NOODLES 면류

-Taste the lightness, feel the chew - authentic Korean dried noodles.

Enjoy Monggo's healthy, non-fried noodles, carefully dried at a cool temperature to preserve their soft, satisfying texture. Our noodles are crafted using the traditional kneading and pressing method.

DANGMYUN



Chal Dangmyun, Japchae Noodles (Cut) NEW

- Made in Korea, with quality you can trust.
- Convenient to Use. No cutting needed — just cook and enjoy!
- Firm and chewy — never soggy.
- Ideal for japchae, hot pot, dumplings, and soups.

Shelf Life	24 months
Size	500 g

GLUTEN FREE

DANGMYUN

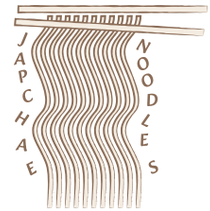


Chal Dangmyun, Japchae Noodles NEW

- Made in Korea, with quality you can trust.
- Firm and chewy — never soggy.
- Ideal for japchae, hot pot, dumplings, and soups.

Shelf Life	24 months
Size	300 g / 500 g / 1 kg / 13 kg

GLUTEN FREE



KOREAN SEAWEED 해조류

-Sustainably Harvested · Nutrient-Rich · Naturally Delicious.

From the pristine southern coasts of Korea, our seaweed products are carefully hand-harvested in season to deliver exceptional taste and quality. Grown in mineral-rich waters with abundant sunlight and clean currents, Korean seaweed offers a uniquely fresh flavor and superior nutritional value.

KOREAN SEAWEED



Silky Brown Seaweed NEW

- Harvested in season from the clean southern seas of Korea.
- Naturally chewy, rich in minerals and low in calories.
- Soak and enjoy - it keeps its shape and texture.

Shelf Life	18 months
Size	50 g / 250 g

MONGGO'S HANDY TIP!

Miyeok-guk (Seaweed Soup)

In Korea, Miyeok-guk (Seaweed Soup) is traditionally enjoyed on birthdays and after childbirth for its health benefits. Light, savory and rich in iodine and calcium, it's nourishing part of korean home cooking.

TIP!

Soak dried seaweed and simmer with broth, garlic, soy sauce and sesame oil for a warm, comforting soup.

FISH SAUCE 액젓

Good quality fish sauce has a savory, a little sweet, salty, and full of umami flavor.
In Korean cuisine, fish sauce (Aekjeot) is an essential ingredient for making kimchi, soups, stews, and a variety of dishes. Monggo fish sauce is made with fresh & natural ingredients such as fresh fish and sea salt. It is naturally fermented for 36 months for a richer and deeper flavor.

UMAMI SEASONING



Premium Fish Sauce

- A concentrated anchovy liquid condiment that is traditionally fermented for 36 months.
- Full of umami & salty flavor, clear & light brown in color.
- Only a few drops is necessary for soups, stews, seasoning and Kimchi.

Shelf Life	24 months
Size	580 mL

UMAMI SEASONING



Fish Sauce, Anchovy

- A concentrated anchovy liquid condiment made with traditional fermentation method.
- Full of umami & salty flavor, clear & light brown in color.
- Only a few drops is necessary for soups, stews, seasoning and Kimchi.

Shelf Life	24 months
Size	9 kg

UMAMI SEASONING



Fish Sauce, Sand Lance

- A concentrated sand lance liquid condiment made with traditional fermentation method.
- Full of umami & salty flavor, clear & light brown in color.
- Only a few drops is necessary for soups, stews, seasoning and Kimchi.

Shelf Life	24 months
Size	9 kg

KOREAN OIL 참기름

Delicious Korean-inspired dishes cooked with Monggo's authentic Korean oils that highlight your dishes with a nutty Korean flavor.

SESAME OIL



Whole Sesame Seed Oil

- Made from freshly toasted 100% whole sesame seeds.
- Exudes distinctive nutty aroma and flavor.

Shelf Life	24 months
Size	1.8 L

FLAVORED OIL



Sesame Flavored Oil

- A blend of sesame oil and various spices.
- Exudes distinctive nutty aroma and flavor.

Shelf Life	24 months
Size	1.8 L

FLAVORED OIL



Perilla Flavored Oil

- A blend of perilla oil and various spices.
- Exudes distinctive nutty aroma and flavor.

Shelf Life	24 months
Size	1.8 L

VINEGAR

식초

-Delicate acidity with a smooth finish-brighten every dish.

Cook delicious and healthy Korean dishes with Monggo's vinegar to highlight your dishes with an authentic Korean flavor.

