



FREEZE-DRIED COFFEE

Freeze-Dried Coffee of New Standard



1964, the first company

Starting in March 1964 as Korea's first infant formula company ever, Namyang has delivered a constant range of hit products, having lead processed dairy products industry in Korea for half a century.



2010, the best coffee

Founded on this half a century history of pride on technology and quality, we have adopted coffee business to lead the next half a century. In December 2010, the company launched French Café mix, a healthier choice for consumers that used real non-fat milk, and the market response has been explosive on it. With this product, Namyang outpaced Nestle in only six months and became the best seller in Korean coffee market, which is highly competitive.

Quality, Namyang's Top Priority

The company always maintains the highest standards for its coffee products never compromising on quality and valuing the trust of consumers and partners above all.



2013, the highest technology

After the entrance to the coffee market in 2010, we made a bold investment in construction of dedicated coffee plant in the following year, with the conviction on the success in the coffee business and confidence in quality of our products.

In 2013, we finally created world-class facilities and cutting-edge technology in Naju, Jeonnam, under 150 million USD investment, which enable us to encompass all aspects of coffee production including green bean range from sorting, roasting, extraction, concentration to freeze drying which ultimately produced Korea's first innovative coffee ever.



**FREEZE-DRIED
COFFEE**



CREAMER



FRENCH
CAFÉ

PRIVATE
LABEL

NAMYANG FREEZE DRIED COFFEE



Namyang
INGREDIENTS

Freeze Dried Coffee

Net Weight : 25KG

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Namyang Freeze-Dried Coffee

Namyang Freeze-Dried Coffee is produced in one of the world's latest and technologically advanced freeze-dried coffee facilities, being delivered to more than 60 countries around the world. On top of that, South Korea, a highly strategic location for trade thanks to FTAs with 56 countries enables our partners to enjoy free duty rates and us to flexibly source coffee beans from any origins.

Korea's FTA Status



5
FACTORIES

60
WE EXPORT TO
COUNTRIES

56
COUNTRIES
WITH FTA

In Effect

Under Negotiation

Signature completed

* as of May 2020

Exclusive Freeze-Dried Technology

We oversee the complete manufacturing process through the full-cycle coffee system and constantly monitor product quality and sensory attribute.



Green Bean

USING ONLY TOP GRADE

Even though it costs more, Namyang is proud to bring you better choices by using only top grade coffee beans. We only use coffee beans such as Vietnam G1, Indonesia EK-1 and Uganda D60 level, much higher than those commonly used.



Roasting

QTFR (QUICK TIME FRENCH ROASTING) PROCESS

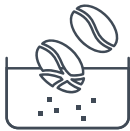
Roast in a short amount of time to preserve the original taste and aroma for your perfect cup of coffee.



Blends

BAR (BLENDING AFTER ROASTING) PROCESS

In order to deliver the unique tastes of each coffee bean, we blend them after roasting in optimal temperatures for each bean one by one.



Extraction

ESPRESSO-STYLE EXTRACTION

Extension of Column Diameter, which is devised by our own minimizes the hydrolysis flavor from high temperature and high pressure.



Aroma Recovery

SARP (SELECTED AROMA RECOVERY PROCESS)

Innovative technology that captures good aroma of coffee beans and effectively eliminated off-flavor such as process flavor.



Drying

FREEZE-DRY FOR THE BEST RESULT

Freeze-dry the extracted coffee in a gentle and careful manner for protecting the aroma, and then process them to the final coffee product.

Sensory Categories

We are providing you various tastes of coffee with coffee beans from all around the world. With our exclusive technology, you can enjoy wide spectrum of roasting and aroma.



Presto

Being produced in a careful and subtle manner. The low temperature and soft drying process, allows it to preserve the freshly roasted bean aroma and flavor intact.



Orient

Well balanced blends of various origin bean.



