



# ISK

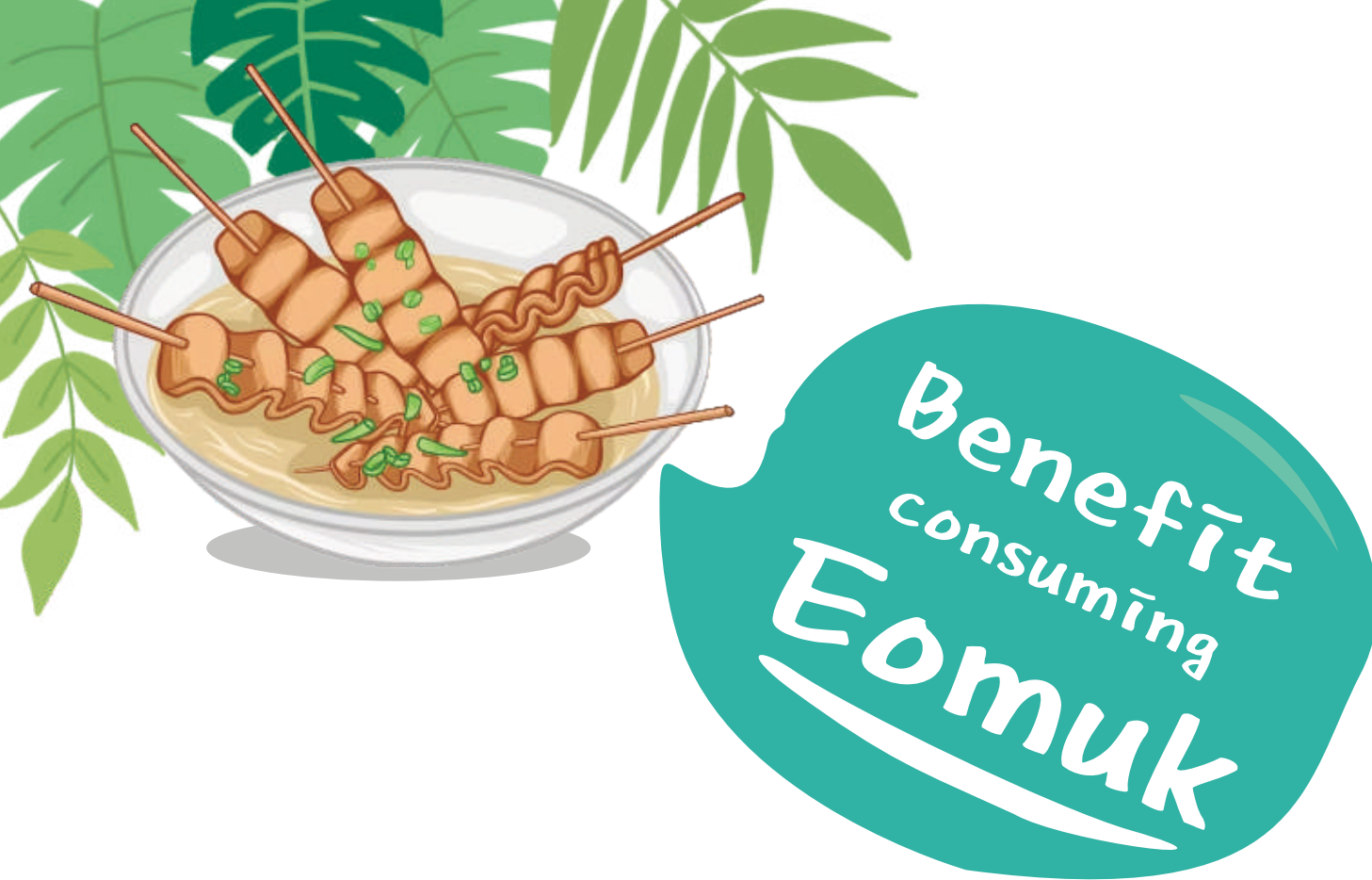


## COMPANY PROFILE



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

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## History

**PT. INDO SEAFOOD KOREA** is an industrial company that was founded in 2022 in located WR.Supratman Street,1st Neighbourhood / 13th Halmet, PanjangWetan, North Pekalongan Subdistrict, Pekalongan City, Central Java. This company process a typical Korean Fish Cake called Eomuk. Eomuk is a fish cake made from mixed fish meat (surimi) and flour. This snack has typical taste of savory and also chewy texture.

Supported by skilled and professional workers, PT. Indo Seafood Korea always prioritize customer satisfaction by producing high quality, halal, hygienic, practical and economical products consistently.

## Vision And Mission

**Our Vision** is to be a leading company whose providing high quality fish cake Products. We are committed to provide a safe, affordable, and pleasure shopping experience to our costumers.

**Our Mission** is to provide high quality and affordable price of Fish Cake Products. Furthermore, we are comitted to :

- Maintaining product quality and increasing our customer service system.
- Giving a quick, proper, and gracious customer service to our costumers.
- Providing an accurate information about our products to consumers.
- Increasing customer's shopping experience by providing a safe and easy payment service

## About Us



### Employee

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



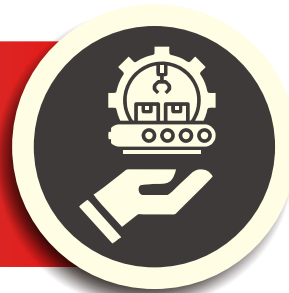
### Facilities

- 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, the Fish Cake Factory was created in the environment only hygienic and using sophisticated machines.



## Eomuk Dasoni

**Eomuk** is a fish cake made from mixed fish meat (surimi) and flour. This snack has typical taste of savory and also chewy texture. Eomuk dough will be formed into rectangle shape or can be served using a skewer so that a wavy shape appears.



## Hotbar Dasoni

**HotBar** or in Korean is written "Hot Baa" means "Fried snacks". Hotbar is a typical South Korean snack that is steamed and fried and then served on bamboo skewers. Visually, the serving method of Hotbar tends to be compared to Eomuk because both are stabbed using bamboo skewers.



# Processing Steps Busan Eomuk

Processing Steps of Sagak 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 Ulama 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 the frying stage 1<sup>st</sup> and frying 2<sup>nd</sup> .
3. De Oiling (Removing the Oil).
4. Auto Cooling (20-24°C).
5. Manual Checking.
6. Auto Counting.
7. Inner Packing.
8. Metal detector.
9. Box packing.
10. Air Blast Freezer (ABF)

# Processing Steps Hotbar Dasoni

Processing step of Hotbar Dasoni Korea Fish Cake



## Details

**The Hotbar fish cake** product that we make is not much different from Eomuk, the difference is that there is only a process of giving Hotbar bamboo punctures. And our items have also passed HACCP (Hazard Analysis and Critical Control Points) Certification, BPOM (Food and Drug Supervisory Agency) and also HALAL Indonesian Ulama Council. Processing steps of hotbar are :

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



# Product Details Sagak 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 / 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 / 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 / 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 Sagak 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

## Hotbar Dasoni

### 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 Hotbar Dasoni

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 or in Korean is written "Hot Baa" means "Fried snacks". Hotbar is a typical South Korean snack that is steamed and fried and then served on bamboo skewers. Visually, the serving method of Hotbar tends to be compared to Eomuk because both are stabbed using bamboo skewers. However, Eomuk is not fried like Hotbar so there is a slight difference. 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!**



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