

HaeJin English Language Catalog

Translated by YunJung Chang and Scott Baysinger

Page 1 표지

21C Best Menu Collection HAEJIN _ 21st Century Menu HAEJIN

_식품의약품 안전청 HACCP 지정 _HACCP applied factory
designation by **KFDA**

_ISO 9002 품질 시스템 인증 _ISO 9002 Quality System Certificate
acquired

_EU 수산물 생산 , 가공시설 등록 _Registered as seafood
exporting company to the **European Union**

바다의 마음으로 바다의 맛을 전하는 기업 ,
해진물산

Dedicated people bringing the true taste and spirit of the sea to you: this is HaeJin Seafood Co. Ltd.

제품하나하나에 해심진미의 혼을
담아내는 해진물산은 앞으로도 고객
여러분께서 안심하고 즐겨드릴 수 있는
격조 높은 바다 풍미의 맛을 전해 드릴
것을 약속드립니다 .

The essence of the sea is found in every one of our fine products. We are committed to excellence: providing our customers the most delectable and safest seafood in the world.

바다의 터밭을 일구는 기업 , 바다의 참맛을
선사하는 사람들 — 바로 해진물산입니다 .

Our expert buyers travel far and wide, selecting the finest fresh sea products from the fisherman’s harvest. Welcome to HaeJin Seafood Company.

바다의 터밭을 혼신의 열정을 다해
일깨우는 기업 , 바다의 신선한 맛을 가장
아름답게 만들어가는 사람들 ... 장인
정신만이 지켜낼 수 있는 깊고 그윽한
바다의 멋과 맛을 해진물산이 선사해
드립니다 .

The people of HaeJin know how to maximize the freshness and quality of the sea. What distinguishes HaeJin from all others is our world-class craftsmanship and attention to detail, providing our customers the best seafood every time.

(HaeJin: every time. ™ _ *역자 주 : Mr. Baysinger의
아이디어입니다 . 이 문구를 해진의 영문
트레이드 마크로 쓰면 어떨까하는
것입니다 . “해진의 제품은 언제나 믿을 수
있다 , 매번 먹을 때마다 최상의 품질을
맛본다 ”는 의미가 되는 것입니다 . 일본 Toyota
자동차사의 미국내 슬로건이 Toyota: everyday. ™
라는데서 착안한 것입니다 . 고려해보시기
바랍니다 . Everyday와 every time은 엄연히 다르고
관련사업도 아니기 때문에 사용에 문제는
없을 것이라는 Mr. Baysinger의 설명입니다 .)

최상의 제품, 정직한 회사
HIGHEST QUALITY FROM A COMPANY OF INTEGRITY

신선한 어장에서 양질의 재료만으로
식생활과 함께 해온 15년 . 새로운 맛을
발견하고, 안정된 품질의 냉동식품을
만드는 것, 바로 그것이 해진의
이념입니다. 정직하고 믿을 수 있는
회사가 되겠습니다.

Since 1987, HaeJin has selected the finest produce from Asian fisheries to create its frozen and fresh seafood products. Our mission is to preserve that “fresh from the sea” taste and make this fine dining experience possible anywhere, anytime. Our proven techniques and vast experience provide safety and consistency, every time. You can trust HaeJin quality.

Page 5

Contents

초밥재료 page 6~12

Sushi ingredients

장어 page 13

Eel

튀김 page 14~15

Tempura

구이 _ 조림 page 16

Marinated Specialties

기타 page 17

Other Seafoods

부자재 page 18

Related Products

조리방법

Serving Instructions

자연해동 /굽기 /끓이기 /튀기기 /전자레인지 /

전기오븐

Thaw in refrigerator / Grill / Boil / Deep-fry / Microwave oven / Conventional oven

신선한 어장에서 바로잡아 가공한
깨끗하고 싱싱한 초밥 전문 제품입니다

HaeJin takes pride in harvesting seafood directly from the ocean, preparing quality sushi in our kitchens, and delivering superb taste to your table.

원료사정에 따라 원산지와 품목이 변경될 수 있습니다

Sources of fish may vary and some items are seasonal.