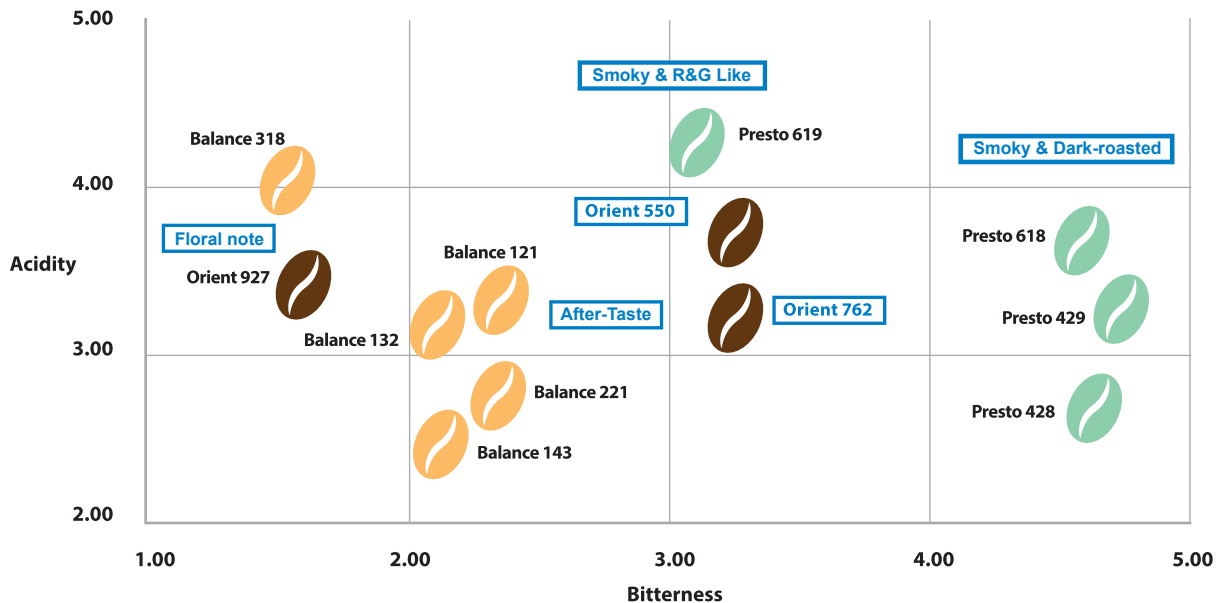
Balance

The Original freeze-dried coffee has a good harmony of fresh acidity and fine bitterness.



Micro ground

Finely ground roasted coffee particles are combined with our freeze-dried coffee endowing the body and aroma properties.



Packaging Solution

In Bulk



Cardboard Box

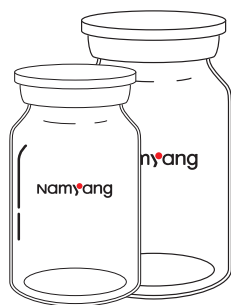
25 kg
595*450*420mm
Inner LDPE
Vacuum packing



