http://crefarm.co.kr

CREFARM

Based on the **principle**
assuring food products
at their safest level.

Crefarm's Motto

Fundamentals & Principles

Leadership Team

Welcome, we sincerely appreciate all our clients and customers for visiting Crefarm.

All the board members, as well as officers and staffs of Crefarm Co., Ltd. eagerly strive to produce food products and materials at their safest level that our clients and customers may purchase and consume them with relief assured by our strict fundamental principles without any compromise with the quality of our products. At all times, Crefarm shall not hesitate to take any endeavor to produce honest products with elaborate manufacturing process as well as to share all the positive derivatives from them. Satisfaction of our customers and clients shall be the top priority of Crefarm in order for us to become the most beloved business nurtured by their affections and respects.

During the previous years, Crefarm has strived to generate tangible results from various categories and fields in and out of the company by collecting valued opinions from diverse stakeholders with ESG management internalized to the business operation. In the long term, Crefarm shall enhance its business value through clearer and advanced communication with external stakeholders over more specific action plans as well as their accompanying accomplishments. We highly appreciate your continuous interests and supports.

Thank you.

President and CEO **Sun-Gu, Kang**

Starting as Intop Korea Co., Ltd. established in 2006, Crefarm Co., Ltd. has developed to the current level of business based on its outstanding technologies as well as reliable product assurance and marketing strategies.

On the basis of credibility to the products and their manufacturing process with trustworthy certifications such as FSSC22000 and HACCP, Crefarm provides the best quality and tastes through in-flight meal business channel of the largest airline of Korea, restaurant of major hotels, OEM or ODM production channel of major enterprises, Crefarm's on-line shopping mall, etc.. The company always strive to produce safe and credible food products to assure satisfactory experience of our customers through ceaseless efforts to the R&D.

Based on the honest and credible food production process, Crefarm advances to the sustainable future with constant endeavors.

General Status

President	Sun-Gu, Kang		
Date of Establishment	January 2006		
Business Contents	Manufacturing(Food Foundry, Food Trade)		
Address	HQ and Factory : 22 Sodam 2-ro Seo-gu Incheon, Republic of Korea		
Overview of Facilities	Area of the Factory Site: 3,640㎡ Area of the Manufacturing Facilities: 4,290㎡		
Contact	Website : www.crefarm.co.kr Tel : +82-32-583-9411 / Fax : +82-32-582-9411		
Number of Employees	67 in total (47 in Production / 20 in Management and Sales)		
Major Business	Food Foundry, Food Materials, Packaging Processing Food Manufacturing | Wholesale and Retail | Overseas Trade		
Revenue Status	2019		KRW 9.1 billion
	2020		KRW 4.2 billion
	2021		KRW 5.8 billion
	2022		KRW 16.6 billion
	2023		**KRW 39.8 billion**
	Major Clients	Domestic	KCND, My Chef, LF Food, CJ Freshway, E-Land, Dae Sang, Major Hotels, Chain-type Marts
Daily Capacity	Minimum		Packaging Processing → 5 Tonnes per day Meat Processing → 7 Tonnes per day
	Maximum		Packaging Processing → 10 Tonnes per day Meat Processing → 15 Tonnes per day

Business Expertise

Food Manufacturing

Product quality assurance secured by HACCP Certificate

Development and production of goods reflecting needs of the customers

In-flight meals of the airlines

Food OEM / ODM

Development and production of products suitable for clients' needs and specifications required

Design - Development - Production - Packaging - Release

Franchises, Wholesale and Retail

Food Distribution

Development - Production - Logistics One-stop System Established

Production and control of high-quality food processing assured by HACCP certificate

Department stores, Marts, CVSs, On-line stores, etc.

Company Mission

- Business that creates sustainable future based on the honest and credible food product processing

Vision

- Company expansion by enhancing revenue
- Market Expansion by growing the company-owned brand
- Social contribution through benefit sharing
- Management for enhancement to benefit package for the staffs

Core Value

- Production of safe food products in consideration of family's consumptions
- Customers satisfaction assurance through ceaseless efforts to the R&D
- Know-hows and passions as of the food experts
- Harmony in the organization through smooth communications and thoughtful consideration
- Professional education and training to ensure advancement of safety and expertise of the human resources

Company History

2006

Jan. Intop Korea Co., Ltd. Established

2014

Nov. Registered name of the business changed to Crefarm Co., Ltd.