(*역자 주 : 초밥재료와 튀김의 경우에는 소리나는 대로 영어로 표기한 한글이름을 일본이름과 나란히 영어이름 옆에 표기하는 것이 어떨까 생각합니다 . 이미 일식의 일본이름들은 서양사람들에게 나름대로 많이 알려져 있습니다 . 해진은 한국회사이니 만큼 이번 기회에 서구 고객들에게 한글 이름을 알려주는 것도 의미가 있다고 봅니다 . 그러나 한글 이름이 고유한 것이 아니라 단지 원래 영어 이름을 소리나는 대로 번역한 경우는 싫을 필요가 없다고 생각합니다 . 예를 들면 , “새우크림 고로케 ” 같은 것입니다 . 최종판단은 해진에서 내리시기 바랍니다 . 또 한가지 , 미국에서는 화씨를 쓰기때문에 섭씨 온도 옆에 화씨 온도를 병기했습니다 . 또한 무게나 부피를 표시할 때도 미국에서는 한국이나 유럽과는 다른 단위를 쓰기 때문에 미국인들이 이해하는데 필요하다고 판단된 경우에는 미국단위들을 병기했습니다 .)

장어구이

Seasoned and broiled Conger Eel (Korean Name: Jahng-uh / Japanese Name: Anago)

Package: 6g x 20pcs, 8g x 20pcs

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

장어꼬리

Seasoned and broiled Conger Eel Tail (Korean Name: Jahng-uh Kkori / Japanese Name: Anago-shippo)

Place of Origin: Korea

Package: 5g x 20pcs, 7g x 20pcs

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

민물장어

Seasoned and broiled Freshwater Eel (Korean: Min-mool Jahng-uh / Japanese: Unagi)

Place of Origin: Japan and China

Package: 6g × 20pcs

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

광어

Halibut (Korean: Gwang-uh / Japanese: Hirame)

Package: 6g × 20pcs, 8g × 20pcs

Place of Origin: Russia and Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

농어

Sea Bass (Korean; Nong-uh / Japanese: Suzuki)

Package: 6g × 20pcs, 8g × 20pcs

Place of Origin: Taiwan

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

도미

Sea Bream (Korean: Do-mi / Japanese: Tai)

Package: 6g × 20pcs, 8g × 20pcs

Place of Origin: Taiwan and Japan

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

훈제연어

Smoked Salmon (Korean: Yeon-uh / Japanese: Sake)

Package: 6g × 20pcs, 8g × 20pcs

Place of Origin: Norway

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

새우

Cooked Shrimp (Korean: Sae-woo / Japanese: Ebi)

Package: 50pcs

Place of Origin: Thailand

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

갯가재

Cooked Squilla (Korean: Gaet Ga-jae / Japanese: Shako)

Package: 14pcs

Place of Origin: China

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

홍게다리살

Crab Leg Meat (Korean: Hong-ge Dahrisal / Japanese: Benizuwai-gani)

Package: 40pcs

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

크라미

Imitation Crab Leg (Korean: Cramee / Japanese: Kani-bou)

Package: 20pcs

Place of Origin: U.S.A.

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

문어

Cooked Octopus (Korean: Moon-uh / Japanese: Tako)

Package: 5g × 20pcs

Place of Origin: Japan and Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

조미오징어

Seasoned Squid (Korean: Jomi Ojing-uh / Japanese: Chomi-ika)

Package: 6g × 20pcs

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

한치

Arrow Squid (Korean: Hahn-chi / Japanese: Ari-ika)

Package: 6g × 20pcs, 8g × 20pcs

Place of Origin: Korea and Indonesia

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

백참치

Swordfish (Korean: Baek-Cham-chi / Japanese: Kajiki-maguro)

Package: 7g × 20pcs

Place of Origin: Pelagic (Open Ocean)

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

적참치

Tuna (Korean: Juck-Cham-chi / Japanese: Maguro)

Package: 7g × 20pcs

Place of Origin: Pelagic (Open Ocean)

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

황새치뱃살

Marlin Loin (Korean: Hwang-Sae-chi Baetsal / Japanese: Kajiki-maguro belly meat)

Package: 6g × 20pcs, 8g × 20pcs

Place of Origin: Spain

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

고등어

Pickled Mackerel (Korean: Go-deung-uh / Japanese: Shime-saba)

Package: 6g × 20pcs, 8g × 20pcs, 10g × 20pcs

Place of Origin: Korea and Ireland

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

전갱이

Pickled Horse Mackerel (Korean: Jeon-gang-y / Japanese: Shime-aji)

Package: 10g × 20pcs

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

학꽂치

Pickled White Saury (Korean: Hak-kong-chi / Japanese: Shime-sayori)

