



OURHOME, a leading general food company that shapes Korean food culture.
OURHOME CI symbolizes a happy home filled with delightful dishes,
with the five strokes representing the five senses stimulated by our delicious cuisine.
Each of the five colors symbolizes OURHOME's commitment in taking care of
customer's health through food made with love and effort.
Red stands for love, yellow sincerity, orange taste, green health and purple for trust.

Contents

Prologue	04
History	06
Business Areas	08
Gourmet Platform Business	10
Meal-Care Business	20
Home Meal Replacement Business	26
Total Food Solution Business	32
Global Meal-Care Business	38
Purchase & Logistics Infrastructure	42
Food Production Infrastructure	48
Food R&D & Human Resources Infrastructure	52
Contribution Social Responsibility	56
Network	60



Beyond just the Taste for a healthy life

Each dish that OURHOME offers, comes with a philosophy that we have kept for the past 30 years. Perseverance, sincere heartedness to make my family's cooking, and the healthiness made by over 1,000 experts.

OURHOME is Korea's general cooking and food company based on our long experiences, and systematic and professional capabilities.

We promise to keep offering high quality taste and to bring happiness to our customers' healthy life.

We promise to consistently challenge ourselves, until we grow into an internationally re-known global food company.

The path of 'Taste' for 30 Years

The history of food service in Korea has developed with OURHOME. Since our food supply business in 1984, OURHOME has been a leader in the industry as a global cooking and food company from FS business to hospitality and food businesses. Based on our experiences and know-how for over the past 30 years, we will develop as a representative global food company in Korea with our customers.

Establishing the foundation 1984 ~ 1999

I Birth of Korean Food Service Business

- 1984 Started food materials supplying business
- 1987 Started food service business
Opened employees restaurant in the LG Twin Towers
Opened food materials cutting center
- 1991 Supplied food materials to World Jamboree
Entered into a technical partnership with Green House, a food service company in Japan
- 1993 Selected as the official catering provider for the Daejeon Expo
- 1994 Computerized menu card and introduced prepaid voucher system for the first time in the domestic food service industry
- 1995 Opened the Culinary academy
- 1997 Acquired ISO 9002 in food service
Launched 'OURHOME' a specialized food service brand
HACCP certified hygiene evaluation system for the first time in the domestic food service industry
- 1998 Developed Wellness Guide program
- 1999 Opened OURHOME Dining and AMORIS at GS tower

Spread the wings 2000 ~ 2009

I Achieved 1 trillion won in sales for the first time in industry

- 2000 Separate into OURHOME Co., (prev. LG Distribution Food Service Division)
HACCP designation of LG Display Gumi 2-branch for the first time in the food service industry
Opened hospital food service management system
Opened R& D Center
- 2001 Opened OURHOME culinary academy(OCA)
- 2002 Launched food material brand Haengbokhan Matnam,
- 2003 Acquired ISO 9001 / ISO 14001 integrated certification for food service
Won the Best Company Award in Food Service (Minister of Health and Welfare)
- 2004 Opened Seoul Finance Center (SFC) OURHOME Dining
- 2005 Food Analytical Inspection Lab, recognized for the first time as KOLAS international certified testing agency
Signed Cooperation Agreement with Korea Food Research Institute
Opened AMORIS in Gangnam Meritz Tower
- 2006 Entered into Food manufacturing business
Analysis Bureau, KOLAS Additional Certification
- 2007 Launched general food brand 'SONSOO'
- 2008 Opened 'Ji Soo Won', core human resources development center in Jurninj
Opened 'sonsoomall', the online shopping mall carrying SONSOO products
- 2009 Acquired credit rating A2 + from Korean Ratings Corporation Co.,
Awarded the Industrial award of Korea Logistics Grand Prize
Opened AMORIS in Yeongdeungpo Times Square
Acquired ISO 9001 / ISO14001 re-certification for Food Service sector
Achieved 1 trillion won in sales

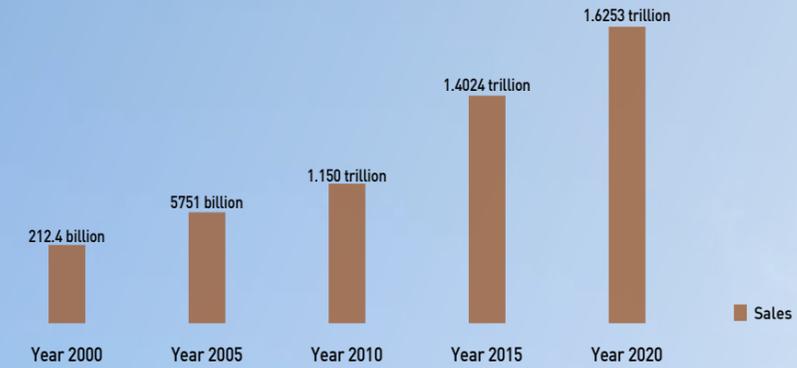
Fly vigorously 2010 ~

I Business enhancement through new market exploration

- 2010 Designated as the industry's first Institute for investigating Norovirus
Opened Fine dining 'Kisara' opened
Opened 'BURGER HUNTER', a homemade burger restaurant
Established Namkyung OurHome Corporation
- 2011 Acquired credit rating A1 from Korean Ratings Corporation Co.,
Food hygiene examination agency (food, Norovirus) recognition
'SONSOO', received The Chosunilbo quality satisfaction Grand Prize.
Opened 'FOOD EMPIRE', a premium food court brand
- 2012 Achieved Livestock testing laboratory recognition
Selected as Good management company for food materials
Honored by commendation from Ministry of Agriculture, Food and Rural Affairs
Established Qingdao OurHome Trade Corporation
- 2013 Honored by Excellent KOLAS testing agency commendation of the Minister of Trade, Industry and Energy Certified by the National Management Network (NLS) for food and nutrients
Rice pasta awarded in rice Excellent Product by Ministry of Agriculture, Food and Rural Affairs
Established Beijing OurHome Corporation
- 2014 Opened OURHOME Total Food Solution (TFS) site
- 2015 Selected as an official sponsor of Gwangju Summer Universiade
Opened 'FOOD EMPIRE' branch in Incheon International Airport food court
Awarded food service category for Maeil Economic Daily 2015 Consumer Selection Star Brand
- 2016 Opened Dongseoul Logistics Center, which was Introduced the industry's first automatic classification system
Yongin 2 Logistics Center, Livestock Products Safety Management Integrated Certification
Designated as an excellent management facility of GAP agricultural products processing center
Awarded food service category for the 2016 Consumer Choice Star brand of Maeil Business News
Awarded 2016 Family-friendly certification and work / family compatibility Prime Minister's Award
Launched OURHOME Jirisansoo
- 2017 Opened Jeju Logistics Center
Established Vietnam Haiphong corporation
Opened core human resources development center 'Ji Soo Won' in Yongin
Awarded Korea Logistics Grand Prize
Awarded the Incheon Airport FOOD EMPIRE 2017 FAB Food Court Excellence Prize of the Year
- 2018 Opened 'OURHOME FOODIEUM', 'KOREAN FOOD STREET', 'BYEOLMI BUN-SIK' branch in Incheon International Airport 2nd Passenger Terminal Food Hall
Acquired HACOR Inc (Inflight Catering company)
- 2019 Incheon Airport OURHOME FOODIEUM is awarded with 2019 FAB This year's Food Hall Asia-Pacific Best Award
Received the 1st prize in the Kimchi category at the 'Consumer Brand of the Year 2019' in the home convenience food category
Established U.S. OURHOME Catering corporation
Certified as an excellent human resource development agency by the Ministry of Employment and Labor
Best Cold Chain Awards Grand Prize
Introduced the industry's first automatic food distribution facility
Received the 'Korea Institute of Industrial Technology Award' from the government for new technology in future packaging
Introduced the industry's first concession operation system (COMS)
Certified as an excellent reading management workplace for 3 consecutive years

- 2020 Certified as Restaurant "Excellent in Sanitation" Operating in Incheon Airport
Launched B2C Exclusive Patient Food
Launched "Food Empire" in Severance Hospital Yongin
Entered into Food Service Exclusive for Residential Complexes
Adopted "Auto Fire Prevention System" in Meal Service Facilities Nationwide
Selected "Company Providing Best Service" by Korea Service Management Association
Awarded "World-Star Packaging Award" by the WPO
Opened "Ourhome Foodium" in Jeju International Airport
Established Magok Food Research Center





Compound Annual Growth Rate(CAGR : 10.71%)

Gourmet Platform Business

OURHOME offers a leading advance in food culture. OURHOME consists of premium dining restaurants, trendy casual restaurants, concession and high-class wedding and also convention business.

