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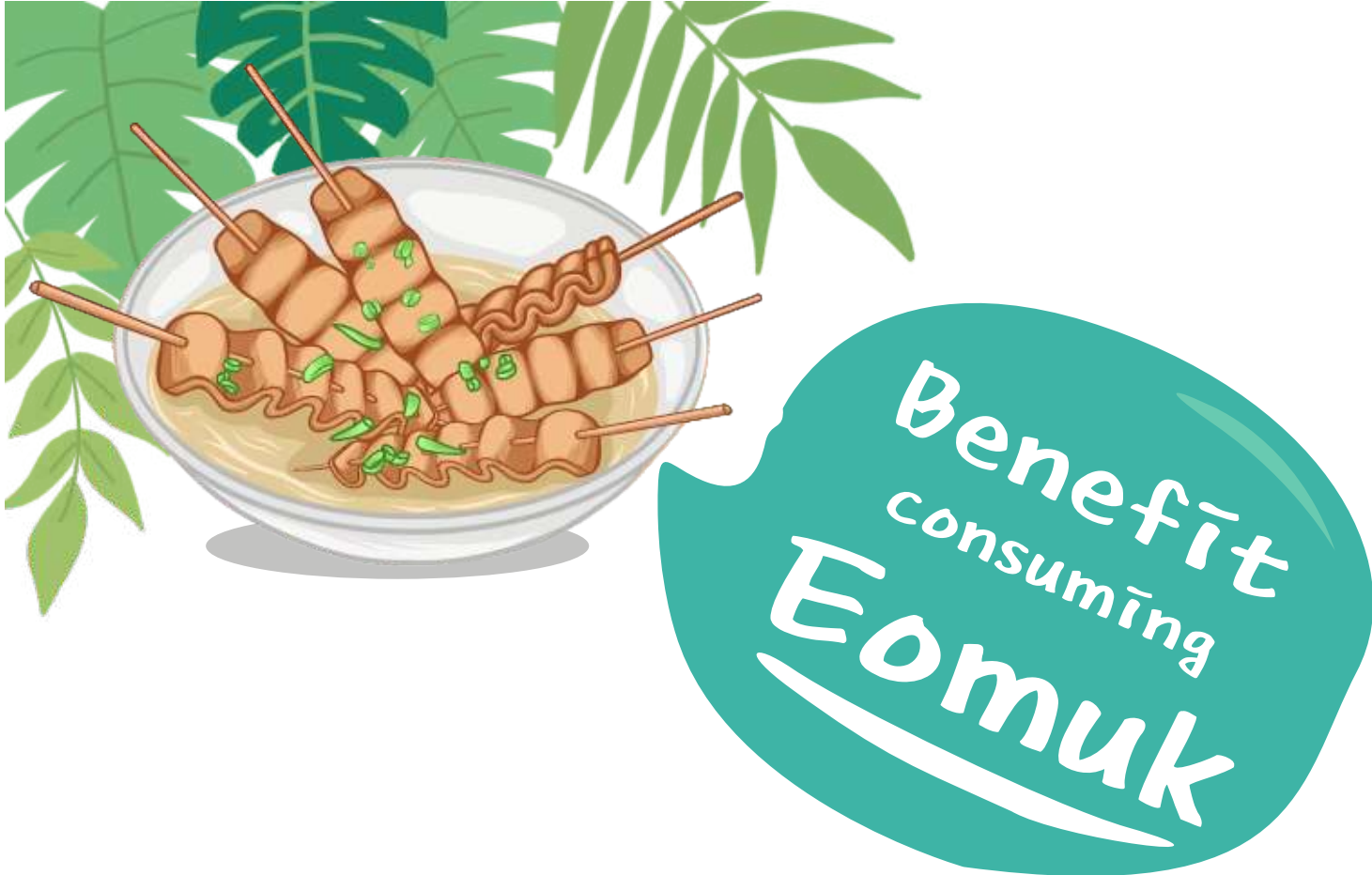


COMPANY PROFILE



Address : WR. Supratman Street, RT/RW. 01/13 Panjang wetan, Pekalongan city
☎ **+62-285-3860963** | ✉ **indoseafoodkoreapt@gmail.com**