Package: 7g × 20pcs

Place of Origin: China and Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

조미가루

Sushi Rice Seasoning (Korean: Jomi-garu / Japanese: Furikake)

Packages: 500g, 1kg

Place of Origin: Japan

치자해파리

Jellyfish seasoned with Gardenia Seed sauce (Korean: Chi-ja Haepari / Japanese: Azitsuke-kurage with kuchinasi sauce)

Package; 4g × 20pcs

Place of Origin: Thailand

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

간장해파리

Jellyfish seasoned with soy sauce (Korean: Gahn-jahng Haepari / Japanese: Azitsuke-kurage in shoyu)

Package; 4g × 20pcs

Place of Origin: Thailand

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

패주

Scallop (Korean: Pae-joo / Japanese: Kaibashira)

Package; 8g × 10pcs

Place of Origin: Vietnam

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

북방대합조개

Surf Clam (Korean: Northern Daehaap-Jogae / Japanese: Hokki-kai)

Package: 20pcs each

Place of Origin: Canada

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

새조개

Cockle Clam (Korean: Sae-Jogae / Japanese: Torigai)

Package: 20pcs in small/medium/large/family sizes

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

골뱅이

Bai-top Shell (Korean: Gol-bang-y / Japanese: Tsubugai)

Package: 7g × 25pcs

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

피조개

Ark Shell (Korean: Pi-Jogae / Japanese: Akagai)

Packages: 60 or 70pcs each

Place of Origin: Korea and China

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

갈매기조개

Piddock (Korean: Galmaegi-Jogae / Japanese: Ashikage-gai)

Package: 7g _ 20pcs, 2S, 250g

Place of Origin: China and Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

자숙굴

Boiled Oyster (Korean: Jasuk-Gool / Japanese: Nikomi-kaki)

Packages: Large Oyster (190g/20pcs), Medium Oyster (140g/20pcs), Small Oyster (170g/40pcs)

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

게파살 군함

Crab Meat Flake for sushi roll (Korean: Gepasahl goonham / Japanese: Kani-hureku)

Package: 1kg

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

게살샐러드 군함

Crab Meat Salad for sushi roll (Korean: Gesahl-salad goonham / Japanese: Kani-sarada)

Packages: Crab Meat Flake 1kg + Vegetable Mix: 1kg

Place of Origin: Korea

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

간장해파리 군함

Soy sauce-seasoned Jellyfish for sushi roll (Korean: Gahn-jahng Haepari goonham / Japanese: Azitsuke-kurage seasoned in shoyu)

Package: 250g

Place of Origin: Thailand

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

치자해파리 군함

Gardenia seed-seasoned Jellyfish for sushi roll (Korean: Chi-ja Haepari goonham / Japanese: Azitsuke-kurage seasoned in kuchinasi)

Package: 250g

Place of Origin: Thailand

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

명란 군함

Spicy Pollack Roe for sushi roll (Korean: Myung-rahn goonham / Japanese: Mendaiko)

Packages: 500g, 1kg

Place of Origin: Russia

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

캐비어 군함

Capelin Roe for sushi roll (Korean: Caviar goohham / Japanese: Masago)

Package: 50g

Place of Origin: Iceland

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator

날치알 군함

Flying Fish Roe sushi roll (Korean: Nahl-chi-ahl goonham / Japanese: Tobiko)

Package: 900g

Place of Origin; Taiwan

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator

연어알 군함

Salmon Roe for sushi roll (Korean: Yeon-uh-ahl goonham / Japanese: Ikura)

Packages: 500g, 1kg

Place of Origin: Canada and Russia

Preparation Instruction: Thaw below 10°C (50°F), or thaw in refrigerator.

스태미너에 좋은 장어를 여러 형태로
조리하여 다양하게 즐기실 수 있습니다 .

In Asian culture, eel is considered a stamina boosting food. It can be enjoyed in many forms.