Meal-Care Business

Our food services are responsible for 1 million tables per day in approximately 900 business places in Korea based on know-how and a systematic system for over 30 years.

Home Meal Replacement Business

Starting with the industry's first refrigerated home-made dish, the best taste with the know-how of 127 chefs is offered through 200 HMR (Home Meal Replacement) products.

Total Food Solution Business

As a market leader in the food material business, we provide total food solutions to our partners with differentiated competitiveness from reasonable priced food materials to customized professional consulting and various educational services.

Global Meal-Care Business

In 2010, we entered the Chinese group catering market first in the domestic industry, opening the door for global pioneering, and expanding our business to the hotel business after an additional entry into Vietnam, acquiring an in-flight meal service company in the United States, and entering the cafeteria market in the world.

Hospitality that only OURHOME can offer

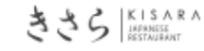
Hospitality that only OURHOME can offer
OURHOME Premium Restaurant offering a classy dining experience for discerning customers,
OURHOME Casual Restaurants offering a trendy and sensuous dining experience,
OURHOME Food Hall introducing innovative interior designs and variety of global foods,
OURHOME Concession setting the standard of Korean hospitality,
And OURHOME Weddings and Conventions offering an exclusive service for the celebrities
The sincere moment of experiencing the taste can be an honor;
This is the Hospitality offered by OURHOME



The essence of cooking, the peak of devotion

The premium dining service of OURHOME will treat you like a VVIP. Be prepared to get impressed by the special cuisine that captures the flavors and colors of four seasons, created through the chef's philosophy, skills and heart. You can experience "the essence of cooking" affectively expressing the best tastes of the world and "the peak of devotion" that will heighten your formal occasions.

Gourmet Fine Dining 'Kisara'



'Kisara' is a fine dining that showcases the 'changes' and 'harmony' of the four seasons in a delicate gourmet with healthy seasonal ingredients carefully selected by the main chef every day. You can enjoy dishes that combine the colorful colors, aromas, and tastes created by the peak of the four seasons through plating that you can taste twice with your eyes and mouth.

In a space that resembles nature and has a friendly and relaxed atmosphere, we present an experience of completing precious moments with gourmet food that contains a superb flavor in the four seasons.

Chinese Fine Dining 'XINGKAI'



XINGKAI, meaning "the road of the stars," provides the cuisine of four prominent regional Chinese dishes in an amazing environment of luxurious and magnificent interior made with the delicacies of Shanghai's fine restaurants in the 1930s. This premium restaurant is the perfect location for small meetings such as business and formal family gatherings.



XINGKAI



KISARA



XINGKAI



Food Hall

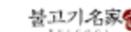
Optimized premium food and beverage service by site

OurHome operates premium food and beverage facilities optimized for each site, such as shopping malls, hospitals, and airports. In particular, 'Food Empire' is a premium food hall brand that introduces food from professional chefs in one place based on OurHome's food know-how, leading the domestic food hall market.



Food Empire Corner Introduction

'Bulgogi Myeongga', a Korean-style dish that serves a precious guest



Bulgogi dish made with unique regional recipes and dignitary table setting

'Cheonjin-dong Sundubu', the essence of uncurdled bean curd stew



An old alley in Chongjin-dong, Seoul in the 80s, a uncurdled bean curd stew specialized brand wholly containing the taste and kindly feeling of the time

'Sonsumyeonok,' the quintessence of hand-picked royal court cold noodle dish



Cold noodle dish made with chewy noodles and cool Dongchimi meat broth extracted directly from the store Professional brand

Healthy & Wealthy food 'Bujabab'



A stylish iron plate bibimbap dish that reinterprets bibimbap in a modern way according to taste.

Healthy & Wealthy food brand with a choice of main ingredients

'Yakki Star ', an iron plate dish with five senses satisfaction



Satisfying the customer's senses through fresh ingredients, differentiated taste, and pleasant and fast service
Teppanyakki specialty brand to order

'Little Singkai' as the taste and quality of Singkai



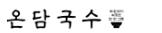
Casual Chinese cuisine with the know-how and elegance of Chinese Fine Dining 'Singkai'

Southern Vietnamese style authentic rice noodles 'PHO'



A brand specializing in authentic rice noodles in Saigon, Vietnam that utilizes local flavors with beef brisket broth and 7 colorful spices that are simmered directly every day.

Our special delicacy noodle 'Ondam Guksu' with regional characteristics



'Our special delicacy noodle' that contains the warmth that soothes even the heart by using local specialties created by our land, sea, and stories of life.

Homemade pizza 'Seven Point Pizza'



Delivering the natural taste of the ingredients by baking the fermented dough of aged yeast in a furnace over 300 °C.

Homemade pizza specialty brand

Korean Soul Food 'Chicken-beer Hunter'



A brand specializing in chicken beer, where you can taste the fantastic compatibility between Korean's eternal soul food, chicken and beer

Food Hall in Airport

Flavors that have captured people from all around the world

'Food Empire' in the Incheon International Airport is a complete integration of OURHOME's expertise in food services including fine and casual dining. Located at the Airport Terminal 1 and Departure Wing of the Incheon Airport, it is a global restaurant with a total of 18 brands where you can enjoy the best tastes of both East and West, with ranges from Korean food, Chinese food, Western food to Halal cuisine. Not only a wide variety of Korean food brands such as SONSOOHEON, SONSOO BANSANG, Babidabida and Banjoo, OURHOME is the first in all major companies and first in Incheon airport, to create restaurants NIMAT that have been certified by HALAL. Furthermore, unique and high quality food brands such as INCHEON BYEOLMI and CHIMAEEK HUNTER are introduced. Through these endeavours, OURHOME is heightening the quality and spreading true K-Food to everyone from all around the world. Recognized for our excellent competence, in 2017, Food Empire was awarded the Excellent Food Hall of the Year Award at the prestigious FAB (Airport Food & Beverage Award) awards ceremony.



Location: Passenger Terminal 1, Concourse

FOOD EMPIRE at Incheon International Airport is a silk road of the best gourmet foods across the international peninsula. Represented by 18 specially selected brands, enjoyable cuisines include Korean, Chinese, Western and Halal food corners.

Inspired by the cultural exchange of East and West cultures on the silk road, FOOD EMPIRE introduces K-food to the people all around the world. It includes unique brands specific to Incheon International Airport of not only culturally inspired Korean food brands of numerous concepts such as 'CHIMAEEK HUNTER' but also other cultures such as HALAL-certified



restaurant 'NIMAT'.

Location: Passenger Terminal 2 (duty free area)

OURHOME FOODIEUM is an ensemble of traditional and modernity, Korean and other cultures defined by taste and fanciness of the whole globe. Here, people from all over the world can share the values of 'Taste', 'Style', 'Affection', 'Rest' and 'Pleasure'. OURHOME FOODIEUM offers the experience of Korean culture through the finest tastes. Restaurant 'Korea Garden' Korean traditional cuisines, whilst 'Urban Square' offers experience of a more modern and trendy Korea.



Location: Passenger Terminal 2 Traffic Center

'KOREAN FOOD STREET (MIDAMGIL),' is a Korean Select Dining location that offers true Korean tastes and stories. Inspired by the historically symbolic streets of Korea, you will find yourself walking along the lively markets ingenuine to that of Korea. Restaurants include 'Hanok House', 'Family Hall', 'Oden Restaurant' and 'Soonheega green-bean pancake Bindaetteok'.



