfood?



4. 30 Years of Tradition & Trusted Manufacturing Infrastructure

With many years of experience and expertise, we have built strong partnerships with major domestic franchise brands, securing a stable production system and solid customer trust.



5. Operation of an In-House Corporate R&D Center

We operate an in-house corporate R&D center dedicated to product development and quality improvement, continuously strengthening our competitiveness through ongoing research and technological advancement.

INDUCK'S CERTIFICATION

We Deliver Trust and Safety

Induckfood holds 8 types of food safety and quality certifications—including HACCP, FSSC22000, and HALAL—as well as product patents, producing only products that meet the most rigorous standards.

From raw material management to manufacturing, packaging, and distribution, we maintain strict hygiene and quality control at every stage to provide safe and wholesome food trusted by consumers at home and abroad.

The certifications of Induckfood are a promise of trust.



HACCP



FSSC22000



HALAL



EAC



Technology Excellence Certificate



R&D Department Certification



NON-GMO



VEGAN



a Trademark Registration Certificate for 'Bling Bling Cup Tteokbokki'

Induckfood's International Exhibitions & Events (2025)

Induckfood consistently participates in domestic and international food exhibitions to promote the excellent quality of its tteokbokki and sliced rice cakes, as well as the authentic taste of traditional Korean cuisine to the world. *By showcasing our products firsthand and engaging with global buyers, we are actively pioneering new markets and striving to grow as Korea's leading rice cake specialist.*



Participated in the 2025 Atlanta Korean Business Convention with the Minister of SMEs and Startups



2025 Mexico City Trade Meeting Hosted by KOTRA

Induckfood's International Exhibitions & Events (2024)

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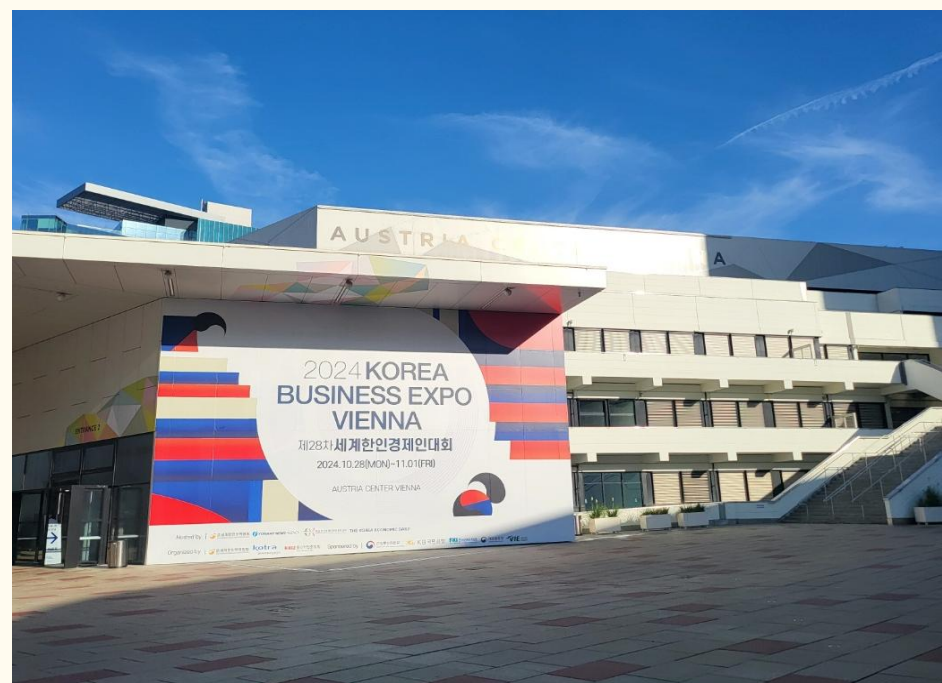
2024 Vienna International Export Expo(Austria)



2024 SIAL International Export Expo (France)



2024 Opening Ceremony
of the Seoul Franchise
Expo



2024 Korean Business Convention in
Vienna



2024 Korean Food Promotion at HMART, UK



Induckfood's International Exhibitions & Events (2023)

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2023 Vietnam International Export Expo



2023 Gyeongsangnam-do Hosted Export Consultation with Invited Overseas Buyers



2023 Korean Business Convention in Los Angeles (LA)

Induckfood's International Exhibitions & Events (2021~22)

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2021 North American Market Development Delegation (Seattle), Hosted by Gyeongsangnam-do



