



Authentic K-Chicken !

SASE Profile 2025



Welcome

We take the lead when it comes to creating a new food culture that represents flavors from all over the world and the delightful happiness of our customers. A global

SASE Co., Ltd.

OVERSEA SALES TEAM

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An aerial photograph of a large industrial complex. The central feature is a large, rectangular building with a bright orange facade and a flat roof. To its right is a larger, more complex building with a white roof and multiple sections. In the foreground, there is a large parking lot filled with cars. To the right of the parking lot is a multi-lane road with a crosswalk. In the background, there are several long, white, arched structures, possibly greenhouses or storage sheds, and some residential buildings. The overall scene is a mix of industrial and urban environments.

From expansion to elevation:
Pioneering the future with SASE.

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A global frozen food company that contributes to the well-being and happiness of customer

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SASE Overview

Company Name		SASE Co., Ltd
Date Of Establishment		April 15th, 1991
CEO.		KwangSun Kim
Business Category		Frozen Processed Food (Chicken, Duck, Shrimp, etc.,) Frozen Raw Material (Chicken, Shrimp)
Webpage		https://sase.co.kr/eng/html/index/

WE WANT TO MAKE THE WORLD HAPPY
WITH DELICIOUS FOOD.

WE WANT TO MAKE THE WORLD HAPPY
WITH DELICIOUS FOOD.

Start the business and our big milestones

A global frozen food company
that contributes to the well-being and happiness of customer

Established SASE Trading

Pioneered and Expanded the Processed Chicken Products Market in the Republic of Korea

Qualitative and Quantitative Leap Forward as a General Food Company Through Global Infrastructure

Consumer Communication Through B2C Business Entry

1990

2004-2013

2014-2019

2020-2024

· 1990: Established sole proprietorship SASE Trading.
- Established SASE Trading Co., Ltd.
- Starting a business with American-sourced chicken meat

2004: First domestic company to import heat-treated chicken products (from Thailand).
2006: Became the first company to sell processed chicken products in South Korea (instant cooked food at Ministop and other convenience stores). Established Thailand R&D team and launched SASE Buffalo Wings and SASE Buffalo Sticks.
2008: Established domestic R&D team in Korea.
2009: Entered the shrimp business.
2010: Established affiliated food research institute.
2011: Exceeded 1,000 tons in annual sales of SASE Buffalo Wings and SASE Buffalo Sticks, surpassed 5,000 tons of imported processed chicken products.
2012: Expanded R&D center in Thailand.
2013: Surpassed 100 billion KRW in sales.

2014: Ranked first in the imported chicken product market for five consecutive years.
2015: Started selling ready-to-cook chicken products at GS25 convenience stores.
2016: Established an automated plant in Jincheon and obtained HACCP certification. Renamed to SASE Co., Ltd.
2017: Relocated office to Pyeongchon, Anyang. Entered the smoked duck market and surpassed 10,000 tons of annual processed chicken imports.
2018: Achieved 200 billion KRW in annual sales. Established a Vietnam branch and acquired additional HACCP certification.
2019: Surpassed 6,000 tons in annual sales of SASE Buffalo Wings. Ranked first in the imported chicken product market for ten consecutive years. Received the Hankook Ilbo Best New Product Award.

2020: Invested in Clare Investments (Chicken Plus). Entered the B2C online market via Naver Smart Store and the B2B market by establishing a marketing headquarters. Obtained FSSC 22000 certification for the Jincheon plant. Launched SASE's B2C brand.
2021: Acquired 51% shares in the online food platform Kkohmah Co., Ltd. and invested in Beum Plus Co., Ltd. Expanded R&D in Korea, launched B2C brands "Cheeks" (chicken snacks) and "Ho Mesul Mate" (alcohol snacks), and started TV commercials featuring Hwang Je-seong.
2022: Released the "SASE BUFFALO" brand (various chicken wing flavors, including Korean-style combos) and achieved 2 billion KRW monthly online sales.
2023: Expanded "SASE BUFFALO" product lineup, launched new B2C products (e.g., SASE Fried Chicken Karaage), signed actor Lee Jang-woo as a brand model, registered the "HOME CHICKEN SASE" trademark, and introduced SASE HOME CHICKEN Multi-Purpose Sauce.
2024: Won First Brands Award in the Chicken Processed Products category. Released new products (e.g., SASE shrimp and chicken items). Actor Ryu Seung-ryong endorsed "HOME CHICKEN SASE" in an advertising campaign.