Location: Passenger Terminal 2 Traffic Center

A place where you can find the genuinely Korean affection of enthusiasm to share that of one's own through the taste of Korean market food. The core values of snack bar 'BYEOLMI' is the affection and enthusiasm to share that of one's own genuine to the most ordinary Korean people. This restaurant is a modern reinterpretation of the landscape and food in the memories of Korea's first traditional market, Gwangjang Market. Offering the daily delicacies loved by Korean people, such as Kimbab, Ramen, Tteokbokki this stop will give you the experience of busy and bubbly atmosphere of the streets of Korean markets.





Casual Dining

A trendy space for the modern people

The casual dining of OURHOME offers a trendy space that matches your modern lifestyle. It is a new and charming space that perfectly fits the modern lifestyle. From casual Korean food to Japanese Tonkatsu, premium homemade burgers and relaxing cafés, you can casually enjoy delicious dishes at reasonable prices. Meet casual dining of OURHOME with a trendy feeling in the heart of the city.

'Uptown Cafe', a relaxing space meeting in the city
Café & Bakery with the meaning of secluded and relaxing in Uptown with coffee blended with the finest Arabica beans, fresh fruit juice and daily baked bread



A Korean-style food fast casual 'Bap is the answer'
Warmer, easier, healthier, one-ball & grab-it that fills the daily lives of busy modern people with seasonal ingredients and fermentation recipes



'Burger Hunter', a premium homemade burger shop
Premium homemade burger harmonized with expertly cooked pâtisier's carefully baked 100% pure beef patty, special sauce and fresh vegetables in secret recipe



Pork outlet with Korean Newtro 'Namsan King Pork Outlet'
7080 Korean youth and today's youth enjoy together memories of Korean food, Korean newtro pork outlet specialty brand



International Casual Dining & Pub 'Twin Palace'
An international casual dining & pup restaurant where you can enjoy world cuisines presenting oriental and western flavor and taste in a space with a luxurious and comfortable atmosphere and a refined interior.



'Sonsooheon', Korean Meal Made with Masters' Recipes
Authentic Korean Dishes Made with Korea's Seasonal Ingredients and Masters' Recipes Imbued with Stories



Wedding & Convention

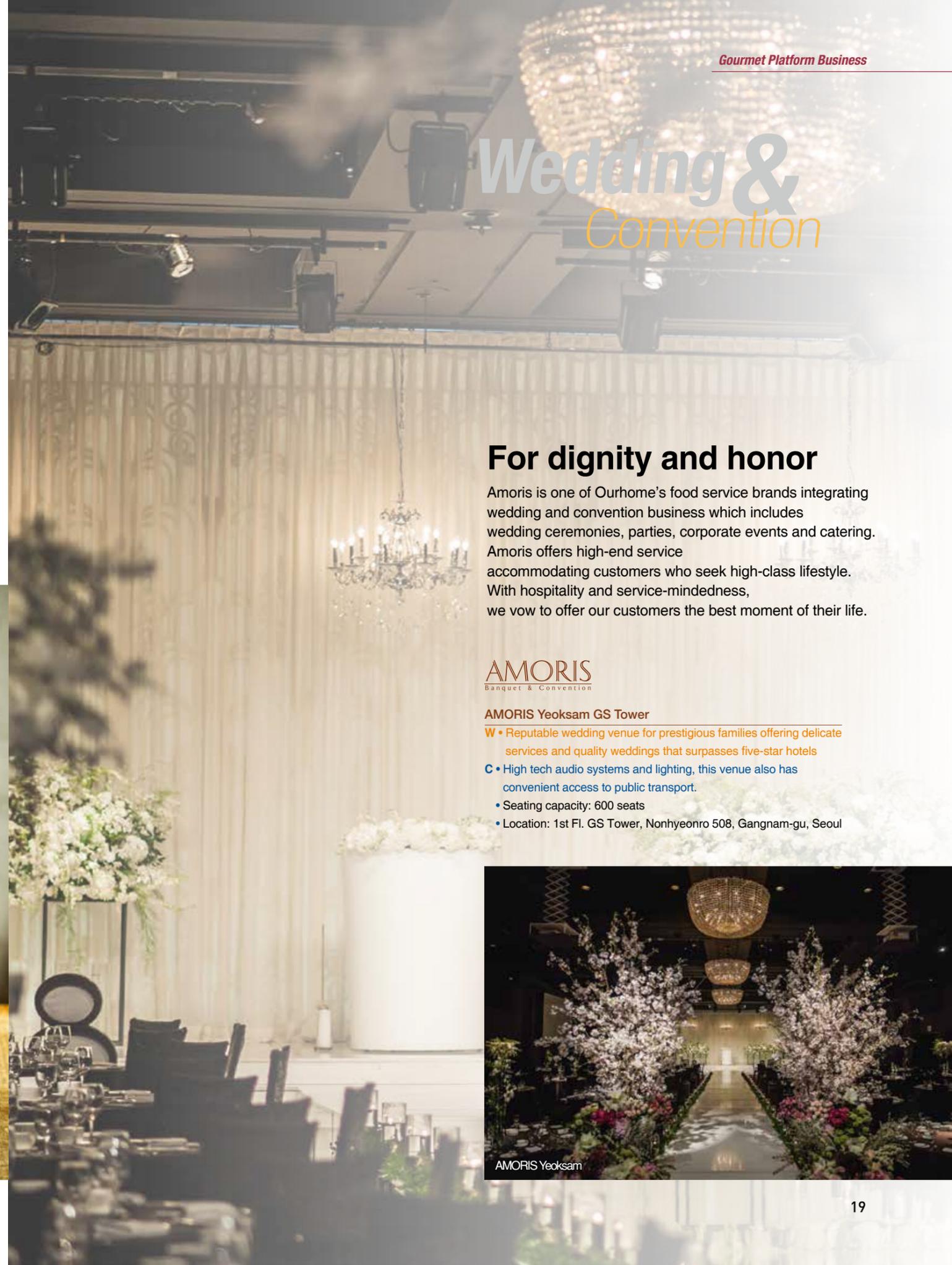
For dignity and honor

Amoris is one of Ourhome's food service brands integrating wedding and convention business which includes wedding ceremonies, parties, corporate events and catering. Amoris offers high-end service accommodating customers who seek high-class lifestyle. With hospitality and service-mindedness, we vow to offer our customers the best moment of their life.



AMORIS Yeoksam GS Tower

- W • Reputable wedding venue for prestigious families offering delicate services and quality weddings that surpasses five-star hotels
- C • High tech audio systems and lighting, this venue also has convenient access to public transport.
- Seating capacity: 600 seats
- Location: 1st Fl. GS Tower, Nonhyeonro 508, Gangnam-gu, Seoul



AMORIS Yeoksam

“More and more people want to have something more delicious and healthier for their everyday meal.

I want to offer that delicious and healthy experience for customers using our Ourhome service”

- Ourhome dietitian Yoon-sun Lee -

For Those Who Need Decent Meal to provide strength for the day .

Since 1984, Ourhome has set the standard for meals for Koreans based on its business experiences and expertise.

We provide healthy food every day and offer comprehensive food and beverages services accommodating customer needs.

We have carefully selected some 15,000 menus striking balance between taste and nutrition and meticulously manage processes ranging from ingredients entry to food distribution to ensure safety of your meals.

We are always here with our customers and their day-to-day lives.

Leading No.1

The best in Korea, The standard for food services.

We are creating model standards for Korean food and beverage service through coherent and professional system.

We offer services for cafeterias, cafes, convenient stores, golf clubs, resorts and more to accommodate different needs.

We provide value of delicious daily food and the happiness it brings to our customers.



Healthy Meals All Year Round

Ourhome offers healthy food full of care and tasty ingredients based on our years of know-how and experiences.

Medicinal Meals

Ourhome offers healthy and balanced meals made with a belief that medicines and meals have the same roots and purpose.

IN THE BOX.

It is a Meal-Care take-out brand offering a decent and nutritious meal made of fresh ingredients every day.

Cafes & CVS

Ourhome provides the utmost customer convenience by offering coffees and diverse beverages along with bakeries at reasonable prices at the café and running the CVS alongside with various items of needs.

Golf Clubs & Resorts

Master chefs and professionals with Ourhome dining know-hows offer diverse menus ranging from simple snack to enjoy in the field and meals to formal dinner and course meals.

