



www.cuckoofoodshop.com



# Nature well!, Korean NO.1



The CI (Corporate Identity) of Cuckoo Food & Beverage Corp. symbolizes a company manufacturing nature-friendly food, and its three colors refer to 'clean nature, abundant fruition and coexistence between the labor and the company'



씨구기

Cuckoo Food & Beverage Corp.

## Company introduction

Cuckoo Food & Beverage Corp. has established a factory for the processing of Tteokbokki (stir-fried rice cake) and soup at Geoson-gun, Chungcheongbuk-do in 2018 where is a very clean area to deliver an inherent flavor of Korean traditional food to each nationality around the world. The factory is equipped with the cutting-edge facilities satisfying the HACCP standard as a smart factory.

With application of patented technologies that must be included in making delicious stir-fried rice cakes and in a constant effort to realize mothers' cooking skills who love their families and put their hearts into cooking for their families, we have made stir-fried rice cakes for Tteokbokki and soup that are clean and have the best taste admitted by Koreans.

In particular, with a mindset that the foods are for my family and a spirit that we'll lose everything once we lose customers' trust, we're applying stringent hygiene standards in all steps of processing, packaging and distribution. With these efforts, we've been already proceeding with the export to China, Vietnam, Japan and Canada even if we're a new company with a short history.

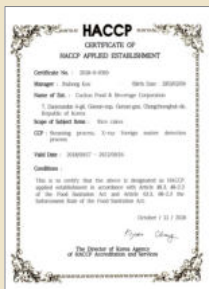
In the future, Ppeokkugi promises that it will become an amazingly impressive company for you by being a global company flying into the world. Furthermore, we have made a firm decision that we will grow up to be an exemplary company that is loved by an international society for volunteering works and returns to humans.



# Company History

- 2017. 06. ○ Establishment of corporation (capital of 550 million won)
- Granted 2 patent rights - Korean Intellectual Property Office
  - ❶ How to make the cold rice cake
  - ❷ The device to make the cold rice cake
- 2018. 09. ○ CERTIFICATE OF HACCP APPLIED ESTABLISHMENT
  - Korea Agency of HACCP Accreditation and Services
- 10. ○ Company affiliated research institute approved - Korea industrial technology association
- 2019. 02. ○ Food facility registration on U.S.A FDA (DUNS Number : 694900708)
- 04. ○ Registered with a government agency as a School meal company
- 05. ○ Registered as a competitive bidder for public institutions - Public Procurement Service
- 11. ○ Started delivery to METRO Mart in China
- 2020. 02. ○ Started to export to Vietnam
- 08. ○ Confirmed with the smart-factory level
- Started to export to Japan
- 09. ○ ISO9001 acquired
- 12. ○ Started to export to Canada

## Certifications



HACCP



ISO 9001

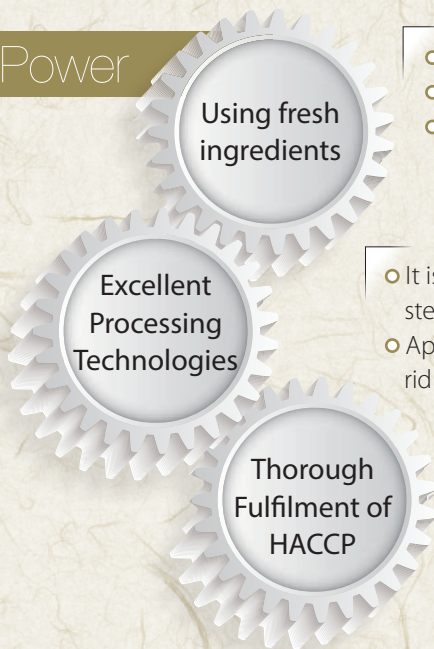


Patent 2



Patent 1

## Brand Power



- Wheat or flour is not used.
- Rice flour that is already produced is never used.
- Rice is directly polished by pounding and grinded and immediately used for processing and making.

- It is steamed by Korean traditional steamer, not by a screw-typed steaming.
- Applying the patented technology to make it stickier by getting rid of air bubbles in the wooden rice-cake pattern

- Thorough analysis, verification and management against harmful ingredients of food
- Sincere efforts and responsible attitude of HACCP team by getting rid of air bubbles in the wooden rice-cake pattern

Providing the most delicious and healthy food in Korea

## Quality Control

### Ingredients

- **Healthy Ingredients** – Cuckoo Food & Beverage Corp. uses ingredients that are safe against harmful substances and customers can set their heart at ease.
- **Fresh Storage** – The freshness is maintained by low-temperature storage.

