

TRUSTWORTHY

JEJUUGA

Jeju Changhae Fisheries Co., Ltd



JEJUUGA, the premium Jeju seafood brand, offers the ultimate freshness and taste, providing a unique and exceptional experience



Seogwipo Port and Seob-island © Kang Hong Lim



TRUSTWORTHY JEJUUGA

Food

Food must provide essential nutrients to humans while ensuring safety and, at the same time, be palatable. Jeju Changhae Fisheries prioritizes health and strives to prepare food products with essential qualities such as nutrition, safety, palatability, cost-effectiveness, and functionality

Gift

Gifts bring abundance to both the giver and the recipient's hearts. When giving a lipstick, we convey the message "You are beautiful". Jeju Changhae Fisheries' gift sets encapsulate these heartfelt intentions.

Brand

Jejuuga, the flagship brand of Jeju Changhae Fisheries, is a name reflecting the heartfelt dedication of the people of Jeju, chosen not just for marketing but as a symbol of responsibility and sincerity.

Letter from our CEO

Consumers today seek clean, fresh, and healthy food that they can trust and consider safe.

We operate with a customer-friendly policy, ensuring top quality products through rigorous hygiene and fair practices in our HACCP (Hazard Analysis and Critical Control Point) facility. As a local enterprise, we adapt to and lead in response to changing food trends by directly sourcing, manufacturing, distributing, and exporting fresh seafood from Jeju Island.

Under the principles of 'Integrity', 'Consideration', and 'Harmony', we aim to contribute to customer health through Jeju's clean seafood. We are committed to being a responsible provider for your healthy lifestyle and strive to become the "No.1 Seafood Company in South Korea".

We strive to fulfill our social responsibility as a seafood company through continuous efforts and genuine management, aiming to maintain a customer friendly approach.

Our core philosophy is to proactively bring joy to our customers' dining experience by supplying seafood with utmost honesty and rigorous management, ensuring a healthy and reassuring meal.

We humbly offer diverse gifts from the abundant sea, mindful of Earth's resources as a loan from future generation. Our commitment to sincere consideration and continuous investment for the future is unwavering.

sincerely,

President 申伊均



Seogwipo Port and President Sung Ig Moon



Jeju Changhae Fisheries' Haccp Facility and Processing Step



Port at dawn and Fish Auction



Fish Auction At the dawn auction, Jeju Changhae Fisheries actively secures top-quality raw materials as intermediaries, providing customers with competitive prices and demonstrating our commitment.

Sanitary Handling After arriving at the factory, seafood undergoes thorough inspection and clean processing, with workers and facilities observing two cleaning sessions daily to ensure impeccable hygiene.

Quick Freezing Processed seafood's freshness is crucial, swiftly transferred to the rapid freezing room for optimal preservation. Our one-stop facility ensures clean freezing rooms, mobile shelves, and minimizes transit time.

Vacuum Packing Products are carefully inspected for accurate weight and quality before undergoing vacuum packaging. This crucial final step in the factory process ensures precision, with simultaneous radiation contamination checks using IRIS (In-situ Radiation Inspection System) system before shipment.



HACCP certified establishment	Korea Food and Drug Administration (KFDA)
Jeju Star Company Designation	Ministry of SMEs and Startups
Venture Enterprise Confirmation Certificate	Small and Medium Business Administration (SMBA)
Fishery Management Organization Registration	Ministry of Oceans and Fisheries" in South Korea
Designation of Corporate-affiliated Research Institute	Ministry of Science, ICT (Information and Communication Technology), and Future Planning
Registration of Production and Processing Facilities for Seafood Export to China	National Institute of Fisheries Science
FDA Facility Registration in the United States	
Excellent Product Quality Certification JQ	Jeju Province
Certified CLEAN Facility Recognition	Ministry of Employment and Labor · Korea Occupational Safety and Health Agency (KOSHA)
Recognition of Risk Assessment	Korea Occupational Safety and Health Agency (KOSHA)
Designation as Intermediary NO. 72	Seogwipo Fisheries Cooperative
Designation as Intermediary NO. 27	Hanlim Fisheries Cooperative

Jeju Changhae Identity

Corporate Identity



Jeju Changhae Fisheries

Jeju Changhae Fisheries core values lie in providing experiences that exceed customer expectations. As a seafood specialist, we demonstrate this commitment through on-site presence, sourcing premium raw materials, and implementing various packages using our hygienic manufacturing facility (HACCP) and safety inspection system (IRIS).

Brand Identity



JEJUUGA

Crafted by Jeju, delivered by Jeju Changhae Fisheries, our brand represents the finest seafood from Jeju Island. Imagining the honest people of Jeju, living in harmony with the sea on this naturally pristine island, we bring you the essence of Jeju's purity.

JEJUUGA, the Premium brand

Representing Jeju's seafood, <Jejuuga> is our premium brand. It stands out as a luxury brand from Jejuuga, offering the best freshness, size, and taste for a unique and exceptional experience.

High Fresh

Crafted by Jeju, delivered by Jeju Changhae Fisheries, the global brand <High Fresh> is strategically developed to bring Jeju's pride, clean seafood, to tables worldwide.

Jeju Changhae History

1997		
Feb	Registration of business, "Dream of JEJU"	
2009		
Oct	Incorporation of "Jeju Changhae Fisheries Company Limited"	
2010		
Jan	Chosen excellent firm for regional specialty product by MCT (Ministry of Culture and Tourism)	
2011		
May	Development of the brand named "JEJUUGA"	
Sep	Completion of fishery products factory	
Nov	Build JEJUUGA shopping mall, www.jejuuga.com	
2012		
Sep	Selected excellent product at Rural Product Contest (KRCC)	
Sep	Acquisition of HACCP certification (KFDA)	
2013		
May	Acquisition of J mark, a certification from the governor of Jeju	
Jul	Registration of Venture Firm (SBC)	
Sep	Selected growth promising SME (by the governor of Jeju)	
Oct	Completion of the second frozen storage at Aewol-eup	
Dec	Winner of Jeju grand prize in the field of economy	
2014		
Jan	Registration of processing facility on fishery products for export to China (NFPQMS)	
May	Winner of Seoul Food Awards in innovation area at Food Week Seoul (from the president of KOTRA)	
Jul	Nominated vendor for e-Post Mall	
2015		
Jul	Registration of FDA facility in the States	
2016		
Apr	Youth-friendly Small and Medium-sized Enterprise Certification (from the minister of MOEL)	
2017		
Jun	CLEAN Workplace Certification (MOEL/KOSHA)	
Sep	Establishment of Corporate Research Center (KITA)	
Nov	Approval of Hazard Assessment (KOSHA)	
2018		
May	Designation as intermediary broker No.72 by Seogwipo Fisheries Cooperative	
2019		
Jun	Jeju Quality Certification (JQ) by the Governor of Jeju Province	
Jul	Designation as Jeju Star Enterprise (MSS)	
2020		
Feb	Fishery Management Entity Registration (MMAF)	
2021		
Jan	Inauguration as the President of the Jeju Province Fisheries Processing and Distribution Association	
Dec	Commendation from the Minister of Maritime Affairs and Fisheries	
2022		
Aug	Designation as a Venture Enterprise for Innovative Growth (MSS)	
	Designation as a Promising Export-oriented Small and Medium-sized Enterprise (MSS)	
Sep	Designation as intermediary broker No.27 by Hanlim Fisheries Cooperative	
2023		
Dec	Establishment of a Seafood Production Traceability System	
	Establishment of a Comprehensive Inspection System for Radioactive Contamination in Products	



Jeju Changhae Fisheries' Main Factory

Hairtail

Galchi

The galchi (hairtail), belonging to the Trichiuridae family under the Perciformes order, is primarily distributed in the southern and western seas of South Korea, Japan, the East China Sea, and various tropical or subtropical regions worldwide.

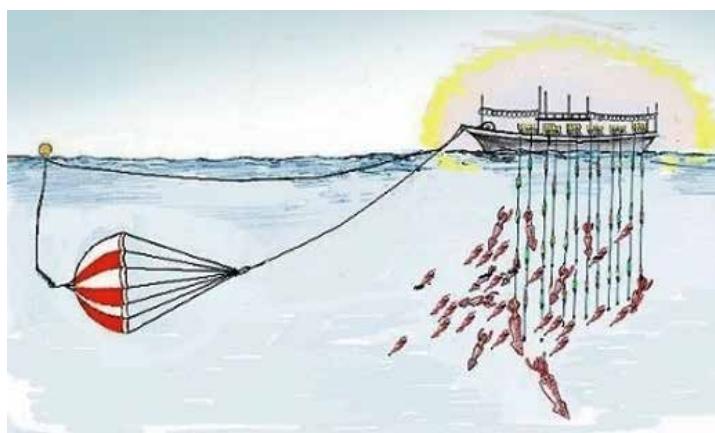
Introduction of Galchi

There are two types of galchi (hairtail) available: "Fresh-galchi," which is caught in nearby seas and sold on the same day, and "Iced-galchi," which is caught in relatively close seas and remain the freshness using ice within 2 to 4 days for sale. The Iced galchi, known as "Sea-iced galchi," maintains its quality by using ice. Additionally, galchi caught in the open sea is frozen on board in paper boxes and is referred to as "Sea-frozen boxed galchi."