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History

- 2006. PT. BLUE SEA INDUSTRY FOUNDED
- 2014. PT. BLUE SEAFOOD INDUSTRY FOUNDED
- 2022. 01 PT. INDO SEAFOOD KOREA WAS FOUNDED IN PEKALONGAN CITY, CENTRAL JAVA - INDONESIA
- 2022. 03 REGISTERED AS A SURIMI PROCESSING COMPANY
- 2022. 07 AUTOMATIC MACHINE INSTALLATION FOR EOMUK LINE AND HOTBAR LINE
- 2022. 07 PRODUCTION OF EOMUK AND HOTBAR
- 2022. 10 HACCP CERTIFICATION (FOOD LICENSE AS REQUIREMENT FOR EXPORT)
- 2022. 11 HALAL PRODUCT CERTIFICATION
- 2023. 04 FOOD DISTRIBUTION PERMIT FROM BPOM INDONESIA

CEO Greeting

In 2022 PT Indo Seafood Korea was founded, located in Pekalongan City, Central Java-Indonesia with the parent company PT Blue Sea Industry which processes high quality surimi. Surimi that has been produced by PT Blue Sea Industri will be used as a raw material for fish cake processing in the form of "Sagak Eomuk" and "Hotbar" which are healthy and have been HACCP and Halal (MUI) certified. Our products will be marketed locally and exported throughout the country.

I have done my best to develop food culture in Indonesia. We will continue to contribute to the development of a healthy eating culture in Indonesia by processing healthier and higher quality products.

CEO Lee Gughyeong

About Us



Employee

- Total : 40 person
- Foreigner : 2 person
- Management : 10 person
- Manufacturing : 28 person



Facilities

- Factory and Warehouse •
- Square & Bar fish cake line •
- Cold Storage •
- Quick Freezer (ABF) •



Machine Facilities

- Silent Cut / Mono Pump / Square Fish Cake Automatic Forming Machine / Square Fish Cake Electric Cooker / Square Fish Cake Deoil er / Cooler / Laminating Conveyor / Three-sided Packaging Machine / Band Sealer / Vacuum Packaging Machine / Metal Detector / Bar Fish Cake Automatic Forming Machine / Bar Fish Cake Steamer / Bar Fish Cake Electric cooker / Bar fish cake deoil er / Vegetable cutter / Boiler



Capacity

- Square fish cake line 7 ton/day •
- Bar fish cake line 3 ton/day •

Employee
• Total : 40 person
- Foreigner : 2 person
- Management : 10 person
- Manufacturing : 28 person

Production Advantage / Our Advantage



How advance machine help us in the Production of Eomuk and Hotbar?

Advance machine can let us to control the production better than the conventional one. So we can save more time, cost, and improve product quality and efficiency. Advance machines also make it easier for us to monitor the production process and ensure that every product that has been produced meets the predetermined standards. Therefore, Our fish cakes are produced in a hygienic, safe and high-tech environment.



Eomuk Dasoni

Dasoni Eomuk is produced by mixing more than 60% surimi made from fresh fish from the Indonesian seas with flour or starch. It doesn't smell fishy, savory and chewy, and gives a much more delicious taste to dishes. Dasoni Eomuk is a favorite street food for Koreans that can pamper your tongue with various ways of serving, such as side dishes, soup (skewers), eomuk noodles, and eomuk tteokpokki (rice cake).

Hotbar Dasoni

Dasoni hotbar is a typical Korean street food. Hotbar is the latest food that is popular and is the most selling commodity in convenience stores because the way it is served is enough for one meal. Hotbar production uses 70% more fish surimi (same as Eomuk), so you can enjoy a chewier texture and richer taste. Hotbar is the most practical, tasty and hygienic food.

Processing Steps Dasoni Busan Eomuk

Processing Steps of Dasoni Busan Eomuk Korean Fish Cake



Details

The Eomuk fish cake product that we make is an Eomuk that has passed HACCP (Hazard Analysis and Critical Control Points) Certification, BPOM (Food and Drug Supervisory Agency) and also HALAL Indonesian Ulema Council. Therefore, fish cake factory places are made in a hygienic environment and use advance or otomatic machine system. Processing steps of Eomuk are:

1. Dough Mixing.
2. Auto Forming.
3. Frying stage 1st
4. Frying stage 2nd
5. De Oiling (Removing the Oil).
6. Auto Cooling.
7. Inner Packing.
8. Metal detector.
9. Box packing.
10. Cold Storage.