### Processing

- **Hygiene Standard** – We comply with HACCP (Hazard Analysis Critical Control Point System) and make products according to the stringent manufacturing hygiene standard.
- **No Synthetic Additives** – Cuckoo Food & Beverage Corp. does not use any synthetic additives at all in order to deliver the inherent tastes of healthy ingredients.
- **Quality Assurance** – Cuckoo Food & Beverage Corp. has established and complied with strict quality preservation standards in an effort to deliver the best taste and mouthfeel at all times.

### Packaging

- **Safe Packaging** – Using safe packaging materials that do not have any risk of causing harmful substances from packaging materials
- **Automatic Packaging and Inspection on Foreign Materials** – Thorough detection of foreign materials through precise automatic packaging and visual inspection and X-ray inspection

### Distribution

- **Storage and Distribution**
  - We maintain the best quality by storing and distributing products at the optimal temperature.
  - We continuously raise customers' trust by complying with the exact delivery period.



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# Cuckoo's Amazing 3 series!

## :: Cuckoo Tomato Tteokbokki



The tomato Tteokbokki is processed and made by 99% of rice. Rice is steamed in a steamer, which is the Korean inherent method of steaming. Its texture is soft but does not come loose nor stick to teeth by applying the patented technology.



NET wt. 440 g (340 g Rice Cake, 100 g Sauce)	
Nutrition Fats per 100 g	
Calories	222
Total Fat	0.8 g
Saturated Fat	0.3 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	356 mg
Total Carbohydrate	50 g
Dietary Fibre	1.3 g
Total Sugars	7.4 g
Protein	3.6 g
About 2~3 servings per container	

## :: Cuckoo Oat Tteokbokki



The oats Tteokbokki is processed and made at the ratio of 77% of rice and 22% of oats. The oats Tteokbokki is a representative well-being Tteokbokki that helps your diet and growth of children since oats have plenty of nutrients including protein, must-have amino acid and beta-glucan etc.



NET wt. 440 g (340 g Rice Cake, 100 g Sauce)	
Nutrition Fats per 100 g	
Calories	237
Total Fat	1.3 g
Saturated Fat	0.4 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	385 mg
Total Carbohydrate	52 g
Dietary Fibre	1 g
Total Sugars	4.6 g
Protein	4.2 g
About 2~3 servings per container	

## :: Cuckoo Turmeric Tteokbokki



The turmeric Tteokbokki contains a small amount of curcumin (0.2%). It stimulates your appetite thanks to its unique taste created by the harmony of scent and source of turmeric. Besides, it is the Tteokbokki that draws many people's attraction as healthy good eats thanks to its well-known efficacy of curcumin.



NET wt. 440 g (340 g Rice Cake, 100 g Sauce)	
Nutrition Fats per 100 g	
Calories	230
Total Fat	0.7 g
Saturated Fat	0.3 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	448 mg
Total Carbohydrate	52 g
Dietary Fibre	1.4 g
Total Sugars	4.8 g
Protein	3.7 g
About 2~3 servings per container	

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# Cuckoo's Family Set



As a basic product of stir-fried rice cakes for soup and Tteokbokki that are processed with rice as a main ingredient, we're proceeding with the export to China, Japan, Vietnam and Canada. In case of OEM contracts, it is possible to process and make them with various ingredients and into diverse shapes upon sellers' requests.

## ::Cuckoo Rice Tteokguk-tteok



It is a traditional food that families make sure to gather to eat on The Korean New Year's day. The Tteokguk of Ppeokkugi goes through the punching process and is sliced into pieces with a thickness of 3 mm and its mouthfeel is soft and it is gluten free.

Ingredients [net wt. 1000 g]	
Rice	99 %
Refined salt	0.7 %
Spirits	0.2 %
Citric acid	0.1 %
About 6 servings	

## ::Cuckoo Oat Tteokguk-tteok



It has been developed as a well-being food by mixing rice with oats. Especially, it has been developed to be fit for westerners' taste who have repulsion against sticky foods.

Ingredients [net wt. 700 g]	
Rice	77 %
Oats	22 %
Refined salt	0.6 %
Spirits	0.3 %
Citric acid	0.1 %
About 4 servings	

## ::Cuckoo Rice Tteokbokki-tteok



It is the most popular Tteokbokki in Korea. It's gluten free because it is only made by rice.

Ingredients [net wt. 500 g]	
Rice	99 %
Refined salt	0.7 %
Spirits	0.2 %
Citric acid	0.1 %
About 3 servings	

## ::Cuckoo Sweet Potato Tteokbokki-tteok



Ingredients	
Rice	97 %
Powder of Sweet Potatoes	2 %
Refined salt	0.7 %
Spirits	0.2 %
Citric acid	0.1 %

Ingredients [net wt. 500 g]	
Rice	97 %
Powder of Sweet Potatoes	2 %
Refined salt	0.7 %
Spirits	0.2 %
Citric acid	0.1 %
About 3 servings	

## ::Cuckoo Turmeric Tteokbokki-tteok



It is a well-being food that 0.2% of Curcumin extracted from turmeric is mixed.

