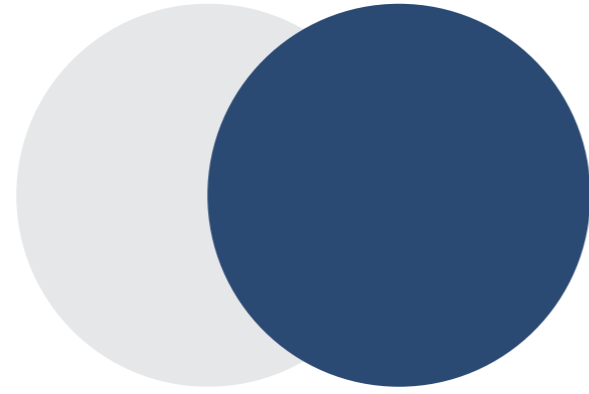


We **create a better world** with safe and healthy food.



(주)제이케이글로벌
JK GLOBAL Corp.

—
JK Global Corp.
Company Profile

Contents.

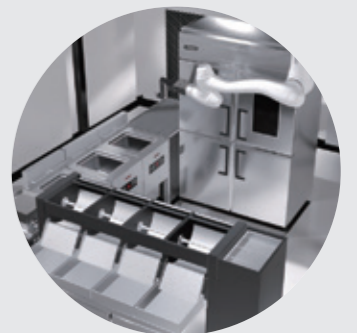
01 About JK Global

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02 Business Areas

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03 JK Global's Brand

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01

About JK GLOBAL

Company Overview | Major History | Value Management | Patents and Certifications





Safe and Healthy Food

JK Global Corp. has grown with the support and trust of our valued customers, building operational expertise and competitiveness through continuous research and effort in the rapidly evolving franchise industry. In return for this support, we are committed to making significant investments in safer food solutions and contributing to the advancement of the dining culture industry.

From the beginning, our in-house R&D capabilities have enabled us to directly manufacture, develop, and study raw chicken ingredients. Through these efforts, we have become the only company in the chicken franchise industry to hold 15 domestic and international patents related to food manufacturing technology and unmanned robotic automation systems, as well as 2 design patents and 17 registered trademarks.

In 2019, through our innovative technological developments, we were selected for the High Value-Added Food Technology National R&D Program by the Ministry of Agriculture, Food and Rural Affairs.

We successfully developed an edible oil rancidity sensor and commercialized products such as the Smart Fryer, which contribute to public health. Today, we export both our technologies and trademarks to overseas markets as well as in Korea.

Yadllie will continue to move forward as a global brand loved not only in Korea but also worldwide, driven by exceptional taste, expertise, and advanced technology.

JK GLOBAL Cprp. CEO *Park Jung Geum*



(주)제이케이글로벌 JK GLOBAL Corp.

Company JK Global Corp.
CEO Jung Keun Park
Founded August 2018
HQ 6, Bongujae-ro 209beon-gil, Jeongwang-dong,
 Siheung-si, Gyeonggi-do, Republic of Korea [15047]

WEB www.jk-global.kr
EMAIL yadllie@naver.com / yadlliefc@gmail.com
TEL 031-365-5989
FAX 031-365-5949

JK GLOBAL HISTORY

JK Global Corp. ensures global food safety and healthy products.

2008

- 06 Service Mark Registration of [Yadllie Chicken] with the Korean Intellectual Property Office (Registration No. 410168287)
- 08 Incorporation of Yadllie F&C Co., Ltd.
- 08 Selected as an Excellent Company in Trusted Management by Sports Seoul in 2008



2010

- 10 Participated in the World Franchise Industry Expo
- 12 Opened the 33rd Yadllie Chicken Location



2009

- 10 Patent Office [Yadllie]rademark registration (No. 400803320)
- 12 Yadllie chicken 26th branch opens



2012

- 04 Received Incheon Mayor's Award for Social Contribution
- 04 [Product management system using near-field RFID] Patent registration
- 11 Won a bronze medal at the Patent
- 12 Office Excellent Trademark Contest Yadllie Aechicken Branch 56 Opening



Near-field RFID System Patent Korea Invention Promotion Agency Director's Award

2013

- 06 Received the Entrepreneurial Management Award in the Foodservice Category from the President of the Korea Chamber of Commerce and Industry
- 08 Acquired ISO 9001 / 14001 Certifications
- 10 Certified as a Main-Biz (Management Innovation SME)
- 11 Patent Registered: Carbon Nanotube Sensor and Device for Measuring the Condition of Edible Oil Using the Sensor
- 12 Opened the 63rd Franchise Location



ISO 9001 Certificate Carbon Nanotube Patent

2015

- 01 Launched Online Sales of Chicken Home Pack
- 02 Patent Registered: Marinade for Fried Chicken and Method for Marinating Fried Chicken Using the Marinade
- 04 Patent Registered: System and Method for Measuring and Providing Information on the Acid Value of Frying Oil
- 09 Certified as a Venture Business
- 10 Certified as an Authorized Economic Operator (AEO)
- 12 Certified as an Inno-Biz (Technology Innovation SME)
- 12 Patent Registered: Semi-Processed Refrigerated Food and Its Manufacturing Method



Special Marination Patent Acid Value Measurement System Patent Semi-Processed Refrigerated Food Patent

2014

- 01 Signing of Philippine Master Franchise Agreement
- 04 Headquarters relocation (115 Gasan Digital 2-ro, Geumcheon-gu, Seoul)
- 07 Designated as an excellent franchise by the SMB Administration
- 09 Appointed as a policy committee member of the Korea Franchise Industry Association
- 11 Opening of first store in Philippines



2017

- 04 Selected for the Hi Seoul Excellent Product Award
- 04 HIT Brand Product Category – 'Yadllie Fried Chicken', 'Yadllie Roast Chicken'
- 04 Idea Product Category – 'Yadllie Yapoom Chicken Breast'
- 06 Selected as a Research Company in the Food Quality Management Field for the High Value-Added Food Technology Development Program by the Ministry of Agriculture, Food and Rural Affairs
- 06 Signed MF Franchise Agreement in Dalian, China
- 08 Yadllie Plate Designated as Excellent by the Ministry of Food and Drug Safety
- 12 Received the World-Class Product Recognition Award from the Ministry of Trade, Industry and Energy



Hi Seoul Certificate Yadllie Roast Chicken
Hi Seoul Certificate Yadllie Fried Chicken
Hi Seoul Certificate Yadllie Yapoom Chicken Breast

2019

- 03 Participated in the Presidential Economic Delegation (Signed \$35M MOU with Malaysia)
- 03 Recognized as an R&D Department
- 06 Certified as an Excellent Company for Employee Invention Rewards (KIPO)
- 07 Designated as a Promising Export SME (Ministry of SMEs and Startups)
- 08 Yadllie Plate Rated Excellent by MFDS



Certificate of Recognition as an R&D Department
Certificate of Excellent Company for Employee Invention Rewards
Certificate of Designation as a Promising Export SME

2022

- 06 US and China Patent Registration [System and Method for Real-Time Acid Value Measurement and Information Provision of Frying Oil]
- 11 Received the Commissioner's Award from KIPO for Excellent Trademark and Design Rights
- 11 Patent Registered [Automated Raw Material Supply Device] Patent No. 10-2360350



Commissioner's Award from KIPO
Patent for Automated Raw Material Supply Device

2016

- 01 Changed the company name to JK Global Co., Ltd.
- 02 Signing of the Hong Kong Master Franchise Agreement
- 05 Opening of the second branch in the Philippines
- 05 HACCP (Hazard Analysis Critical Control Point) certification
- 07 Grand Opening of Hong Kong Branch No. 1
- 11 Acquired ISO 22000:2005 certification
- 12 Selection of World-Class Products



2018

- 05 17th Food Safety Day Bucheon Mayor's Commendation
- 11 CLEAN (KOSHA) Workplace Certification
- 12 Completed Development of [Real-Time Acid Value Measurement and Information System for Frying Oil] by the Ministry of Agriculture, Food and Rural Affairs



Commendation from Bucheon Mayor
Commendation from Minister of Agriculture

2020

- 01 Relocated Headquarters (2260-6, Jeongwang-dong, Siheung-si, Gyeonggi-do)
- 06 Patent Registered [Cool-Air Table] Patent No. 10-2018-0161029
- 06 Selected as the Lead Organization for the Manufacturing Robot Demonstration Project by the Korea Institute for Robot Industry Advancement
- 06 US Patent Registered [System and Method for Real-Time Acid Value Measurement and Information Provision of Frying Oil]
- 07 Selected as a Priority Company for Export Voucher Program by the Korea SMEs and Startups Agency
- 09 Filed 4 Automation Technology Patents (Venture, Inno-Biz, Main-Biz, Excellent Invention)
- 10 Acquired ISO 22000:2018 Certification



Cool-Air Table Patent
US Patent for Acid Value Measurement System
Inno-Biz Certificate

2024

- 01 Patent: First-In-First-Out Automated Raw Material Supply Device No. 10-2627234
- 02 Patent: Nozzle-Type Automated Seasoning Topping Machine Based on Sauce Viscosity No. 10-2634149
- 07 Export Captain Planet Certification
- 07 Patent: Method for Producing Meal Replacement Using Chicken Breast Powder and the Product Thereof No. 10-2685671
- 08 Patent: Automated Raw Material Dispenser No. 10-2695290
- 08 Patent: Side-Heating Electric Fryer No. 10-2696400
- 12 Commendation for Overseas Market Development



First-In-First-Out Automated Raw Material Supply Device Patent Automated Raw Material Dispenser Patent Side-Heating Electric Fryer Patent

2023

- 04 Designated as Global Small Giant 1,000+ Company
- 04 Designated as Global IP Star Company
- 04 Designated as a Women-Friendly Company
- 09 Designated as an Excellent Company for Employee Invention Rewards
- 10 Designated as a Promising SME in Gyeonggi Province
- 12 Certified by the Intellectual Property Management Institute



Global IP Star Company Certificate Global Small Giant Company Certificate

2025

- 02 Won Gold Medal for "Acid Value Sensor" at the International Thailand Invention Expo
- 02 Won Gold Medal for "Smart Fryer" at the International Thailand Invention Expo



Gold Medal for "Acid Value Sensor" at the International Thailand Invention Expo Gold Medal for "Smart Fryer" at the International Thailand Invention Expo

JK GLOBAL VISION

Let's Measure the Safety of **Global** Food and Achieve **No.1 Sales** in the Chicken Industry

CORE VALUES

We improve product quality through R&D to create **safe, healthy food.**



We pursue newness by demonstrating various creativity through a shift in perspective, and we improve the quality of our products through continuous research and development to create safe and healthy food.