2020

Aug. Construction of the new office facilities completed in Incheon I- FOOD PARK food industrial complex

Nov. HACCP certificate for food and packaging acquired

2022

Aug. HACCP certificate for instant ready meals acquired

2023

April ISO14001, ISO45001 certificate acquired

May ESG Assessment [Environmental B+, Social A, Governance B+] B+ in total

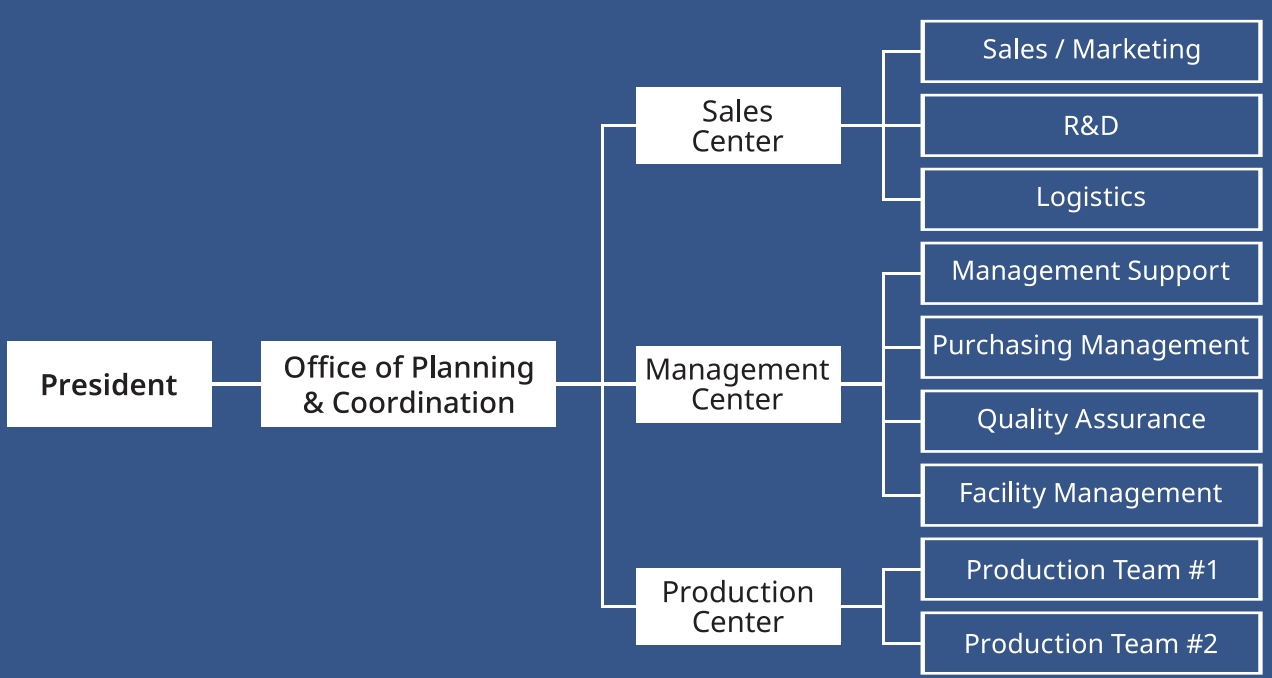
July ISO37001 certificate, Excellent Enterprise for Employment Creation certificate acquired

Oct. Risk Assessment approved

Dec. FSSC22000 certificate acquired

Organizational Status

Composed of 1 office, 3 centers, and 3 teams



ESG Management

Since ESG has become global standard required universally, Crefarm shall strive one of the leading companies in ESG management.

Carbon Emission Reduction Initiative

Crefarm complies with domestic as well as international environment laws and Acts while appreciating carbon neutrality, environmental conservation, resource circulation, etc..

In 2021, Crefarm established its objectives and strategies for carbon neutrality aiming for 2050 to overcome the climate crisis while proclaiming Carbon Neutrality & Zero Waste by 2050 with the company's sincerity to accomplish the objectives. Through decarbonization and green transition in the business sites, environmentally friendly renovations in the products and solutions, and collaboration with partners in the value chain, Crefarm strives to reduce its green house gas emission and to radically enhance resource efficiency. By 2030, Crefarm shall generate the greatest effort to reduce its green gas emission by 25 percent from that in 2020 with its sincere endeavor for transition to 100% dependance on the renewable energy.

Hence, in order to recognize the environmental value as our core factor in the management activities and to practically fulfill the environmental management, Crefarm shall appreciate environmental management scheme while establishing it as a criteria of our value judgement as well as of behavioral patterns that all the executives and staffs should respect in overall process of management and business executions, which is grounded to the domestic laws and Acts in addition to the international laws including UN Climate Change Conference, the Convention on Biological Diversity, etc..

Safety & Health Management Principles

Crefarm has established "Safety & Health" as its fundamental principle to assure enhancement to safety and quality of life among the overall staffs as well as to promote constant prevention activities to settle the safety culture in the business by creating pleasant and safe working environment based on the human respect.

Crefarm establishes more advanced safety and health management system while promoting constant improvement in the performances.

Crefarm contributes to health of the employees and minimizes risks of potential accidents, critical accidents, property losses, etc. by securing safer working environment and improvements to it.

Crefarm strives to create mature safety and health culture by guaranteeing satisfaction of all the stakeholders such as executives, staffs, subcontractors, local residents, and clients.

