

Queen's Peanut Butter Proposal



Since 1955, we have set the standard for honest taste and quality.

Hello!

Since 1955, our company has been dedicated to the innovation and localization of bakery ingredients. Through continuous research and development tailored to diverse global tastes, we have earned the trust of customers worldwide. Our commitment to producing superior products over international alternatives reflects our relentless pursuit of quality and technological advancement.

We take pride in providing products that meet and exceed the diverse expectations of international customers. We look forward to serving you with high-quality ingredients crafted with passion and expertise.

Core Values



Healthy
Ingredients



Wholesome
Food Choices



Honest
Products

Pioneers in localizing bakery ingredients in Korea with a proud history and tradition.

2010 ~

- The Icheon Market Economic Development Business Award, farmers newspaper, Icheon City, Icheon City, Icheon City
- As one of Gyeonggi Province, Icheon newspaper, Icheon Times, Icheon Times, Icheon Times, Icheon Times
- Authorization after factory expansion to "HACCP"
- The establishment of Food Industry Company's largest food industry company
- Home (Mart, department store) "well, department Store"
- "Cut butterflies" "New World Department Store"
- Mi-ro and Glossel "Special Hub" selection company HIT500"
- Company BEXCO and medium-sized enterprise Fair Trade Commission
- Ulsan International Food Fair Trade Fair
- KINTEX International Food Fair Trade Fair
- I'm broadcasting TV broadcasting TV broadcasting companies in Daegu International Food Fair



2007

- Hazelnut Prarin, Walnut Prarin Developed for the First Time in Korea
- Start building and hosting websites

2000

- Specialized in the development of 2000 Jugong Butter Special A+, the first development of almond prarin in Korea
- As of 2002 Icheon City, Gyeonggi-do, factory relocation expansion completed
- 2003 Croquant Development for the First Time in Korea
- 2005 Ulsan International Food Fair Participants
KINTEX International Food Fair Participants
Korea's First Development of Apricot Hyangmondang

1989

- 1987 Daegu Jisan-dong Plant Expansion Completed
- Authorization after factory expansion under "HACCP"
- 1989 Home Peanut Butter "Sophisticated Morning" First Development
- Research and Development of Specialized Industries for Domesticization of Overseas Imported Materials

1986

- Daegu Mayor Wins Best Food Company Award
- Choi Byung-mook, CEO of the current Cheil Food Industry Company, was acquired

1955

- Jeil Food Industry Corporation (registered as No. 1 business operator in Suseong-gu, Daegu)
- Manufacturing and processing of peanut butter, sticky rice powder, apple jam, etc. for the first time in Korea

Introducing Queen's Peanut Butter

제일식품

A brand created by three generations
who are serious about organic

Creamy Queen's Peanut Butter

Smooth texture like cream.



Crunchy Queen's Peanut Butter

Provides a delightful crunchy texture with
larger peanut pieces.



Perfectly with low-sugar and high-protein



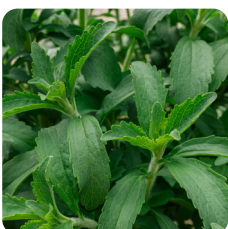
High-Oleic Peanuts

Made with high-oleic peanuts rich in monounsaturated fats like oleic acid (also found in olive oil).



xylitol

It is a type of sugar alcohol that is also included in fruits and vegetables. It has a lower effect on blood sugar than sugar, and it is one of the natural sweeteners that replace sugar.



Stabia

It doesn't affect blood sugar, which is 200 to 300 times higher than sugar, and calories than sugar.

Features and Advantages

1

Korea's First Peanut Butter Using High-Olaka Peanuts

It is less thick and has a soft texture and rich in savory.

2

It's differentiated with existing peanut butter

Unlike peanut butterflies, each other, unique taste of peanut butter

3

Peanut butter that diabetics can eat

Xylitol, which does not contain sugar and has a good melting taste among substitute sugars, and stevia, which is most similar to sugar taste You can mix it in the tastiest ratio and eat the dry peanut butter gently and sweetly.

4

Peanut Butter Catching Blood Sugar Spike

Surging blood sugar can cause fatigue and illness. However, natural proteins and healthy fats suppress the spike in blood sugar. Also, it slows down the absorption of blood sugar and relieves blood sugar.

Target



Global



diabetes patients



dieter

Thank you

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