2021 Appearance on Home Shopping World (USA)



2022 Gyeongnam Excellent Product Consultation in Los Angeles (LA)



2022 Seoul Food Expo

Induckfood's International Exhibitions & Events (2018~20)

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2019 Anuga Trade Fair in Cologne, Germany



2020 Thailand International Export Expo



Hosted the 31st Food Safety Management Council Meeting in 2018



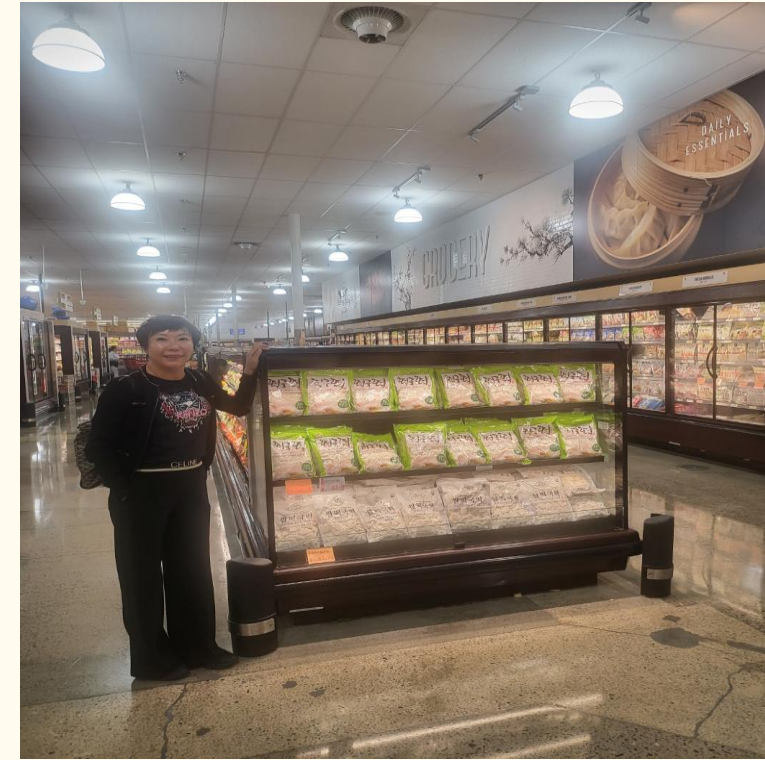
2017 Dubai International Export Expo

Induckfood's International Exhibitions & Events

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2006 Invited Tasting Event at Cheong Wa Dae Sarangchae (Korean Presidential Guest House)



Induckfood Products on Sale at HMART, New York



Business Meeting with Haitai Export Representative



Mayor Heo Sung-gon of Gimhae City



Minister Jin Sun-mee, Ministry of Gender Equality and Family

PURE INGREDIENTS OF INDUCK FOOD

Free from additives, artificial colors, preservatives, and synthetic flavors

Induckfood uses no preservatives, additives, GMOs, flour, or starch—only rice and salt—to create pure and healthy rice cakes. Although the use of additives allows for room-temperature distribution and extended shelf life—making production and logistics easier—Induckfood prioritizes consumer health and therefore avoids such practices. Instead, we offer hygienic and safe products through refrigerated and frozen storage methods. *Our in-house R&D center has focused on improving the quality and texture of frozen rice cakes. As a result, these products have received positive feedback and are successfully exported to global markets.*