Distribution

Excellent Logistics Center Operation and Safety

SASE Logistics operates ten distribution centers nationwide to quickly provide customers with fresher products. Chicken and shrimp products made in our ten distribution centers are specially classified and managed according to product characteristics. Our skilled logistics members and high-quality logistics center infrastructure such as storage and warehousing automation and appropriate temperature maintenance systems ensure safe and fresh product management. Products quickly depart from the distribution center closest to the customer's location, which means they remain incredibly fresh.

Direct Delivery System

SASE Logistics operates a direct delivery system based on the customer's location and the utilization of vehicles directly managed by the company and those under long-term contract. Unlike one-time delivery and call service options, we have actual access to our own vehicles, making it possible to provide customers with skilled, friendly service and guaranteed safe products. We adhere to strict cold chain management with the same day arrival and departure system as opposed to the previous day shipment-next day arrival system.

Cold Chain Logistics System

We operate a cold chain logistics system, which means we don't even miss one percent of freshness. Our products go directly from the production site to the customer to ensure safer and faster product supply.

Metropolitan Area Refrigeration Distribution

We have an excellent logistics infrastructure that can be accessed within an hour from all regions within the metropolitan area, which allows us to provide our customers with 100% direct delivery service.






Overseas Partners
















● Global production network

 Korea CAPA. 20,000	 Thailand CAPA. 20,000	 Vietnam CAPA. 18,000
 China CAPA. 15,000	 Poland	

● Countries of Import

 Thailand	 Brazil	 China
 Vietnam	 Poland	

● Countries of export

 EU	 England	 UAE
 Japan	 Hongkong	 Singapore
 Vietnam	 Malaysia	 Indonesia
 Australia	 New Zealand	 Canada
 USA		



Jincheon Plant

Jincheon Plant: Advanced AI Production for Quality and Safety

Completed in 2016, our Jincheon plant features an AI-driven production line with cutting-edge automated systems, including Korea's most advanced waterjet technology. Committed to uncompromised health and safety, we adhere to strict international standards. Beyond production, the facility incorporates on-site management to meet the expectations of business partners, customers, and employees alike.

SASE's 2nd Jincheon Plant: Expansion for Global Growth

SASE is committed to achieving KRW 500 billion in revenue by 2026 with the expansion of its 2nd Jincheon Plant.

Production capacity tripled: From 1,000 tons to 3,000 tons per month

KRW 60 billion investment: Cutting-edge facilities and technology upgrades

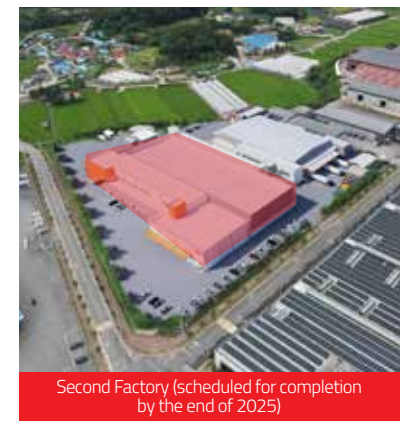
280 new jobs created: Driving local economic growth

The 2nd Jincheon Plant is a cornerstone of SASE's global ambitions.

"From expansion to elevation: Pioneering the future with SASE."

Core Abilities

Our manufacturing plant ensures cost competitiveness by directly importing raw materials and utilizing advanced equipment like low-frequency defrosters, portion cutters, and quick freezers. With mass production capabilities and a cell production method, we efficiently meet customer demand and enable same-day shipping. Certified with HACCP and FSSC 22000, our production and distribution system is designed to deliver high-quality products that satisfy market needs.



Second Factory (scheduled for completion by the end of 2025)

Domestic R&D Center

Transformed into a leading global chicken-based food research center.