RIGHT PEOPLE

Talent Philosophy

<p>PASSION</p> <p>—</p> <p>A person who can steadily cultivate skills and take action with enthusiasm.</p>	<p>CHALLENGE</p> <p>—</p> <p>A person who has a proactive attitude and confidence, constantly challenging themselves.</p>	<p>RESPONSIBILITY</p> <p>—</p> <p>A responsible person who does their best at their work.</p>	<p>OWNERSHIP</p> <p>—</p> <p>A person with ownership who has the right values and develops together.</p>
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PATENT

Continuous research and development for healthy food _ patents



Patent No. 10-1495731 Marinade Composition for Fried Chicken and Marinating Method Using the Same
Patent No. 10-1511870 System and Method for Real-Time Acid Value Measurement and Information Provision of Frying Oil
Patent No. 10-1579089 Partially Processed Refrigerated Food and Method for Manufacturing the Same
Patent No. 10-1262951 Edible Oil Condition Measuring Device Using Carbon Nanotube Sensor



Patent No. 10-2135247 Cold Air Circulation Table
Patent No. 10-2289485 Automatic Frying Device
Patent No. 10-2336696 Automatic Seasoning Mixing System
Patent No. 10-2360350 Automatic Raw Material Feeding System



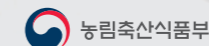
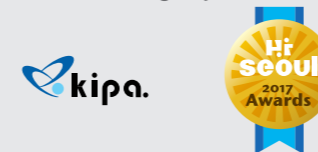
U.S. Patent Registration China Patent Registration
 System and Method for Real-Time Acid Value Measurement and Information Provision of Frying Oil



Patent No. 10-2375390 Automatic Raw Material Feeding System
Patent No. 10-2627234 First-In, First-Out Automatic Raw Material Feeding System
Patent No. 10-2634149 Nozzle-Type Automatic Seasoning Topping Machine Based on Seasoning Viscosity
Patent No. 10-2685671 Method for Manufacturing Meal Replacement Products Using Chicken Breast Powder and Meal Replacement Products Manufactured Thereby



Patent No. 10-2695290 Automatic Raw Material Discharge System
Patent No. 10-2797372 Smart Acid Value Sensor
Patent No. 10-2815871 Smart Fryer
Patent No. 10-2696400 Side-Heated Electric Fryer



PATENT

Continuous research and **development for proper food** _ patents and domestic trademarks.



No. 30-1272165

Design Registration Certificate for Acid Value Measuring Device



No. 40-2342383

Jkors - Class 09



No. 40-2342382

Jkors - Class 42



No. 40-1017456

Yadllie - Class 29



No. 40-1040466

Yadllie - Class 30



No. 41-0277726

Yadllie - Class 43



No. 41-0354666

Yadllie - Class 43



No. 30-1271687

Design Registration Certificate for Fryer



No. 40-1669815

Eatness - Class 29



No. 40-1669816

Eatness - Class 41



No. 40-2267184

Hyeoltong Jokbo - Class 43



No. 40-1313753

Yapoondak - Class 43



No. 40-1353566

Tonggye Wonchik - Class 29



No. 40-2002784

Sanaemyeonjangbu - Class 43



세계 대표상품



경영혁신명 중소기업



기술혁신형중소기업



안전관리인증 HACCP

CERTIFICATION

Certified **optimal environment** for proper food _ certification



HACCP Certification
Korea Institute for Animal Products Quality Evaluation



Designated as a Global IP Star Company
Gyeonggi Intellectual Property Center



Global Small Giant 1,000+
Ministry of SMEs and Startups



Promising SME Certificate in Gyeonggi Province
Gyeonggi



Agriculture Industry Commerce Convergence SME
Ministry of Agriculture, Food and Rural Affairs



NET (New Excellent Technology) Certification
Ministry of Agriculture, Food and Rural Affairs



R&D Department Certificate
Korea Industrial Technology Association



Excellent Employee Invention Rewards Company
Korean Intellectual Property Office (KIPO)



IP Management Certificate
Korean Intellectual Property Office (KIPO)



KC Certificate
National Radio Research Agency



Technology Innovation -Type SME
Ministry of SMEs and Startups



Management Innovation -Type SME
Ministry of SMEs and Startups



Venture Business Certificate
Venture Business Certification Authority



ISO 22000
Food Safety Management System



Hi Seoul Excellent Product Award
Yadllie Roast and Fried Chicken



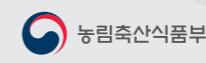
Hi Seoul Excellent Product Award
Yadllie Yapoom Chicken Breast



Authorized Exporter Certificate of Origin
Item 1602 Korea-China Certificate of Origin



Export Growth Planet
Korea Trade Insurance Corporation



AWARD

Continuous innovation and social contribution for proper food _ Awards received



Minister of Science and ICT Award
Digital Innovation Grand Prize



Minister of Agriculture Award
Overseas Restaurant Market Award



Minister of Trade Award
Trade Promotion Award



Thailand Invention Expo Award
Gold Medal - Acid Value Sensor



Thailand Invention Expo Award
Gold Medal - Smart Fryer



Award at the LIVE Sales Contest
aT Food Distribution Training Institute



Gyeonggi Governor Award
Overseas Market Award



KIPO Commissioner Award
Excellent Trademark & Design Award



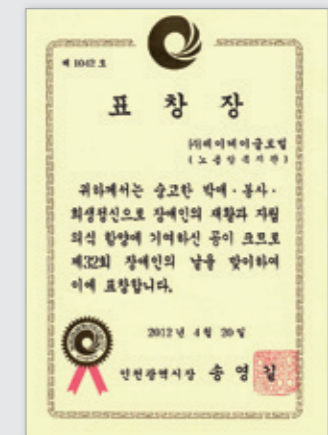
KIPA Award
Excellent Trademark Award



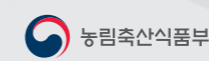
Siheung Mayor's Award
Commendation from Siheung Mayor



Bucheon Mayor's Award
Commendation on Food Safety Day

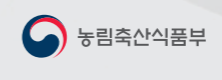
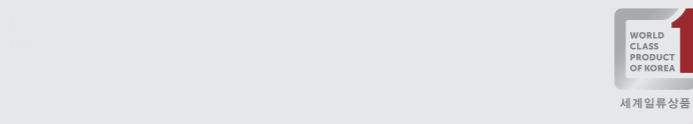
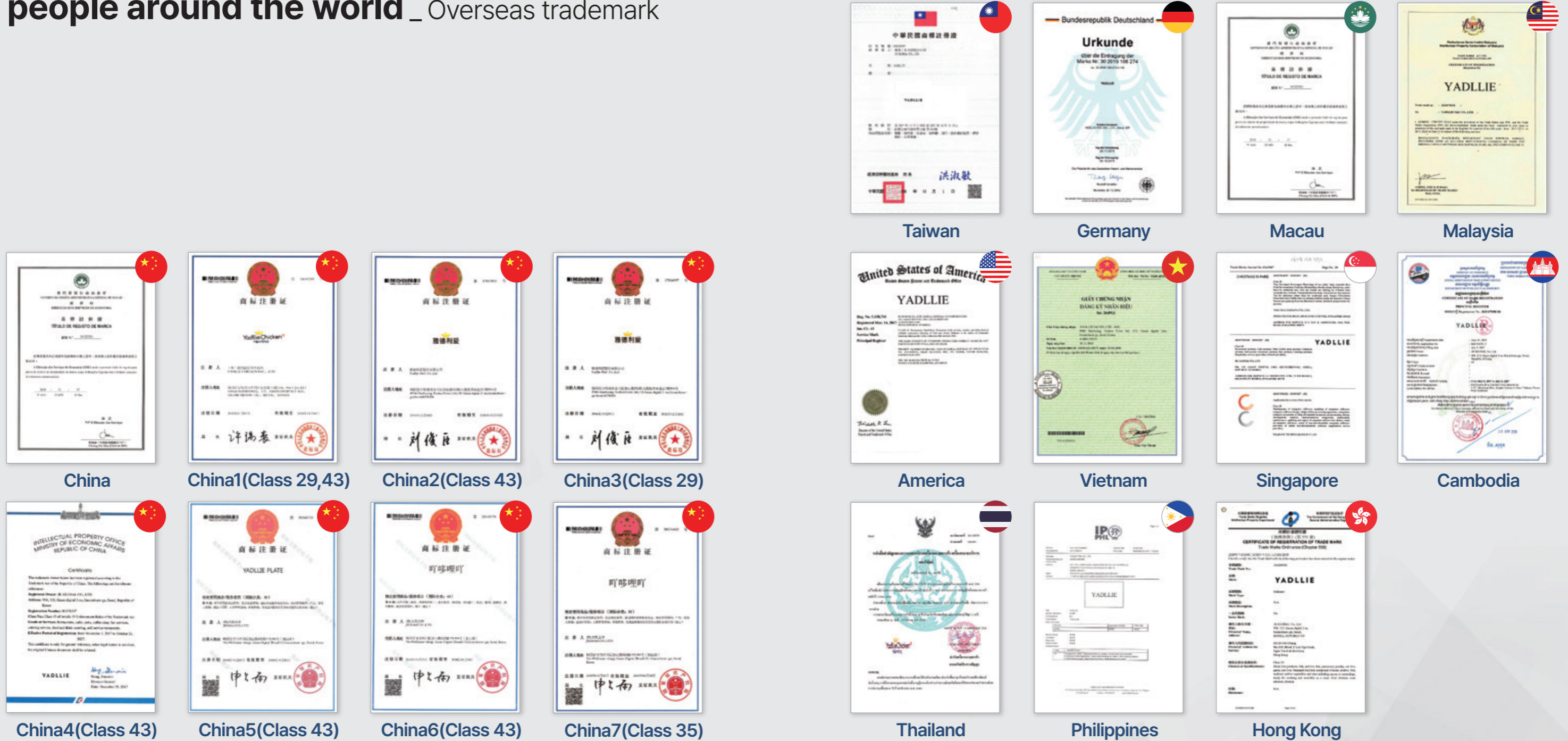


Incheon Mayor's Award
Commendation on Disability Day



TRADEMARK

A company that shares healthy food with **people around the world** _ Overseas trademark



02

Business Area

Franchise Business | Manufacturing/Production | Online Business | Export/Distribution |
Unmanned Solution Development



FRANCHISE BUSINESS

BUSINESS AREA 01

Franchise Business

We ensure profitability, safety, and refundability of franchisees by understanding the characteristics of commercial areas and customers.

**Exclusive Goodwill**

We thoroughly protect your business by granting you exclusive and monopolistic sales rights.

**Location and Store Optimization**

Through commercial district and market research, we create an optimized store structure that takes advantage of each square meter in a location.

**Efficient Operation**

Avoid burdening your store with excessive investment and unnecessary operating expenses.

**Support for Steady Sales Growth**

We help franchisees increase their sales through continuous research and development of sales items and sales methods that understand customer needs.

**Systematic Operating System**

With a simple menu that reduces cooking time, a systematic operation system, and continuous training, even beginners can operate the business.

**Smooth Communication**

We provide prompt communication through our headquarters' website, phone, and email, ensuring full support for franchise inquiries and requests for assistance.



FRANCHISE BUSINESS

Certification Status



Hi Seoul Excellent Product Award
Yadllie Roast Chicken



Hi Seoul Excellent Product Award
Yadllie Fried Chicken



Hi Seoul Excellent Product Award
Yadllie Yapoom Chicken Breast



Agriculture Ministry Commendation
Minister of Agriculture, Food and Rural Affairs



Patent No. 10-1511870
System and Method for Real-Time Acid Value Measurement and Information Provision of Frying Oil



Patent No. 10-2135247
Cool Air Table

MANUFACTURING / PRODUCTION

BUSINESS AREA 02

Manufacturing/Production

We produce high-quality products through ODM/OEM methods based on high-quality raw materials and long-standing know-how under strict quality control standards.

ODM

Original Development Manufacturing

A simple cooking menu with reduced cooking time, a systematic operation system, continuous training so even beginners can operate it.