Induckfood's Major Domestic Clients



Induckfood's Major Global Clients

INDUCKFOOD PARTNERS

Global Network | 해외거점



미국

H-MART | 점포현황 미국 : 102 개



OUR PARTNERS

Induckfood's Major Global Clients

INDUCKFOOD PARTNERS

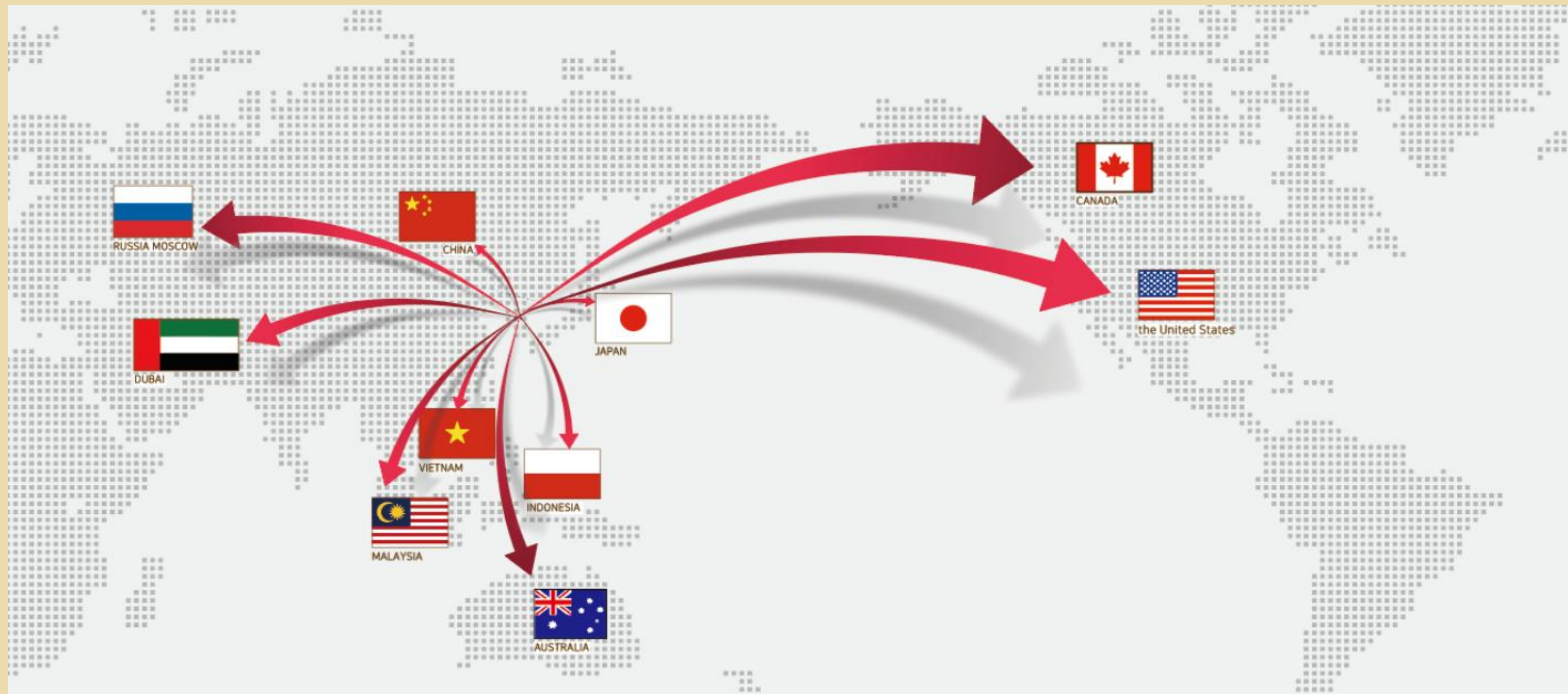


Through partners such as Haitai, ENI, HanAsia, Jingane, and Gyeongnam Trading, Induckfood is introducing the taste of Korea to over 1,000 supermarket chains across the United States.

OUR PARTNERS

Induckfood's Major Global Clients

INDUCKFOOD PARTNERS



We are introducing the authentic taste of Korea to countries around the world, including Canada, the United Kingdom, France, China, Australia, New Zealand, Mexico, Malaysia, Vietnam, Dubai, and Singapore.

OUR PARTNERS

GABA Rice Tteokguk (Rice Cake Soup) & Tteokbokki (Spicy Rice Cakes)



- GABA rice is fermented white rice enriched with Gamma-Aminobutyric Acid (GABA), a naturally occurring compound. GABA is known as a natural neurotransmitter that helps calm the brain and nervous system, reducing stress. Induckfood's GABA Rice Tteokguk and Tteokbokki are functional rice cake products that offer both great taste and health benefits. Made with GABA-rich rice, these products are highly nutritious and support brain health and stress relief, making them a wholesome meal choice. They offer a chewy texture and smooth mouthfeel, with more dietary fiber and minerals than regular rice cakes—supporting digestion and satiety. These premium rice cakes are ideal for health-conscious consumers, seniors, and children alike.

INDUCKFOOD'S PRODUCTS



Tteokguk Lineup



- Induckfood's tteokguk (rice cake soup) products follow traditional methods of rice soaking and kneading, combined with modern equipment, resulting in a chewy texture and rich flavor. Made with carefully selected rice, they maintain excellent quality and remain intact even after freezing, preserving both shape and texture during cooking. In addition to tteokguk, the rice cakes can be used in hot pot dishes, steamed dishes, and more—making them highly satisfying for households, school cafeterias, and foodservice businesses alike.

