

01 Basic Information

Product (Service) Name **Man-Neung-Shin (Spicy seasoning sauce)**

Contents 120g

Main Function Gluten-free, Vegan



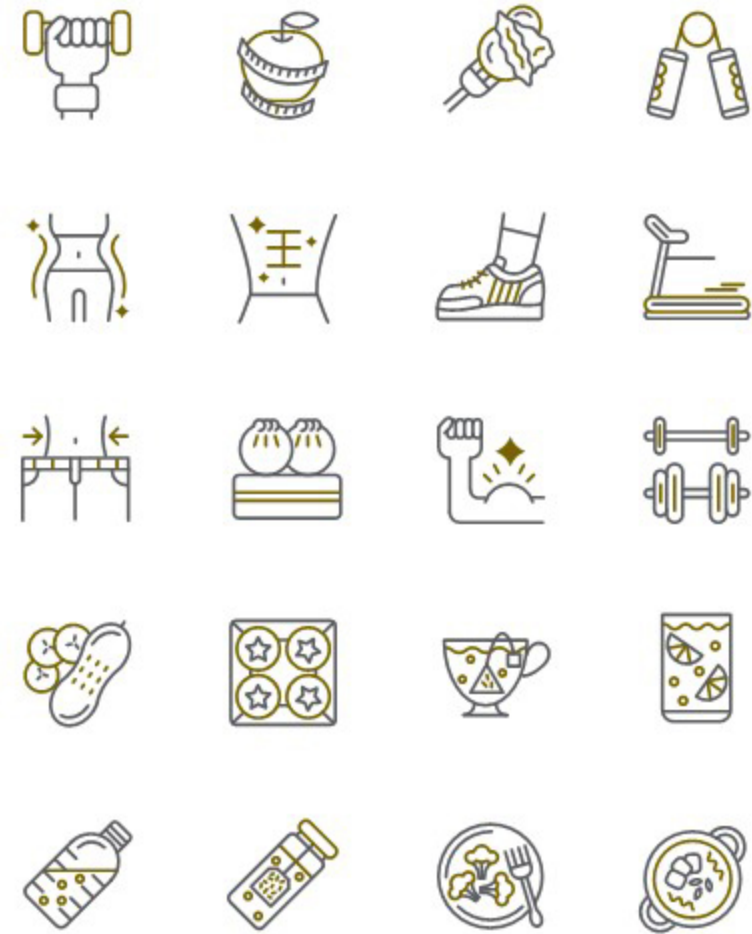
02 Detail Information

- Core Function** If you add Man-Neung-Shin to spicy dishes such as stir-fried dishes, the meal is complete.
- Feature · Advantage** Use of safe and reliable raw materials. Can be used in a variety of dishes.
- Competitiveness** The pouch package makes it easy to carry and cook when traveling or camping.

Patent certification



**HEALTH CONTENTS R&D
BAO FOOD & MARKET
A COMPANY THAT CREATES
HEALTHY VALUES**



02 Company Introduction

CEO Kim, Geun Ha
 Established April of 2016
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 Phone +82-657-5579
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History of Company

- 2016. Corporation Company "ROC" established
- 2017.
 - Validated Women's Business
 - "Woondong Gagae" Prospective Small Business Franchise Selected
 - Food Brand "BAO" Launched
- 2018.
 - Validated venture company
 - Young entrepreneurship challenge business selected from Sejong creative economy and Innovation center
 - Designated reserving social company
- 2019.
 - Agricultural technology commercialization foundation selected agri-food venture nurture business
 - Saejong T selected the founding venture to nurture business
 - Food Brand "Fry BAO" Launched
- 2020.
 - Seoul award selected Idea food (all 4 types of muscle mandu, Vegan curry powder)
 - GS home shopping 4 types of Muscle Mandu launched on live show
 - Muscle Mandu Achieved 1027% Wadiz Funding
 - Healthy Food Market "BAO" launched
- 2021.
 - GS Home Shopping, SK Store Launched
 - Verified Social Venture Business (Innovation Development Category)



Main products : Development of wellness food and exercise content



ROC is a company that creates and practices the value of a healthy world by leading the research and development of health-related convergence and complex content.