Processing Steps Dasoni Hotbar

Processing step of Dasoni Hotbar Korea Fish Cake



Details

The Hotbar fish cake product that we make is an Hotbar that has passed HACCP (Hazard Analysis and Critical Control Points) Certification, BPOM (Food and Drug Supervisory Agency) and also HALAL Indonesian Ulema Council. Therefore, fish cake factory places are made in a hygienic environment and use advance or otomatic machine system. Processing steps of Hotbar are :

1. Dough Mixing.
2. Auto Forming.
3. Steaming.
4. Frying.
5. De Oiling (Removing The Oil).
6. Air Blast Freezer (ABF).
7. Inner Packing.
8. Metal detector.
9. Box Packing.
10. Cold Storage.

Product Details

Dasoni Busan Eomuk

1 Original Flavor



Product Name	Korean fish cake - Sagak Eomuk Original flavor - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	200g / 300g / 500g / 800 / 1kg
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (70%), Wheat Flour, Salt, Palm Oil, Refined Sugar, Dextrose Monohydrate, Flavor Enhancer Monosodium Glutamate.

2 Vegetable Flavored



Product Name	Korean fish cake - Sagak Eomuk Vegetable flavored - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	200g / 300g / 500g / 800 / 1kg
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (59%), Wheat Flour, Salt, Palm Oil, Refined Sugar, Dextrose Monohydrate, Flavor Enhancer Monosodium Glutamate, Carrot, Scallion.

3 Spicy Flavor



Product Name	Korean fish cake - Sagak Eomuk Spicy flavor - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	200g / 300g / 500g / 800 / 1kg
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (62%), Wheat Flour, Salt, Palm Oil, Refined Sugar, Dextrose Monohydrate, Flavor Enhancer Monosodium Glutamate, Chilli Powder, Capscaisin Powder.

Nutrition facts label

Dasoni Busan Eomuk

Flavor	Original		Vegetable		Spicy	
Nutrition information (per 64g)						
Total Calorie		110 kcal		130 kcal		120 kcal
Calories from fat		15 kcal		20 kcal		15 kcal
Calories from saturated fat		5 kcal		10 kcal		5 kcal
* % Daily value						
Total Fat	1.5 g	2 %	2.5 g	3 %	2 g	1 %
Saturated fat	0.5 g	4 %	1 g	5 %	1 g	0 %
Protein	6 g	10 %	6 g	9 %	6 g	5 %
Total Carbohydrate	18 g	6 %	22 g	7 %	19 g	3 %
Dietary Fiber	2 g	6 %	2 g	5 %	2 g	3 %
Sugars	1 g		1 g		1 g	
Salt (sodium)	400 mg	27 %	490 mg	33 %	410 mg	13 %
% Daily Value (DV) are based on 2150 calories diet. Your daily value may be higher or lower depending on your calorie needs.						

Serving Suggestions

For those of you who like South Korean specialties, Eomuk is a recommended food that is worth trying. Eomuk is a typical South Korean fish cake that can be found in the nearest convenience store or minimarket!. Here's, how to serve eomuk deliciously:

1. Cook 700-800 ml of water in a pot until it boils.
2. Add the Eomuk seasoning and boil the eomuk for 4 - 5 minutes.
3. For a more delicious taste, you can add vegetables (radishes, green onions and sliced chilies) suit one's taste.



Product Details

Dasoni Hotbar

① Original flavor



Product Name	Korean fish cake - Sagak Eomuk Original flavor - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	60g / 65g / 70g
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (81%), Tapioca (Starch), Salt, Palm Oil, Dextrose Monohydrate, Refined Sugar, Flavor Enhancer Monosodium Glutamate.

② Vegetable Flavored



Product Name	Korean fish cake - Sagak Eomuk Vegetable flavored - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	60g / 65g / 70g
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (72%), Tapioca (Starch), Salt, Palm Oil, Dextrose Monohydrate, Refined Sugar, Flavor Enhancer Monosodium Glutamate, Carrot, Scallion

③ Spicy Flavor



Product Name	Korean fish cake - Sagak Eomuk Spicy flavor - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	60g / 65g / 70g
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (78%), Tapioca (Starch), Salt, Palm Oil, Dextrose Monohydrate, Refined Sugar, Flavor Enhancer Monosodium Glutamate, Chilli Powder, Capscaisin Powder.