장어구이

Seasoned and grilled Conger Eel

Package: 1kg

Place of Origin: Korea

Serving Instructions:

1. Defrost: Boil in hot water 4-5 minutes.
2. Cook: Remove from package, grill on medium flame 2-3 minutes.

고추장양념장어

Hot pepper paste-seasoned and grilled Conger Eel

Package: 1kg

Place of Origin: Korea

Serving Instructions:

1. Defrost: Boil in hot water 4-5 minutes.
2. Cook: Remove from package, grill on medium flame 2-3 minutes.

삶은 부드러운 장어

Seasoned and boiled Conger Eel

Package: 1kg

Place of Origin: Korea

Serving Instructions:

1. Defrost: Boil in hot water 4-5 minutes.
2. Cook: Remove from package, grill on medium flame 2-3 minutes.

신선한 수산물을 담백하고 고소하게
누구나 즐길 수 있는 냉동식품입니다

Fresh and light, our Tempura selections satisfy the most fastidious palate.

흰살생선튀김

Whitefish Tempura (Korean: Sang-sun Tui-gim)

Package: 50g × 10pcs

Serving Instruction: Deep-fry at ~180-190°C (~350-375°F) 5-6 minutes.

장어튀김

Conger Eel Tempura (Korean: Jahng-uh Tui-gim)

Package: 30g × 30pcs

Serving Instruction: Deep-fry at ~180-190°C (~350-375°F) 5-6 minutes.

게살크림고로케

Crab Meat Cream Croquette

Package: 50g × 10pcs

Serving Instruction: Deep-fry at ~170-180°C (~325-350°F) 5-6 minutes.

새우크림고로케

Shrimp Cream Croquette

Package: 50g × 10pcs

Serving Instruction: Deep-fry at ~170-180°C (~325-350°F) 5-6 minutes.

새우튀김

Shrimp Tempura (Korean: Sae-woo Tui-gim)

Packages: Small (12g×10pcs), Medium (15g×10pcs), Large (20g×10pcs)

Serving Instruction: Deep-fry at ~170-180°C (~325-350°F) 2-3 minutes.

쇠고기고로케

Beef Croquette

Package: 80g × 10pcs

Serving Instruction: Deep-fry at ~170-180°C (~325-350°F) 5-6 minutes.

패주튀김

Scallop Tempura (Korean: Pae-joo Tui-gim)

Package: 25g × 40pcs

Serving Instruction: Deep-fry at ~170-180°C (~325-350°F) 2-3 minutes.

굴튀김

Oyster Tempura (Korean: Gool Tui-gim)

Package: 25g × 20pcs

Serving Instruction: Deep-fry at ~170-180°C (~325-350°F) 2-3 minutes.

갖가지 천연조미료로 조미하여 영양과
맛이 좋으며 요리가 더욱 간편해졌습니다
Marinated with all-natural seasonings and pre-grilled for your convenience.

꽁치구이 조림
Marinated and grilled Saury

Packages: 220g, 1kg

Place of Origin: Korea

Serving Instruction:

- 1. Defrost: Boil in hot water 4-5 minutes.**
- 2. Cook: Remove from package, microwave 4-5 minutes.**

가자미 조림
Marinated and grilled Flounder

Packages: 380g, 1kg

Place of Origin: Korea

Serving Instruction:

- 1. Defrost: Boil in hot water 4-5 minutes.**
- 2. Cook: Remove from package, microwave 4-5 minutes.**

고등어 소금구이
Salted and grilled Mackerel

Packages: 400g, 500g, 1kg

Place of Origin: Korea and Iceland

Serving Instruction:

- 1. Defrost: Boil in hot water 4-5 minutes.**
- 2. Cook: Remove from package, microwave 4-5 minutes.**

정어리 조림
Marinated and grilled Sardine

Package: 500g, 1kg

Place of Origin: Korea

Serving Instruction:

- 1. Defrost: Boil in hot water 4-5 minutes.**
- 2. Cook: Remove from package, microwave 4-5 minutes.**

숨은다리 오징어 조림
Marinated and grilled Squid

Package: 240g

Place of Origin: Korea

Serving Instruction:

- 1. Defrost: Boil in hot water 4-5 minutes.**
- 2. Cook: Remove from package, microwave 4-5 minutes.**

고등어 김치조림

Kimchi-marinated and grilled Mackerel

Package: 220g, 1kg

Place of Origin; Korea and Iceland

Serving Instruction:

1. Defrost: Boil in hot water 4-5 minutes.
2. Cook: Remove from package, microwave 4-5 minutes.

해산물부터 부자재까지 해진의 다양한
제품들을 만나실 수 있습니다 .

We have a wide range of seafood products to meet your changing needs.