Chronic diseases are caused by the aging population, rapidly changing environments, eating habits, muscle and skeletal diseases are emerging as social problems. Recognizing the seriousness of the absence of food development and continuous exercise research to prevent and respond to this increase in prevalence, development of convergence and complex contents to improve the way of a person lifestyle, research and develop exercise programs that can be easily accessed, enjoyed by men and women of all ages, by introducing healthy and safe wellness food practices.

ROC aims to take responsibility for the healthy life of the people and improve the quality of life by developing content for maintaining and preventing health problems in the future.

Participating in the exhibition	Patent certification
<ul style="list-style-type: none"> COEX Food Week Exhibition (2018) Hong Kong LOHAS Exhibition (2019) Halal Food Exhibition, Kuala Lumpur, Malaysia (2019) Thailand THAIFEX exhibition (2019) World Food Moscow Food Exhibition (2019) Yeosu Hansang Competition (2019) London Food Matters Live Exhibition (2019) East ASIA Ching Dao Trade Battle (2019) COEX Food Week Exhibition (2019) Participate in the Korea Food Exhibition (2020) G. fair participated in the Jakarta exhibition in Indonesia (2021) SEOUL International Food Industry competition (2021) Korea Food competition (2021) G-Food Show (2021) Vegan Festa (2022) 	<ul style="list-style-type: none"> Bean Mandu with excellent fat-low calorific value and eating sensation, and their preparation method (registered) Fish Mandu with excellent high protein-low fat intake and their production methods (registered) Chicken breast mandu with low fat-low calorie and excellent taste and manufacturing method thereof (registered) Chicken breast curry Mandu with excellent fat-low calories intake and their preparation method (application) 1 design registration / 8 trademarks registered 4 cases of registration of Muscle Mandu characters
	Award performance
	<ul style="list-style-type: none"> Winner of the 2020 Young Entrepreneurship Award Gold, Silver, and Bronze Awards at the 2021 Women's Invention Contest (Muscle Fish Mandu) (Muscle beans Mandu) (Muscle Koko Mandu)

03 Brand Introduction



Honest and safe food bao



The word "bao" is a pure Korean word that means "to look good." If you look at the old Korean proverb, there is also a saying, "What looks good tastes good"

Bao Food is constantly researching and developing food that can be trusted and eaten with confidence with the meaning of "What looks good tastes good."



Safe food development

We make and study foods that embody the original taste of materials as much as possible by using ingredients that we can eat with confidence with the thought that our family eats.

A win-win company with local farmers

We would like to develop into a win-win company like Korean local farmers by actively using crops.



A company that can communicate

We will become a company that can meet all consumer needs by actively and continuously communicating with consumers without simply pursuing corporate profits.

04 Product Introduction

Product Introduction

What is the difference between Muscle Mandu and regular Mandu?

Now Eat Mandu Healthy!

Baofood's Muscle Mandu is a healthy Mandu created by long-term research on balanced human metabolism, body composition, the characteristics from ingredients of raw materials through the collaboration of food researchers and exercise researchers. I carefully studied the nutritional balance of ingredients in chewy Mandu dough and the harmony of taste.

01 Use of K-raw material

Mandu, uses reliable and edible K-raw materials, excluding raw materials that are difficult to supply and demand in Korea.

03 Healthy GLUTEN-FREE Mandu dough

Use gluten-free potato Mandu dough made from potato starch & tapioca starch.

