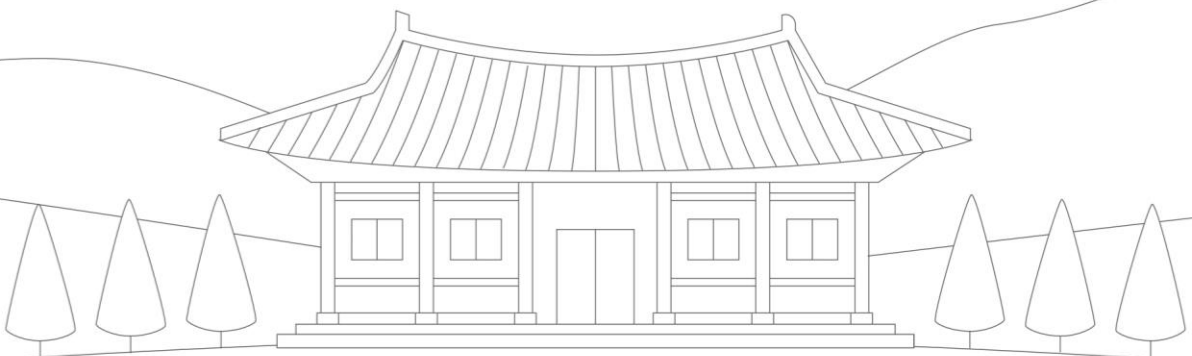


# 진고춧집

## Jin Tea Yang Red Pepper Powder

Traditional original red pepper powder  
delivered over 2 generations



# To engrave passion from the bottom of one's heart

My mother who was preparing to kim-chi-making for the winter said go to the pepper shop.

A friendly scenery unfolds at the place arrive by following the echo of the familiar words that everyone has heard at least once.

Peppers ripening with sunlight and wind,  
The mill sounds without pause.....

To keep that warmth, we give good products to good people with devotion that has been passed down from generation to generation and technology that leads the times.

We find high-quality red peppers harvested from all over the country and dry them through the process of aging them in the sun.

We confidently sell dried red peppers that have gone through the drying process as above, producing top-quality red pepper powder in a safe facility.



## History\_

- Selected as a school food ingredient company 2021
- Acquire HACCP certification
- Incorporated as an agricultural company
- Establishment of the 2nd plant 2020
- Starting to produce red pepper powder 2014
- Dried peppers sold nationwide 2013
- Start wholesale business with dried peppers 1980

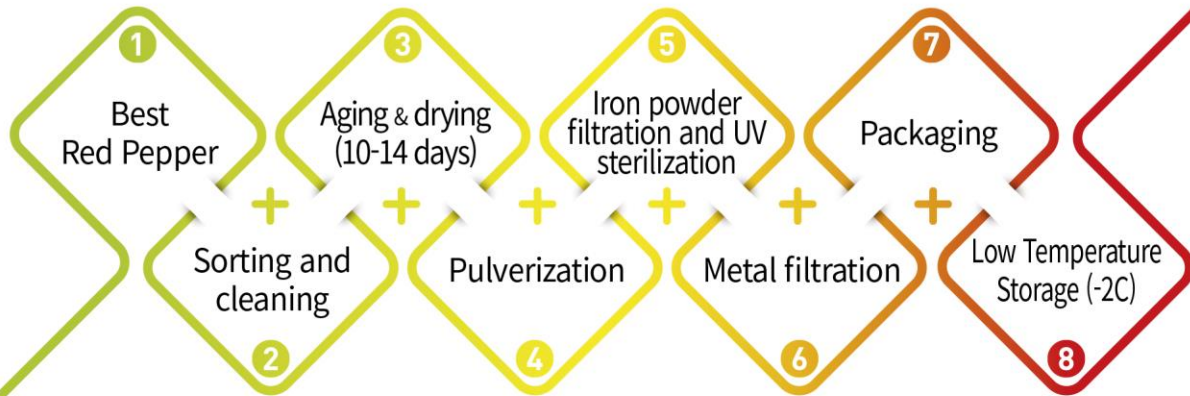


## Manufacturing Process\_





# Strengthen faith through sincerity



1

## Not all are the same red pepper

Use only the best red peppers harvested from Milyang, Jinju, Pyeongchang and Jeongseon.