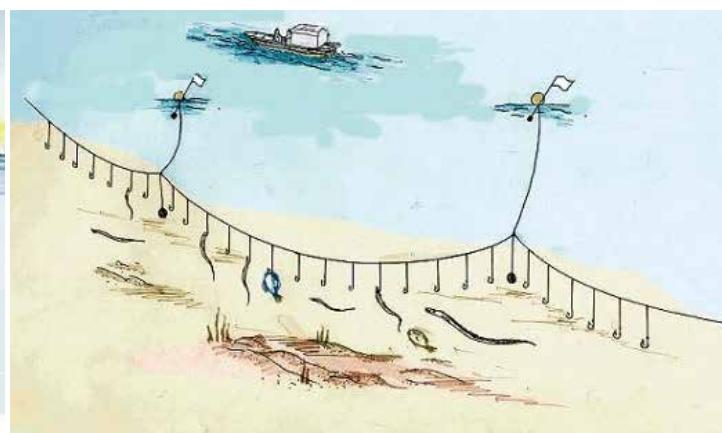
Galchi Fishing Operation

In the clean waters near Jeju, fishermen use pole-line and long-line methods a night, ensuring the highest freshness by lifting each fish with care, maintaining the silvery film and keeping them alive until caught.

출처 : 국립수산과학원



Pole-line



Long-line

Purchase of Galchi

The freshly caught live galchi and sea-frozen boxed galchi, harvested as described, are brought into port at dawn for sale. Jeju-Changhae Fisheries, holding the status of an intermediate broker, directly procures these fish, ensuring the preparation of top-quality galchi.



Port at dawn (left) and Fish auction (right)



Classification in the Purchase of Galchi

The classification in the purchase of galchi is based on the number of fish obtained per box, with each box containing a certain quantity, typically in 10kg units.

Standard Weight (per a box)	Quantity (individuals)	Weight (per individual)
10kg	7~9	approx 1.3kg
10kg	12~13	approx 800g
10kg	18~19	approx 550g
10kg	24~25	approx 400g
10kg	31~33	approx 300g
10kg	41~45	approx 220g
10kg	R(approx 55pieces)	approx 170g

Types of Raw Galchi



Fresh Galchi(Pole-line)



Sea-Iced Galchi



Sea-frozen boxed Galchi

Processing of Raw Galchi

As an intermediate broker, we directly process the raw fish from the auction early in the morning. Purchased raw fish are swiftly delivered to our main processing facility, and they undergo inspection including freshness check-up as soon as they are arrived. Due to the HACCP-certified processing facility, we ensure the highest freshness throughout all process from cutting to vacuum packing. After the initial processing, the galchi undergoes a final inspection before entering the freezing room in preparation for the next stage.



The galchi, rapidly frozen in our HACCP-certified processing facility, undergoes preparation for packaging according to consumer demand. The frozen galchi is released from the freezing room to the packaging area, where we classify the commodity. In the final stage before delivery to consumers, the galchi is vacuum-sealed, subjected to radiation contamination measurements using IRIS (In-situ Radiation Inspection System) equipment, and packaged according to consumer preferences, such as package wrapping and ice box packaging.



Standard Inspection / Vacuum → Product of vacuum packed → Radiation Contamination Inspection → Packaging (iced pack included)

Jeju Changhae Fisheries' Key Differentiation



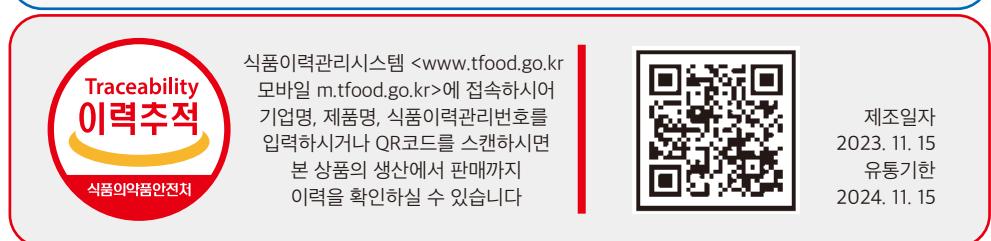
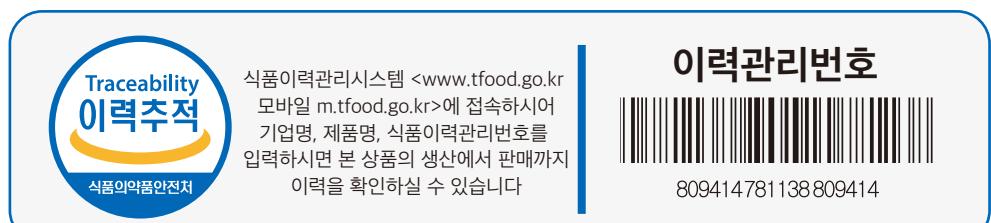
1. Introduction of a Radiation Contamination Inspection System

- **IRIS**(In-situ Radiation Inspection System) Jeju-Changhae Fisheries has implemented the In-situ Radiation Inspection System (IRIS), a radiation contamination inspection tool, to conduct comprehensive radiation checks on all products produced. IRIS outputs data on inspection results and send it online. Jeju-Changhae Fisheries applies this system to all processed seafood products sold, enhancing trust in its seafood products. This effort reflects our sincere commitment to the safety of the food we provide.



2. Production traceability system

Incorporating information and communication technology into all aspects of the production process, including purchase, production processes, radiation inspection, inventory management, and distribution, we record and digitize all transaction histories. This allows us to provide end consumers with detailed production history information.



Production Traceability System (BAR Code sample/QR sample)

Product Configuration of Galchi

1. Raw Galchi

Jeju Changhae Fisheries, operating as an intermediary broker with the No.72 in Seogwipo cooperative and No.27 Hanlim cooperative, actively participates in the daily early-morning auctions. Through the many years of experiences as an intermediary broker, we produce top-quality galchi with competitive pricing. We offer not only processed products but also wholesale, retail, and small-scale distribution of fresh raw materials.

Types of Raw Galchi

① Fresh Galchi



Standard Weight (per a box)	Quantity(individuals)	Weight (per individual)
10kg	7~9	approx 1.3kg
10kg	12~13	approx 800g
10kg	18~19	approx 550g
10kg	24~25	approx 400g
10kg	31~33	approx 300g
10kg	41~45	approx 220g
10kg	R(approx 55pieces)	approx 170g

Raw Galchi Grading Table



Selling fresh galchi involves customizing the size and quantity based on consumer orders. The fish are cleaned at the fish market auction, packed with ice, and delivered directly to consumers through prompt shipping.

② Sea-frozen boxed Galchi

We proceed with sales by selecting the size according to consumer orders and selling the fish in 10kg bulk boxes.



Standard Weight (per a box)	Quantity(individuals)	Weight (per individual)
10kg	7~9	approx 1.3kg
10kg	12~13	approx 800g
10kg	18~19	approx 550g
10kg	24~25	approx 400g
10kg	31~33	approx 300g
10kg	41~45	approx 220g
10kg	R(approx 55pieces)	approx 170g

Raw Galchi Grading Table

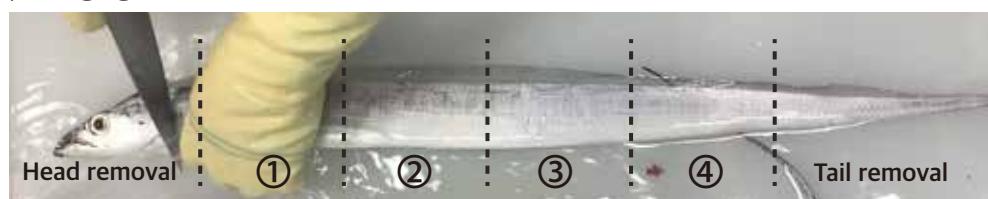
2. Processed Galchi

Processed galchi products refer to vacuum-packed hairtail that has been cleaned, cut, and processed according to consumer preferences. It is galchi without any added ingredients or cooking.

Form of Galchi Cutting

① All galchi undergo a process of removing the head, tail, and internal organs, followed by cutting into 4 pieces and thorough washing. Afterward, they are rapidly frozen and vacuum-sealed.

② Galchi cut into 4 pieces is vacuum-sealed in various forms depending on the packaging format.



Types of Processed Galchi

① JEJUUGA Luxury Galchi Package (Size of 7~9 pieces in a box)

The luxury line from <Jejuuga> provides the best quality of galchi (The biggest size).

< 5 different product sizes after processing>

5 different sizes of galchi weighting: 700~799g / 800~899g / 900~999g / 1,000~1,199g / more than 1,200g

<Types of Package >

a. Luxury Galchi
“A” Package



b. Luxury Galchi
“B” Package



c. Luxury Galchi
“C” Package



② The Ultimate package (Size of 12~13 pieces in a box)

The ultimate package is the next largest size of galchi (12~13 pieces in a box).

<Types of Package >

a. Premium Galchi Set



b. Jejuuga Galchi Set



c. Original Galchi Set



③ The Highly Recommended Package (Size of 18~19 pieces in a box)

The size of 18~19 pieces in a box is the highly recommended package in Jeju-Changhae Fisheries.

<Types of Package >

a. Premium Galchi Set



b. Jejuuga Galchi Set



c. Original Galchi Set



④ The Most Selling Package (Size of 24~25 pieces in a box)

The size of 24~25 pieces in a box is the most selling in Jeju-Changhae Fisheries.