Ethical Management

In the process of management, all the executives of Crefarm appreciate and respect value of the human dignity while establishing "Human Rights Management" on their top priority. In addition, the management principles of the business are on the basis of the international human rights principles and codes including UN Universal Declaration of Human Rights, UN Guiding Principles on Business & Human Rights, OECD Guidelines for Multinational Enterprises, UN Convention on the Rights of the Child, etc..

Crefarm strives to protect and enhance human rights of the social disadvantaged while appreciating human rights of all the executives and staffs as well as stakeholders such as clients, relevant agencies and partners, local communities, etc..

Therefore, Crefarm pledges to make its very efforts to settle and to expand the human rights management that may be followed by the overall executives and staffs in the process of its management and business promotion to advance to the company that adds value among lives of the human race.

Facilities and Equipment

High-frequency Defroster

Multivac Automatic Packaging Machine

Meat Smoking House

Vacuum Tumbler

High Speed Frozen Meat Slicer

Sterilizer

Metal Detector

Vacuum Packaging Machine

Steam Convection Oven

Moulder Machine

Induction Frying Pot

High Speed Frozen Meat Chopper

Production Process







HQ Laboratoy / R&D Faclities


Our Brand 브랜드

MON CHEF 몽셰프

Mon Chef

metéran

Metéran

neul Farm

Neul Farm

Products
Ground and Processed Meat

Grilled Marinated Beef

Chewy and tender texture with its high beef content.

Meatballs

Easy to intake with its tender texture. Decent healthy meal with the high protein content. Variable cooking recipes with diverse sauces depending on tastes.

Beef Patty

Tender texture and rich aroma with its high content of beef. Suitable for various meals such as handmade burgers, side-dishes for rice meals.

Products
Seasoned Meat

LA Grilled Marinated Galbi (Beef Short Rib)

Seasoned high-quality beef matured over 12 hours with its rich aroma. Charcoal oven draws even better taste.

Grilled Chicken Feet

73% of domestic chicken feet content with processed in the sanitary condition.

Processed without boiling to assure collagen with flame broiling method to guarantee rich flame aroma.

Chicken feet with bones processed with tulip chicken feet is easy to intake without difficulties of deboning.

5-dishes of Beef Bulgogi

Composed of 5 dishes of different tastes including the **original, garlic, curry, flame aromatic, and Mala** with tender texture and deep savory taste by long-hour maturation.

Mixing with various vegetable may bring upgrades to the dishes.

Products

Instant Ready Meals / Hams

Tenderloin Chopsteak

Processed with US beef of Choice grade in the top 30%.

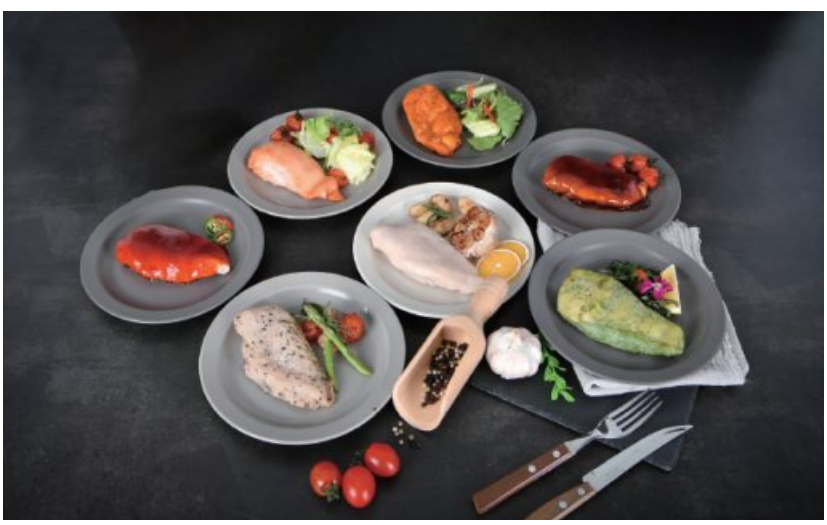
Soft texture of tenderloins beloved by people of all ages.

Seasoning with salt or pepper may result in excellent tasteful meal.

Chicken Feet in Sauce

Processed with domestic chicken feet. Easy to cook and enjoy.

Chewy texture of chicken feet with spicy sauce harmonized perfectly for snacks.



Chicken Breast

Processed only with domestic chicken. Tender texture of breast easy to cook in various dishes.

Variable dishes of **peppered, smoked, low-salted, sauced, etc.** available to produce.

Certificates

ESG Assessment

ISO 14001

ISO 37001

ISO 45001

FSSC22000

HACCP for Instant Cooked Food Production Line

HACCUP for Meat Processing Line

HACCP for Meat Packaging Processing Line

HACCP for Meat-containing Processed Food

HACCP for Instant Cooked Food

Major Clients

KOREAN AIR CATERING & DUTY-FREE

Gategourmet

LSG Sky Chefs

MYCHEF

CJ 프레시웨이

대상네트웍스

LF FOOD

MOHEGAN INSPIRE ENTERTAINMENT RESORT

JW MARRIOTT.

KIM'S CLUB

MEGA MART


CRE
FARM

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