Established in 2010, our domestic R&D center specializes in developing advanced technology for processed chicken products. With experienced personnel and cutting-edge facilities, we have become a leader in processed chicken product sales at restaurants. The center has since evolved into a comprehensive research institute for frozen food development.

Core Technologies

Seasoning and salting technology.

Crispy fried batter texture technology.

Juicy meat technology.

Differentiated taste technology through direct fire and combination heat treatment (fryer and oven).

Certificates



FSSC 22000
Certificate



HACCP Certificate
(Packaging)



HACCP Certificate
(Meat Processing)



Low Frequency Defrosting Machine



Internal Production Line



| Thailand Plant

Commitment to Quality and International

We operate state-of-the-art facilities with a daily slaughtering capacity of 700,000 chickens, producing high-quality products, 70% of which are exported to Japan and Europe. Our strict quality control system ensures safety and excellence across all production stages, including sourcing, temperature control, cooking, and packaging. With BRC and other international certifications, our quality assurance team continuously improves processes through dual-monitoring in Thailand and Vietnam, facility inspections, and program enhancements.

Thailand, a Key Global R&D Base for the Future

We established a local R&D center in Thailand in 2012 as part of our global network in which overseas sourcing of chicken products and innovative development are simultaneously performed. The center serves as our global R&D starting point where local R&D personnel directly participate in the entire development process as well as production. We want to create never-before-seen prod-

| R&D Centers

We established a local R&D center in Thailand in 2012 as part of our global network in which overseas sourcing of chicken products and innovative development are simultaneously performed. The center serves as our global R&D starting point where local R&D personnel directly participate in the entire development process as well as production. We want to create never-before-seen products that will meet the needs of customers.

Product Production Plan

- Capable of properly coordinating production to prevent shortages from occurring at client companies.

Flow Management

- Capable of changing and remaining flexible to address production situations such as shortages, overstock, and urgent production.
- Capable of minimizing the aforementioned risks, which are disadvantages of producing products overseas.

Collection of Product Production Data

- Collect data such as yield rate, feed, and production amount.
- Secure data-based product information rather than basic quality inspection.
- Maintain constant systematic production quality.

Certificates (Thailand)



Compartment System



View of Plant in Thailand



Handcrafted Manual Process



View of Plant



Silo



Air Chilling System (2 km)

Poland Plant



1. Competitive pricing and sustainable supply secured through manufacturing facilities located in Europe.
2. Optimized accessibility for domestic distribution within Europe.
3. Quality assurance ensured through local QA & QC by the SASE R&D and production management team.
4. Full processing product lineup, including steaming, roasting, and frying.
5. Ability to provide customized products through Europe's top-tier advanced manufacturing facilities.

Certificates



China Plant



1. Possible to secure competitiveness through vertical integration, from feed formulation & manufacturing to slaughtering and processing.
2. Capable of producing a variety of products using diverse manufacturing facilities.
3. Manufacturing and quality standards, as well as certifications, enable global exports.
4. Currently exporting to Europe and Japan.
5. Full product lineup including steaming, roasting, frying, and more

Certificates





Infrastructure in Vietnam

A New Paradigm Vietnamese Seafood!

These days, companies need a new paradigm to keep up with the rapidly changing trends of the food industry. We constantly strive to develop new stable products by dispatching experts with various experiences in both the food and seafood industry. We work hard to supply the freshest products at more reasonable prices to our trading partners by minimizing the distribution stages through cooperation with excellent domestic and overseas companies. All executives and employees promise to contribute to the advancement of food culture by growing SASE into the best seafood distribution company through constant innovation and change.

Frozen Seafood Sourcing

We are able to remain in close communication with roughly 700 local raw materials manufacturers thanks to our liaison offices that have been dispatched to the region. We source the most competitive and safe marine products in the Republic of Korea by grasping local information in real time in regards to market pricing and trends. We specialize in importing and distributing the most suitable marine products to meet the needs of customers and markets.

Import Distribution of Processed Fish Products and Processed Food

We offer a variety of shrimp and seafood products with differentiated recipes. We directly develop and import products that meet the needs of customers and markets such as restaurants, franchises, and catering companies and distribute them throughout the Republic of Korea.