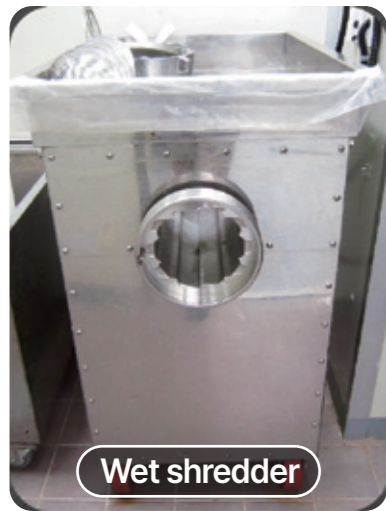
OEM

Original Equipment Manufacturing

Through commercial district and market research, we create an optimized store structure that takes advantage of each square meter in a location that can generate high profits.

We ensure strict quality control with an efficient manufacturing system.

Based on our expertise and technology, we provide full-process services from product planning and development to production, quality control, and delivery through ODM, as well as OEM production and supply according to client needs.



Wet shredder



Smog House (Oven)



Fryer



Marinade Mixer



Sterilizer



Vacuum Packaging Machine



MANUFACTURING/PRODUCTION

Certification Status



HACCP Certification
Korea Institute for Animal Products Quality Evaluation



ISO 22000
Food Safety Management System



Patent No. 10-1495731
Marinade for Fried Chicken and Method for Marinating Fried Chicken



Patent No. 10-1579089
Semi-Processed Refrigerated Food and Its Manufacturing Method

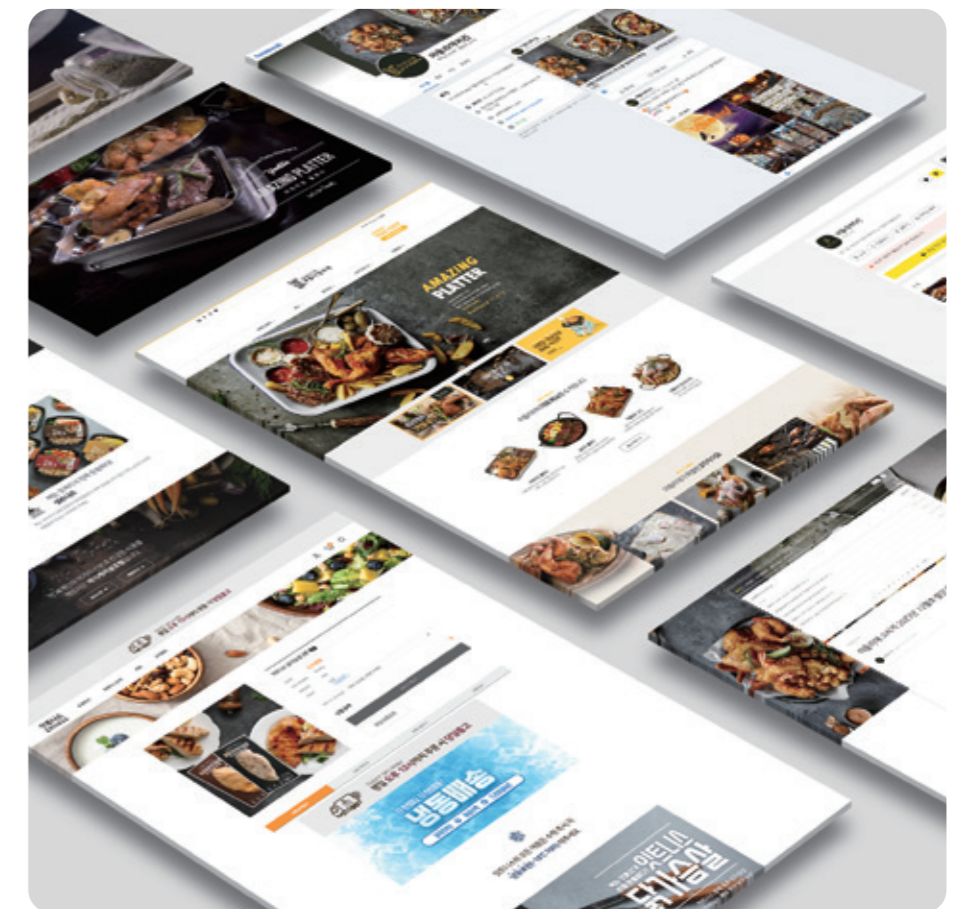


ONLINE BUSINESS

BUSINESS AREA 03

Online Business

We are distributing and selling our products through various online distribution channels, including online malls and specialized comprehensive malls, so that customers can conveniently shop wherever they want.

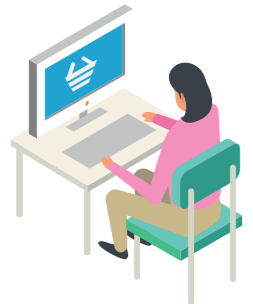




01

Online Mall

- Direct operation and management of open markets, social commerce, etc.
- Identify trends and operate smoothly through customized operations
- Advertising development that takes into account customer needs and environment



02

Home Shopping

- Planning and managing diverse product lines
- Support for the entire process including product planning, proposals, and consultation
- Increased brand and product credibility and increased sales



03

SNS Promotion

- Promotion through various events
- Marketing effectiveness through positive product reviews
- Two-way communication between customers and sellers possible



Yadllie - Home Shopping Video



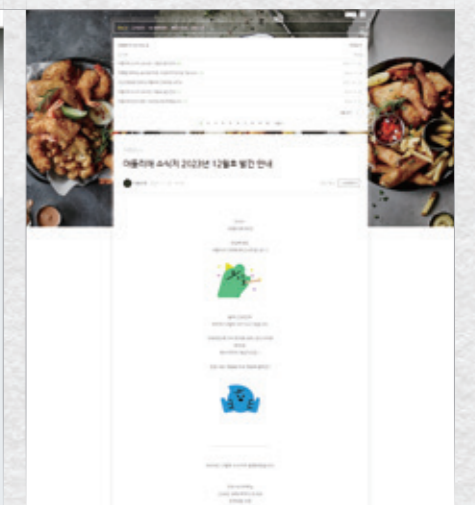
Yadllie- Brand Promotional Video



Eatness - Home Shopping Mall



Yadllie - FaceBook Page



Yadllie - Blog

EXPORT/DISTRIBUTION

BUSINESS AREA 04**Export/Distribution**

We supply food in optimal condition through a fast and accurate logistics system, clean and safe management and delivery, and quick and friendly customer satisfaction service.

**logistics system**

- Fast and accurate logistics system
- Establishing a regional logistics system
- Supply of food ingredients in optimal condition with refrigerated/frozen trucks

**Hygiene/Safety**

- Clean and safe food material management/delivery
- Implementation of country of origin labeling and producer real name system
- Supply of safe food ingredients with HACCP certification

**Service / Customer Satisfaction**

- Fast, friendly customer satisfaction service
- Process customer claims quickly and accurately
- Customer satisfaction survey implementation



EXPORT/DISTRIBUTION
Certification Status



Global Giant Company 1,000+
Ministry of SMEs and Startups



US Patent
System and method for measuring real-time acid value of frying oil and providing acid value information



Chinese Patent
System and method for measuring real-time acid value of frying oil and providing acid value information



ISO22000 Certificate
MS Certification Services PVT.LTD.



Trade Promotion Award
Minister of Trade, Industry and Energy



World-class product certificate
Minister of Trade, Industry & Energy Republic of Korea



BUSINESS AREA 05

Development of Unmanned Solutions

We quickly analyze problems in the entire food process, including cooking, manufacturing, and distribution, and develop solutions that complement and resolve them while minimizing human labor.





Smart Fryer for Smart Cooking

Smart Fryer

- ✔ The core of the smart fryer is "acid value measurement"
- ✔ Notification of replacement time via alarm
- ✔ Encourage healthy and correct use
- ✔ Quality control through acid value display
- ✔ Mobile notification information provision feature



Robot Automation System

Robot Automation System

- ✔ Robot clean zone under 2 pyeong
- ✔ Real-time acid value control and hazard blocking
- ✔ Auto oil disposal, refill, and refining
- ✔ 99% labor cost reduction with unmanned operation
- ✔ Auto raw material supply
- ✔ Auto topping
- ✔ Profitability with 20+ hours operation

U/M SOLUTION DEVELOPMENT Certification Status



Technology Innovation SME
SMB Administration



Management Innovation SME
SMB Administration



Excellent company for job invention rewards
Patent Office



Patent No. 10-1262951
Device for measuring the condition of edible oil using carbon nanotube sensor



Patent No. 10-1511870
Real-time acid value measurement of frying oil and acid value information provision system and method



Patent No. 10-2289485
Automatic frying device



Patent No. 10-2336696
Seasoning automatic mixing device



Patent No. 10-2360350
Automatic raw material supply device



Patent No. 10-2696400
Side heating electric fryer



Patent No. 10-2695290
Automatic raw material dispensing machine



Patent No. 10-2634149
Nozzle-type automatic seasoning topping machine according to seasoning viscosity

03

JK Global's Brand

Yadlie | Eatness | Hyeoltong Jokbo | JKORS



JK GLOBAL'S BRAND 01

YADLLIE

Yadllie is a new type of café-style chicken franchise brand that provides a healthy food culture to customers by insisting on using high-quality domestic ingredients and combining dining out with culture.



Chicken

35-day-old Yadllie chicken using domestically grown meat



Fresh

Using natural ingredients Always fresh Yadllie chicken



Dry Powder

Use breading powder More crispy and tender Yadllie chicken



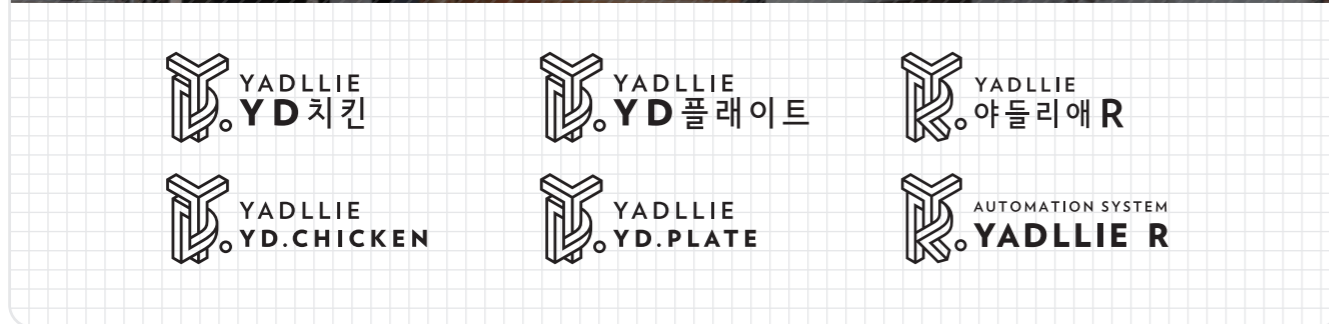
YADLLIE



YADLLIE NAMING

YADLLIE(야들리아) is a premium handmade chicken brand whose name combines "Yadeul Yadeul," meaning tender, and "Chandelier," symbolizing elegance. The brand embodies the concept of loving both tenderness and sophistication.