<Types of Package >

Original Galchi Set



New-uga Galchi Set



Black Galchi Set



※ The detailed product compositions for all packages and product categories of galchi can be found on page 39~40. Please refer to page 39~40 for more information

Mackerel

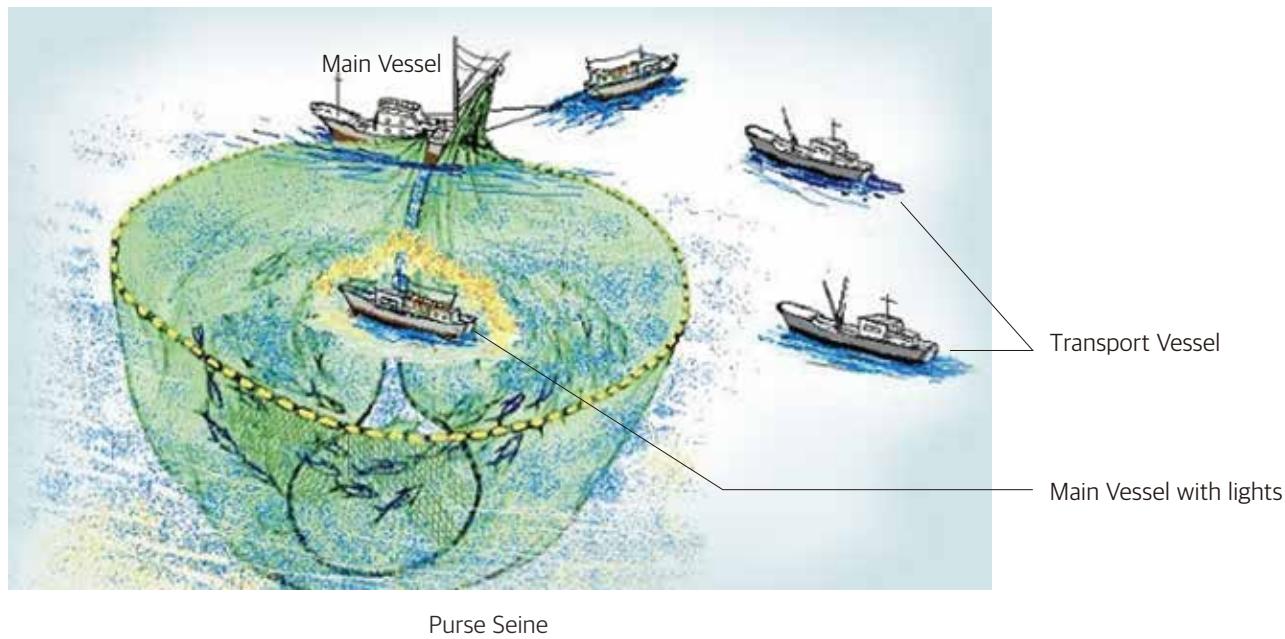
Mackerel is predominantly found in the coastal waters of South Korea and various tropical and temperate zones across the world's oceans. It often forms clusters and migrates alongside other species. Mackerel is subject to a one-month fishing ban from April to June, and catching individuals with a length of 21cm or less is prohibited.

Introduction of Mackerel

Mackerel is primarily harvested from October to December in the waters near Jeju Island, and it is promptly brought to Busan and Jeju port. In Busan Port, transport ships arrive the next afternoon after night fishing, allowing for sales the following early morning. In contrast, in Jeju Port, the ships arrive early in the morning after completing the night fishing, enabling one day earlier sales of fresh mackerel compared to Busan.

Mackerel Fishing Operation

Jeju Changhae Fisheries primarily uses purse seine operations to procure mackerel. This method involves two main vessels and three transport vessels forming a coordinated fleet. The main vessels catch mackerel with the seine net, and the transport vessels swiftly head to the sales location. This ensures the freshest mackerel procurement at the sales site.



Purchase of Mackerel

The purse seine-caught mackerel (described above) arrives at Jeju island one day earlier than at Busan, allowing for sales in the early morning. Since Jeju-Changhae Fisheries directly procures these mackerel, we provide with further fresh mackerel.

Types of Raw Mackerel

We produce seasonal and flavorful mackerel either by processing it directly in its live state during the peak season or by freezing it in 10kg units for consistent quality throughout the year.



<Raw Mackerel>



<Frozen Mackerel>

Classification of Raw Mackerel

Standard Weight(per a box)	Quantity (individuals)	Weight (per individual)
10kg	16	approx 650g
10kg	18	approx 550g
10kg	20	approx 500g
10kg	22	approx 450g
10kg	24	approx 400g
10kg	26	approx 370g
10kg	28	approx 350g

Processing of Raw Mackerel

Purchased raw mackerels at the early morning auction are swiftly delivered to our main processing facility, and undergo inspection including freshness check-up as soon as they are arrived. Due to the HACCP-certified processing facility, we ensure the highest freshness throughout all processes, including cutting, washing, and salting, followed by vacuum packaging.



The mackerel, rapidly frozen in our HACCP-certified processing facility, undergoes preparation for packaging according to consumer demand. The frozen mackerel is released from the freezing room to the packaging area, where we classify the commodity. In the final stage before delivery to consumers, the mackerel is vacuum-sealed, subjected to radiation contamination measurements using IRIS (In-situ Radiation Inspection System) equipment, and packaged according to consumer preferences, such as package wrapping and ice box packaging.



Standard Inspection / Vacuum → Product of vacuum packed → Radiation Contamination Inspection → Packaging (iced pack included)

Jeju Changhae Fisheries' Key Differentiation

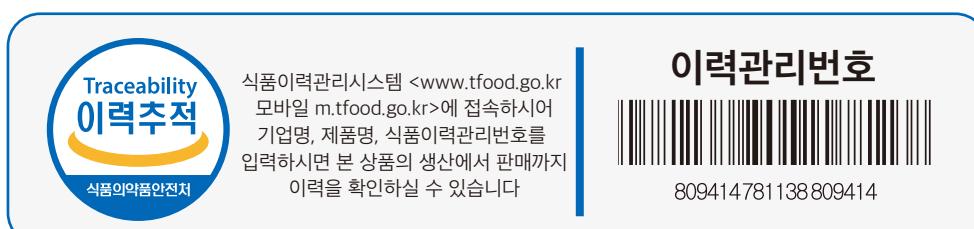
1. Introduction of a Radiation Contamination Inspection System

- **IRIS**(In-situ Radiation Inspection System) Jeju-Changhae Fisheries has implemented the In-situ Radiation Inspection System (IRIS), a radiation contamination inspection tool, to conduct comprehensive radiation checks on all products produced. IRIS outputs data on inspection results and send it online. Jeju-Changhae Fisheries applies this system to all processed seafood products sold, enhancing trust in its seafood products. This effort reflects our sincere commitment to the safety of the food we provide.



2. Production traceability system

Incorporating information and communication technology into all aspects of the production process, including purchase, production processes, radiation inspection, inventory management, and distribution, we record and digitize all transaction histories. This allows us to provide end consumers with detailed production history information.



Production Traceability System (BAR Code sample/QR sample)

3. Injection bringing system

① We proactively implemented a safer and healthier injection brining system using high-quality salt, addressing concerns related to sea salt production, consumer aversion to sodium intake, and fears about the Fukushima nuclear plant.

② Through injection brining, we have actively reduced water and salt usage, eliminating cost-increasing factors and enhancing productivity, even with the use of premium salt.

③ We have established a production system for functional labeled foods by adding antibacterial agents and functional materials during injection brining, aligning with current trends such as patient meals, children's meal, and elderly meals.



Injection bringing system

Product Configuration of Mackerel

1. Raw Mackerel

Jeju Changhae Fisheries, operating as an intermediary broker with the No.72 in Seogwipo cooperative and No.27 Hanlim cooperative, actively participates in the daily early-morning auctions. Through the many years of experiences as an intermediary broker, we produce top-quality mackerel with competitive pricing. We offer not only processed products but also wholesale, retail, and small-scale distribution of fresh raw materials.

Types of Raw Mackerel

① Fresh Mackerel : Selling fresh mackerel involves customizing the size and quantity based on consumer orders. The fish are cleaned at the fish market auction, packed with ice, and delivered directly to consumers through prompt shipping.



Standard Weight (per a box)	Quantity (individuals)	Weight (per individual)
10kg	16	approx 650g
10kg	18	approx 550g
10kg	20	approx 500g
10kg	22	approx 450g
10kg	24	approx 400g
10kg	26	approx 370g
10kg	28	approx 350g

Raw Mackerel Grading Table

② Sea-frozen boxed mackerel : We proceed with sales by selecting the size according to consumer orders and selling the fish in 10kg bulk boxes



Standard Weight (per a box)	Quantity (individuals)	Weight (per individual)
10kg	16	approx 650g
10kg	18	approx 550g
10kg	20	approx 500g
10kg	22	approx 450g
10kg	24	approx 400g
10kg	26	approx 370g
10kg	28	approx 350g

Freezing Categorization Table for Raw Mackerel

2. Processed Mackerel

Processed mackerel products refer to vacuum-packed mackerel that has been cleaned, cut, and processed according to consumer preferences.

Processed Form of Mackerel



A fish ► Split in half ► Vacuum-sealed
<Mackerel Fillet>



A fish ► Open into the ► Vacuum-sealed
shape of butterfly
<Salted Mackerel>

① **Mackerel Fillet** : A mackerel is split in half, and the central bones, head, and tail are removed. The tender flesh is salted, and it undergoes to quick freezing room.

② **Salted Mackerel** : A mackerel is cut and open into the shape of butterfly. The mackerel is salted and it undergoes to quick freezing room.

Category of Mackerel Fillet Size

Size	Vacuum unit	Weight (per a half fish)
Extra, extra large	A half fish	More than 220g
Extra large	A half fish	180~219g
Large	A half fish	160~179g
Medium	A half fish	120~159g
Small	A half fish	100~119g

Category of Salted Mackerel Size

Size	Vacuum unit	Weight (per a fish)
Size of 2.5	A fish	370~460g
Size of 3	A fish	290~369g
Size of 4	A fish	210~289g



Mackerel Fillet(Left)
Salted Mackerel(Right)

Types of Processed Mackerel

Mackerel fillets do not have packaging distinctions based on weight. All products are produced in the standard vacuum-sealed format, and the items are assembled according to weight and quantity.