Ingredients [net wt. 500 g]	
Rice	98.8 %
Curcumin	0.2 %
Refined salt	0.7 %
Spirits	0.2 %
Citric acid	0.1 %
About 3 servings	

## ::Others



According to customers' orders, we can process and make various shapes and sizes of Tteokbokki such as hearts, stars, clovers and noodle etc.

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# Cuckoo Dalmae Sauce



Nutrition Fats per 100 g	
Calories	230
Total Fat	0.7 g
Saturated Fat	0.3 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	448 mg
Total Carbohydrate	52 g
Dietary Fibre	3.3 g
Total Sugars	4.8 g
Protein	3.7 g
Vitamin D	0 mg
Calcium	24.7 mg
Iron	1.1 mg
Kalium	400.2 mg

■ **Feature**

It is made by various ingredients such as tomato paste (containing 12%), onions, pepper paste etc. It is used as basic sauce for every kinds of food because its sweet and spicy taste pleases your palate.

■ **Use**

Dalmae Sauce is an all-purpose sauce and is used in Tteokbokki , Pork bulgogi, Stir-fried squid , Spicy anchovy stir-fried, Braised fish, Seasoned vegetables etc.

■ **How to cook**

Please refer to the QR code.



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# Tteokbokki Recipe



1 Rinse 300~400g of rice cake in running water and drain well.



2 Put 300ml of water, rice cake and 1 bag of sauce in a frying pan and boil for 3 minutes over high heat.



3 When it starts to boil, add more prepared ingredients and boil for 4 ~ 5 minutes, stirring well.

**Tip!** If you add fish cake, onion and other vegetables according to your taste, it will be more delicious.

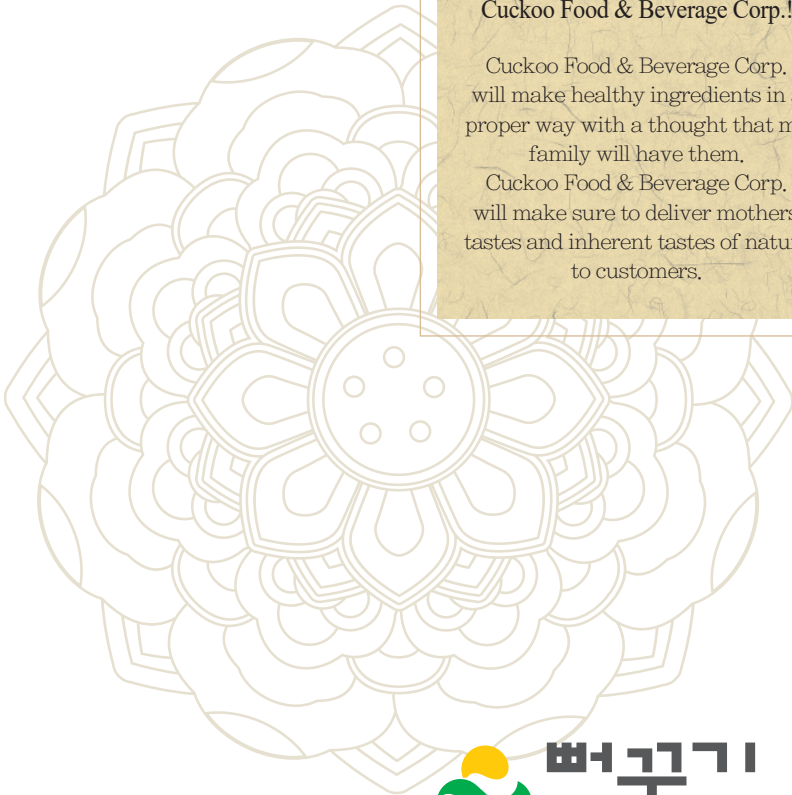


**Promises of Cuckoo  
Food & Beverage Corp.**

Dear Precious Customers Loving  
Cuckoo Food & Beverage Corp.!

Cuckoo Food & Beverage Corp.  
will make healthy ingredients in a  
proper way with a thought that my  
family will have them.

Cuckoo Food & Beverage Corp.  
will make sure to deliver mothers'  
tastes and inherent tastes of nature  
to customers.



**우거비**

Cuckoo Food & Beverage Corp.

TEL : +82-43-833-1800 FAX : +82-70-7614-2581

E-mail : [cuckoofood@naver.com](mailto:cuckoofood@naver.com) URL : [www.cuckoofoodshop.com](http://www.cuckoofoodshop.com)

7, Daejesandan 6-gil Goesan-eup, Goesan-gun, Chungcheongbuk-do, 28023, Republic of Korea