Collaboration with Overseas Manufacturers

We utilize our partnerships with major manufacturers in Vietnam to produce a variety of products. We are able to check information in real time thanks to our long-standing solid partnerships with major manufacturers in Vietnam. Our office in Vietnam employs skilled local workers that operate a quality control team. We conduct real-time quality control and testing from purchasing raw materials to production and shipping and utilize our own specialized process to make the best products.

Customer Care

We lead market trends and develop new products to respond to customer demand. We work hard to develop different innovative products that can impress our customers. We perform professional and thorough management and support for all stages including trade management, contracts, and product production according to customer orders as well as maritime and bonded transportation and domestic customs clearance.

Quality Control

We select excellent overseas food companies that have acquired certification by adhering to strict food safety standards such as ISO, HACCP, and BRC. We have our own inspection team to ensure our products are produced under fresher and safer quality control.

Local Certificates



IFS



BRC



FACTORY LICENSE



HACCP



1. Raw Material Intake

2. Sizing

3. Head Removal and Shelling

4. Foreign Material Inspection

Washing

6. Pre-dusting, Batter Coating, and Bread Crumbing

7. Product Inspection

8. Quick Freezing

9. Inner Packaging and Packing

10. Metal Detector Inspection and Passing

SASE Processed Products

CHICKEN

PROCESSED PRODUCTS CHICKEN

Authentic K-sauce Chicken : Sweet Garlic Flavor

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with Korean Galbi taste
- 4. Also available in 600G bag

Raw Materials	I Chicken (77.22%), mild base mix, etc.	Bag I 220g
Used Part	I Boneless Leg Meat	Box I 220G / 30 BAGS
Meat Origin	I Thailand	Origin I Korea
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Microwave : 700W: for 4.5~5 minutes / 1000W: 3.5~4 minutes · Air Fryer :160℃ for 13~15 minutes.	

Authentic K-sauce Chicken: Sweet Garlic Flavor

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with savory garlic taste
- 4. Leg meat only for the best chewy and juicy taste

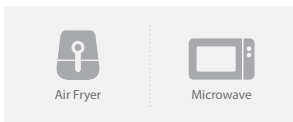
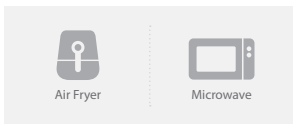
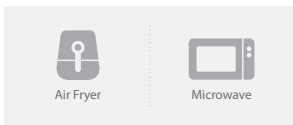
Raw Materials	I Chicken (67.11%), mild base mix, etc.	Bag I 375G
Used Part	I Boneless Leg Meat	Box I 375G / 20 BAGS
Meat Origin	I Brazil, Thailand, US	Origin I Korea
Storage	I Stored frozen below -18 ℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Microwave : 700W: for 3 minutes / 1000W: 2.5 minutes · Air Fryer :140℃ for 13~14 minutes.	

Authentic K-sauce Chicken: Sweet Garlic Flavor

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with savory garlic taste
- 4. Only selected wing stick

Raw Materials	I Chicken (71.31%), mild base mix, etc.	Bag I 600G
Used Part	I Boneless Leg Meat	Box I 600G / 14 BAGS
Meat Origin	I Thailand	Origin I Korea
Storage	I Stored frozen below -18 ℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Microwave : 700W: for 3 minutes / 1000W: 2.5 minutes · Air Fryer :140℃ for 13~14 minutes.	



PROCESSED PRODUCTS CHICKEN

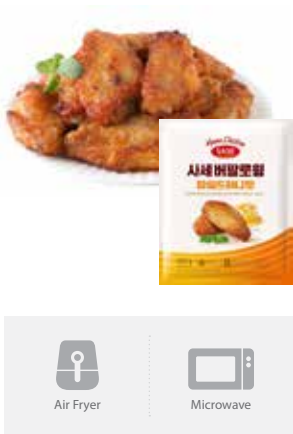


SASE Buffalo wing: Mild Honey Flavor

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with savory garlic taste
- 4. Only selected middle wing

Raw Materials	I Chicken (72.8%), mild base mix, etc.	Bag I 310G
Used Part	I Boneless Leg Meat	Box I 310G / 20 BAGS
Meat Origin	I Brazil, Thailand, Lithuania	Origin I Korea
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Oven : 200℃ for 15~16 minutes (3min pre tempering) · Air Fryer :200℃ for 11~11 minutes.	