MONGGO'S VINEGAR



Apple Vinegar

- Produced with a two-stage fermentation process.
- Contains refreshing apple juice for a rich apple flavor.
- This fermented vinegar has a mild, not sharp, citrusy flavor that is perfect for refreshing flavors in Korean cuisine.
- No artificial flavors added.

Shelf Life	36 months
Size	500 mL / 900 mL / 1.8 L / 15 L

MONGGO'S VINEGAR



Brown Rice Vinegar

- A fermented vinegar produced using a two-stage fermentation process.
- Contains a rich and savory brown rice concentrate, so the soft acidity is excellent.
- No artificial flavors added.

Shelf Life	36 months
Size	900 mL / 1.8 L

MONGGO'S VINEGAR



White Vinegar

- A naturally brewed vinegar.
- Gently enhances the soft & full-bodied flavor in food.
- Ideal for Asian cuisines.

Shelf Life	36 months
Size	900 mL / 1.8 L / 15 L

CORN SYRUP

물엿

-A touch of natural malted sweetness, the Korean way.

Cook delicious and healthy Korean dishes with Monggo's corn syrup to highlight your dishes with an authentic Korean flavor.

MONGGO'S CORN SYRUP



White Corn Syrup

- Made from corn starch.
- Soft & sweet flavor greatly enhances the color and taste of food while maintaining food's freshness and moisture.

Shelf Life	24 months
Size	700 g / 2.45kg / 8 kg / 10 kg

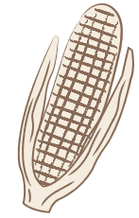
MONGGO'S CORN SYRUP



Yellow Corn Syrup

- Made from corn starch.
- Soft & sweet flavor greatly enhances the color and taste of food while maintaining food's freshness and moisture.

Shelf Life	24 months
Size	2.45 kg / 8 kg



DASHI, BEEF SOUP STOCK | 다시

Cook delicious and healthy Korean dishes with Monggo's Korean basic seasoning to enhance your dishes with an umami-rich Korean flavor.

DASHI, BEEF SOUP STOCK



Dashi Premium

- A balanced combination of beef, vegetable mix and various seasonings brings out umami-rich Korean flavor of soups, stews and noodle dishes.

Shelf Life	18 months
Size	1 kg / 2 kg

DASHI, BEEF SOUP STOCK



Dashi

- A balanced combination of beef, vegetable mix and various seasonings brings out umami-rich Korean flavor of soups, stews and noodle dishes.

Shelf Life	18 months
Size	1 kg / 2 kg

BAKING AND BREADING | 튀김가루

-Crispy Korean-style batter for the perfect crunch.

With Monggo's various baking and breading products, you can easily make crispy & savory fried food that stay crispy until the very last bite.

BAKING AND BREADING



Crispy Tempura Batter Mix

- The perfect blend for crispy deep-fried foods.
- Made with 3 different starches, it provides a crispy texture, long-lasting crunch, and savory flavor.
- No additional seasoning is required.
- The thin tempura coating makes cooking easy.

Shelf Life	15 months
Size	1 kg

MONGGO'S HANDY TIP!

Crispy Tempura Batter Mix

Crispy made easy -with MONGGO Tempura Mix!

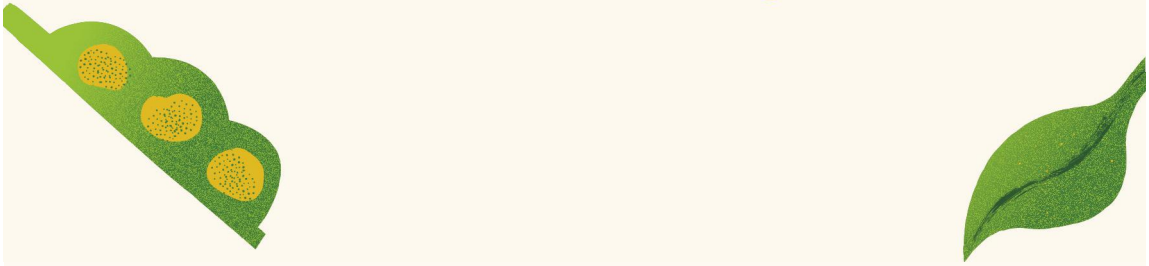
TIP!

Keep your batter cold and your oil hot –
that's the secret to extra-crispy veggie fritters!
Don't overmix, and fry in small batches for the perfect golden crunch.

MONGGO FOODS INC.

GLOBAL MARKETING TEAM

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