① Premium Mackerel Fillet Set



② New Uga Mackerel Fillet Set



③ Original Mackerel Fillet Set



④ Original Salted Mackerel Set

Salted Mackerel do not have packaging distinctions based on weight. All products are produced in the standard vacuum-sealed format, and the items are assembled according to weight and quantity.



※ The detailed product compositions for all packages and product categories of mackerel can be found on page 41~42. Please refer to page 41~42 for more information

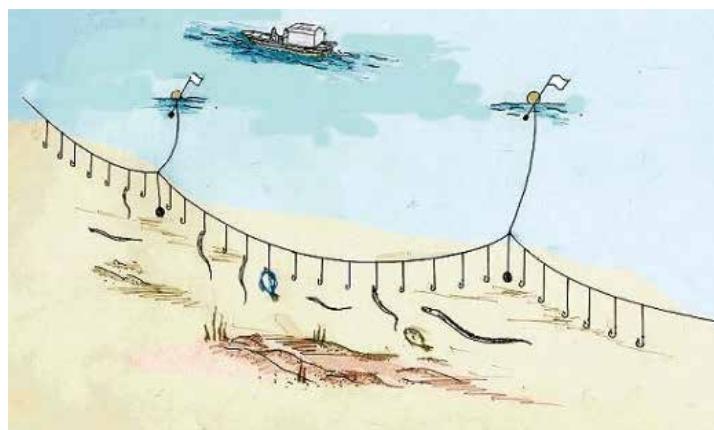
The Ocellated Pufferfish (*Oplegnathus fasciatus*), belonging to the order Perciformes and family Sparidae, is primarily found in the western Pacific, particularly in the southern waters of South Korea, including areas around Jeju Island such as Mara Island. They predominantly inhabit the sandy or muddy bottoms of continental shelf waters, typically at depths ranging from 100 to 300 meters. The spawning season occurs from June to October, and there is a one-month fishing prohibition period from July 21st to August 20th.

Introduction of Okdom

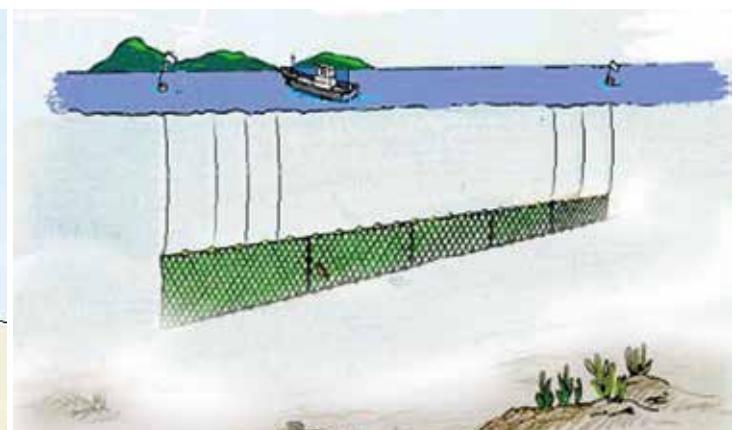
The Tilefish, known as "Okdom" in Jeju, has been a representative fish term for a long time. Okdom, with its splendid appearance and exquisite sweetness, is considered a premium fish and has been presented on the royal table as a delicacy. It is a precious fish that is always included in ceremonial rituals on Jeju Island.

Okdom Fishing Operation

The Okdom(tilefish) sourced by Jeju-Changhae Fisheries is primarily caught through methods such as long-line and gillnet. The gillnet technique involves using a long horizontal net that allows the current to flow through, capturing fish as they swim into the net opening.



Long - line



Gillnet

Purchase of Okdom

The harvested Okdom, as described, enters the port of Jeju in the early morning, where it is sorted by weight, and the sales process takes place. Jeju-Changhae Fisheries, with its status as an intermediate broker, directly purchases the fish, ensuring a higher quality of Okdom.



Classification in the Purchase of Okdom

Okdom is procured based on weight classification and processed immediately without freezing.

Types of Raw Okdom

Number	Weight(per individual)
1	More than 740g
2	490~739g
3	390~489g
4	290~389g
5	220~289g
6	200~219g
7	Less than 199g



Processing of Raw Okdom

Purchased raw Okdom at the early morning auction are swiftly delivered to our main processing facility, and undergo inspection including freshness check-up as soon as they are arrived. Due to the HACCP-certified processing facility, we ensure the highest freshness throughout all processes, including cutting, washing, and salting, followed by vacuum packaging.



Jeju Changhae Fisheries' Key Differentiation

The Okdom, rapidly frozen in our HACCP-certified processing facility, undergoes preparation for packaging according to consumer demand. The frozen okdom is released from the freezing room to the packaging area, where we classify the commodity. In the final stage before delivery to consumers, the okdom is vacuum-sealed, subjected to radiation contamination measurements using IRIS (In-situ Radiation Inspection System) equipment, and packaged according to consumer preferences, such as package wrapping and ice box packaging.



1. Introduction of a Radiation Contamination Inspection System

- **IRIS**(In-situ Radiation Inspection System) Jeju-Changhae Fisheries has implemented the In-situ Radiation Inspection System (IRIS), a radiation contamination inspection tool, to conduct comprehensive radiation checks on all products produced. IRIS outputs data on inspection results and send it online. Jeju-Changhae Fisheries applies this system to all processed seafood products sold, enhancing trust in its seafood products. This effort reflects our sincere commitment to the safety of the food we provide.



2. Production traceability system

Incorporating information and communication technology into all aspects of the production process, including purchase, production processes, radiation inspection, inventory management, and distribution, we record and digitize all transaction histories. This allows us to provide end consumers with detailed production history information.



Production Traceability System (BAR Code sample/QR sample)

Product Configuration of Okdom

1. Raw Okdom

Jeju Changhae Fisheries, operating as an intermediary broker with the No.72 in Seogwipo cooperative and No.27 Hanlim cooperative, actively participates in the daily early-morning auctions. Through the many years of experiences as an intermediary broker, we produce top-quality Okdom with competitive pricing. We offer not only processed products but also wholesale, retail, and small-scale distribution of fresh raw materials.

Number	Weight(per a fish)
1	More than 740g
2	490~739g
3	390~489g
4	290~389g
5	220~289g
6	200~219g
7	Less than 199g

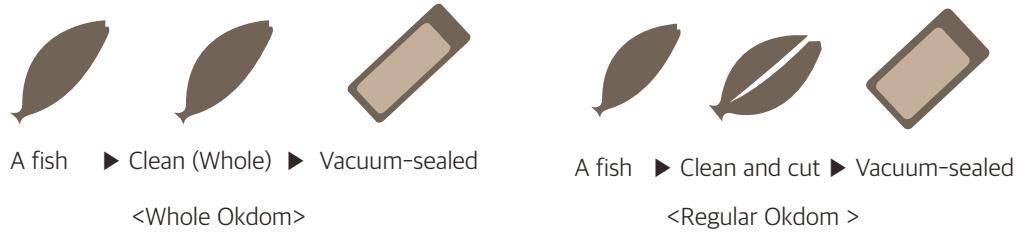


Raw Okdom Grading Table

2. Processed Okdom

Processed Okdom products refer to vacuum-packed Okdom that has been cleaned, cut, and processed according to consumer preferences. It is Okdom without any added ingredients or cooking.

Processed Form of Okdom



① Whole Okdom : The Okdom is prepared by removing the plastic, internal organs, and washing. It is then packaged in its original form without evisceration, making it suitable for use as a soup ingredient or for steaming.

② Regular Okdom : A Okdom is cut and open into the shape of butterfly. The Okdom is salted and it undergoes to quick freezing room.

Category of Okdom Size

Size	Vacuum unit	Weight(per individual)
2	A fish	approx 500g
2.5	A fish	370~460g
3	A fish	300~369g
3.5	A fish	250~299g
4	A fish	220~249g
5	A fish	180~219g
6	A fish	140~179g

Type of Processed Okdom

Okdom does not have packaging distinctions based on weight. All products are produced in the standard vacuum-sealed format, and the items are assembled according to weight and quantity.

① Premium Okdom Set



② Jeju Uga Okdom Set



③ New Uga Okdom Set



④ Original Okdom Set



※ The detailed product compositions for all packages and product categories of Okdom can be found on page 43~44. Please refer to page 43~44 for more information

White Tilefish

White Okdom

White Okdom

White Okdom is a species belonging to the tilefish family, similar in appearance to the black Okdom. In contrast to the black Okdom, the white Okdom has a white hue to its flesh, earning it the nickname 'white Okdom' or 'black Okdom' due to its dark-colored back. In Jeju, when people refer to 'Okdom,' they are typically talking about the white Okdom, while white Okdom are often imported from the southern regions of China. There have been instances where imported white Okdom are disguised and sold as white Okdom, posing a concern. With the recent increase in sea temperatures, high-quality white Okdom are increasingly caught in the waters around Jeju. Although the taste is not lacking compared to the white Okdom, the price is much more affordable.

Processed Form of White Okdom

: Same as Okdom



A fish ▶ Clean and cut ▶ Vacuum-sealed



Okdom and White Okdom

Category of White Okdom Size

Size	Vacuum unit	Weight(per a fish)
2.5	A fish	370~450g
3	A fish	280~369g
4	A fish	230~279g
5	A fish	160~229g

Type of Processed Okdom

Vacuum-packed White-Okdom is assembled into products based on weight and quantity.