굴

Oyster (raw)

Packages: 150g, 300g, 500g

Place of Origin: Korea

멍게

Sea Squirt (raw)

Packages: 150g, 300g, 500g

Place of Origin: Korea

바지락

Short-necked Clam (raw)

Package: 300g

Place of Origin: Korea

자숙홍합

Steamed Mussel

Package: 500g

Place of Origin: Korea

Serving Instruction: Boil the package in hot water for 4-5 minutes.

자숙바지락

Steamed Short-necked Clam

Package: 360g

Place of Origin: Korea

Serving Instruction: Boil the package in hot water for 4-5 minutes.

굴그라탕

Oyster Gratin

Package: 65g

Place of Origin: Korea

Serving Instruction: Bake the frozen product in a conventional oven at 250°C (475°F) for 15-20 minutes.

조미간장

Soy Sauce

Package: 18 liter (4.76 US gal)

Place of Origin: Japan

붕어간장

Soy Sauce (mini-size container)

Package: 3 ml (~0.1 oz) × 500 pcs per box

Place of Origin: Japan

초밥용

가미식초

Vinegar

Package: 20 liter (5.28 US gal)

Place of Origin: Japan

초밥용

필름

Wrapping Film for individual sushi

Package: 1000m (3280 ft) roll × 4 per box

Place of Origin: Korea

“정직한 제품으로 보답하겠습니다.”
“You will love HaeJin Products and have confidence in their integrity.”

선진 먹거리를 위해
믿을 수 있고
멋과 맛이 있는 - 해진물산

Rely on HaeJin Seafood Co., Ltd.
to deliver exquisite cuisine from the sea.
Taste and be charmed.

위해요소 품질 관리기준 (HACCP) 적용업소
지정서

HACCP (Hazard Analysis Critical Control Point) compliance certification by KFDA
(Korean Food & Drug Administration)

ISO 9002 품질시스템 인정서
ISO 9002 Quality System Certification

EU수산물 생산 _가공시설 등록증
Korean government approval to export to the European Union

위생적인 자동설비와 엄격한 품질관리로
소비자의 만족을 위해 오늘도 분주히
움직이고 있습니다 .

HaeJin's standardized, end-to-end, automated quality control system assures you that only the purest and safest seafood reaches your table.

저희 “해진물산주식회사 ”가 실시하고 있는
HACCP System은 원료생산 , 운반 , 제조 _가공 , 보관 ,
유통 _판매에 이르기까지 발생할 수 있는
생물학적 , 화학적 , 물리적 위해요인을 각
단계에서 과학적으로 분석하고 있습니다 .
특히 최종제품에 결정적으로 위해를 줄 수
있는 공정 , 지점등에서 효과적이고
효율적이며 과학적으로 관리하는
수단으로서 HACCP System을 적용하여 저희
제품의 안전성 (Safety)을 확보하기 위한
조직적이고 예방적인 자주위생
관리체계로 운영하고 있으며 , ISO 9002 Quality
System과 더불어 꾸준히 발전시켜 나가고
있습니다 .
앞으로 저희 “해진물산주식회사 ”는 고객을
위한 믿음과 신뢰의 책임정신으로 안전한
제품을 생산하기 위해 최선을
다하겠습니다 .

To ensure the quality and safety of our seafood, an effective and scientifically proven method known as HACCP is applied to all Haejin products. Through the use of HACCP, our personnel systematically detect and eliminate all biological and chemical hazards at every stage of our process. In addition, we constantly improve our ISO 9002 compliant procedures. HaeJin Seafood Co., Ltd. will always provide customers with the best and safest seafood.

실험실

Food safety laboratory

소독실

Sterilization room

개발실

Research & Development room

냉동실 1 (원료창고)

Freezer I (raw ingredients storage)

처리실

Processing Room

가열실 1

Heating Room I

가열실 2

Heating Room II

급냉실

Quick Freezing Tunnel

가공실

Slicing Room

스파이럴 룸

Spiral Freeze Room

포장실

Packaging Room

냉동실 2 (제품창고)

Freezer II (product storage)

회사개요

Company Profile

회사명 : 해진물산주식회사

Name: HaeJin Co., Ltd.

대표명 : 손석민

President & CEO: Mr. Seok Min Son

소재지 : 부산광역시 강서구 송정동 1650-1

Home office: 1650-1 SongJeong-dong, GahngSeo-gu, Pusan, Korea

설립일자 : 1987년 4월 3일

Established: April 3, 1987

설립목적 : 연근해 수산물을 산지에서
엄정한 기준에 의해 직구매한 후 최상의
제품을 저렴하고 위생적으로 가공하여
수출 및 국내유통의 선진화로 풍요로운
식생활을 제공하는 것을 설립목적으로
한다 .