YADLLIE IDENTITY



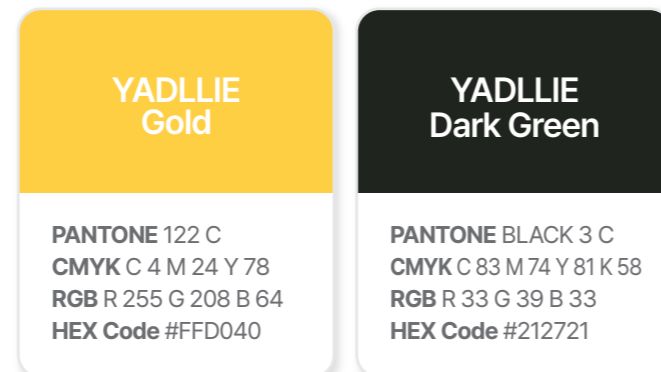
SHOP LOGO



YADLLIE SLOGAN

LET'S BE FRANK
솔직해서 즐거운 시간

YADLLIE COLOR



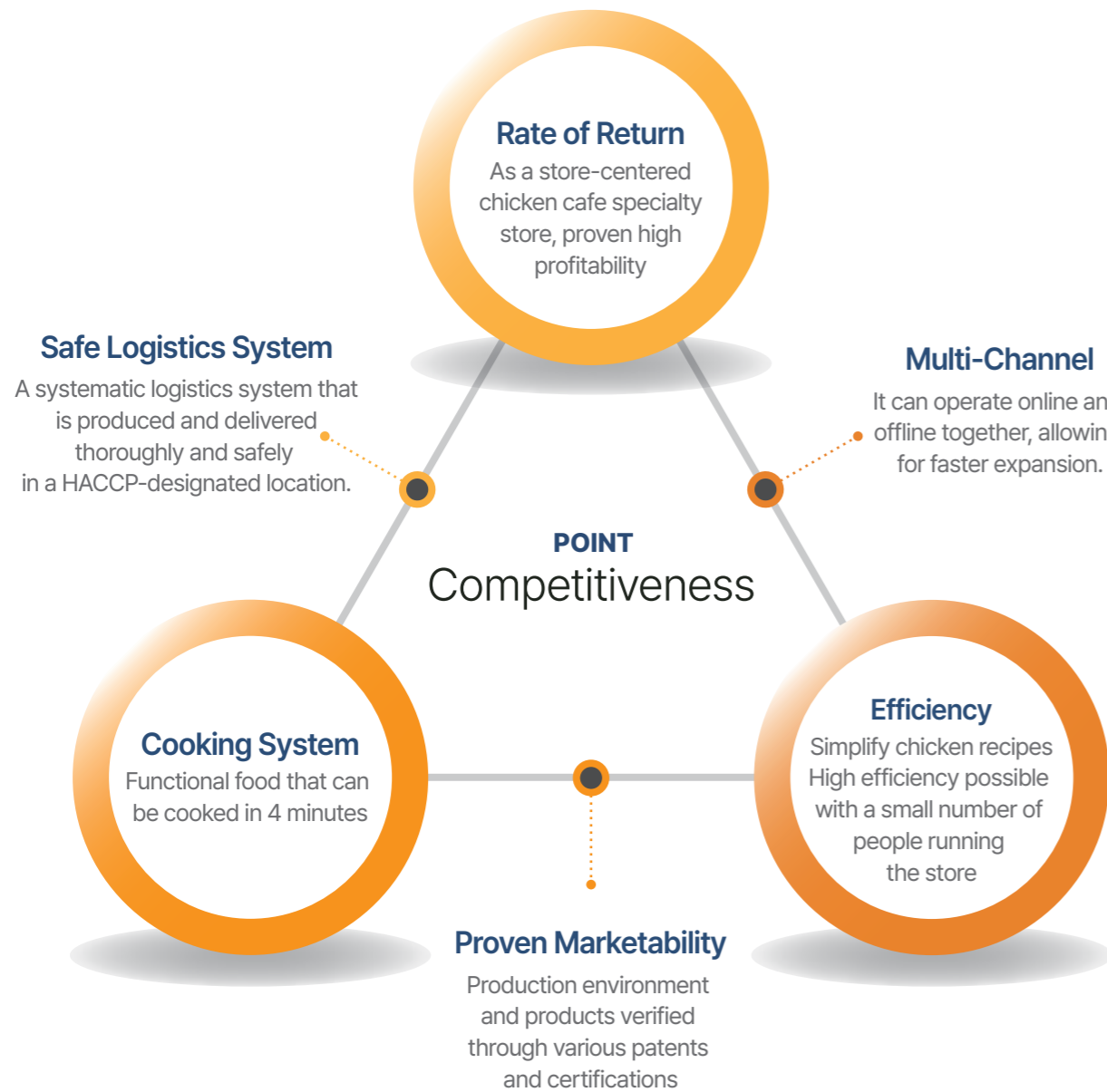
YADLLIE INGREDIENTS



- 1. ONION 양파
- 2. GARLIC 마늘
- 3. ZUCCHINI 호박
- 4. CHILI 고추
- 5. BEAN 콩
- 6. SALT 소금
- 7. SOY SAUCE 간장
- 8. CARROT 당근
- 9. TOMATO 토마토
- 10. GINGER 생강
- 11. LEMON 레몬

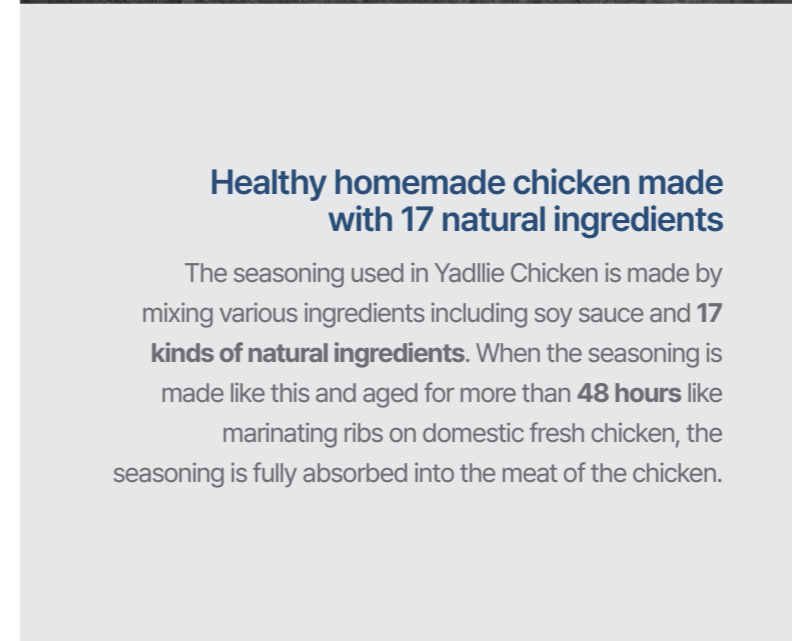
We guarantee high returns with proven products and optimal efficiency.

It is a healthy and quick-cooking semi-processed chicken made with a patented salting method, and its high profitability has been proven. It can be operated both online and offline, allowing for faster expansion.



Yadllie chicken is more healthy because of its thin batter

Instead of the water powder (the ingredient that becomes the batter when fried) used in regular chicken franchises, Yadllie Chicken is coated with a thin layer of "dry powder," which not only makes the chicken more true to its original flavor, but also provides a more delicious and healthy chicken.



Healthy homemade chicken made with 17 natural ingredients

The seasoning used in Yadllie Chicken is made by mixing various ingredients including soy sauce and **17 kinds of natural ingredients**. When the seasoning is made like this and aged for more than **48 hours** like marinating ribs on domestic fresh chicken, the seasoning is fully absorbed into the meat of the chicken.



A comfortable store interior like a cafe

A pleasant store environment goes beyond a simple space that provides food, and becomes a new dining culture venue that provides customers with emotional and colorful cultural experiences such as exhibition events. We will become Yadllie Chicken, where **dining and culture coexist**.

AMAZING PLATTER



With **Amazing Platter**,
Grilled beef and chicken, Garlic herb
wedge potato and chocolate BBQ,
Tomato chili, Miso aioli sauce.

YADLLIE PLATE

YADLLIE PLATTER



SIGNATURE

AMAZING PLATTER

Amazing platter of grilled beef and chicken, potato and coleslaw salad, chocolate BBQ, tomato chili, and orange cream sauce.



ALOHA PLATTER

Coconut shrimp with orange cream sauce, French fries with whole grain sauce. Aloha platter with grilled butter corn, tropical fruit salsa with chicken



VICTORIA PLATTER

Victoria platter of fish and chips, chicken, onion tartare with a crunchy texture, tomato salsa, and basil pesto mayo sauce



GLORY PLATTER

A Glorious Platter of Rich Grilled Beef, Onion, Paprika, Mushrooms and Chocolate BBQ Sauce

HOT

DISH



CHEESE PONDUE CHICKEN

Fried chicken with tenderloin and potato fries in garlic cheese sauce with Grana Padano's snow flower



PALE ALE FRIED SHRIMP

Fried shrimp with a strong beer flavor and fluffy potatoes, and whole grain sauce and tomato chili sauce

CHICKEN



YADLLIE CHICKEN

BEST

A long-loved, representative chicken with a crispy exterior and soft interior



SEASONED SPICY CHICKEN

Yadllie seasoned chicken that captivates your taste buds with its sweet and spicy flavor



GARLIC CHICKEN

BEST

It's the icing on the cake with fragrant garlic.



SOY SAUCE CHICKEN

A menu you can enjoy with the deep and rich flavor of soy sauce



SPRING ONION CHICKEN

The combination of the spicy chicken and the savory green onions makes the chicken taste even more refreshing.



CORN CHICKEN

The ultimate combination of sweet and salty, narcotic cornflour



ONION CREAM CHICKEN

The combination of spicy onion and sweet and sour creamy sauce

BONELESS CHICKEN



BONELESS YADLLIE CHICKEN

Now enjoy Yadllie's special chicken without bones



BONELESS SEASONED SPICY CHICKEN

A splendid combination of sweet and spicy sauce and boneless meat



BONELESS GARLIC CHICKEN

BEST

It's the icing on the cake with fragrant garlic.



BONELESS SOY SAUCE CHICKEN

A menu you can enjoy with the deep and rich flavor of soy sauce



BONELESS SPRING ONION CHICKEN

The combination of the spicy chicken and the savory green onions makes the chicken taste even more refreshing.