Original White Okdom Set



※ The detailed product compositions for all packages and product categories of white tilefish can be found on page 45. Please refer to page 45 for more information

The *Sebastes schlegelii*, belonging to the *Scorpaenidae* family in the *Perciformes* order, is commonly known as the Yellow Croaker. It mainly inhabits sandy or muddy bottoms at depths ranging from 40 to 160 meters in the South Sea, the Sea of Japan, and the East China Sea. The spawning season occurs from March to June, with southern regions experiencing an earlier onset. The spawning grounds are located along the western coast of South Korea and in the coastal waters of China. The minimum size limit for catching Yellow Rockfish is set at 15 cm (approximately 30g).

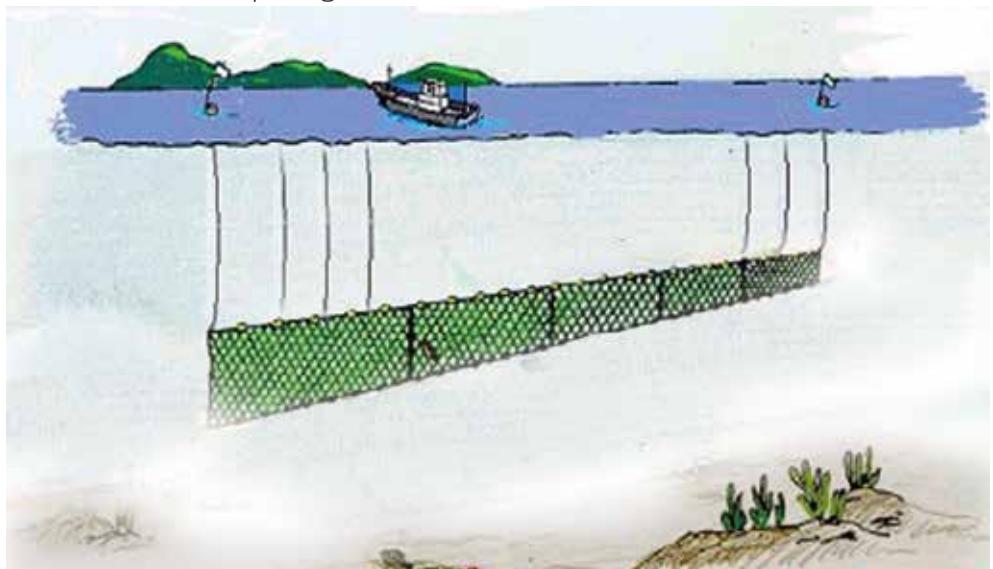
Yellow croaker

Introduction of Yellow Croaker

Chuja island near Jeju is the largest fishery for the Yellow Croaker in South Korea. Approximately 60% of the Yellow Croaker caught in South Korea come from the waters near Chuja island. Due to limited unloading conditions on Chuja Island, the caught fish is transported to the Jeju island and auctioned at Hanlim Port in Jeju. Even Mokpo and Yeonggwan, well known for dried yellow croaker, purchased the yellow croaker from Hanlim port in Jeju.

Yellow Croaker Fishing Operation

The Yellow Croaker sourced by Jeju Changhae Fisheries is primarily caught through the fishing technique of gillnet. The gillnet technique involves using a long horizontal net that allows the current to flow through, capturing fish as they swim into the net opening.



Gillnet

Purchase of Yellow Croaker

The Yellow Croaker, harvested in the waters near Chuja Island, is sorted by weight upon arrival in Jeju island in the early morning, and the auction is conducted accordingly. Jeju-Changhae Fisheries directly purchase the utmost Yellow Croaker as an intermediary broker with No.27 Hanlim cooperative.



Overview of Jeju Hanrim Fisheries Cooperative Auction



Classification in the Purchase of Yellow Croaker

We produce seasonal and flavorful yellow croaker either by processing it directly in its live state during the peak season or by freezing it according to the weight for consistent quality throughout the year.

Types of Raw yellow croaker

No.	Size	Weight(per a fish)	Quantity(individuals)	Discrepancy(%)
9	R	Less than 63g	15	
8	210	64~72g	14.2	5
7	185	73~82g	14.2	5
6	165	83~93g	14.2	5
5	150	94~102g	14.2	5
4	135	103~112g	14.2	5
3	120	113~132g	14.3	
2	100	More than 133g	14.5	
1	75		15.5	

Processing of Raw Yellow Croaker

Purchased raw yellow croaker at the early morning auction are swiftly delivered to our main processing facility, and undergo inspection including freshness check-up as soon as they are arrived. Due to the HACCP-certified processing facility, we ensure the highest freshness throughout all processes, including washing, and salting, followed by vacuum packaging



Jeju Changhae Fisheries' Key Differentiation

The yellow croaker, rapidly frozen in our HACCP-certified processing facility, undergoes preparation for packaging according to consumer demand. The frozen yellow croaker is released from the freezing room to the packaging area, where we classify the commodity. In the final stage before delivery to consumers, the yellow croaker is vacuum-sealed, subjected to radiation contamination measurements using IRIS (Integrated Radiation Inspection System) equipment, and packaged according to consumer preferences, such as package wrapping and ice box packaging.



1. Introduction of a Radiation Contamination Inspection System

- **IRIS**(In-situ Radiation Inspection System) Jeju-Changhae Fisheries has implemented the In-situ Radiation Inspection System (IRIS), a radiation contamination inspection tool, to conduct comprehensive radiation checks on all products produced. IRIS outputs data on inspection results and send it online. Jeju-Changhae Fisheries applies this system to all processed seafood products sold, enhancing trust in its seafood products. This effort reflects our sincere commitment to the safety of the food we provide.

2. Production traceability system

Incorporating information and communication technology into all aspects of the production process, including purchase, production processes, radiation inspection, inventory management, and distribution, we record and digitize all transaction histories. This allows us to provide end consumers with detailed production history information.



Production Traceability System (BAR Code sample/QR sample)

Product Configuration of Yellow Croaker

1. Raw Yellow Croaker

Jeju Changhae Fisheries, operating as an intermediary broker with the No.72 in Seogwipo cooperative and No.27 Hanlim cooperative, actively participates in the daily early-morning auctions. Through the many years of experiences as an intermediary broker, we produce top-quality galchi with competitive pricing. We offer not only processed products but also wholesale, retail, and small-scale distribution of fresh raw materials.

Types of Raw Yellow Croaker

① Fresh Yellow Croaker : Selling fresh Yellow croaker involves customizing the size and quantity based on consumer orders. The fish are cleaned at the fish market auction, packed with ice, and delivered directly to consumers through prompt shipping



No.	Size	Weight(per a fish)	Quantity (individuals)	Discrepancy (%)
9	R	Less than 63g	15	
8	210	64~72g	14.2	5
7	185	73~82g	14.2	5
6	165	83~93g	14.2	5
5	150	94~102g	14.2	5
4	135	103~112g	14.2	5
3	120	113~132g	14.3	
2	100	More than 133g	14.5	
1	75		15.5	

Raw Yellow Croaker Grading Table

yellow croaker

② Frozen yellow croaker : We proceed with sales by selecting the size according to consumer orders and selling the fish in a box.



No.	Size	Weight(per a fish)	Quantity (individuals)	Discrepancy (%)
9	R	Less than 63g	15	
8	210	64~72g	14.2	5
7	185	73~82g	14.2	5
6	165	83~93g	14.2	5
5	150	94~102g	14.2	5
4	135	103~112g	14.2	5
3	120	113~132g	14.3	
2	100	More than 133g	14.5	
1	75		15.5	

Raw Yellow Croaker Grading Table

2. Processed Yellow Croaker

Processed yellow croaker products refer to vacuum-packed Yellow Croaker that has been cleaned, salted, and processed according to consumer preferences.

Category of Yellow Croaker Size

Size	Vacuum unit	Weight(per a fish)
Premium	A fish	More than 160g
Extra, extra large	A fish	140~159g
Extra large	A fish	120~139g
Large	A fish	100~119g
Medium	5 fishes	80~99g
Small	15 fishes	Less than 80g



Overview of Jeju Chuja Port

Type of Processed Yellow Croaker

① Jeju Uga Yellow Croaker Set



② Original Yellow Croaker Set

Vacuum-packed yellow Croaker is assembled into products based on weight and quantity.



Vacuum Packing (individuals)

Packaging according to Weight and Quantity

③ Meaningful Yellow Croaker Set

The product configuration is based on vacuum-sealing 5 units (1 pack) of reference in the size range of 80g ~ 99g each.



Vacuum Packing (5 fishes)

Packaging according to weight and Quantity

※ The detailed product compositions for all packages and product categories of yellow croaker can be found on page 46. Please refer to page 46 for more information

Spanish Mackerel

Pacific saury, part of the Beloniformes order in the Scomberesocidae family, is found in waters from Korea to Australia. It dwells in surface to mid-depth (0-80m) zones and spawns along the South Sea coast from April to June, with a one-month fishing ban in May.

Introduction of Spanish Mackerel

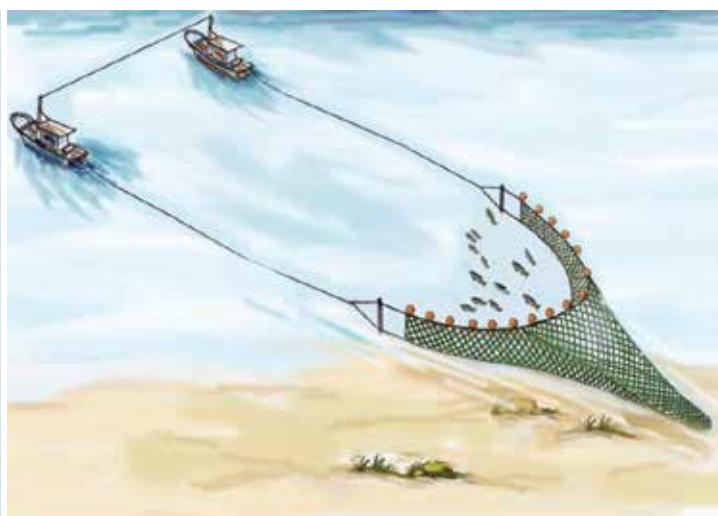
Spanish mackerel is a representative blue fish such as mackerel. Spanish mackerel grows rapidly, reaching a length of 50 cm and a weight of 1kg approximately one year after hatching. Jeju-Changhae Fisheries handles premium Spanish mackerel caught from November to February.