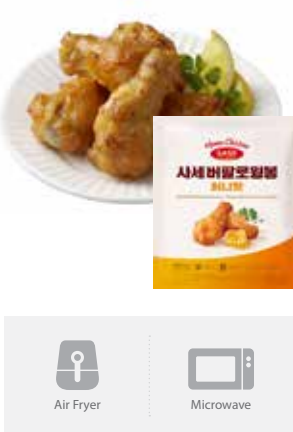


SASE Buffalo wing stick: Honey Flavor

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with savory garlic taste
- 4. Only selected wing stick

Raw Materials	I Chicken (72.8%), mild base mix, etc.	Bag I 310G
Used Part	I Boneless Leg Meat	Box I 310G / 20 BAGS
Meat Origin	I Brazil, Thailand, Lithuania	Origin I Korea
Storage	I Stored frozen below -18 ℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Oven : 200℃ for 15~16 minutes (3min pre tempering) · Air Fryer :200℃ for 11~11 minutes.	



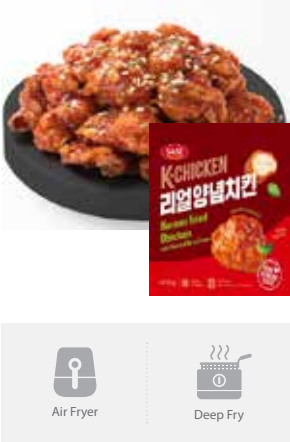
SASE Buffalo wing stick: Honey Flavor

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with savory garlic taste
- 4. Only selected wing stick

Raw Materials	I Chicken (71.31%), mild base mix, etc.	Bag I 600G
Used Part	I Boneless Leg Meat	Box I 600G / 14 BAGS
Meat Origin	I Thailand	Origin I Korea
Storage	I Stored frozen below -18 ℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Microwave : 700W: for 3 minutes / 1000W: 2.5 minutes · Air Fryer :140℃ for 13~14 minutes.	

PROCESSED PRODUCTS CHICKEN



Korean 'Yangnyum' Chicken

Why so good?

- 1. Crispy and juicy chicken
- 2. Original "Yang nyum" sauce included in separate pouch
- 3. Convenient food for home dining, parties and snacks
- 4. Sauce included!

Raw Materials	I Chicken (000000%), mild base mix, etc.	Bag I 390g
Used Part	I Boneless Leg Meat	Box I 390G / 20 BAGS
Meat Origin	I Thailand	Origin I Korea
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Microwave : 700W: for 3 minutes / 1000W: 2.5 minutes · Air Fryer :140℃ for 13~14 minutes.	



Old School Chicken

Why so good?

- 1. Only juicy leg meat and wings
- 2. Thin but crispy chicken with the perfect ratio of seasoning
- 3. Convenient food for home dining, parties and snacks
- 4. Best 6 pieces together!

Raw Materials	I Chicken (000000%), mild base mix, etc.	Bag I 650G
Used Part	I : Leg, Thigh, whole wing	Box I 650G / 20 BAGS
Meat Origin	I Thailand	Origin I Korea
Storage	I Stored frozen below -18 ℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I Frying :175 ℃ for 5~6 minutes Air Fryer :180℃ for 15~17 minutes. Oven : 200℃ for 18~20 minutes (3min pre tempering)	



SASE Rosated Buffalo Wing

Why so good?

- 1. SASE Best seller
- 2. Perfect for every type of channel
- 3. Easy to cook, with a good balance taste of sweet and pinch of spices

Raw Materials	I Chicken (88.5%), other mix, etc.	Bag I 1KG
Used Part	I Boneless Leg Meat	Box I 1KGG / 10 BAGS
Meat Origin	I Thailand	Origin I Thailand
Storage	I Stored frozen below -18 ℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Frying :175 for 4~5 minutes · Air Fryer :190 for 13~15 minutes. · Oven : 170~180 for 10~12 minutes (3min pre tempering)	

PROCESSED PRODUCTS CHICKEN

SASE Rosated Buffalo Wing Stick

Why so good?