BONELESS CORN CHICKEN

Soft consommé chicken with a sweet and salty taste of corn and boneless meat



BONELESS ONION CREAM CHICKEN

The combination of spicy onion and sweet and sour creamy sauce

SIDE



FRIED CHICKEN GIZZARD



FRIED CHICKEN SHELL



SPICY SEAFOOD SOUP



ASSORTED FRIED POTATO



DRIED POLLOCK



HOT FISH CAKE SOUP



LADY TTEOKBOKKI



FRIED CHICKEN FEET



CHEESE BALL



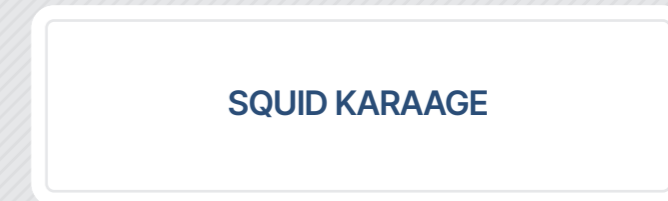
GENTLEMAN TTEOKBOKKI



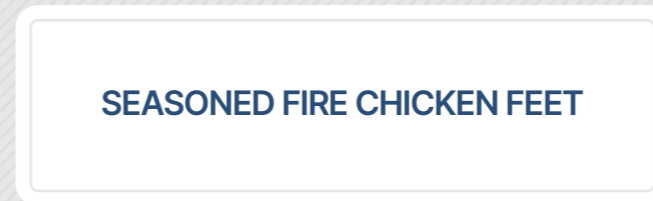
SPICY SEA SNAIL WITH WHEAT NOODLE



FINESHERBET



SQUID KARAAGE



SEASONED FIRE CHICKEN FEET



ASSORTED BEEF JERKY, DRIED CUTTLEFISH AND CODFISH



The Verified Yadllie Chicken Home Pack from a specialty handmade chicken franchise!

Made safe and healthy with a patented secret recipe
from a HACCP certified location!

Why you have no choice but to choose Yadllie Chicken Home Pack

1. It is carefully aged with natural ingredients, not artificial salt, to ensure good health.
2. Made using proven methods, it is a safe homemade food that mothers can give to their children.
3. Customize it to your taste! You can cook it the way you like so that it matches any dish.
4. You can enjoy the chicken you used to eat in the store anywhere thanks to the sale of various sauces.

YADLLIE CHICKEN HOMEPACK



YADLLIE FRIED CHICKEN

Product Details

Product Name Yadllie Fried Chicken **Net Weight** 490 g (one whole chicken)

Food Type Heat-treated seasoned meat (sterilized product)

Ingredients and Contents Chicken (Korea) 86.8%, seasoning powder mix [dried garlic powder, dried onion powder, dried ginger powder, pepper, refined salt solution, dried kelp powder, white sugar, corn starch] 3.1%, minced onion (Korea) 3.0%, bulgogi seasoning sauce {soy sauce [soybean (India), wheat (USA)], sugar, onion (Korea), garlic (Korea)} 2.7%, minced garlic, seasoning powder, soybean oil, minced ginger, pepper

Shelf Life 12 months from the date of manufacture

Storage Instructions Keep frozen at -18°C or below.

Packaging Material Polyethylene

Manufacturer JK Global Corp.

6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea

Distributor JK Global Corp.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



YADLLIE ROAST CHICKEN

Product Details

Product Name Yadllie Roast Chicken **Net Weight** 490 g (one whole chicken)

Food Type Ham (sterilized product)

Ingredients and Contents Chicken (Korea) 89.1%, seasoning powder mix [dried garlic powder, dried onion powder, dried ginger powder, pepper, refined salt solution, dried kelp powder, white sugar, corn starch] 3.1%, minced onion (Korea) 2.9%, bulgogi seasoning sauce {soy sauce [soybean (India), wheat (USA)], sugar, onion (Korea), garlic (Korea)} 2.7%, minced garlic, minced ginger, pepper

Shelf Life 12 months from the date of manufacture

Storage Instructions Keep frozen at -18°C or below.

Packaging Material Polyethylene

Manufacturer JK Global Corp.

6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea

Distributor JK Global Corp.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



ROAST BONELESS CHICKEN

Product Details

Product Name Yadllie Roast Boneless Chicken **Net Weight** 350 g

Food Type Heat-treated seasoned meat

Ingredients and Contents Yadllie Chicken (seasoned meat)

[Chicken (Korea), purified water, liquid curing sauce, onion, garlic, ginger]

Shelf Life 18 days from the date of manufacture

Storage Instructions Keep refrigerated at -2°C to 5°C.

Packaging Material Polyethylene (inner layer)

Manufacturer JK Global Corp.

6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea

Distributor JK Global Corp.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



YAPUM CHICKEN BREAST

Product Details

Product Name Yapoom Chicken Breast **Net Weight** 100 g

Food Type Ham (sterilized product)

Ingredients and Contents Chicken breast (Korea) 94%, seasoning powder mix [dried garlic powder, dried onion powder, dried ginger powder, pepper, refined salt solution, dried kelp powder, white sugar, corn starch] 13%, bulgogi seasoning sauce {soy sauce [soybean (India), wheat (USA)], sugar, onion (Korea), garlic (Korea)} 2%, minced garlic, minced ginger, pepper

Shelf Life 10 months from the date of manufacture

Storage Instructions Keep frozen at -18°C or below.

Packaging Material Polyethylene

Manufacturer JK Global Corp.

6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea

Distributor JK Global Corp.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



BONELESS SEASONED CHICKEN FEET

Product Details

Product Name Seasoned Chicken Feet **Net Weight** 250 g

Food Type Seasoned meat (uncooked frozen product)

Ingredients and Contents Chicken feet (Korea), soy sauce, red pepper powder (China), garlic, onion, starch syrup, sesame oil, pepper

Shelf Life 12 months from the date of manufacture

Storage Instructions Keep frozen at -18°C or below.

Packaging Material Polyethylene (inner layer)

Manufacturer JK Global Corp.

6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea

Distributor JK Global Corp.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea

YADLLIE CHICKEN HOMEPACK_SAUCE



SEASONED SAUCE

Product Details

Product Name Yadllie Mild Seasoning Sauce **Net Content** 115 ml

Food Type Sauce (seasoning food)

Ingredients and Contents Corn syrup (Korea), soy sauce (defatted soybean: imported), purified water, sun-dried salt, high fructose corn syrup, wheat flour (wheat: USA), L-glutamic acid sodium (flavor enhancer), alcohol, onion (Korea), ketchup (tomato paste: tomato - China), garlic, red pepper powder, black pepper powder, refined salt

Best Before / Storage Until the date indicated on the bottom of the container (keep refrigerated at 5°C or below)

Manufacturer Deobeoreo Food

1060-1, Sohak-ri, Seonnam-myeon, Seongju-gun, Gyeongsangbuk-do, Republic of Korea

Distributor Yadllie F&C Co., Ltd.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



MUSTARD SAUCE

Product Details

Product Name Yadllie Mustard Sauce **Net Content** 115 ml

Food Type Sauce (seasoning food)

Ingredients and Contents Corn syrup (Korea), prepared mustard, soy sauce (defatted soybean: imported), purified water, sun-dried salt (Australia), high fructose corn syrup, wheat flour (wheat: USA), L-glutamic acid sodium (flavor enhancer), alcohol, high fructose corn syrup, white sugar, black pepper powder, refined salt

Best Before / Storage Until the date indicated on the bottom of the container (keep refrigerated at 5°C or below)

Manufacturer Deobeoreo Food

1060-1, Sohak-ri, Seonnam-myeon, Seongju-gun, Gyeongsangbuk-do, Republic of Korea

Distributor Yadllie F&C Co., Ltd.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



SPICY SEASONING SAUCE

Product Details

Product Name Yadllie Spicy Teriyaki Sauce **Net Content** 115 ml

Food Type Sauce (seasoning food)

Ingredients and Contents Soy sauce (defatted soybean: imported), wheat flour (wheat: USA), fructose, sugar, garlic, pepper

Best Before / Storage Until the date indicated on the bottom of the container (keep refrigerated at 5°C or below)

Manufacturer Deobeoreo Food

1060-1, Sohak-ri, Seonnam-myeon, Seongju-gun, Gyeongsangbuk-do, Republic of Korea

Distributor Yadllie F&C Co., Ltd.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



TERIYAKI SAUCE

Product Details

Product Name Yadllie Garlic Sauce **Net Content** 115 ml

Food Type Sauce (seasoning food)

Ingredients and Contents Soy sauce (defatted soybean: imported), purified water, sun-dried salt, high fructose corn syrup, wheat flour (wheat: USA), L-glutamic acid sodium (flavor enhancer), alcohol, garlic (Korea), high fructose corn syrup, pepper powder, ginger powder, garlic oil

Best Before / Storage Until the date indicated on the bottom of the container (keep refrigerated at 5°C or below)

Manufacturer Deobeoreo Food

1060-1, Sohak-ri, Seonnam-myeon, Seongju-gun, Gyeongsangbuk-do, Republic of Korea

Distributor Yadllie F&C Co., Ltd.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



GARLIC SAUCE

Product Details

Product Name Yadllie Mild Teriyaki Sauce **Net Content** 115 ml

Food Type Sauce (seasoning food)

Ingredients and Contents Soy sauce (defatted soybean: imported), wheat flour (wheat: USA), fructose, sugar, garlic, pepper

Best Before / Storage Until the date indicated on the bottom of the container (keep refrigerated at 5°C or below)

Manufacturer Deobeoreo Food

1060-1, Sohak-ri, Seonnam-myeon, Seongju-gun, Gyeongsangbuk-do, Republic of Korea

Distributor Yadllie F&C Co., Ltd.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea



HOT TERIYAKI

Product Details

Product Name Yadllie Spicy Seasoning Sauce **Net Content** 115 ml

Food Type Sauce (seasoning food)

Ingredients and Contents Corn syrup (Korea), soy sauce (defatted soybean: imported), purified water, sun-dried salt, high fructose corn syrup, wheat flour (wheat: USA), L-glutamic acid sodium (flavor enhancer), alcohol, onion (Korea), ketchup (tomato paste: tomato - China), garlic, red pepper powder, pepper powder, refined salt

Best Before / Storage Until the date indicated on the bottom of the container (keep refrigerated at 5°C or below)

Manufacturer Deobeoreo Food

1060-1, Sohak-ri, Seonnam-myeon, Seongju-gun, Gyeongsangbuk-do, Republic of Korea

Distributor Yadllie F&C Co., Ltd.

Suite 906, 115, Gasan digital 2-ro, Geumcheon-gu, Seoul, Republic of Korea

ACTIVITY YADLLIE_DOMESTIC

Yadllie Activities_Domestic

Domestic TV Broadcast
KBS2 Live Information Plus



Broadcast on August 13, 2014 (Episode 935)

ACTIVITY YADLLIE_DOMESTIC_SUPPORT SYSTEM

Yadllie Activities_Domestic_SUPPORT System



SUPERVISOR

Scientific and systematic store management by a professional supervisor



UNIQUE LOGISTICS

Logistics system considering the store owner and quality control through research and development.



PROMOTION

Effective marketing support through multifaceted promotional strategies (ATL, BTL, Media, Magazine)



PLEASE TAKE A REST TODAY (CULTURE & CLEANING DAY)

"Take a break today."
This is a franchisee happiness program created to provide cultural benefits to franchise owners.



OPENING SUPPORT SERVICES

To ensure a successful store opening, impart the know-how of store operations to the new store.



RESEARCH AND DEVELOPMENT

The operation of the corporate research institute for the successful establishment of global Yadllie Chicken focuses on professional new menu and product development.



TRAINING CENTER

By operating a training center with a verified logistics center, we cultivate professional and skilled employees and partners.

ACTIVITY YADLLIE_OVERSEA

Yadllie Activities_Abroad

Global Yadllie - is leading in promoting Korean chicken culture. In many countries such as the Philippines, Hong Kong, China, Indonesia, Brazil, Singapore, Vietnam, and the United States.

