

Optimized K-Sauce Single-Serve Pack Solutions for the Global Market

S-Factory is a specialized manufacturer of single-serve packaged sauces based on HACCP certification.

We provide stable, portion-sized K-sauces for Dosirak, HMR, and convenience store markets.

Innovation Trust Responsibility



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Our Message

S-Factory envisions the future through creative challenges and a commitment to sustainability.

Through rigorous quality management and a strong dedication to food safety, we support the realization of our customers' brand value and consumer satisfaction.

We focus not on "What," but on "How."

By honoring our commitments to customers and taking full responsibility for quality, we will continue to create a sustainable future together.

Key Point

A New Category in the Global Market : "K-Sauce Single-Serve Packs"

We provide small-pack K-sauce products—difficult to source overseas—with consistent quality and a stable supply.

1 Specialized Manufacturer of Single-Serve Sauces

S-Factory is a specialized manufacturer equipped with dedicated production lines for 10g–200g portioned sauces (1-row, 2-4-lane systems). We precisely produce 10–50g portion sizes tailored to Globalese dietary standards and meet the packaging requirements of bento, convenience stores, meal kits, and HMR markets. We also offer a strong competitive advantage by supplying authentic K-sauces—such as bulgogi, spicy pork, broth bases, and stir-fry sauces—in stable, single-serve formats for overseas markets where local preparation is difficult.

2 HACCP-Based Quality and Hygiene Reliability

S-Factory operates under HACCP certification (2022-4-0051), meeting the food safety standards required by Globalese buyers. By applying heating and sterilization standards to each product, we ensure shelf stability of 8–12 months at room temperature. Additionally, we maintain strict hygiene and safety control throughout all production stages through CCP processes, including washing, metal detection, and cooling.

3 Diverse K-Sauce Lineup Available

We supply a wide range of authentic K-sauces—such as bulgogi, spicy pork, broth bases, and stir-fry sauces—in convenient single-serve formats for overseas markets where local preparation is difficult. With the growing popularity of K-food, our single-serve K-sauces offer strong market appeal. They are highly versatile and can be readily applied across various categories, including bento, HMR, and ready-to-eat meals.



Innovation Trust Responsibility

Core Value

A Specialized Manufacturer Equipped with **Dedicated Single-Serve Production Lines** Rare Among Korean Companies

We provide individually packaged K-sauces—difficult to prepare overseas—
with consistent quality and stable supply.



Standardized Single-Serve Packaging

Ensures cooking consistency and uniform quality across all channels, including food service, HMR, meal kits, and restaurants.



HACCP-Certified Safe Manufacturing

Strict hygiene, sterilization, and metal detection controls make our products ideal for export and private-label (PB) applications.



Deep, Authentic Korean Flavor & Global Competitiveness

We deliver authentic Korean taste one of the hardest elements to localize in convenient single-serve formats, ensuring strong differentiation.



Trend-Optimized Format for Younger Consumers & HMR Markets

Convenient, single-use packaging minimizes waste and cost, offering a practical and trend-forward solution suited to modern consumption.



Products Gomigan – Liquid Sauce Line (3 Types)

The Gomigan liquid sauce line is a high-concentration, single-serve solution that enables the easiest way to recreate authentic Korean flavors. It can be instantly applied to meat, soup, and noodle dishes, providing a versatile K-sauce solution. By reducing cooking time and processes while maintaining deep flavor and consistent quality, it enables stable and standardized K-menu offerings across food service, bento, and HMR channels.

A premium base that balances Korean sweetness, umami, and smoky flavor, enhancing the quality of meat dishes

A versatile sauce that delivers deep flavor in a single pack regardless of the type of meat, suitable for bulgogi, spicy pork, ribs, and more. Its single-serve format minimizes cooking effort while providing standardized taste across all categories, including food service, bento, and HMR.