④ Cheese Flavored



Product Name	Korean fish cake - Sagak Eomuk Cheese flavored - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	60g / 65g / 70g
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (71%), Tapioca (Starch), Salt, Palm Oil, Dextrose Monohydrate, Refined Sugar, Flavor Enhancer Monosodium Glutamate, Cheese.

⑤ Seafood Flavored



Product Name	Korean fish cake - Sagak Eomuk Seafood flavored - Dasoni
Product Type	Fish Cake (Boiled in broth / fried in hot cooking oil)
Net Weight	60g / 65g / 70g
Exp.	Best Before
Storaging Method	Keep it frozen at -18°C (Do not refreeze after thawed)
Packing Material	Polyethylene (Inner Packaging)
Raw Materials	Surimi (67%), Tapioca (Starch), Salt, Palm Oil, Dextrose Monohydrate, Refined Sugar, Flavor Enhancer Monosodium Glutamate, Squid, Shrimp.

Nutrition facts label

Dasoni Hotbar

Flavor	Original		Vegetable		Spicy		Cheese		Seafood	
Nutrition information (per 64g)										
Total Calorie		80 kcal		80 kcal		80 kcal		80 kcal		70 kcal
Calories from fat		0 kcal		5 kcal		10 kcal		15 kcal		5 kcal
Calories from saturated fat		0 kcal		0 kcal		0 kcal		10 kcal		0 kcal
* % Daily value										
Total Fat	0 g	0 %	0.5 g	1 %	0 g	0 %	1.5 g	2 %	1 g	1 %
Saturated fat	0 g	0 %	0 g	0 %	0 g	2 %	1 g	4 %	0 g	0 %
Protein	6 g	10 %	5 g	9 %	5 g	9 %	6 g	10 %	6 g	10 %
Total Carbohydrate	13 g	4 %	13 g	4 %	13 g	4 %	12 g	4 %	13 g	3 %
Dietary Fiber	2 g	7 %	2 g	7 %	2 g	7 %	2 g	7 %	1 g	6 %
Sugars	1 g		1 g		1 g		1 g		1 g	
Salt (sodium)	420 mg	28 %	390 mg	26 %	430 mg	29 %	480 mg	32 %	730 mg	27 %
% Daily Value (DV) are based on 2150 calories diet. Your daily value may be higher or lower depending on your calorie needs.										

Serving Suggestions

Hotbar is the most popular menu (hot item) in Korean convenience stores. This is due to the practicality of the Hotbar which can easily replace a main meal (replacement meal) for modern people with busy lifestyles to keep eating healthy one meal meals. In addition, the hotbar manufacturing process is carried out hygienically by using high-quality raw materials with a high content of fish surimi. Here's, How to serve Hotbar deliciously:

1. Boiled water for 2 minutes, Or
2. Put in the microwave for 2 minutes and the hotbar is ready to be enjoyed.



Permits and Certifications



- Acquired HACCP certification**
 - Authority : Fish Quarantine and Inspection Agency of Indonesia
 - Exports throughout Asia, including Korea and Vietnam, and overseas such as Oceania and America
- HALAL Certification**
 - Authority : Indonesian Council Of Ulama
 - Indonesian Halal Product Assurance Organization.
- BPOM certification**
 - Authority : National Agency of Drug and Food Control
 - Certified as an excellent food processing production facility

How to Enjoy Products (Eomuk Fish Cake & Hotbar)



While go to office



On public transportation trip

You can enjoy K-Food
Fish Cakes everywhere



While watching movies on
cinemas



Enjoyed right in minimarket

It tastes fresher, healthier and made in Indonesia!



- **Company Name** : PT. INDO SEAFOOD KOREA
- **Address**: WR. Supratman Street, 1st Neighbourhood / 13th Halmet, Panjang Wetan, North Pekalongan Subdistrict, Pekalongan City, Central Java. – Indonesia 51141
- **Contact Us** : +62-285-3860963
- **E-mail** : indoseafoodkoreapt@gmail.com