Spanish Mackerel Fishing Operation

Jeju Changhae Fisheries mainly procures spanish mackerel through purse seine and pair trawling operations.



Purse Seine



Pair Trawling

Purchase of Spanish Mackerel

The freshly caught live spanish mackerel, harvested as described, are brought into port at dawn for sale. Jeju-Changhae Fisheries, holding the status of an intermediate broker, directly procures these fish, ensuring the preparation of top-quality spanish mackerel.



Classification of Spanish Mackerel

Produce seasonal and flavorful spanish mackerel either by processing it directly in its live state or sea-frozen boxed spanish mackerel during the peak season.

Raw Spanish mackerel Grading Table

Types	Weight(per a box)	Size
Large Spanish Mackerel	approx 20k	3
		4
		5
		6
		8
		10
		12
		16
		20
		22~34
Small Spanish Mackerel	20~24k	30~40
		40~60

Jeju Changhae Fisheries primarily utilizes “Size 16,20,22~34” for processed products.

Processing of Spanish Mackerel

Purchased raw spanish mackerel at the early morning auction are swiftly delivered to our main processing facility, and undergo inspection including freshness check-up as soon as they are arrived. Due to the HACCP-certified processing facility, we ensure the highest freshness throughout all processes, including cutting, washing, and salting, followed by vacuum packaging.

Jeju Changhae Fisheries' Key Differentiation

The spanish mackerel, rapidly frozen in our HACCP-certified processing facility, undergoes preparation for packaging according to consumer demand. The frozen spanish mackerel is released from the freezing room to the packaging area, where we classify the commodity. In the final stage before delivery to consumers, the spanish mackerel is vacuum-sealed, subjected to radiation contamination measurements using IRIS (Integrated Radiation Inspection System) equipment, and packaged according to consumer preferences, such as package wrapping and ice box packaging.



1. Introduction of a Radiation Contamination Inspection System

- **IRIS**(In-situ Radiation Inspection System) Jeju-Changhae Fisheries has implemented the In-situ Radiation Inspection System (IRIS), a radiation contamination inspection tool, to conduct comprehensive radiation checks on all products produced. IRIS outputs data on inspection results and send it online. Jeju-Changhae Fisheries applies this system to all processed seafood products sold, enhancing trust in its seafood products. This effort reflects our sincere commitment to the safety of the food we provide.



2. Production traceability system

Incorporating information and communication technology into all aspects of the production process, including purchase, production processes, radiation inspection, inventory management, and distribution, we record and digitize all transaction histories. This allows us to provide end consumers with detailed production history information.



Production Traceability System (BAR Code sample/QR sample)

3. Injection bringing system

- ① We proactively implemented a safer and healthier injection brining system using high-quality salt, addressing concerns related to sea salt production, consumer aversion to sodium intake, and fears about the Fukushima nuclear plant.
- ② Through injection brining, we have actively reduced water and salt usage, eliminating cost-increasing factors and enhancing productivity, even with the use of premium salt.
- ③ We have established a production system for functional labeled foods by adding antibacterial agents and functional materials during injection brining, aligning with current trends such as patient meals, children's meal, and elderly meals.

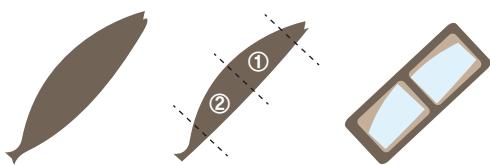


Injection bringing system

Product Configuration of Spanish Mackerel

Processed Spanish Mackerel

Jeju Changhae Fisheries, operating as an intermediary broker with the No.72 in Seogwipo cooperative and No.27 Hanlim cooperative, actively participates in the daily early-morning auctions. Through the many years of experiences as an intermediary broker, we produce top-quality spanish mackerel with competitive pricing. We offer not only processed products but also wholesale, retail, and small-scale distribution of fresh raw materials.

Processed Form of Spanish Mackerel

A fish ▶ split in half ▶ Vacuum- sealed and cut the half

Category of Spanish Mackerel Size

Size	Vacuum unit	Weight (per a pack)
Extra large	2 pieces (1pack)	400~500g
Large	2 pieces (1pack)	300~399g
Medium	2 pieces (1pack)	180~299g

Type of Processed Spanish Mackerel

Vacuum-packed spanish mackerel fillet is assembled into products based on weight and quantity.

① New Uga Spanish Mackerel Filet Set**② Original Spanish Mackerel Filet Set**

Vacuum-packed spanish mackerel is assembled into products based on weight and quantity.



※ The detailed product compositions for all packages and product categories of spanish mackerel can be found on page 47. Please refer to page 47 for more information

Squid

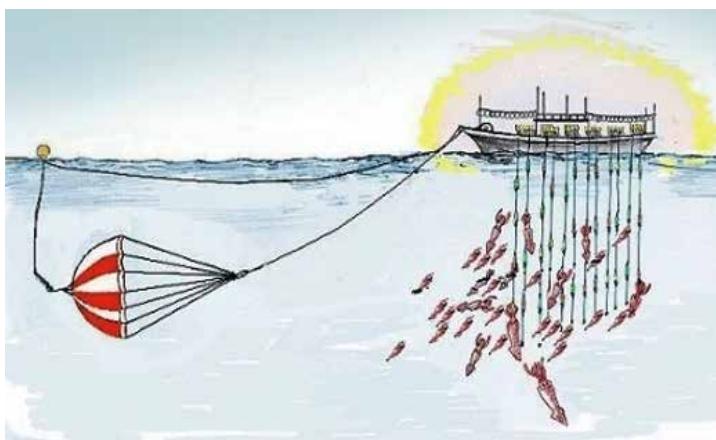
Han-Chi

Introduction of Han-Chi

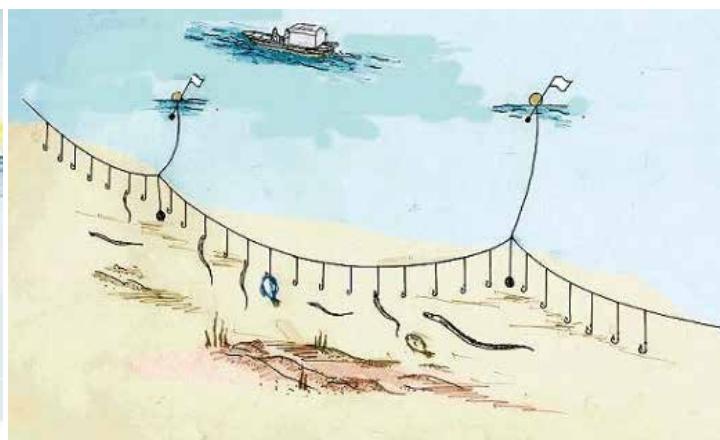
Han-Chi (a type of squid), despite its larger size, has small legs, earning in the name “Han-Chi”, meaning One-Chi. In a Jeju saying, it’s compared to rice, stating, “If Han-Chi is white rice, then squid is barely rice.” This type of squid is highly valued for its superior texture and intense flavor compared to regular squid.

Han-Chi Fishing Operation

Hanchi is primarily caught in Jeju Island between June and August. In the clean waters near Jeju Island, fishermen use the techniques of pole-and- line and long -line fishing (lighting a lamp and scooping up fish) during the night. Fishermen meticulously catch one hairtail at a time using the traditional hook-and-line method in the clean waters near Jeju Island.



Pole and line



Long line

Purchase of Han-chi

The freshly caught live hanchi, harvested as described, are brought into port at dawn for sale. Jeju-Changhae Fisheries, holding the status of an intermediate broker, directly procures these squid, ensuring the preparation of top-quality han-chi.

Processing of Raw Han-chi

Purchased hanchi at the early morning auction are swiftly delivered to our main processing facility, and undergo inspection including freshness check-up as soon as they are arrived. Due to the HACCP-certified processing facility, we ensure the highest freshness throughout all processes, including cutting, and washing, followed by vacuum packaging.



Jeju Changhae Fisheries' Key Differentiation

The hanchi, rapidly frozen in our HACCP-certified processing facility, undergoes preparation for packaging according to consumer demand. The frozen hanchi is released from the freezing room to the packaging area, where we classify the commodity. In the final stage before delivery to consumers, the hanchi is vacuum-sealed, subjected to radiation contamination measurements using IRIS (Integrated Radiation Inspection System) equipment, and packaged according to consumer preferences, such as package wrapping and ice box packaging.



1. Introduction of a Radiation Contamination Inspection System

- **IRIS**(In-situ Radiation Inspection System) Jeju-Changhae Fisheries has implemented the In-situ Radiation Inspection System (IRIS), a radiation contamination inspection tool, to conduct comprehensive radiation checks on all products produced. IRIS outputs data on inspection results and send it online. Jeju-Changhae Fisheries applies this system to all processed seafood products sold, enhancing trust in its seafood products. This effort reflects our sincere commitment to the safety of the food we provide.