- 1. SASE Best seller
- 2. Perfect for every type of channel
- 3. Easy to cook, with a good balance taste of sweet and pinch of spices



Raw Materials	Chicken (88.49%), other mix, etc.	Bag 1KG
Used Part	Leg, Thigh, whole wing	Box 1KGG / 10 BAGS
Meat Origin	Thailand	Origin Thailand
Storage	Stored frozen below -18℃ (-0.4°F)	Use By Date Separately marked
Cooking Method	Frying :175 ℃ for 4~5 minutes Air Fryer :190℃ for 13~15 minutes. Oven : 170~180℃ for 10~12 minutes (3min pre tempering)	

SASE Chicken Tender

Why so good?

- 1. Whole tender part per piece!
- 2. Crispy and juicy all the way
- 3. High source of protein



Raw Materials	Chicken (70.343%), other mix, etc.	Bag 1 KG
Used Part	Boneless Leg Meat	Box 10 KG / 10 BAGS
Meat Origin	Thailand	Origin Thailand
Storage	Stored frozen below -18 ℃(-0.4°F)	Use By Date Separately marked
Cooking Method	· Frying : 170-180℃ (338-356°F) for 4 to 5 minutes. · Air Fryer :180℃(356°F) for 15 minutes.	

SASE Buffalo wing stick: Honey Flavor

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with savory garlic taste
- 4. Only selected wing stick



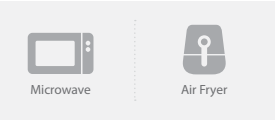
Raw Materials	Chicken legs (71.94%), Flour, tapioca Starch, etc.	Bag 1 KG
Used Part	Boneless Leg Meat	Box 10 KG / 10 BAGS
Meat Origin	Thailand	Origin Thailand
Storage	Stored frozen below -18 ℃(-0.4°F)	Use By Date Separately marked
Cooking Method	Frying : 170℃ (338°F) for 4 minutes and 30 seconds to 5 minutes Oven :170-180℃ (338-356°F) for 10 to 12 minutes. Air Fryer :180℃(356°F) for 15 minutes.	

PROCESSED PRODUCTS CHICKEN

SASE Chicken Combo: Drumstick & Wingstick

Why so good?

- 1. Enjoy the best taste of Korean style sauce coated chicken at home!
- 2. Juicy inside and crispy outside texture
- 3. Perfect ratio of sweet & salty sauce with Korean Galbi taste
- 4. Also available in 600G ba



Raw Materials	Chicken (77.22%), mild base mix, etc.	Bag 410G
Used Part	Boneless Leg Meat	Box 220G / 30 BAGS
Meat Origin	Thailand	Origin Korea
Storage	Stored frozen below -18℃ (-0.4°F)	Use By Date Separately marked
Cooking Method	· Microwave : 700W: for 4.5~5 minutes / 1000W: 3.5~4 minutes · Air Fryer :160℃ for 13~15 minutes.	

SASE Dak Galbi

Why so good?

- 1. The ‘Dak Galbi’ sauce made of sweet and flavory ‘Gochujang’ is used for the marination, which is the most popular taste in Korea
- 2. The meat is cut in thumb size so that it can be easily picked up with chopsticks and good for one bite



Raw Materials	Chicken (~75%), marination, etc.	Bag 700G
Used Part	Boneless Leg Meat	Box 700G / 10 BAGS
Meat Origin	Thailand	Origin Korea
Storage	Stored frozen below -18℃ (-0.4°F)	Use By Date Separately marked
Cooking Method	· Stir frying or pan frying with vegetables	

Sauces & Seasoning

The best and better way to enjoy Chicken is to match with the right sauces and seasoning. SASE, as leader in chicken industry, knows how to match each type of chicken with the right sauce and seasoning. We can also offer a various range of sauce and seasoning as following:
‘Yang nyum’ sauce , Soy Garlic sauce , Honey Sweet sauce, Cheese seasoning , Corn & onion seasoning



! Remark !