OURHOME Mobile Application

Ourhome offers a variety of services from menu search, electronic wallet to interaction with customers.





Meal-Care, Trusty and Tasty Meal that has been just cooked

Ourhome Meal-Care brand demonstrate our goal and will to lead healthy food culture and provide better values to our customers.

Healthy

we cook fresh seasonal ingredients in a nutritiously-balanced cooking method to offer healthy meal

Trusty

we provide some one million people a day working in various workplaces with trusty food made with care

Tasty

we offer delicious joy with utmost taste created by highly-experienced professional chefs



Safe &
Delicious



Designed by 지춘희

15,000 Dishes

We welcome customers with new dishes every day. With more than 15,000 dishes and menu development by our professional menu R&D team, we always create new customized meals.

Customer Satisfaction

We work to satisfy our customers 100%. We always listen to our customers through various channels such as online forums, official website, mobile application and research experts.

Best Cook Competition

Cooked by the best experts
We offer the best tastes to our customers with over 30 years of know-how, through continuous cooking training and cooking competitions.

No. 1 in Safety

Hygienic safety is the pillar of OURHOME. Through systematic hygiene management, continuous inspection based on HACCP principles, we create safe food that can be trusted.

Cold Chain System

The best food material to the table safely!
The purchase of high quality food materials is basic; the delivery of food materials from production areas to your dining table is made possible through the advanced Cold Chain System and real-time GPS control system.

+ α

We provide our customers with various values. We offer a variety of values that have never been experienced before, such as menus from famous restaurants that appeared on TV as well as menus for health and menus protecting the environment.



*"If I go to work early in the morning
and leave late in the evening,
I don't have the power to cook.
The more I am single, the more
I have to take care of myself,
but I can't eat any food...
So I only take OURHOME.
Because I can comfortably and
deliciously fill my health."*

- Hye Jin Bong, company employee -

Delicious daily life made easy

When the table is happy, life is happy.

Meet <OURHOME>, which is made by carefully considering the freshness of ingredients and constantly researching taste and nutrition.

A simple yet delicious meal will make your busy life healthier and more relaxed.

OURHOME offers a wide range of products, from convenient home meals to fresh cooking ingredients and health functional foods to suit the various lifestyles of customers.





No.1 of well-being home convenience food

Food culture is the most sensitive to lifestyle changes.

With a trend that values busy daily life and leisure, the convenience food market is growing year after year.

OURHOME has been offering 200 different convenience food product groups since 2007 with the desire to satisfy customers' daily life in a delicious and healthy way.

We are constantly growing by building customer trust with products made through continuous research on taste and nutrition, carefully considering the freshness of ingredients.

We are trying to convey our pride as a global general food company that has walked the single path of food alone for a long time through home convenience food products that boast the best taste and quality.



Features of OURHOME HMR

Health-oriented

Made with ingredients that are good for the body and healthy recipes, not only taste but also nutritional balance.

Safety and Trust

We apply OURHOME management standards that are more stringent than legal standards to produce safer and more reliable products.

Variety and Speed

A variety of menus that have been researched and developed through solid infrastructure are quickly commercialized to create a new food culture in Korea.

Advertisement in TV CF

OURHOME's HMR brand has already become a familiar dish for many people. In 2008, we showed TV CF <127 Cooking Expert>, a copy of "Cuisine that know cuisine well," and conveyed the company's strengths of know-how and diligence to consumers. In 2011, the concept of 'Let's rest our mom' was very popular with the concept that it is a product that can be easily and easily cooked by both housewives and young people. After starring famous top-star Song Seung-heon, Yun Sang-hyun, and Song Jung-Gi, we have star marketing Kim Jun-hyun, Shiny Minho and actor Jin-Gu as models.





근사한
미식 여행 온더고

떠나고 싶은
그대에게 ✈️



From a single-item product to special seasonal menu

Soups, stews and hot pots

We made it possible to reproduce the taste of soups, stews and hotpots that you made at home, and enjoy it easily. In order to produce excellent quality and reliable quality products, we use only our own raw materials and exquisitely prepared ingredients. We have put the standard of OURHOME which is health oriented, and we have avoided the use of unnecessary additives and kept fresh taste.

Kimchi

OURHOME's representative kimchi brand INAM (인앰) Kimchi is a cool and clean kimchi that Koreans love most. Enjoy more delicious and special kimchi you eat every day with INAM kimchi. You can find a variety of special kimchi that are not available on the market, such as pogi, chonggak and yeolmu kimchi to galchi kimchi and galchi kkakdugi.

Meat processing

OURHOME meat processing products are studied on the basis of freshness, and contain taste and convenience. It consists of a variety of ham, sausage, chicken breast, seasoned meat, barbecue, and sliced meat, so you can enjoy it anytime, anywhere.

Boiled rice

'ONTHEGO' is a frozen lunch box brand that contains the hope that one meal in a busy daily life will be delicious and filled with joy. By making the recipe suggested by the chef with OURHOME's own know-how, you can easily enjoy a meal with the flavor of the dish and the freshness of the ingredients just cooked in a microwave.

Noodle

We offer a variety of functional noodle products with taste and health in mind, from cold noodles and udong noodles enjoyed as seasonal delicacies to gluten-free and low-calorie beauty noodles.



✈️ TASTY GOURMET.
ONTHEGO

*“You have to be yourself to give people faith.
I believe in the quality of OURHOME
So I urge to my customers in confidence.
Don't you think it's a real partner
that is essential for the success of your customers
because you can get up-to-date
information and consulting?”*

- Dong Hyeon Kim, OURHOME Ingredient Distribution Sales Team -

Competitiveness of OURHOME is Customer's competitiveness!

Competitiveness of OURHOME is our customer's competitiveness!
Meeting a strong and wise partner is an essential element of success.
From the nationwide sales network that connects to the customer the fastest,
to the trust that we have built in direct domestic and overseas food production
and food material manufacturing system, to supply customized products
optimized for customer's demand, sanitary inspection service,
We will create a strong competitive edge for your success.



Total Food Solution



OURHOME as a market leader in the food resource industry, providing our customers a Total Food Solution based on the highest quality and reasonable prices of food resources, professional consulting, education services and industry-leading infrastructure.

Food material information is provided with specialized services tailored to customers such as basic, operational information/know-how, etc.

< Food material market condition >

< Recommended menu by business status >

< Restaurant event information >

< Monthly educational materials >

< Posts on various topics >

< Restaurant management intellectual Q&A >



OURHOME TFS

Ourhome Total Food System (Ourhome TFS) is a comprehensive portal site for food ingredients in Korea with a diverse information exchange and community channel through food materials. From our know-how in food service and restaurant management to customized consulting services, you can experience Ourhome's specialized high quality service.

<https://www.ourhometfs.co.kr>

Food resource competitiveness



Purchasing Competitiveness

Based on purchasing power of 1 trillion won, we purchase and supply various high-quality products at a stable price, and provide top-class brand products such as Campbell and Olitalia at affordable prices through domestic direct sales and global outsourcing.



Distribution Competitiveness

With a total of 13 distribution centers with a complete cold chain system in the industry, we are supplying our products fresh and quick in less than one hour to 7,500 customers nationwide. In addition, we are realizing zero product wrong delivery through RPS inspection for the first time in the industry.



Customer Serving Service

We operate a variety of quality compensation systems including prompt and accurate claims processing, refunds, and re-shipment. 1: 1 customized response is provided by assigning a dedicated CS staff in each business area to provide the best service to customers.



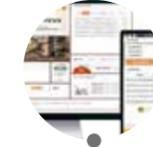
Food manufacturing infrastructure

Ten manufacturing plants throughout the country have been designing the entire production line from the construction stage to the HACCP standards to build a hygienic system. In addition, Korea's top 130 food researchers have been developing food resource, taste and health solutions to provide customized convenience food resources for each customer.



Hygiene safety management system

We manage our food safety and quality environment management system in compliance with strict global standards. And You can rest assured that all ingredients delivered from Ourhome are managed on an ongoing basis through random sample inspections and field visits.