2

## Keeps fresh at harvest time

Store harvested raw materials in a low temperature warehouse of -3C.



3

## HACCP-certified hygienic manufacturing facilities

We faithfully comply with HACCP Standards throughout the entrie manufacturing process.



4

## We promise to give you only good products.

Purchase Korean peppers to clean and dry products at a drying facility in Jeongpyeong, Chungcheongbuk-do. We sell clean and quality products.



## Certificate\_



HACCP Certificate



Sales Registration



Self-Quality Test



Residual Pesticide Testing

YOONSEONG which recived the business knowhow from 40 years of dried pepper whole sale researches and produces only pepper powder. We many the entrie process from purchasing the highest quality raw materials to manufacturing based on HACCP Standard.



# Add know-how to the truth



## Regular red pepper powder\_

Jin-tea-yang red pepper powder made with the best red pepper, thick, rich in color and delicious

Use | Various dishes, seasonings, kimchi making

**Spiciness** | Regular spicy 300~500 ppm(mg/kg)

★★★★☆

**Purpose**

**Kimchi** : A thick red pepper powder with particles used to make marinade or kimchi.

**Seasoning** : Red pepper powder, most often used in various seasonings, soups and stews.



## Fine red pepper powder\_

Jin-tea-yang fine red pepper powder made with the best red pepper, thick, rich in color and delicious

Use | Red pepper paste, Topokki sauce, Chinese seafood noodles, soft tofu stew, bibimbap sauce, etc.

**Spiciness** | Regular spicy 300~500 ppm(mg/kg)

★★★★☆

**Purpose**

**Paste** : Fine red pepper powder for Korean favorite snacks such as Topokki sauce, red pepper paste, seafood fermented foods, side dishes, etc.



## Ultra Spicy Cheongyang pepper powder\_

Ultra Spicy red pepper powder made with the best Cheongyang pepper, thick, rich in color and delicious

Use | Spicy dishes

**Spiciness** | Ultra spicy

★★★★★

**Purpose**

**Seasoning** : The spiciest of Korean peppers. Add as you like to enhance and adjust the spiciness. A red pepper powder that enjoys the sweet and fragrant spiciness of Korean Cheongyang pepper.







Meet the 3-piece set of red pepper powder made with sun-dried red pepper harvested in this year

**Capacity** 230g each

**Composition** Ultra Spicy Cheongyang Pepper Powder, Regular Red Pepper Powder, Fine Red Pepper Powder

## Product Features\_

This is Jintaeyang red pepper powder produced by purchasing the best red pepper and following the HACCP certification procedure.

This product is regularly inspected by an authorized institution.

Depending on the purpose of use, you can choose particles and spicy flavors.



Chili powder produced from imported peppers such as Chinese and Vietnamese

✓ **Jin Red Pepper Powder**  
(Raw ingredients : Chinese dried peppers)  
Use | Kimchi, fine powder, cheongyang powder

✓ **Yoonseong Red Pepper Powder**  
(Raw ingredients : Vietnamese dried peppers)  
Use | Kimchi, fine powder

※ The quality of products optimized for customer requests is strictly controlled according to HACCP standards.



Since 1980  
We continue the tradition of the premium  
pepper brand with a 40-year tradition

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Red pepper House  
[www.redpepperhouse.com](http://www.redpepperhouse.com)



729-13, Buksangju-ro, Seoseo-myeon, Sangju-si, Gyeongsangbuk-do

Tel 054-541-6688

E-mail [yunseong@redpepperhouse.com](mailto:yunseong@redpepperhouse.com)