(*역자 주 : 설립목적의 내용에 사실상
“활동 ”과 “목표 ”가 모두 들어있어서
번역에서는 둘로 나누었습니다 .)

Operation:

Purchasing fresh seafood from local waters and the open ocean, creating frozen sushi and other processed seafood products using certified procedures for safety and quality control

Goal:

Sharing the joy of seafood dining by exporting the finest products to the world at competitive prices

협가공장과 공급품
(*역자 주 : 협가공장의 주소는 영문
카탈로그에는 실을 필요가 없겠습니다 .)

Affiliated Suppliers and Products

- 동양물산 DongYang Co., Ltd. Cockle, horse mackerel fillet and conger eel fillet
(주)우진
- WooJin Co., Ltd. Short-necked clam, oyster, sea squirt and sea cucumber
- 대진식품 DaeJin Food Co., Ltd. Short-necked clam, oyster, sea squirt and sea cucumber
(유)진미식품
- JinMi Food Co., Ltd. Conger eel and frozen oyster
- 남도식품 (주) NamDo Food Co., Ltd. Frozen oyster, fresh oyster and mussel

회사 연혁

Company History

회사설립

04/87 Established

부산시 사하구 장림동 지점설치

02/89 Branch office opened at JahngLim-dong, SaHa-gu, Pusan

부산시 중구 중앙동 4가 85-1 본점 이전

10/89 Headquarters moved to 85-1 JoongAhng-dong 4ga, Joong-gu, Pusan

부산시 중구 남부민동 523-29 본점 이전

04/90 Headquarters relocated to 523-29 NahmBumin-dong, Seo-gu, Pusan

부산시 사하구 장림동 525-8 공장 이전

02/93 Factory relocated to 525-8 JahngLim-dong, SaHa-gu

공장 증축 및 보수

06/93 Factory expanded and remodeled

폐수시설 허가 취득 및 공장가동

09/93 Completed advanced wastewater treatment plant

부산시 사하구 장림동 525-8 본점 이전

09/93 Headquarters relocated to 525-8 JahngLim-dong, SaHa-gu

ISO 9002 품질시스템 인증 획득

12/97 ISO 9002 Quality System Certificate acquired

부산시 강서구 송정동 신축공장 설립 /이전

07/00 New factory completed and opened at SongJeong-dong, GahngSeo-gu, Pusan

HACCP 시스템 현장 적용

08/00 HACCP System instituted

EU 수산물 생산 , 가공시설 등록 (KORP-088호)

10/00 Registered as seafood exporting company to the EU (KORP-088)

식품의약품 안전청 HACCP 지정 (54호)

02/01 HACCP applied factory designation by Korean FDA

풍요로운 미래 — 해진물산이 함께 합니다 .
Delicious dining is in your future and HaeJin will be there for you.

풍요로움으로 가득한 미래의 꿈 -- 서로
신뢰하며 , 하나로 힘을 모아 개척해 나가는
해진물산 . 초우량 , 초인류를 향하는
해진물산은 소비자 제일주의 정신과 첨단
기술로 더욱더 풍요로운 미래를
열어나가겠습니다 .

HaeJin wishes our customers a happy future; filled with luxury and health.

To achieve the goal, our people work together in trust and respect.

We use cutting-edge technologies to deliver the finest dining experience to our customers.

HaeJin will always be at the forefront of seafood adventure.

해진물산주식회사
HaeJin Seafood Co., Ltd.
1650-1 SongJeong-dong, GahngSeo-gu, Pusan, Korea
Tel: 82-51-831-1622
Fax: 82-51-831-1632~3
Web site: <http://www.haejin.co.kr>

10억원 식중독 종합배상 책임보험 가입
제일화재해상보험 (주)
Indemnification against liability by First Fire & Marine Insurance Co., Ltd., Seoul, Korea
(*역자 주 : 발생 건당 내지는 1인당 10억원 씩
보상하는거라면 큰 금액이지만 전체보험
액수가 그렇다면 영문번역에는 액수는
포함시키지 않는 것이 좋겠다는 Mr. Baysinger의
의견입니다 .)