Food resource ordering system

We operate an Internet-based ordering system called TOS (Total Order System) and also the mobile TOS that computerizes all the processes from ordering to food resources warehousing. This system can streamline the work of our customers and quickly providing various specialized information.

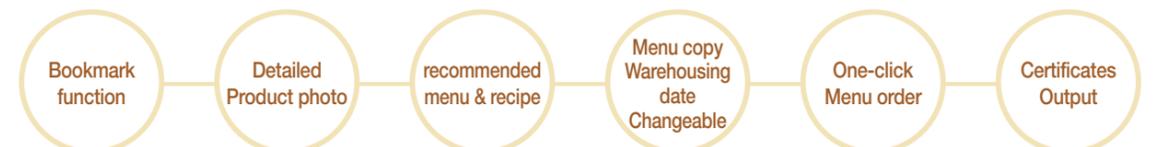
Order conveniently via web or mobile

Shorten ordering time and convenient use! Operate food material ordering program that can be ordered anytime, anywhere

“ It's so convenient because it's possible to bookmark food materials I frequently use ~ I often get help with the recommended menu when making special meals ~ It's great that I don't need to re-register the recipes one by one ~ Time saving is good! ”



Total Order System



Food material ordering process

Quick and comfortable!

From the customer's point of view!



 If you order before leaving office, the product will arrive the next day before going to work

Here, one moment! 

You can choose the time you want to receive!

* Some products may take 2-3 days to deliver due to product characteristics.

OURHOME OHFOD (OURHOME Customized Consulting)

OURHOME consulting services help customers succeed by working together to strategically respond to customer behavior, cost savings and business model changes.



Education program | Providing solutions to customers with customized training optimized for customer needs with know-how accumulated as the number one company in the industry
Menu / cooking training, hygiene safety training, service training, nutrition education, etc.

Food ingredient brand



Hangbokhan matnam
In order to equip the customer with the quality that can be happy and the reasonable price OURHOME From this material, carefully selected food ingredients brand.

- Optimal processing and distribution compliance using excellent raw materials
- Minimize food additives with top priority for hygiene safety
- Frozen foodstuffs maintain flavor and nutrition by rapid freezing method
- Instant cooked foods provide convenient convenience without further cooking
- Adide by HACCP quality management standard



Hangbokhan matnam Careplus
To eliminate the chemical additives and strengthen the nutrients needed for healthy eating, it is designed to optimize the premium brand designed for the general public and hospitals, daycare center and nursing homes interested in health.

- Premium needs customized products such as daycare center, nursing homes and hospitals
- Products focused on reducing chemical additives and harmful substances and strengthening nutrients
- Health-oriented products that minimizing sodium and sugar
- Agricultural, livestock and marine products are selected for the best products that pursue eco-friendly raw materials



Our Kids
A brand specializing in food materials of daycare center providing high-quality ingredients conveniently and safely in consideration of the health of infants and toddlers in the growing season.

- Livestock products that are humanely raised and ethically provided according to high standards of animal welfare
- The taste of nature as it is! Pesticide-free, organic, eco-friendly agricultural products
- Organic acid-certified seafood that is thoroughly managed with a seafood traceability system from fishing to sales
- Raw materials that have undergone a thorough certification process by the Food and Drug Administration such as HACCP child preference food quality certification
- Customized packaging for daycare centers in small-amount and multi-packs for hygiene and ease of use

“Meals are served to suit the tastes of the locals who are demanding, so the overall response is very good. The popularity of Korean food is also increasing, and I feel very proud when I see even overseas customers enjoying their delicious meals.”

Challenges to the World Beyond the First Place in Korea

There are no boundaries to the business of OURHOME. As the leading food company of Korea, OURHOME is expanding into the international market. With a high level of taste and service, and differentiated competitiveness through thorough localization, we are making new leaps and challenges as a global general cooking and food company.

Global OURHOME

The stage of OURHOME is the world.

Since its first entry as Korea's domestic player into China's food service market in 2010, Ourhome now runs food service facilities in some 10 different Chinese cities including Beijing, Nanjing, Guangzhou and Yantai, and has taken the first step as a global player toward China's domestic market. Also since its first launch in Vietnam, Ourhome operates food services facilities in eight different Vietnamese cities such as Hanoi, Bac Ninh, Hai Phong and Vung Tau and has expanded its business area further into accommodations. In 2018, Ourhome acquired HACOR, a U.S. inflight meal provider and started inflight meals service. In 2020, Ourhome launched its first cafeteria in LA, U.S. In 2021, it was the first in the domestic industry to win the right to operate a public institutions in the U.S.(USPS) cafeteria. It is also raising the status of the Korean food business by selling OURHOME's products through food sales activities in the U.S. market.

POLAND
브로츠와프 (Wrocław)

CHINA
북경 (北京)
천진 (天津)
연태 (烟台)
청도 (青島)
광주 (廣州)
광저우 (廣州)
무석 (无锡)
구주 (惠州)

VIETNAM
호찌민 (Ho Chi Minh)
동나이 (Đồng Nai)
붕타우 (Bung Tau)
하노이 (Hanoi)
하이퐁 (Hai Phong)
응이안 (Nha An)

USA
로스앤젤레스(LA)



First Korean Company Launching FS Business in China

In 2010, it entered the Chinese food service market for the first time in the domestic industry. Currently, there are about 40 catering businesses in Beijing, Namkyung, Gwangju, Tianjin, and Yeontae.

'Post China' Vietnam Business in Full Swing

Since establishing in 2017 its first local legal entity branch in Hai Phong, the third largest city in Vietnam, Ourhome began its food service business in earnest in the country. Rigorous localization, highly efficient sanitation system and quality customer service has captured the mind of Vietnamese customers in some 30 different stores in Vietnam.

Challenge for Overseas Hotel Business as the Korea's First Food Company

Ourhome now expands its business area to hotel business, the first as a Korean domestic food service company. In March 2018, we signed the hotel operation partnership contract with HTM, a major company headquartered in northern Vietnam and has consigned management of a business hotel in Hai Phong since 2021.

Diversification of business in the U.S.

In May 2018, OURHOME merged HACOR Inc(Inflight Catering company) and entered the US Inflight Catering business. As a result, OURHOME has earned the opportunity to leap forward as a global corporation by strengthening our US business. Furthermore, in 2020, we are operating Cafeteria in the US and selling OURHOME products. In 2021, it was the first in the domestic industry to win the right to operate a public institutions in the United States(USPS) cafeteria.





Ins and OUTs Pride that conveys Taste

It is important to create taste, but it is also important to convey the taste.
Because taste and quality of food are the essence of freshness,
I deliver it within 1 hour anywhere in the country because of my sense of mission.
The fast and secure OURHOME logistics system proved by the customer's number and
the size of the faith that you give is different.

Advanced nationwide network infrastructure

OURHOME's key to maintaining the No. 1 position in the comprehensive food business is due to the nationwide network infrastructure created through bold investments and efforts. Company that has 14 logistics centers, nine manufacturing plants, and four advanced planting and processing centers that link the whole country, and organically collaborates with each other to create synergy! That's the power of No.1 OURHOME.