2. Production traceability system

Incorporating information and communication technology into all aspects of the production process, including purchase, production processes, radiation inspection, inventory management, and distribution, we record and digitize all transaction histories. This allows us to provide end consumers with detailed production history information.

Product Configuration of Han-chi

Jeju Changhae Fisheries, operating as an intermediary broker with the No.72 in Seogwipo cooperative and No.27 Hanlim cooperative, actively participates in the daily early-morning auctions. Through the many years of experiences as an intermediary broker, we produce top-quality hanchi with competitive pricing.

1. Raw Han-chi



2. Processed Han-chi

Size	Vacuum unit	Weight(per a fish)
Extra Large	Individuals	More than 200g
Large	Individuals	170~199g
Medium	Individuals	140~169g
Small	Individuals	110~139g
Small	900g(1pack)	Less than 110g

Classification of Han-chi

Type of Processed Han-chi Original Han-chi Set

Vacuum-packed han-chi is assembled into products based on weight and quantity.



※ Please refer to page 44 for more information

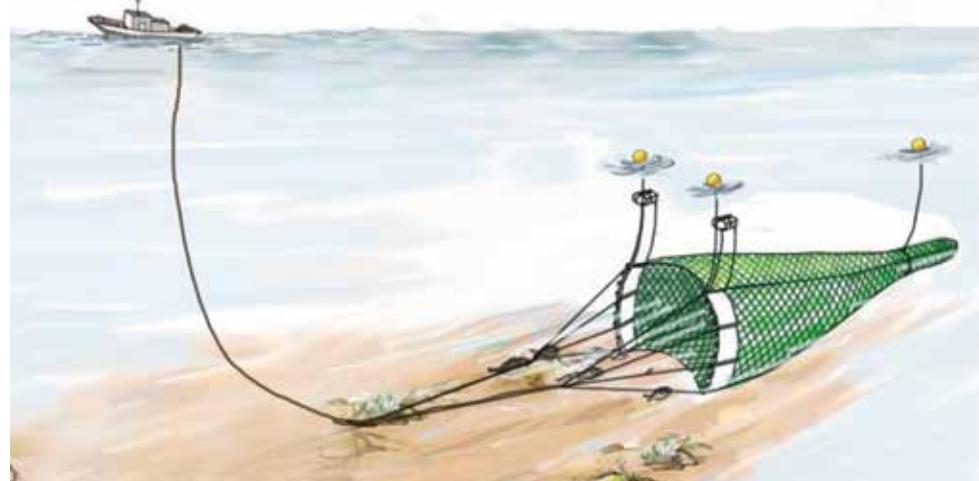
Red-banded lobster

Introduction of Red-banded lobster

The Red-banded lobster, commonly known as "ttak-saeu" in Korean, is caught in the waters near Jeju Island and the southern sea in Korea, dwelling in sandy-muddy bottoms at depths of 50 to 120 meters. Originally, it was widely used in Jeju for broth-based dishes like seafood stew. However, in recent times, it has gained significant popularity as a sashimi delicacy due to its firm and chewy texture.

Red-banded lobster **Fishing Operation**

The harvesting of red-banded lobster is mainly conducted using fishing techniques of bean trawls nets.



Bean trawls net



Product Configuration of red-banded lobster

Jeju Changhae Fisheries, operating as an intermediary broker with the No.72 in Seogwipo cooperative and No.27 Hanlim cooperative, actively participates in the daily early-morning auctions. Through the many years of experiences as an intermediary broker, we produce top-quality red-banded lobster with competitive pricing.

1. Raw Red-banded Lobster

Classification in the Purchase of red-banded lobster

Size	Quantity (individuals)	Weight
Large	More than 550	Approx 15~18k
Small	More than 700	Approx 15~16k



Jeju Changhae Fisheries primarily utilizes "Large" size for processed products

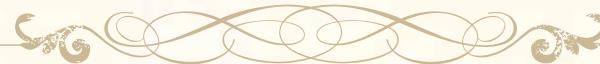
2. Type of packaged Red-banded lobster



Original Red-banded lobster set

Jejuuga Luxury Galchi Package

The luxury line from 〈Jeju-Uga〉 provides the best quality of galchi(The biggest size).



① <More than 1,200g per a fish> Gift Set



Luxury Galchi "A" Package No.1 1Fish (4 pcs)

② <1,000~1,199g per a fish> Gift Set



Luxury Galchi "A" Package No.2 1Fish (4 pcs)

③ <900~999g per a fish> Gift Set



Luxury Galchi "A" Package No.3 1Fish (4 pcs)



Luxury Galchi "B" Package No.1 1Fish (4 pcs)
No.2 2Fish (8 pcs)
No.3 3Fish (12 pcs)

④ <800~899g per a fish> Gift Set



Luxury Galchi "A" Package No.4 1Fish (4 pcs)



Luxury Galchi "B" Package No.4 1Fish (4 pcs)
No.5 2Fish (8 pcs)
No.6 3Fish (12 pcs)

⑤ <700~799g per a fish> Gift Set



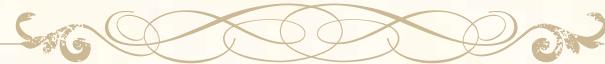
Luxury Galchi "C" Package No.1 2Fish (8 pcs)
No.2 3Fish (12 pcs)



Luxury Galchi "C" Package No.3 2Fish (8 pcs)
No.4 3Fish (12 pcs)

The Ultimate & Highly Recommended Galchi Package

In the clean waters near Jeju, fishmen use pole-line and long-line methods a night, ensuring the highest freshness by lifting each fish with care, maintaining the silvery film and keeping the alive until caught.



⑥ <600~800g per a fish> Gift Set



Premium Galchi Set

PH2-1 4Fish (16 pcs)



Jeju-Uga Galchi Set

UH2-1 4Fish (16 pcs)



Original Galchi Set

OH2-1 4Fish (16 pcs)

OH2-2 8Fish (32 pcs)

⑦ <400~530g per a fish> Gift Set



Premium Galchi Set

PH3-1 4Fish (16 pcs)



Jeju-Uga Galchi Set

UH3-1 4Fish (16 pcs)



Original Galchi Set

OH3-1 4Fish (16 pcs)

OH3-2 8Fish (32 pcs)

⑧ <300~370g per a fish> Gift Set



Original Galchi Set

OH4-1 3Fish(12 pcs)

OH4-2 4Fish (16 pcs)

OH4-3 5Fish (20 pcs)



New-Uga Galchi Set

NH4-1 4Fish (16 pcs)



Black Galchi Set

SH4-1 3Fish (12 pcs)

Jeju Mackerel Fillet Package

The purse seine-caught mackerel arrives at Jeju island one day earlier than at Busan, allowing for sales in the early morning. Since Jeju-Changhae Fisheries directly procures these mackerel, we provide with further fresh mackerel.



① <More than 220g per a half fish> Gift Set



Premium Mackerel Fillet Set

PM2-1 10 half fillet per package



Original Mackerel Fillet Set **OM2-1** 5 half fillet per package

OM2-2 10 half fillet per package

OM2-3 15 half fillet per package

② <180~219g per a half fish> Gift Set



Premium Mackerel Fillet Set

PM3-1 10 half fillet per package



Original Mackerel Fillet Set **OM3-1** 10 half fillet per package

OM3-2 15 half fillet per package

OM3-3 30 half fillet per package

③ <160~179g per a half fish> Gift Set



New-Uga Mackerel Fillet Set

NM4-1 10 half fillet per package



Original Mackerel Fillet Set **OM4-1** 12 half fillet per package

OM4-2 18 half fillet per package

OM4-3 30 half fillet per package

④ <120~159g per a half fish> Gift Set



New-Uga Mackerel Fillet Set

NM5-1 12 half fillet per package



Original Mackerel Fillet Set **OM5-1** 14 half fillet per package

OM5-2 21 half fillet per package

OM5-3 35 half fillet per package

Jeju Salt Mackerel Package

The purse seine-caught mackerel arrives at Jeju island one day earlier than at Busan, allowing for sales in the early morning. Since Jeju-Changhae Fisheries directly procures these mackerel, we provide with further fresh mackerel.



① <370~460g per a fish> Gift Set



Original Salted Mackerel Set

OK3-1 3 Fish

OK3-2 5 Fish

OK3-3 10 Fish

② <290~369g per a fish> Gift Set



Original Salted Mackerel Set

OK4-1 3 Fish

OK4-2 6 Fish

OK4-3 12 Fish

③ <210~289g per a fish> Gift Set



Original Salted Mackerel Set

OK5-1 4 Fish

OK5-2 8 Fish

OK5-3 14 Fish

Jeju Okdom Package

The Okdom sourced by Jeju-Changhae Fisheries is primarily caught through methods such as long-line and gillnet. The gillnet technique involves using long horizontal net that allows the current to flow through, capturing fish as they swim into the net opening.



① <Approximately 500g per a fish> ② <370~460g per a fish> Gift Set
Gift Set



Original Okdom Set

OT1-1 3 Fish

OT1-2 5 Fish



Premium Okdom Set

PT2-1 6 Fish



Original Okdom Set

OT2-1 4 Fish

OT2-2 6 Fish

③ <300~369g per a fish> Gift Set



Premium Okdom Set
PT3-1 6 Fish



Jeju-Uga Okdom Set
UT3-1 6 Fish



Original Okdom Set
OT3-1 3 Fish
OT3-2 5 Fish
OT3-3 7 Fish

④ <250~299g per a fish> Gift Set



Jeju-Uga Okdom Set
UT4-1 8 Fish



Original Okdom Set
OT4-1 4 Fish
OT4-2 6 Fish
OT4-3 8 Fish

⑤ <220~249g per a fish> Gift Set



Jeju-Uga Okdom Set
UT4-2 8 Fish



New-Uga Okdom Set
NT4-1 4 Fish



Original Okdom Set
OT4-4 4 Fish
OT4-5 6 Fish
OT4-6 8 Fish

⑥ <180~219g per a fish> Gift Set



New-Uga Okdom Set
NT5-1 4 Fish



Original Okdom Set
OT5-1 5 Fish
OT5-2 7 Fish
OT5-3 10 Fish



Original Okdom Set
OT6-1 6 Fish
OT6-2 10 Fish
OT6-3 15 Fish

Jeju White Okdom Package

White Okdom is a species belonging to the tilefish family. Since the white Okdom has a white hue to its flesh, it earned the nickname 'white Okdom' or 'black Okdom'.