Global Yadllie Activities such as exhibitions and showcases



ACTIVITY YADLLIE_OVERSEA_PHILIPPINES

Yadllie Activities_Overseas_Philippines

Yadllie in the Philippines
2014. 01. ~ing



마스터 프랜차이즈 계약 (2014. 01. 한국)



MOU 체결 협약식 (2013.12. 필리핀)



Food Testing (2013. 12. 필리핀)



Yadllie Chicken Philippines Partner Training
Training held at Yadllie Chicken's domestic logistics center in March 2014.

Yadllie Chicken Philippines Master Franchise Agreement - Philippines
October 2013. After participating in Buy Korean Franchise

ACTIVITY YADLLIE_OVERSEA_PHILIPPINES

Yadllie Activities_Overseas_Philippines

Yadllie in the Philippines
2014. 01. ~ing



Yadllie Chicken Philippines Grand Opening - Yadllie Dream K-POP Dance Cover Contest
November 2014 at SM dasmarinas, Philippines / with Shine Kuk (Kook Seon-young)

Yadllie Chicken Philippines Karacol Festival - Karacol Festival
February 2015 at Philippines / with Shine Kuk (Kook Seon-young)

ACTIVITY YADLLIE_OVERSEA_HONGKONG

Yadllie Activities_Abroad_Hong Kong

Yadllie in Hong Kong
2016. 02. ~ing



Yadllie Chicken Hong Kong Master Franchise Agreement - Hongkong
2016. 02. in Hongkong



Yadllie Chicken Hong Kong Partner Visits Korea - Training, Menu Meeting, etc.
May 2016. Yadllie Headquarters, Logistics Center, Stores, etc.



Yadllie Chicken Exports to Hong Kong for the First Time in Korea - Bringing the Taste of Korean Chicken Overseas!
August 2016. JK Global Siheung Logistics Center

INTERIOR/EXTERIOR_DOMESTIC

Yadllie Interior_Domestic



INTERIOR/EXTERIOR_OVERSEA_HONGKONG

Yadllie Interior_Overseas_Hong Kong



OPENING PROCEDURES

Procedure for opening a Yadllie account



Periodic store inspections through head office inspection team tours

* Open at least 40 days after signing the franchise agreement

* You must consult with the head office through the business inquiry on the website and then write/submit a franchise application form to proceed with business.

* A location suitable for the target customer base must be selected/notified, approved by the headquarters, and a lease/franchise contract must be signed. The store owner must complete the training.

OPENING COST

Yadllie Opening Cost

+82 1566-9259
Inquiry number

Type	Details	General type [Small space with chicken as the main focus]	Premium
Brand		YADLLIE CHICKEN Yadllie chicken	YADLLIE PLATE Yadllie Plate
Franchise fee	Brand and Mutual Guarantee Costs	5,000,000 won	5,000,000 won
Tuition fees	All expenses required for education	3,000,000 won	3,000,000 won
Deposit	Return upon termination of contract	3,000,000 won	3,000,000 won
Interior	Carpentry, kitchen work, masonry, tile, air conditioning, electrical, lighting, painting, flooring, etc.	Per 3.3 square meters / 1,300,000 won	Per 3.3 square meters / 1,700,000 won
Kitchen utensils	Fryer, refrigerator, work surface, sink, etc.	10,500,000 won	25,000,000 won
Signboard	Front sign	3,000,000 won	7,900,000 won
Note (Separate Construction)	Exterior, folding door, terrace (deck), electrical installation, demolition, air conditioning, fire protection, gas facilities, air conditioning, duct exterior, bathroom, It may increase or decrease depending on the floor area and building model.		

Unit : 10,000 won(VAT Separate)

EATNESS

EATNESS

We created it because even eating is real exercise.
With Itness, which was born from 12 years of continuous research and Development on chicken, Manage it more healthily and deliciously.

EATNESS



먹는 것까지가
진짜 운동이다!



All of Itnis's food is produced and managed cleanly in a sanitary facility that has received HACCP certification.

Eatness creates healthy food using fresh and correct ingredients.



Lunch box



Chicken breast



Salad



Sauce



Health supplements



Healthy Snacks

잇트니스
EATNESS

NAMING
EATNESS NAMING

EATNESS is a name created by combining Eat and Fitness, and contains the meaning that 'even eating is real exercise.'

IDENTITY
IDENTITY



SLOGAN
SLOGAN

먹는 것까지가
운동이다!

COLOR
COLOR

EATNESS Yellow	EATNESS Orange	
PANTONE 2010 C CMYK M 38 Y 93 RGB R 248 G 172 B 19 HEX Code #f8ac13	PANTONE 3588 C CMYK M 52 Y 86 RGB R 243 G 144 B 49 HEX Code #f39c12	
EATNESS Gradation		
EATNESS Yellow	GRADIENT SLIDER (50%)	EATNESS Orange



With 15 years of research and development experience in chicken manufacturing and processing, EATNESS is growing with new ideas and challenges.

After much research, we have found a diet that allows you to control your weight while eating three meals a day without starving. We are launching low-calorie nutritional products using 'protein' to suggest a healthy way to control your weight.

1. Even more delicious through continuous research and development!

EATNESS provides healthier and tastier food through patented recipes obtained through continuous research and development. Itness will also work hard to ensure that you can continue to eat without getting tired of the various flavors.



2. Healthy with fresh and Honest ingredients!

EATNESS's chicken breast products use only 100% fresh domestic chicken breast. We will provide the best quality by using only honest and fresh ingredients.

- 
 Use of various domestic materials
- 
 Fresh ingredients in their natural form
- 
 No MSG/No coloring /No preservatives
- 
 Lower calories, higher nutrition!



3. Safe in a HACCP certified location!

Itness has ISO9001/14001 and HACCP certifications, which are quality assurance systems for products and production processes. We will produce only safe and reliable products through continuous quality management.

It is a system that systematically manages all possible hazards from the production of raw materials to just before consumption to ensure food safety.

HACCP certified?



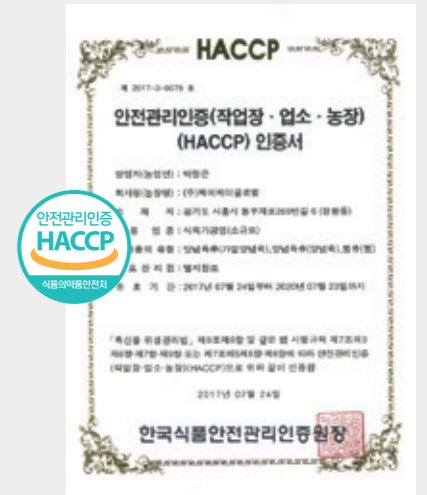
Direct processing of chicken



Fryer facility to reduce moisture and juice damage inside meat



Systematic sanitary packaging operation



HACCP Certification



EATNESS LUNCH BOX
EATNESS LUNCH BOX



Shiraegi Shiitake Rice & Perilla-flavored Chicken Breast Cubes

Product details

Product Name Shiraegi Shiitake Rice & Perilla-flavored Chicken Breast Cubes
Net Weight 210g



Shiraegi Shiitake Rice 50% Perilla-flavored Cube 28.6% Stir-fried Kimchi 9.5% Mixed Vegetables 7.1% Whole Grain Mustard Sauce 4.8%

Nutritional information per 100 g

Kcal 300Kcal, **Carbohydrates** 44g(14%), **Sugars** 7g, **Protein** 16g(29%), **Fat** 7g(13%), **Saturated fat** 1.3g(9%), **Trans fat** 0g, **Cholesterol** 25mg, **Sodium** 660mg(33%)

*The percentages in parentheses indicate the proportion of the daily recommended intake.



Chicken Breast Fried Rice & Omelette Gold

Product details

Product Name Chicken Breast Fried Rice & Omelette Gold
Net Weight 210g



Chicken Breast Fried Rice 61.9% Gold Omelette 23.8% Stir-fried Squid 7.1% Mixed Vegetables 7.1%

Nutritional information per 100 g

Kcal 369Kcal, **Carbohydrates** 50g(16%), **Sugars** 4g, **Protein** 14g(25%), **Fat** 12g(22%), **Saturated fat** 2.3g(15%), **Trans fat** 0g, **Cholesterol** 145mg, **Sodium** 850mg(43%)

*The percentages in parentheses indicate the proportion of the daily recommended intake.



Quinoa Nutrient Rice & Sous-Vide Chicken Breast

Product details

Product Name Quinoa Nutrient Rice & Sous-Vide Chicken Breast
Net Weight 210g



Quinoa Nutrient Rice 52.4% Chicken Breast 26.2% Stir-fried Kimchi 9.5% Broccoli 7.1% Red Cream Curry Sauce 4.8%

Nutritional information per 100 g

Kcal 315Kcal, **Carbohydrates** 42g(13%), **Sugars** 6g, **Protein** 20g(37%), **Fat** 7g(14%), **Saturated fat** 1.5g(10%), **Trans fat** 0g, **Cholesterol** 30mg, **Sodium** 650mg(32%)

*The percentages in parentheses indicate the proportion of the daily recommended intake.



Pumpkin Rice & Steamed Chicken Breast with Broccoli

Product details

Product Name Pumpkin Rice & Steamed Chicken Breast with Broccoli
Net Weight 210g



Pumpkin Rice 52.4% Pumpkin Cubes 4.8% Steamed Chicken Breast 26.2% Stir-fried Squid 9.5% Broccoli 7.1%

Nutritional information per 100 g

Kcal 290Kcal, **Carbohydrates** 36g(11%), **Sugars** 7g, **Protein** 19g(34%), **Fat** 8g(15%), **Saturated fat** 1.5g(10%), **Trans fat** 0g, **Cholesterol** 60mg, **Sodium** 590mg(29%)

*The percentages in parentheses indicate the proportion of the daily recommended intake.



Shrimp Fried Rice & Bite-sized Garlic Chicken with Hot & Spicy Sauce

Product details

Product Name Shrimp Fried Rice & Bite-sized Garlic Chicken with Hot & Spicy Sauce
Net Weight 210g



Shrimp Fried Rice 50% Bite-sized Garlic Chicken 28.6% Stir-fried Kimchi 9.5% Broccoli 7.1% Hot & Spice Sauce 4.8%

Nutritional information per 100 g

Kcal 265Kcal, **Carbohydrates** 40g(12%), **Sugars** 2g, **Protein** 17g(32%), **Fat** 4.2g(8%), **Saturated fat** 1g(7%), **Trans fat** 0g, **Cholesterol** 50mg, **Sodium** 910mg(46%)

*The percentages in parentheses indicate the proportion of the daily recommended intake.