Credible System



Ansan plant/Logistics center
#216, Wonsi-ro, Danwon-gu, Ansan-si, Gyeonggi-do



Yongin 1 Plant/Logistics center #386-1, Gyeonggi-dong-ro, Namsa-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do



Yongin 2 Plant/Logistics Center #263, Gyeonggi-dong-ro, Namsa-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do



Yongin 3 Automated Logistics Center #263, Gyeonggidong-ro, Namsa-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do



Jeju logistics center #74, Sinwa-ro, Jocheon-eup, Jeju-si, Jeju-do



Jecheon plant/Logistics center #104, Hanbang expo-ro, Jecheon-si, Chungcheongbuk-do



Cheongwon Logistics center #53-2, Nami Oecheon-gil, Nami-myeon, Seowon-gu, Cheongju-si, Chungcheongbuk-do



Yangsan 1 Plant/Logistics center #134, Eogok-gongdan 1-gil, Yangsan-si, Gyeongsangnam-do



Gyeryong plant/Logistics center #26-21, Je1sandan-ro, Duma-myeon, Gyeryong-si, Chungcheongnam-do



East Seoul Logistics center #642-27, Sansu-ro, Chowol-eup, Gwangju-si, Gyeonggi-do



Eumseong Plant/Logistics center #293, Cheongyong-ro, Samseong-myeon, Eumseong-gun, Chungcheongbuk-do



Gumi 1 plant/Logistics center #339-4, Janggun-ro, Jangcheon-myeon, Gumi-si, Gyeongsangbuk-do



Yangsan 2 plant/Logistics center #16-55, Eogok-gongdan 6-gil, Yangsan-si, Gyeongsangnam-do



Honam Logistics center #192, Yangsan-ro, Buk-gu, Gwangju



The Best System, The Beginning of Trust

We offer the highest quality ingredients at reasonable price through the electronic bidding with more than 400 vendors, the best purchasing competitiveness in the industry, which is made up of long know-how and direct transaction with 30 dealers in the world and 50 dealers in Korea. Based on 14 logistics centers, which are the largest in the domestic industry, 600 logistics vehicles deliver freshness to over 7,500 clients. We operate exclusive transport vehicle for real-time management, strictly observe the inspection time, and fully maintain the cold chain at 5 °C for refrigeration temperature and 20 °C for freezing temperature. We do not put off a moment of tension until the moment our customer receives it, It is the reason why everyone trusts OURHOME.



Purchase system

We purchase more than \$ 600 million a year of foodstuffs based on global sourcing from the global food market, procurement of direct transaction with producer nationwide integration, and yearly buying contract. In addition, we are maximizing customer value by securing transparency.

- * **Expert bidder e-bidding** ▶ Electronic bidding with 400 different vendors
- * **Direct transaction with producer** ▶ Direct transaction with producer with 50 different places in domestic
- * **Global sourcing** ▶ Purchase network with 30 different countries all over the world

- Integrated purchasing system that plans, controls and manages the whole business of purchasing Systematic business management using e-OPS
- Settle global sourcing to purchase directly from more than 30 countries around the world, along with purchasing / contract purchasing / storage purchasing / bidding (utilizing e-TRADE professional system)
- Obtaining fresh and low-priced products by monitoring market / overseas / origin / customers directly
- Transparent purchasing that can be done by anyone using supply portal (SP)
- * **Purchase with the most demanding criteria for each purchasing category**
 - Grains : Supply of rice from Nonghyup polished within 7 days
 - Kimchi : Using domestic Chinese cabbage, Our HACCP Kimchi factory
 - Agricultural : Gyeonggi-do G-mark products (Direct transaction, purchase from professional vendors)
 - Livestock : Purchase only from HACCP companies (certificate of slaughter inspection - domestic pork / chicken meat)
 - Fisheries : The first HACCP factory in the industry (securing high-quality products through global sourcing)
 - Communal : Supply of HACCP-certified companies' products (stockpiling of industrial products, warehouse operation, hangbokhan matnam / direct manufacturing of OURHOME products)

Logistic system

OURHOME provides the best logistics service to customers by operating the entire supply chain from warehouse to delivery centered on a logistics center that can be shipped within one hour anywhere in the country, using the Cold Chain System. In addition, for hygienic and quality control of various foodstuffs, we keep the product temperature constant and deliver optimal taste and freshness.

- Operate exclusive transport vehicle to thoroughly inspect face-to-face inspection times
- Completely built cold chain such as double Heat-insulating door, central control system etc.,
- Industry's first barcode scan of all product PDA inspection: real-time confirmation of the opieking history to make zero percent of unpaid/mistaken payment The average loss rate for the past one year is 0.001%
- 3,000 tons and 10,000 pallets of products and stocks
- Experts who have experience managing inventory of imported goods
- Inventory record tracking System: It manages the IDs from the stocking stage, transfer the finished products with the IDs to the distribution center, maps the production attachment IDs and shipment IDs to the PDAs
- Winner of [2007 Gyeonggi-Incheon KFDA Award] Grand Prize in the industry, the first in the [Industry Packaging] award in 2009, and [logistics industrial medal] in 2017
- Controlling the vehicle system: immediate action in case of issues such as location information, temperature management during operation
- Provides real-time hygiene information that applies HACCP to the nation's business sites and customers



Industrial Service Medal
at Korea Logistics Award





“A strict hygiene standard that cannot be found anywhere in Korea, Working with one of the best automation systems in the industry is a boon to be proud of anytime and anywhere.”

- Geoun Young Park, OURHOME head of the Tofu part -

For the Customer OURHOME's Production system

All of the benefits of a reliable and systematic system are returned to the customer.

By processing and supplying various food materials for cooking purposes,

Cost is reduced and maximize the efficiency of business.

We manage the whole food ingredients area through the HACCP

(Food Hazardous Substance Quality Control) system,

and we can always trust our own hygiene safety system,

which is stronger than domestic hygiene regulations.

We are confident that we are the best in safety and hygiene in Korea

with the latest processing equipment such as cutting machine, scrubber, vacuum packing machine,

metal detector and the latest cold storage and frozen storage system.



Continuous facility investment Producing the best quality product

We produce the highest quality products with continuous facility investment. From the construction stage of the factory, all production lines are designed based on HACCP regulation, and a hygienic and systematic production system is being built. Recognized for its endless efforts, it has acquired the first international quality (ISO 9001) and recognized with ISO14001 in the industry, and selected as the No. 1 company for the designated pilot project which has been promoted by the National Agricultural Products Quality Management Department under the Ministry for Food, Agriculture, Forestry and Fisheries. We will produce only the highest quality products, the cleanest, and the safest food.



■ Hygienic production through automation of production process
Yongin 1 plant, Yongin 2 plant, Eumseong plant, Jecheon plant, Gumi plant, Gyeryong plant, Yangsan plant, Ansan plant, and Cheongdo plant, we produce a variety of products that customers want from automated manufacturing lines of 9 factories.

Ready to eat food line

As the first CK (Central Kitchen) factory in Korea, we are realizing 'takeout premium commercialization' so that you can enjoy fine dining at home at home.

Processed ham line

We select only pure pork which matured at low temperature to produce no added L-glutamic acid sodium, a flavor enhancer.

Noodle line

We produce our products under the hand-punching method in complex system and aging system patented by Japan.

More than 40 Q.A process personnel and chemical testing experts are responsible for quality and hygiene through sensory testing, residual pesticide testing, microbiological tests and physicochemical tests etc.,

Tofu line

We produce the delicate flavor and clean products by the traditional cauldron method that automates the whole production process such as the increase, coagulation, cutting and packing.

bread line

We produce 2,000 large-sized breads and 4,000 medium-sized breads per hour in an automated production process using the sponge method (heavy bread method).

Rice cake line

Hygienic equipment equipped with color sorter and wind force sorter have been producing the products with deep flavor and chewy texture by adopting the traditional shiru style double glazing system.

Fish cake line

All production processes including mixing, molding, processing and packaging are automated and operated compliant to HACCP system.

seaweed line

We have been certified with FSSC22000 and HACCP for securing the quality management system, and 1: 1 quality control is achieved by securing the designated water seaweed factory.

Kimchi line

We put various seasonings and naturally aged salted seafood in domestic cabbage to produce with the best fermentation aging process in 65 million meals a day (60 tons).

Deep-Fried foods line

We are producing health-oriented products through the use of trans-free oil, and maximizing the convenience of cooking and standardizing the quality with semi-finished products.

Starch Jelly /Egg line

We have the first automation system for Starch Jelly / Egg processing facility in Korea and produce 5 tons of jelly product and 8 tons of egg product.

Fresh Food line

The automatic and semiautomatic packing machine was used to enhance hygiene, and using tray and nitrogen filling to improve freshness of the product.

*Researchers are so selective
about our products as if
they were not our own.
By doing so, anyone can trust our food
to be safe and fresh.*

- Hyun Uk Kim, OURHOME researcher -

Valuable Passion

We have been recognized both locally and abroad as trustworthy company with high level of analysis capabilities as being selected for the first time in the food and beverage industry by various government and public organizations including the Korean Agency for Technology and Standards under the Ministry of Trade, Industry and Energy, the National Agricultural Products Quality Management Service under the Ministry of Agriculture, Food and Rural Affairs and the National Institute of Environmental Research under the Ministry of Environment.