INDUCKFOOD'S PRODUCTS

Tteokbokki Lineup



- Induckfood's *tteokbokki* rice cakes feature a chewy texture that holds its shape and consistency well during cooking, making them an ideal base ingredient for a variety of dishes. They are suitable for both refrigerated and frozen storage, offering convenience in distribution and usage. Even after thawing, the quality remains intact. Available in various formats, from household packs to options for foodservice, catering, and ready-to-eat meals, these products meet the diverse needs of consumers.



INDUCKFOOD'S PRODUCTS

Tteokbokki Lineup (Mixed, Tube, Curved)



- Induckfood's Tteokbokki Rice Cakes come in various shapes to suit different culinary needs. The *assorted* type features clover, heart, and star-shaped rice cakes, adding visual delight and a fun texture, making them perfect for children's snacks, themed menus, and party dishes. The *tube-shaped* rice cakes have a hole in the center, allowing sauces to soak in thoroughly and cook quickly—ideal for quick and easy meal prep. The *curved (Joraengi)* type is small and oval-shaped, offering a soft texture and easy-to-eat size, which makes them especially popular for ready meals, lunchboxes, and children's food.

INDUCKFOOD'S PRODUCTS

Tteokbokki Lineup



INDUCKFOOD'S PRODUCTS

Induckfood's Skewered Water Tteok and Cheese-filled Tteokbokki are uniquely crafted to match diverse consumer preferences.

- **Skewered Water Tteok**

- A convenient product featuring soft and chewy Busan-style water tteok served on skewers.
- Pairs well with clear broth or soy-based sauces, making it ideal for street food vendors or quick snack menus.
- Quick and efficient to prepare, as it can be cooked immediately after thawing.

- **Cheese-filled Tteokbokki**

- Filled with rich mozzarella cheese, offering a delightful combination of savory flavor and chewy texture with every bite.
- Perfect as a premium ready-to-eat meal or restaurant menu item, with great visual appeal that helps differentiate dishes.

Both products are well-received across various channels for their excellent shelf life, ease of preparation, and satisfying taste and texture.

HMR



Induckfood's "Bling Bling Cup Tteokbokki" is a spicy, ready-to-eat product that remains popular among consumers who prefer clean, bold flavors.

Just add water and heat it in the microwave or with hot water—no matter the time or place, it's easy to enjoy. The cup format offers excellent portability and storage, making it ideal for outings, offices, or as a quick snack.

The chewy rice cakes paired with just the right level of spiciness create an addictive taste, making it a practical product especially well-suited for single-person households and those seeking convenient meal options.

"Old-School Duck-i's Rice Tteokbokki" is a frozen ready meal that includes rice cakes, sauce, and fish cakes in a single-use container, offering excellent convenience in both storage and cooking.

The rich gochujang-based broth is enhanced with a mild and slightly sweet flavor, making it enjoyable for all ages. From kids who love soupy tteokbokki to those who prefer to dip their food (*"jjik-meok"* style), this product appeals to a broad range of consumers.

Made in a HACCP-certified hygienic facility, it guarantees safety and peace of mind. The chewy rice cakes and flavorful square fish cakes embody the authentic spirit of traditional Korean *bunsik* (snack food).



INDUCKFOOD'S PRODUCTS

사회공헌

SPONSORSHIP BY INDUCKFOOD

Induckfood donates approximately 1,000 boxes of products each year to support vulnerable groups in need.



To celebrate *Sinjeong* (the Korean New Year), Induckfood shared *tteokguk* rice cakes with elderly residents in need of care within the local community.



In honor of Seollal (Lunar New Year), we donated tteokguk rice cakes to the Gimhae Western Welfare Center for Persons with Disabilities, offering warmth and comfort to neighbors facing hardships.



Induckfood provided gumeong tteok (hollow rice cakes) to the Gimhae Eastern Senior Welfare Center, helping elderly individuals who may be outside the reach of regular welfare support.



To assist vulnerable groups in the community, tteokbokki rice cakes were donated to the Gimhae City Welfare Foundation, helping bring traditional Korean flavor and care to those in need.

THANK YOU FOR YOUR REVIEW



Tteok, or Korean rice cake, is a precious traditional food that has long been a part of our dining table. At Induckfood, we strive to preserve its tradition and share its goodness in a healthy and honest way. With 30 years of experience, trust, and dedication—and with the valuable partnerships we've built—we will continue to grow as a leading traditional tteok company representing Korea.

Thank you.

Lee In-deok, CEO of Induckfood