CHICKEN BREAST & CHICKEN BREAST SAUSAGE
EATNESS CHICKEN BREAST & BREAST SAUSAGE



Smoked moist chicken breast

Product details

Product Name Eatness Smoked Tender Chicken Breast **Net Weight** 100 g
Food Type Ham (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 88.2%, whey powder [whey powder (foreign 80%, Korea 20%)], glucose, concentrated soy protein (China), Hetsal seasoning, mixed formulation (oxidized starch, maltodextrin), kelp extract HS
Manufacturer F1- Hetsal Food Systems Co., Ltd. | 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea / F2- Seyoung Food Co., Ltd. | 39, Top-ri 1-gil, Ochang-eup, Cheongwon-gu, Chungcheongbuk-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



Chicken breast sausage filled with five grains

Product details

Product Name Eatness Multigrain Chicken Breast Sausage **Net Weight** 100 g
Food Type Sausage (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 70.7%, brown rice 10.4% {brown rice (Korea) 94.94%, canola oil (canola oil: foreign), trehalose}, glucose, onion powder (onion: China), concentrated soy protein, whey powder, mixed formulation 1 (oxidized starch, maltodextrin), garlic, HS pre-mix, refined salt, lentil powder (lentils...)
Manufacturer Hetsal Food Systems Co., Ltd.
 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



Pepper Herb Chicken Breast

Product details

Product Name Eatness Pepper Herb Chicken Breast **Net Weight** 100 g
Food Type Ham (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 86.2%, whey powder [whey powder (foreign 80%, Korea 20%)], glucose, concentrated soy protein (China), Hetsal seasoning, mixed formulation (oxidized starch, maltodextrin), black pepper crack 1% (Vietnam), coriander seeds, kelp extract HS
Manufacturer F1- Hetsal Food Systems Co., Ltd. | 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea / F2- Seyoung Food Co., Ltd. | 39, Top-ri 1-gil, Ochang-eup, Cheongwon-gu, Chungcheongbuk-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



Shrimp Chicken Breast Sausage

Product details

Product Name Eatness Shrimp Chicken Breast Sausage **Net Weight** 100 g
Food Type Sausage (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 72.4%, shrimp (Vietnam) 6%, glucose, carrot (China), whey powder, concentrated soy protein, mixed formulation 1 (phosphate starch, sugar powder), defatted soy, miso kelp sauce, onion powder, collagen casing, shrimp extract D, shrimp seasoning mix-1, refined salt, sodium polyphosphate, black pepper powder, mixed formulation 2...
Manufacturer Hetsal Food Systems Co., Ltd.
 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



CUBE CHICKEN BREAST & CHICKEN BREAST STEAK
CUBE CHICKEN BREAST & BREAST STEAK



PERILLA LEAF CUBE CHICKEN BREAST

Product details

Product Name EATNESS Perilla-flavored Chicken Breast Cubes **Net Weight** 100 g
Food Type Minced processed meat product (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 73.3%, onion (Korea), defatted soybean (USA), perilla leaf (Korea) 1.1%, glucose, bread crumbs, whey powder, concentrated soy protein, miso kelp sauce, refined salt, turmeric powder, polyphosphate, black pepper powder, mixed formulation (sodium acetate, fumaric acid, palm oil, rice bran wax)
Manufacturer Hetsal Food Systems Co., Ltd.
 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



BROWN RICE TOKTOK CHICKEN BREAST STEAK

Product details

Product Name EATNESS Brown Rice Chicken Breast Steak **Net Weight** 100 g
Food Type Minced processed meat product (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 61.8%, brown rice 12.4% (brown rice (Korea) 94.94%, canola oil, trehalose), defatted soybean (USA), mixed soy sauce, bread crumbs, glucose, carrot, garlic, concentrated soy protein, whey powder, onion powder, miso kelp sauce, polyphosphate, mixed formulation (sodium acetate, fumaric acid, palm oil, rice bran wax), black pepper powder
Manufacturer Hetsal Food Systems Co., Ltd.
 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



BLACK SESAME CUBE CHICKEN BREAST

Product details

Product Name EATNESS Black Sesame Chicken Breast Cubes **Net Weight** 100 g
Food Type Minced processed meat product (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 71.1%, onion (Korea), defatted soybean (USA), glucose, bread crumbs, whey powder, concentrated soy protein, black sesame (India) 2.2%, miso kelp sauce, refined salt, turmeric powder, polyphosphate, black pepper powder, mixed formulation (sodium acetate, fumaric acid, palm oil, rice bran wax)
Manufacturer Hetsal Food Systems Co., Ltd.
 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



SWEET POTATO CHICKEN BREAST STEAK

Product details

Product Name EATNESS Sweet Potato Chicken Breast Steak **Net Weight** 100 g
Food Type Minced processed meat product (non-sterilized product / frozen food to be heated)
Ingredients and Contents Chicken breast (Korea) 68%, sweet potato (China) 12%, defatted soybean (USA), glucose, mixed soy sauce, carrot, concentrated soy protein, whey powder, bread crumbs, minced garlic, miso kelp sauce, onion powder, cheongyang chili pepper, polyphosphate, mixed formulation (sodium acetate, fumaric acid, palm oil, rice bran wax), black pepper powder
Manufacturer Hetsal Food Systems Co., Ltd.
 91-1, Yongdu-ro, Gunnae-myeon, Pocheon-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea

HYEOLTONG JOKBO

HYEOLTONG JOKBO

It is a brand that allows everyone to enjoy pig's feet and bossam happily anytime, anywhere, not only for those who eat it conveniently at home but also for those who eat it in stores.

Introduction

Bloodline Jokbo is a brand that customers can visit without any burden and enjoy when they think of pig's feet and bossam. It uses eco-friendly containers to create a warm tomorrow by considering not only taste but also the environment.

Core values

Eco-Friendly

Taste

Professionalism

Tradition



HYEOLTONG JOKBO



HYEOLTONG JOKBO

Hyeoltong Jokbo Naming

"Hyeoltong Jokbo" signifies the tradition and expertise of Jokbal and Bossam, representing a bloodline of Jokbal and Bossam.

HYEOLTONG JOKBO

IDENTITY



HYEOLTONG JOKBO

SLOGAN

족발 & 보쌈의 계보를 잇다

HYEOLTONG JOKBO

COLOR

**HYEOLTONG
Black**

PANTONE Black 6 C
CMYK K 100
RGB R 35 G 31 B 32
HEX Code #231f20

**HYEOLTONG
Red**

PANTONE 1795 C
CMYK C 15 M 100 Y 100
RGB R 210 G 35 B 42
HEX Code #D2232A



**HYEOLTONG JOKBO
JOKBAL & BOSSAM**



**HYEOLTONG JOKBO
JOKBAL**

Product details

Product Name Hyeoltong Jokbo Herbal Bossam (Boiled Pork Belly)
Net Weight 300 g or more **Food Type** Seasoned meat (non-sterilized product)
Ingredients and Contents Pork belly 90.454% (imported),
 sauce 6.03% [corn syrup, purified water, sugar, gravy seasoning (sugar, refined salt, L-glutamine, glycine, sodium acid pyrophosphate), refined salt (Korea)],
 sauce [corn syrup, purified water, sauce (purified water, other fructose, glucose, lemon vinegar (lemon concentrated juice (Israel: 100%)), refined salt), gravy seasoning (sugar, refined salt, L-glutamine, glycine, sodium acid pyrophosphate), beef-flavored seasoning],
 spring onion (China), onion (China), cinnamon (Vietnam)
Manufacturer Damiyeon Co., Ltd.
 203-4, Naegak-ri, Jinjeop-eup, Namyangju-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



**HYEOLTONG JOKBO
BOSSAM**

Product details

Product Name Hyeoltong Jokbo Jokbal (Seasoned Pork Trotters)
Net Weight 1.2 kg or more **Food Type** Seasoned meat (non-sterilized product)
Ingredients and Contents Pork leg 90.454% (imported),
 sauce 6.03% [corn syrup, purified water, sugar, gravy seasoning (sugar, refined salt, L-glutamine, glycine, sodium acid pyrophosphate), refined salt (Korea)],
 sauce [corn syrup, purified water, sauce (purified water, other fructose, glucose, lemon vinegar (lemon concentrated juice (Israel: 100%)), refined salt), gravy seasoning (sugar, refined salt, L-glutamine, glycine, sodium acid pyrophosphate), beef-flavored seasoning],
 spring onion (China), onion (China), cinnamon (Vietnam)
Manufacturer Damiyeon Co., Ltd.
 203-4, Naegak-ri, Jinjeop-eup, Namyangju-si, Gyeonggi-do, Republic of Korea
Distributor JK Global Corp.
 6, Bongujae-ro 209beon-gil, Siheung-si, Gyeonggi-do, Republic of Korea



JKORS

JKORS

JKORS is a one-stop solution where robots automatically cook chicken from preparation of ingredients to cooking and topping in a space of less than 6.61157m².



JKORS



JKORS

UNMANNED ROBOT AUTOMATION SYSTEM
**UNMANNED ROBOT
AUTOMATION SYSTEM**

JKORS NAMING

JKORS is a name formed by merging 'JK' from JK GLOBAL, 'KOR' from Korea, and 'RS' from Robot Automation System, which means 'Robot Automation System of JK Global'.

JKORS IDENTITY



JKORS SLOGAN

A new paradigm in the food industry

JKORS COLOR

JKORS Blue

PANTONE 284 C
 CMYK C 100 M 50
 RGB R 0 G 114 B 188
 HEX Code #0072bc

JKORS Dark Blue

PANTONE 2383 C
 CMYK C 100 M 70 Y 10
 RGB R 0 G 91 B 170
 HEX Code #005baa



1. Supplying raw materials

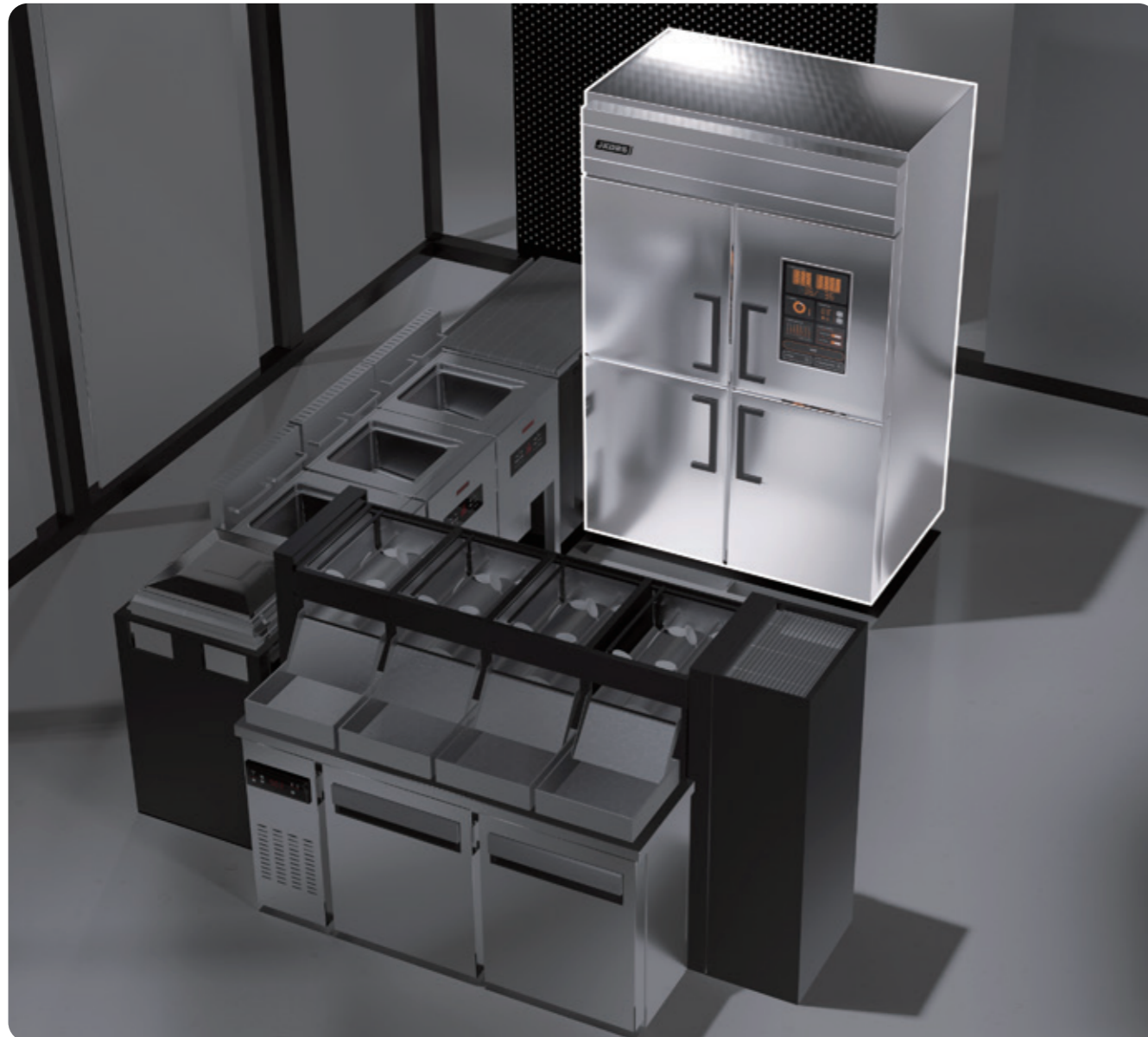
2. Frying

3. De-oiling

4. Mixing sauce

As soon as cooking starts, the brined chicken is automatically supplied through the ingredient supplier.