Cleaner, fresher and safer.

The passion of OURHOME to do “a little better” means we are not simply satisfied to have been the No. 1 in the industry for the past 30 years.

Our passion improves the health of our customers.

Creating exclusive tastes

& Developing high-value hit products

Based on 20 years of R&D experience, the OURHOME R&D Institute is researching comprehensive food products in diverse areas like food service, food ingredients and export items. In addition, we have the highest level of analytical testing infrastructure, which is recognized domestically and internationally. We carry out quality control, hazard analysis and genetic testing from the raw material level through all distribution channels. OURHOME Food Research Institute is doing its best to provide food that can be eaten safely at any time.



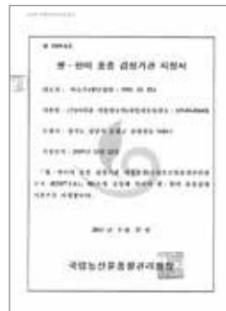
Food testing laboratory



Institute for investigating Norovirus



KOLAS



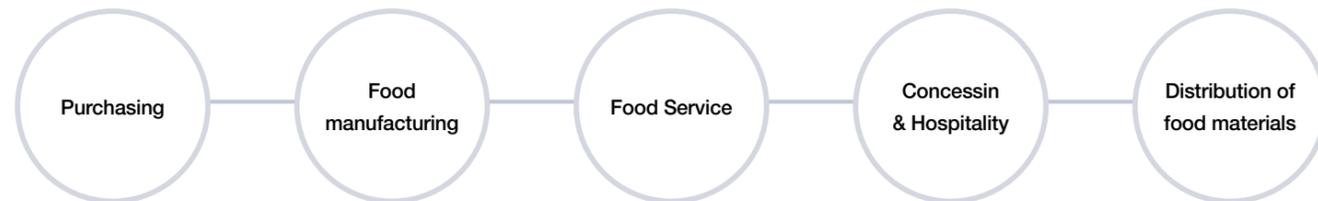
Rice and brown rice varieties inspection agency

Analysis Bureau

- State-of-the-art analytical equipment and skilled professionals quickly and accurately manage food safety scientifically.
- It is the first in the industry to be recognized as an internationally accredited testing laboratory and was designated as a Norovirus testing laboratory, ensuring high reliability and analytical power accredited both locally and internationally.
- It leads the field of food analysis through new technology development.

Internationally Certified Analytical Technology and Systems

- Designated by the KFDA as a livestock products testing and inspection agency (2012)
- Recognized as a private enterprise's first authorized Norovirus inspection agency (2010)
- Designated as a Food Testing and Inspection Agency for the Korea Food and Drug Administration (KFDA) (2010)
- Designated as the first internationally authorized testing laboratory in the industry (2003)
- It has more than 500 kinds of precision chemical analysis equipment, such as the HPLC, LC-MS/MS, GC, GC-MS, GC-MS/MS, mercury analyzer and ICP
- DNA analysis using RT-PCR, Sequencing, etc.
- Foreign Material Identification using the FT-IR and Stereoscopic Microscope



- Purchasing**
 - Pesticide residue inspection of agricultural products
 - Heavy metal inspection of aquatic products
 - Processed food preservative inspection
 - Food material microbial inspection
- Food manufacturing**
 - Manufacturing plant environmental inspection
 - Manufacturing product collection inspection during distribution
 - Expiration date setting experiment
 - Nutritional analysis
 - Functional component analysis
- Food Service**
 - Norovirus testing in underground water
 - Menu food poisoning test
 - Water purifier and water quality inspection
 - Food poisoning cause investigation
- Concession & Hospitality**
 - Restaurant business environment and personal hygiene inspection
 - Menu food poisoning test
 - Claim cause investigation
 - Ice safety inspection
- Distribution of food materials**
 - Claim cause investigation

R&D Institute

- We study processing technology to create the best taste from raw materials to ingredients, products and technology.
- We conduct customized research for each generation to develop foods that can give our customers health and pleasure.

R&D Infra

Research Manpower and Research Sector

- 100 researchers who develop core technologies and products
- R&D institutes with 3940 integrated research fields

Open R&D

- R&D Network in Korea: Top Korean universities and government agencies
- Global R&D Network: NIZO (the Netherlands), OSU (USA), Frontier Food Technology Research Institute (Japan) etc.



R&D FIELD

Ingredients · Materials

- Taste materials, low salt materials, fermentation materials, antibacterial materials, lactobacillus materials, Cheese material, etc.

Product

Product development of delicious and convenient foods.

- Sauce, meat processing, kimchi, noodles, rice cakes, HMR (Home Meal Replacement), fried foods, soup/broth/stew fast food, etc.

Customized products emphasizing nutrition & health

- Customized health food for the silver generation
- Customized nourishing foods for infants/children

Globalization of Korean traditional foods

- Exports to Vietnam, China, the US etc.

Technology

For the life

- Low salt, Low sugar, Gluten free
- Freeze-drying technology, mass production technology, HALAL product production technology

For the Life

- Probiotics
- Personalized Food
- Antibiotics

OUR INNOVATION

Pioneering the first HMR market in Korea

Korean food HMR, a combination of homemade taste and convenience; Globalization to share Korean flavors with the world

Researching 3 Core Materials

Researching the materials that reproduce the flavors created by a chef, including natural low salt materials originated from natural food and live fermented lactobasillus, which is good for your health

Nutrition Through the Life Cycle

Development of functional foods for the silver generation and products for children's healthy and safe eating habits

Quality & Safety

Research on technology for maintaining freshness in fresh foods and on logistics and distribution simulation



People who make Korea healthy

Responsibility for the safety and hygiene of OURHOME personnel is not taken for granted. No matter how proficient professionals are, people need a system to work with pride in order to show their real abilities.

Under the management philosophy of fostering professional talents with challenges and passions, trainees are brought up to realize their talents with passion and expertise in the best academy in each sector of product development, technology research, analytical testing, safety and planning.

Human Resources

Human Resources Development System

OURHOME runs a variety of educational programs to nurture the best talents in the industry.

OSA(Ourhome Service Academy)

Service Academy (OSA): Customer Satisfaction Management is our top priority, and our service expertise and competence are cultivated for all employees to achieve the highest level of customer satisfaction. In order to nurture a service professional with a thorough service mentality, the academy is operated not only in theory but by a practical and thorough field-oriented training course.

ONA(Ourhome Nutritionist Academy)

The ONA emphasizes on-site responsibilities to provide the best quality and services to the customers. It is aimed to develop store managers with job competencies. The ONA education provides systematic and specialized education for each position and contributes to the development of key talents in the food service industry.

OCA(Ourhome Culinary Academy)

ONA(Ourhome Nutritionist Academy), which aims to cultivate the best cooking experts in Korea, has built a specialized education program. High quality cooking education is being provided by the best cooking instructors. In particular, we operate the "Cooking Certification Scheme," which is an in-house qualification system related to cooking for the first time in Korea. We improve the cooking skills of chefs through the cafeteria cooking training course to cultivate EXPERTS, and an in-depth, themed training course to cultivate MASTERS.



Human Resources Development Infrastructure

OURHOME has invested heavily in a professional education infrastructure to cultivate top-notch human resources.

Learning Center

The Learning Center, located in Yeoksam-dong, Seoul, with a capacity of 80 seats, continues to operate the ONA(Ourhome Nutritionist Academy) and OSA(Ourhome Service Academy) throughout the year as a specialized training facility for employees' leadership, job knowledge and humanity cultivation.

OCA (Ourhome Culinary Academy)

The OCA, Korea's premier culinary and education facilities located in Yongin and Yangsan, are equipped with a demo kitchen for cooking and the latest AV equipment for theoretical education (60 seats in total). Cooking practice room for culinary training is up to 40 people.

Jisoowon

OURHOME's core human resources development center embodies the founder's management philosophy that the talent is the future of the corporation. Located in Jumunjin, Gangwon-do and in Yongin, Gyeonggi-do, each center provides our employees with unrivaled support and growth opportunities through cutting-edge equipment, diverse subsidiary facilities and excellent education programs.