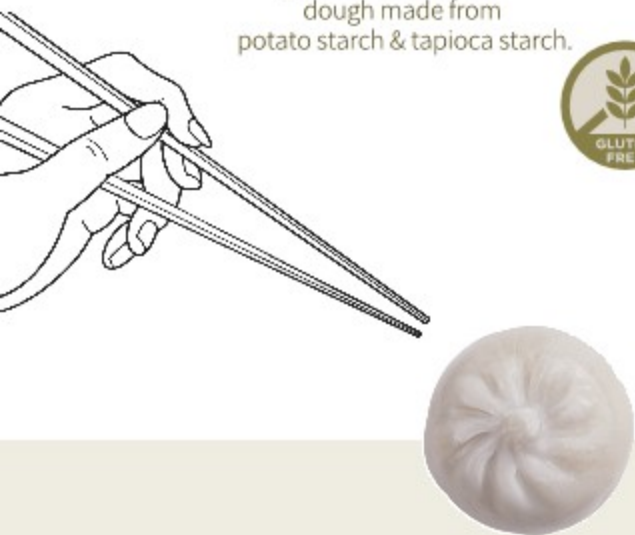


02 Low-calorie konjac, konjac rice ingredients used

Instead of glass noodles, konjac, known as diet food, is used to reduce calories and increase satiety.

04 LOW Calorie, Fat

Dumplings with low calories and low fat compared to other Mandus on market.



05 Product Introduction

Product Introduction

Muscle Mandu Lineup

Muscle KOKO Mandu

Mandu uses chicken breasts as the main ingredient to increase protein content, lower fat content, and increase satiety by using low-calorie konjac.



Muscle Curry Mandu

Mandu, which is nutritious with chicken breast and konjac rice, and the main vegetables and turmeric powder in Korean curry rice.



Muscle Fish Mandu

The fat content was lowered by using pollack with a lot of protein and a lot of calcium, phosphorus, iron, etc., and nutritional chives were added to increase the nutritional value.



Muscle White kidney Bean

Pure vegetable Mandu made of white butter beans and vegetables without using meat or fish. has a great effect on a diet by preventing carbohydrate absorption from "phaseolamin", and the "isoflavone" from white kidney bean has an excellent nutritional content as it replaces menopausal women's hormones.



※Fishbones in Muscle Fish Mandu were manufactured using 99.99% removed boneless pollack, but due to the nature of the production, spines are sometimes found, so please eat them carefully.



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Product introduction

01 Basic Information

Product (Service) Name	Vegan Curry Powder
Contents	100g
Main Function	Gluten-free, Vegan product



02 Detail Information

Core Function	Dodam Rice 100% Gluten-free Vegan Curry Powder, Artificial additive-free Ideal babies first food.
Feature · Advantage	Dodam Rice, the main ingredient, is a functional rice variety developed by the National Institute of Crop Science in 2013 and is the world's first functional K-Rice to prove its diabetes improvement effect.
Retained Technology	Use of functional rice.
Competitiveness	Formation of gluten allergy and vegan customer base. High repurchase rate.

01 Basic Information

Product (Service) Name	Vegan Jajang Powder
Contents	100g
Main Function	Gluten-free, Vegan product



02 Detail Information

Core Function	Used Bean & Rice 100% Chunjang Powder, Gluten-free Vegan Jajang Powder, Artificial additive-free, Ideal babies first food.
Feature · Advantage	Use of domestic raw materials, no caramel coloring, no food additives.
Competitiveness	Formation of gluten allergy and vegan customer base. High repurchase rate.

07

Product introduction

01 Basic Information

Product (Service) Name	Saicham (Organic rice chips)
Contents	15g (3ea)
Main Function	Gluten-free, Vegan product, Organic foods



02 Detail Information

Core Function	A package designed to symbolize Korean farms.
Feature · Advantage	No food additives, Sugar-free, Made from organic rice.
Competitiveness	Formation of gluten allergy and vegan customer base. Ideal after meal snack.

01 Basic Information

Product (Service) Name	Dried Pears (Lemon Flavor)
Contents	20g
Main Function	Gluten-free, Vegan, Organic pear



02 Detail Information

Core Function	Use of K-pesticide-free pear
Feature · Advantage	Unlike dried pears sold on the market, lemon juice is added to people can enjoy it with sweet and sour tastes.
Competitiveness	Formation of gluten allergy and vegan customer base. Ideal after meal snack.