



COMPANY

INTRODUCTION

MORE CO.,LTD has established an optimal working environment. Through strict material selection. Through hygiene management and quality control. We are a reliable company that has established an automated manufacturing process and set safe food production as our top priority.

We have established a research institute to develop new products, according to customers' needs. We will become a company that commits to developing new products continuously. Lastly we resolve to introduce korean traditional food and culture to the world



MORE's Product.



VEGAN KIMCHI



K-FOOD vanguard KIMCHI's breaktrhough transformation

Although it is a traditional fermented Korean food that represents K-food around the world, kimchi has limitations based on its characteristics. Kimchi is less accessible for consumers and distributors because this product has to be refrigerated and distributed. To compensate for these shortcomings and to make kimchi more popular, this product allows storage and distribution at room temperature. It is a new product developed through long-term in-depth research.

Contact Us



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