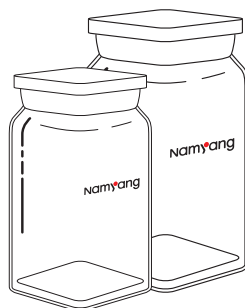
Big Bag

275 kg
900*900*1320mm

Retail



Glass Jar Round
100g 200g



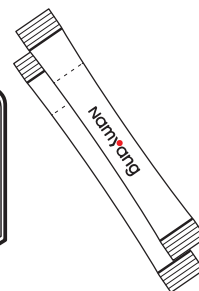
Glass Jar Square
100g 200g



Standing Type Pouch
150g



4 Side Sealing Type Pouch
500g 1000g



Stick
2g

Private Label

Your specialty coffee, instantly

Namyang suggests you to make inroads into craft instant coffee market



YOUR COFFEE



READY TO DRINK COFFEE



INSTANT COFFEE

Craft Instant Coffee & Latest Technology Innovation

A new wave of craft instant coffee



 **BLUE BOTTLE COFFEE**









VERVE
COFFEE ROASTERS

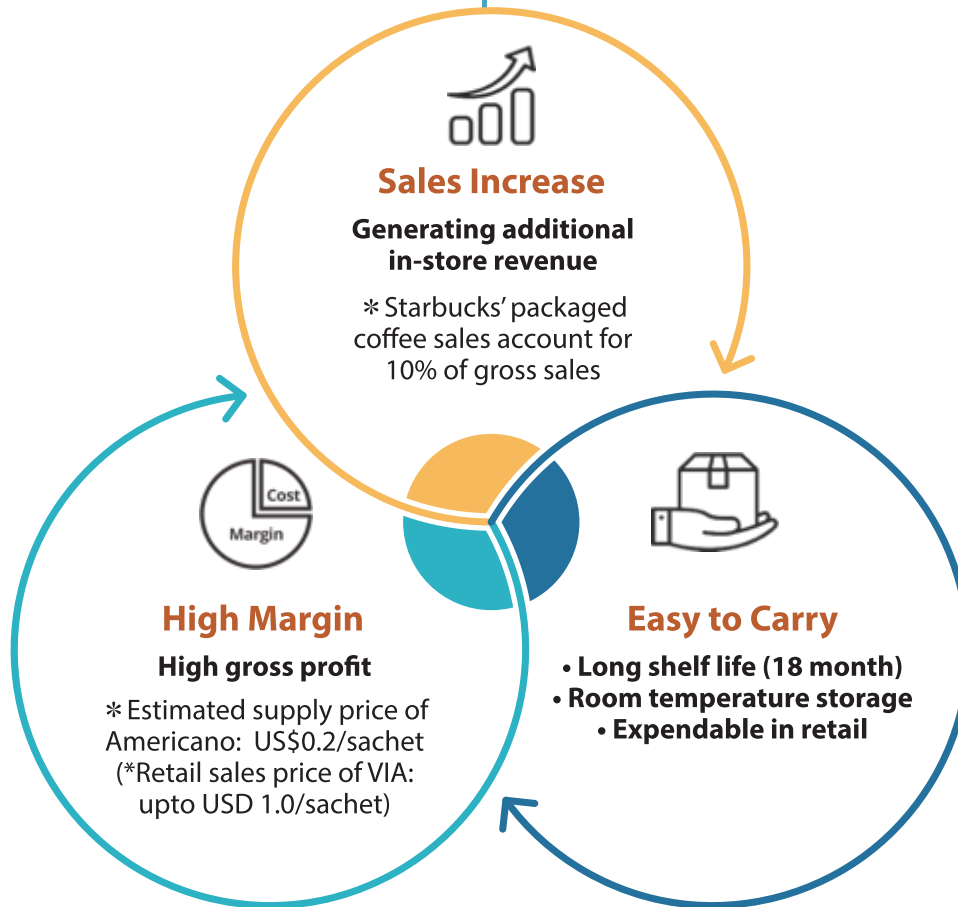


Sudden
COFFEE

Latest innovation in craft instant coffee

	Raw materials	Artificial Additives	Extraction	Dehydrating	MG Coating	Packing
Advanced	 High quality Coffee beans 100% Arabica	 100% Natural, No Artificial additives	 Low temperature Extraction	 Freeze drying	 Micro Ground coffee coating	 Nitrogen filling
Conventional	Regular Coffee beans Robusta	Artificial flavor added	High temperature Hydrolysis Extraction (causing off flavor)	Spray drying (Hot temperature)	N/A	No Nitrogen filling

Expansion of your coffee chain brand to craft instant coffee



Your Benefits

Your Best Partner, Namyang

Namyang Provides One-Stop Solution

We care and explore consumer's needs, and provide comprehensive service from product planning to the delivery of finished products.



Raw Materials

- * Coffee bean selection by Q-grader
- * Cultivation technology guidance program
- * No.1 Dairy company in Korea

R&D

- * Market analysis and Product profiling upon consumers' request
- * Know-how to transform coffee shop coffee to instant

One Stop Solution

Quality Management

- * Strict quality management
- * Global quality standard
- * Partnerships with global companies

Manufacturing

- * Capable of producing instant coffee and creamer
- * 50 years of manufacturing know-how
- * The latest manufacturing facility
- * Various packaging options



Our Capability

Namyang Creates Coffee Shop Coffee To Craft

Our instant coffee is exceptional made with crafted instant coffee along with 50 years of milk processing know-how even in comparison with global coffee chains'.

Namyang's
LOOKAS 9 LATTE

VS

Global coffee chain



85%

Preference

15%

3.2

Coffee Aroma

3.2

2.7

Bitterness

2.0

3.4

Smoothness

3.7

3.0

Milk taste

3.43

3.4

After taste

3.2

3.43

Balance

3.17

Tested by 20~30's age group of Starbucks users (20 people)
Item: Namyang LOOKAS 9 Latte (instant coffee), Starbucks Café Latte

Namyang produces wide range of selections

Namyang Develops Your Own Recipes

Below are the available options already developed under Namyang's brand 'LOOKAS9' and 'French Café'

		LOOKAS9 SIGNATURE	FRENCH CAFÉ
Instant Coffee	Pure Black Coffee	 Dark Mild	 Glass Jar Pouch
	Latte & Flavored Latte	 CAFE LATTE	 DOUBLE SHOT COLD BREW VANILLA DOLCE MOCHA TIRAMISU BLACK SUGAR MILK TEA MILK TEA BLACK SUGAR GREEN TEA
Ready to Drink Coffee	Americano Latte & Flavored Latte		 Chilled Cup 200/250/320ml BOTTLE 275ml CAN 175ml PET 500ml

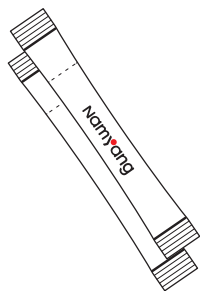
Namyang develops your own recipes

Flavor Options



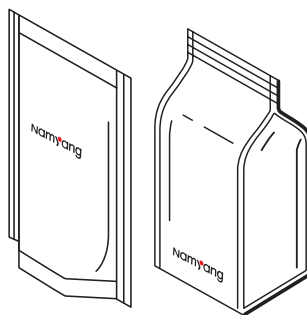
Packaging Options

Instant coffee

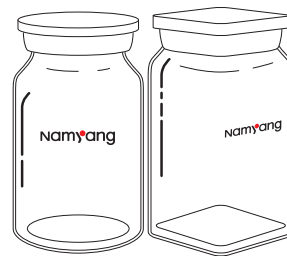


Single serving sachet 2g
Single serving sachet(wide) 10~25g

* Box/Pouch packing are available



Standing pouch 150g
4 side sealing pouch 500g



Glass Jar
100g, 200g

Ready to Drink type



Chilled cup
220ml, 250ml, 320ml



Can
175ml, 200ml



PET bottle
500ml



Glass bottle
250ml

.. Certifications ..

Namyang Ingredients always maintains the highest standards for its coffee products, never compromising on quality and valuing the trust of consumers and partners above all.



Namyang
INGREDIENTS

We are Namyang
Sincerely welcome you all



•• For more information, please visit ••

Homepage



YouTube



•• Please contact our Specialist ••

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Application recipes, samples and specifications available.

Namyang
INGREDIENTS