① <370~450g per a fish> Gift Set ② <280~369g per a fish> Gift Set ③ <230~279g per a fish> Gift Set



Original White Okdom Set

OJ1-1 3 Fish
OJ1-2 5 Fish
OJ1-3 7 Fish



Original White Okdom Set

OJ2-1 3 Fish
OJ2-2 5 Fish
OJ2-3 7 Fish



Original White Okdom Set

OJ3-1 4 Fish
OJ3-2 6 Fish
OJ3-3 8 Fish

④ <160~229g per a fish> Gift Set

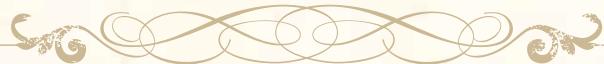


Original White Okdom Set

OJ4-1 5 Fish
OJ4-2 7 Fish
OJ4-3 10 Fish

Jeju Yellow Croaker Package

Chuga island near Jeju is the largest fishery for the Yellow Croaker in South Korea. Approximately 60% of the Yellow Croaker caught in South Korea come from the waters near Chuja island.



① <More than 160g per a fish> ② <140~159g per a fish> Gift Set
Gift Set



Original Yellow Croaker Set

OC1-1 5 Fish
OC1-2 10 Fish



Original Yellow Croaker Set

OC2-1 5 Fish
OC2-2 10 Fish

③ <120~139g per a fish> Gift Set



Jeju-Uga Yellow Croaker Set
UC3-1 12 Fish



Original Yellow Croaker Set
OC3-1 5 Fish
OC3-2 10 Fish

④ <100~119g per a fish> Gift Set



Jeju-Uga Yellow Croaker Set
UC4-1 12 Fish



Original Yellow Croaker Set
OC4-1 5 Fish
OC4-2 10 Fish

⑤ <80~99g per a fish> 5 Fish(1 pack) Gift Set



Meaningful Yellow Croaker Set
C5-1 2 packs(10 Fish)
C5-2 2 packs(20 Fish)

Jeju Spanish Mackerel Package

Jeju-Changhae Fisheries handles premium Spanish Mackerel caught from November to February.



① <400~500g per a pack> Gift Set ② <300~399g per a pack> Gift Set



Original Spanish Mackerel Set
OS3-1 5 packs(10 pcs)
OS3-2 10팩(20 pcs)



New-Uga Spanish Mackerel Set
NS4-1 4 packs(8 pcs)



Original Spanish Mackerel Set
OS4-1 5 packs(10 pcs)
OS4-2 10 packs(20 pcs)

③ <180~299g per a pack> Gift Set



New-Uga Spanish Mackerel Set
NS5-1 4 packs(8 pcs)



Original Spanish Mackerel Set
OS5-1 5 packs(10 pcs)
OS5-2 10 packs(20 pcs)

Jeju Hanchi Package

Hanchi is primarily caught in Jeju Island between June and August.



① <More than 200g per a fish> ② <170~199g per a fish> Gift set ③ <140~169g per a fish> Gift set
Gift set



Original Hanchi Set

OQ3-1 5 Fish

OQ3-2 10 Fish



Original Hanchi Set

OQ4-1 5 Fish

OQ4-2 10 Fish



Original Hanchi Set

OQ5-1 5 Fish

OQ5-2 10 Fish

④ <110~139g per a fish> Gift set



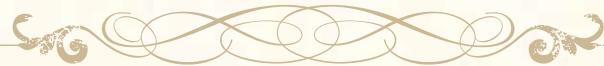
Original Hanchi Set

OQ6-1 5 Fish

OQ6-2 10 Fish

Jeju-Uga Assorted Package

Jeju-Uga, the flagship brand of Jeju Changhae Fisheries, is a name reflecting the heartfelt dedication of the people of Jeju, chosen not just for marketing but as a symbol of responsibility and sincerity.



Assorted Gift Set **The Original Line**



Original Assorted Set - No. 1

Galchi(400~550g) 4 Fish + Okdom(300~369g) 5 Fish

Original Assorted Set - No. 2

Galchi(400~550g) 2 Fish + Okdom(200~299g) 3 Fish

Original Assorted Set - No. 3

Galchi(300~370g) 2 Fish + Okdom(180~219g) 4 Fish



Original Assorted Set - No. 4

Galchi(400~550g) 2 Fish + Mackerel Fillet(180~219g) 10 half fillet per package

Original Assorted Set - No. 5

Galchi(300~370g) 2 Fish + Mackerel Fillet(160~179g) 10 half fillet per package

Original Assorted Set - No. 6

Galchi(200~299g) 2 Fish + Mackerel Fillet(120~159g) 10 half fillet per package



Original Assorted Set - No. 7

Galchi(400~550g) 2 Fish + Yellow Croaker(100~119g) 10 Fish

Original Assorted Set - No. 8

Galchi(300~370g) 2 Fish + Yellow Croaker(80~99g) 2packs(10 Fish)

Original Assorted Set - No. 9

Galchi(200~299g) 2 Fish + Yellow Croaker(80~99g) 1packs(5 Fish)



Original Assorted Set - No. 10

Okdom(220~299g) 3 Fish + Mackerel Fillet(180~219g) 10 half fillet per package

Original Assorted Set - No. 11

Okdom(180~219g) 4 Fish + Mackerel Fillet(160~179g) 10 half fillet per package



Original Assorted Set - No. 12

Galchi(300~370g) 2 Fish
+ Spanish Mackerel(300~399g) 2 pack



Original Assorted Set - No. 13

Galchi(400~550g) 2 Fish + Okdom(300~369g) 3 Fish
+ Mackerel Fillet(180~219g) 5 half fillet per package

Original Assorted Set - No. 14

Galchi(300~370g) 2 Fish + Tilefish(210~299g) 3 Fish
+ Mackerel Fillet(160~179g) 5 half fillet per package



Original Assorted Set - No. 15

Galchi(400~550g) 2 Fish + Okdom(210~299g) 3 Fish
+ Yellow Croaker(100~119g) 5 Fish

Assorted Gift Set **The Premium Line**



Premium Assorted Set - No. 1

Galchi(600~700g) 2 Fish + Okdom(370~450g) 3 Fish

Premium Assorted Set - No. 2

Galchi(400~550g) 2 Fish + Okdom(300~369g) 4 Fish



Premium Assorted Set - No. 3

Galchi(400~550g) 2 Fish
+ Mackerel Fillet(180~219g) 5 half fillet per package



Premium Assorted Set - No. 4

Tilefish(290~369g) 3 Fish + Mackerel Fillet(180~219g) 5 half fillet per package

Assorted Gift Set **The Jeju-Uga Line**



Jeju-Uga Assorted Set - No. 1

Galchi(600~700g) 2 Fish + Okdom(300~369g) 3 Fish

Jeju-Uga Assorted Set - No. 2

Galchi(400~550g) 2 Fish + Tilefish(220~299g) 4 Fish



Jeju-Uga Assorted Set - No. 3

Galchi(600~700g) 2 Fish + Yellow Croaker(120~139g) 6 Fish

Jeju-Uga Assorted Set - No. 4

Galchi(400~550g) 2 Fish + Yellow Croaker(100~119g) 6 Fish



Jeju-Uga Assorted Set - No. 5

Okdom(300~369g) 3 Fish + Yellow Croaker(120~139g) 6 Fish

Jeju-Uga Assorted Set - No. 6

Okdom(220~299g) 4 Fish + Yellow Croaker(100~119g) 6 Fish

Assorted Gift Set **The New-Uga Line**



New-Uga Assorted Set - No. 2

Galchi(300~370g) 2 Fish + Okdom(220~299g) 2 Fish



New-Uga Assorted Set - No. 3

Galchi(300~370g) 1 Fish + Spanish Mackerel(300~399g) 1packs(2pcs)
+ Okdom(220~299g) 2 Fish



New-Uga Assorted Set - No. 4

Galchi(300~370g) 2 Fish + Mackerel Fillet(120~159g) 6 half fillet per package

JEJU CHANGHAE Fisheries **RESPOND TO SAFETY**

The government is taking measures to enhance the safety of the production process by doubling the number of radiation safety inspections conducted through accredited agencies. This is to ensure that there are no concerns regarding safety. In addition, Jeju Changhae Fisheries conducts radiation inspections on all seafood processed daily. To provide transparency and allow consumers to verify the production history and authenticity of the products, QR codes are affixed to the items, enabling anyone to confirm the verified status of the seafood.



JEJUUGA **RESPOND TO FOOD**

From the purchasing at the Auction to your tables, the brand of Jeju Changhae (Jejuuga) and (High Fresh) will provide you the fresh, clean and tasty seafood.



JEJU CHANGHAE

Jeju Changhae Fisheries Co, Ltd | president Sung Ig Moon

HQ / Main Factory

10, Gyemyeong 2-gil, Jeju-si, Jeju-do, Republic Korea

TEL

064)712-5949~5950

FAX

064)711-8358

Email

jejuchanghae@naver.com