SASE is the perfect choice for customized processed products. We have acquired the best knowledge for customizing customer needs throughout the years of experience. Following point can be customized & adjusted to your preference:

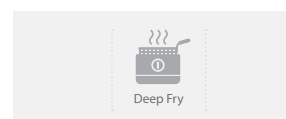
- Meat type
- Meat size
- Frying coating and cooking type (battering, breading, roasting)
- Taste of sauces

Seafood

For B2B & B2C



PROCESSED PRODUCTS SEAFOOD



SASE Shrimp sticks: Available in 4 size of shrimp

Why so good?

1. Carefully picked firm shrimps!
2. The thin batter gives it a savory and crispy texture!
3. Available in 5 different sizes of shrimps!

Raw Materials	I Shrimp (30%), Flour, etc.	Tray(inner) I 360~ 500G
Packaging	I wholesale type box	BOX(outer) I 20 trays / BOX
Meat Origin	I Vietnam	Origin I Vietnam
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Frying :160~170 ℃ for 3~4 minutes.	

Shrimp Product Size Comparison Chart

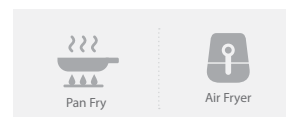


SASE Menboshia: Breaded Shrimp Menboshia

Why so good?

1. Shrimp toast with an irresistibly crispy yet tender texture
2. Only using finely selected quality shrimp
3. 30 pieces of Menboshia per box!

Raw Materials	I Shrimp (40%), Flour, etc.	Bag I 900G
Used Part	I Boneless Leg Meat	Box I 900G / 12 BOXES
Packaging:	I wholesale type box	Origin I Vietnam
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Pan frying :170 ℃ for 3~4 minutes.	



Product Images



PROCESSED PRODUCTS SEAFOOD

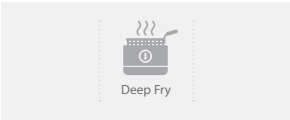


Frozen Breaded Shrimp Ring

Why so good?

- 1. Shrimp toast with an irresistibly crispy yet tender texture
- 2. Only using finely selected quality shrimp
- 3. 2 whole shrimp in 1 ring!

Raw Materials	I Shrimp (40%), Flour, etc.	Tray(inner) I 736G
Packaging	I wholesale type box	BOX(outer) I 736KG / 12 BOXES
Meat Origin	I Vietnam	Origin I Vietnam
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Frying :175 ℃ for 3 minutes. Frying only product	



Product Images

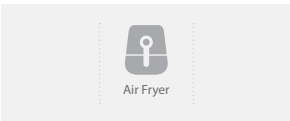


SASE Menboshia: Breaded Shrimp Menboshia

Why so good?

- 1. Shrimp toast with an irresistibly crispy yet tender texture
- 2. Only using finely selected quality shrimp
- 3. 30 pieces of Menboshia per box!

Raw Materials	I Shrimp (40%), Flour, etc.	Bag I 900G
Used Part	I Boneless Leg Meat	Box I 900G / 12 BOXES
Packaging:	I wholesale type box	Origin I Vietnam
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I · Pan frying :170 ℃ for 3~4 minutes.	



Product Images



PROCESSED PRODUCTS SEAFOOD

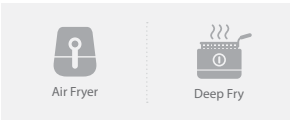


Shrimp ‘Gang jeong’: Korean style breaded shrimp

Why so good?

- 1. Enjoy the full, chewy texture of fresh whole shrimp!
- 2. Easy to fry! No defrosting required!
- 3. Perfect balance with original Korean Gang Jeong sauce
- 4. And also a good match with other sauces!

Raw Materials	I Shrimp (55%), Flour, etc.	Tray(inner) I 1KG
Packaging	I wholesale type box	BOX(outer) I 1KG / 20 BOXES
Shimp Size	I Available in 21/25 and 31/40	Origin I Vietnam
Storage	I Stored frozen below -18℃(-0.4°F)	Use By Date I Separately marked
Cooking Method	I Frying :160℃~170 ℃ for 3~5 minutes	



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