The raw material supply system, which can store around 36 different ingredients, automatically supplies the ingredients after irradiating them with far-infrared rays. It allows for meticulous monitoring of the state of the ingredients, helping to maintain their freshness.



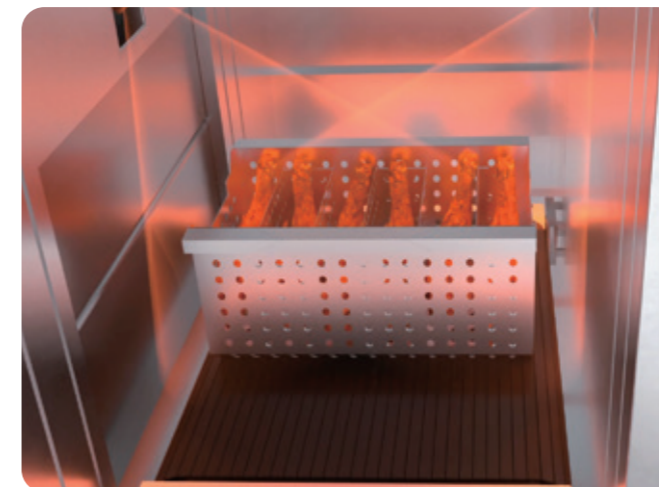
1. Move the raw materials to the designated location.

As soon as the cooking starts, the brined chicken is moved through the internal robot and placed in the designated location.



2. Automatic replenishment of top ingredients

If all the raw materials in the top row have been used, the lift located at the bottom will operate to lift the trays up.



3. Far infrared radiation

The chicken, moved to a designated location through the internal robot, is irradiated with far infrared rays located at the top of the discharge outlet.



4. Automatic discharge to the outside

The raw materials that have been inspected are transported outside via the conveyor belt.

1. Supplying raw materials

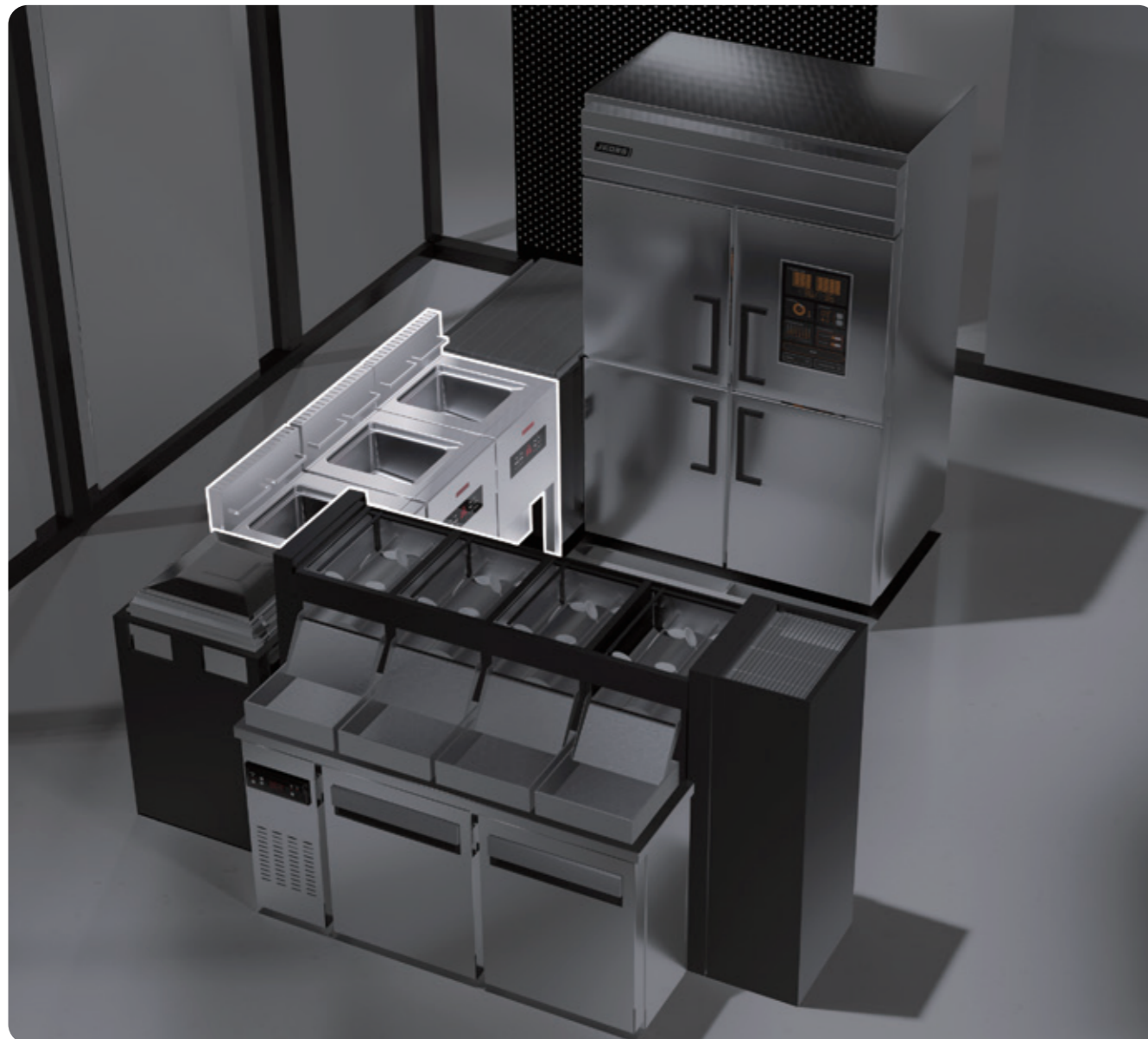
2. Frying

3. De-oiling

4. Mixing sauce

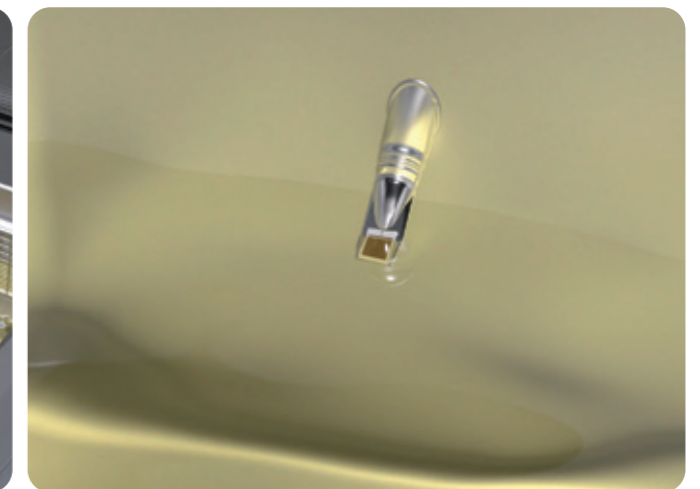
The raw materials that have been inspected are deliciously fried in clean oil using a smart fryer.

The smart fryer can cook with precise time and temperature, providing consistent taste, and allows for easy oil management through automatic oil replacement by measuring the oil's acid value in real time.



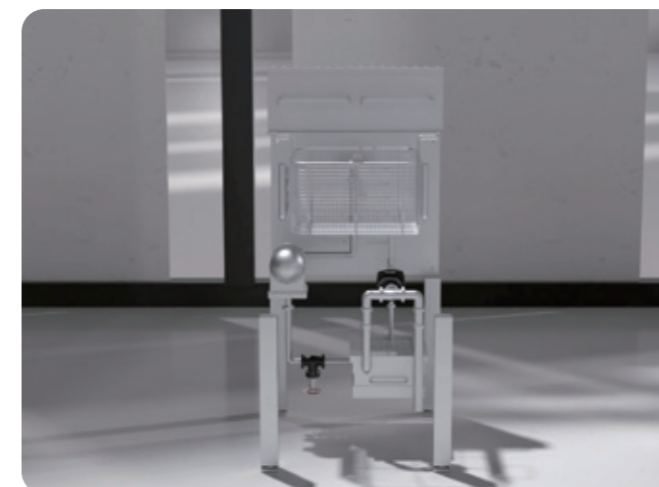
1. Consistently delicious chicken

It cooks according to the preset temperature and time, providing chicken with a consistently uniform taste.



2. Real-time spoilage measurement

It cooks according to the preset temperature and time, providing chicken with a consistently uniform taste.



3. Automatic oil change

The oil sensor measures rancidity in real-time and intuitively shows the condition of the oil.



1. Supplying raw materials

2. Frying

3. De-oiling

4. Mixing sauce

Deliciously fried chicken removes all the oil during the frying process.

Instead of shaking or resting the chicken tray to drain the oil, we provide crispier and healthier chicken by removing the oil through high-speed rotation in the oil extraction process.



1. Stainless material

The interior is made of stainless steel, ensuring durability as well as easy maintenance and cleanliness.



2. Powerful de-organizing function

The cylindrical net rotates at high speed 360 degrees, removing all the oil without leaving any behind.



1. Supplying raw materials

2. Frying

3. De-oiling

4. Mixing sauce

The de-oiled chicken is mixed with an appropriate sauce in a topping machine.

Four different sauces are available, and the rotating silicone spatula evenly mixes the sauces to create delicious chicken.



1. Keep the sauce refrigerated

A four-compartment mini-fridge is located at the bottom of the mixer to keep your sauces fresh.



2. Source Mixing

The sauce nozzle moves left and right to spray the sauce, while the silicone spatula rotates to evenly coat the chicken with the sauce.



3. Self-cleaning function

Once cooking is complete, the topping machine cover closes and water cleaning begins. Sterilization is performed simultaneously with sauce cleaning.



4. Clear empty trays

Empty trays can be stored in one place after use for easy maintenance later.

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