We dream of “happiness in being together”

The happy world OURHOME dreams of is a society that grows with our neighbors and communities.

We will do our best to fulfill our social roles and responsibilities in order to make the world happier and more prosperous under the value of sharing and win-win management



Giving the joy of sharing

Since the foundation of OURHOME Volunteer Group, made by employees' voluntary participation, in 2007, it has regularly visited needy neighborhoods such as nursing homes, daycare centers and facilities for the disabled to share happiness through various volunteer activities.



Leading in supplying our agricultural products

In July 2016, we signed a business agreement with the Ministry of Agriculture, Food and Rural Affairs to extend the use of GAP (Good Agricultural Practices), and released the premium Korean rice private brand (PB), 'Korean Bapsim.' In addition, we supply excellent agricultural products that have been subjected to strict GAP certification to OURHOME food service businesses, and are striving to supply safe and quality domestic agricultural products.



Practicing win-win management through cooperation

We support the growth of promising hospitality and food service providers through OURHOME own incubating services, which include expanded operation of customized ingredients, development of new menus, and provision of logistics infrastructure. In addition, we share with our partner businesses a high degree of know-how and experiences for over 30 years through regular operation of Total Food Service Academy and TFS site and practice knowledge sharing.

Headquarters T.+82-80-234-7575
Magok Food R&D Center, 91, Magokjungang 10-ro, Gangseo-gu, Seoul, Korea

Food R&D T.+82-80-234-7575
Magok Food R&D Center, 91, Magokjungang 10-ro, Gangseo-gu, Seoul, Korea

Total Food Solution T.+82-2-1544-9943
Seoul Metropolitan Area Sales Team T.+82-80-234-7575 Ext. 2
OURHOME Bldg., 115, Yeoksam-ro, Gangnam-gu, Seoul, Korea

Central Area Sales Team T.+82-43-718-5031
53-2, Namyi-oecheongil, Namyi-myeon, Cheongwon-gun, Chungcheongbuk-do, Korea

Gyeongbuk Sales Team T.+82-54-479-1530,3
339-4, Janggun-ro, Jangcheon-myeon, Gumi-si, Gyeongsangbuk-do, Korea

Gyeongnam Sales Team T.+82-55-380-9892
134, Eogokgongdan-1-gil, Yangsan-si, Gyeongsangnam-do, Korea

Honam Sales Team T.+82-62-720-0900
192, Yangsan-ro, Buk-Gu, Gwangju City, Korea

Gangwon Sales Team T.+82-33-813-2043
#501 Yojin Tower, 21, Shicheong-no, Wonju-si, Gangwon-do, Korea

School Sales Team T.+82-2-6966-9814
OURHOME Bldg., 115, Yeoksam-ro, Gangnam-gu, Seoul, Korea

Restaurant & Catering Sales Team T.+82-2-6966-9825
OURHOME Bldg., 115, Yeoksam-ro, Gangnam-gu, Seoul, Korea

Food Distribution T.+82-80-234-7575 / Ext. 3
OURHOME Bldg., 115, Yeoksam-ro, Gangnam-gu, Seoul, Korea

Food Service Development T.+82-80-234-7575 / Ext. 1
Magok Food R&D Center, 91, Magokjungang 10-ro, Gangseo-gu, Seoul, Korea

Major Overseas Corporations
USA 8506 Osage Avenue Los Angeles, CA 90045, USA
CHINA Nanjing Economical&technology Development Zone, Qixia District, Nanjing, Jiangsu, China
Vietnam Serveone ourhome, Lot P 8, Trang Due Industrial Park, a part of inh Vu Cat Hai Economic Zone, An Hoa Commue, An Duong District, Hai Phong Cityie, Viet Nam

KISARA
Yeouido LG Twin Tower +82-2-3773-1227
Shinsegae Gangnam +82-2-3479-1718

XINGKAI
Yeouido LG Twin Tower +82-2-3773-1220
Yeoksam GS Tower +82-2-2005-1003
Shinsegae Gyeonggi +82-31-695-2028
Shinsegae Centum City +82-51-745-2032
NobleCounty +82-31-208-8610
Incheon Airport Terminal E +82-32-743-6260

TWIN PALACE
Yeouido LG Twin tower +82-2-3773-1212

FOOD EMPIRE
Yeouido IFC +82-2-6137-5374
Yeonsei University Severance Hospital +82-2-2227-8032
Ewha Womens University Seoul Hospital +82-70-7545-7389
Keimyung University Dongsan Hospital +82-53-258-5840
Yongin Severance Hospital +82-31-274-4692
changwon hanmaeum hospital +82-55-285-3888

BABIDABIDA
Yeonsei University Severance Hospita +82-2-2227-7817

BURGER HUNTER
Yeouido IFC branch +82-2-6137-5373
Yeonsei University Severance Hospital +82-2-2227-7822

Plant / Logistics Center
Yongin Plant 1 / Logistics Center T.+82-31-327-5000 / +82-31-329-8301
386-12 Gyeonggidong-ro, Namsa-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do, Korea

Yongin Plant 2 / Logistics Center T.+82-31-329-8300 / +82-31-329-8301
263, Gyeonggidong-ro, Namsa-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do, Korea

Yongin 3 Automated Logistics Center T.+82-70-7596-8600
263, Gyeonggidong-ro, Namsa-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do, Korea

Ansan Plant / Logistics Center T.070-8299-4803 / 070-8299-4918
216, Wonsiro, Danwon-gu, Ansan-si, Gyeonggi-do, Korea

Eumseong Plant / Logistics Center T.+82-43-871-7500 / +82-43-871-7560
293, Cheongyong-no, Samseong-myeon, Eumseong-gun, Chungcheongbuk-do, Korea

Kyeryong Plant / Logistics Center T.+82-70-4034-6600 / +82-70-4034-6681
26-21, Je-1-sandanro, Dooma-myeon, Kyeryong-si, Chungcheongnam-do, Korea

Jecheon Plant / Logistics Center T.+82-70-4889-7900
104, Hanbangexpo-ro, Wang-am-dong, Jecheon-si, Chungcheongbuk-do, Korea

Gumi Plant 1 / Logistics Center T.+82-54-479-1550
339-4, Janggun-ro, Jangchun-myeon, Gumi-si, Gyeongsangbuk-do, Korea

Yangsan Plant 1 / Logistics Center T.+82-55-380-9811 / +82-55-380-9925
134, Eogokgongdan-1-gil, Yangsan-si, Gyeongsangnam-do, Korea

Yangsan Plant 2 / Logistics Center T.+82-55-785-5370
16-55, Eogokgongdan-6-gil, Eogok-dong, Yanggsan-si, Gyeongsangnam-do, Korea

Cheongwon Logistics Center T.+82-43-718-5071
53-2, Nami Oecheon-gil, Nami-myeon, Seowon-gu, Cheongju-si, Chungcheongbuk-do, Korea

Honam Logistics Center T.+82-70-4009-4265
192, Yangsan-ro, Buk-Gu, Gwangju City, Korea

Dong Seoul Logistics Center T.+82-31-8027-7705
909, Mugap-ni, Chowol-eup, Gwangju-si, Gyeonggi-do, Korea

Jeju Logistics Center T.+82-64-803-2035
74, Shinwa-ro, Jocheon-eup, Jeju-si, Jeju-do, Korea

UPTOWN CAFE
Yeonsei University Severance Hospita +82-2-2227-8036

UPTOWN BAKERY
Yeonsei University Severance Hospital +82-2-2227-8040

Incheon airport terminal1
Passenger East Building +82-32-743-6277
Passenger West Building +82-32-743-6252
Boarding Building +82-32-743-6265

AMORIS
Yeoksam GS Tower +82-2-2005-1010

Incheon airport terminal2
OURHOME Foodieum Garden +82-32-743-7190
OURHOME Foodieum Urban +82-32-743-7193
Korean Food Street +82-32-743-7195
BYEOLMI Snack +82-32-743-7197

SONSOO HEON
Incheon airport +82-32-743-7192
Keimyung University Dongsan Hospital +82-53-258-5838

NAMSAN KING TONKATSU
Shinsegae Centum City +82-51-745-2622