A deeply concentrated Korean broth base, capturing long-simmered richness in a single pack

Recreates the rich flavor of anchovy-based broth, making it ideal for stews, hot pots, soups, and other broth-based dishes. It enables reduced cooking time and consistent taste. Shelf-stable at room temperature, it is easy to use and optimized for bento, ready-to-eat meals, and HMR applications.



A high-concentration soy-based sauce optimized for japchae and stir-fried noodles

A well-balanced sweet and savory sauce designed for stir-fry applications, suitable for japchae, stir-fried noodles, fried rice, and more. With pre-measured single-serve pouches, it ensures consistent taste regardless of the user, making it highly suitable for HMR, bento, and ready-to-eat meals.



Products Gomigan – Powder Sauce Line (3 Types)

Compared to liquid sauces, this powder line enhances storage stability and operational efficiency.

It is designed to instantly combine with water, broth, or ingredients to create standardized flavor profiles, making it ideal for food service, bento, HMR, and export product development. With pre-measured pouch formats, it ensures consistent taste regardless of the cooking environment, maximizing reproducibility, consistency, and operational convenience as a K-seasoning solution.

A precisely formulated kimchi base powder that enables "direct kimchi preparation"

By combining ingredients such as chili flakes, garlic, ginger, onion, and fermented seafood, this product allows users to easily create authentic kimchi seasoning ready for immediate use with napa cabbage. It simplifies the kimchi-making process and is optimized for food service, bento, and HMR applications as a high-quality K-kimchi base.

A versatile stir-fry and seasoning base that easily recreates Korean sweetness, umami, and smoky flavor

Suitable for a wide range of dishes including meat, fried rice, and stir-fried noodles, this sauce can be instantly used by mixing with water or broth. With standardized taste and simplified cooking processes, it is optimized for food service, bento, HMR, and private-label (PB) product development.

A Korean stir-fry seasoning base with a perfect balance of spiciness and umami

Formulated with gochujang and chili powder, this dry seasoning delivers a rich spicy and umami flavor. Simply add it directly to ingredients and stir-fry to achieve a high-quality dish. It can be applied to various menus such as spicy pork, fried rice, rice dishes, and bento, ensuring consistent taste regardless of the cook or environment.



Products Liquid Sauces / Powder Sauces / Export-Ready Sauces

S-Factory is a specialized OEM/ODM sauce manufacturer covering liquid, powder, and export-ready sauce lines.

We directly manage the entire process—from R&D and production to packaging and logistics—ensuring stable and consistent quality supply.

Liquid Sauces

Sauce Varieties

Yukhoe sauce, anchovy-based sauce, makjang, jjolmyeon sauce, bibim noodle sauce, salmon dipping sauce, salad dressing, steak sauce, BBQ sauce, makguksu sauce, chive dressing, onion dressing, black sesame dressing, mala sauce, tonkatsu sauce, eel dipping sauce, garlic dipping sauce, teriyaki sauce, wasabi soy sauce, bulgogi sauce, braised short rib sauce, dakgalbi sauce, gambas sauce, spicy noodle soup (jang kalguksu) sauce, japchae sauce, doenjang stew sauce, budae jjigae sauce, tteokbokki sauce, rosé sauce, ung-simi soup, jjamppong sauce, braised fish sauce

Broth Bases

Fish cake broth, anchovy broth, shabu-shabu broth, mulhoe broth, bossam broth, seaweed soup

Seasonings

Naengmyeon sauce, mungtigi sauce, gukbap base

Oil-Based Products

Chili oil, soybean oil, flavored oil

Powder Sauces

Cooking Bases

Bulgogi seasoning, kimchi seasoning, spicy pork seasoning

Tteokbokki Series

Mild, medium, curry, jjajang, cream, rosé, royal court style

Soup Bases

Tteokguk, soft tofu stew, kimchi stew, gamjatang, jjamppong

Seasonings

Kimchi flavor

Export-Ready Sauces

A product line using export-friendly ingredients

Bibimbap, japchae, yukhoe, myeoljeot (Korean fermented anchovy sauce), shabu-shabu, bossam broth, and more Over 300 varieties available



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