

# Pickzzi

Pick this KOREAN JANGAZZI

[www.naiffy.kr](http://www.naiffy.kr)





From farmland to your table,  
go on a journey filled with authentic taste

Make every day fun and every moment healthy!  
Constant research, honest production

“Sow value, harvest joy.”





Food Business



R&D



ODM

## History

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- 2020** 06/05 Established ShonFood Inc. (CEO Jeong-Mi Shon)  
Registered one patent
- 2021** Established an R&D division  
Registered one patent and  
acquired ISO 9001 / 22000 certifications  
Certified as a venture business  
Changed company name to Naiffy Inc.
- 2022** Registered two trademarks (Korea and China)  
Certified as a Do-Dream Company (for export)
- 2023** Main-Biz Certification



We create new  
and diverse  
enjoyment for all.

**Pickzizi**  
Pick this KOREAN JANGAZZI

Pickled food that  
not only has gorgeous  
taste and chewy texture,  
but also is good for  
your health



# Certifications



Dedicated R&D Department Certification



Certificate of Venture Company



Trademark Registration Certificate



Trademark Registration Certificate



Product-specific Approved Exporter Certificate



ISO Certificate



ISO Certificate



Main-Biz Certificate



Certificate of Designation as a Do-Dream Company



Patent No. 10-2453220



Patent No. 10-2180161



Patent No. 10-2294892



Patent No. 10-2453216

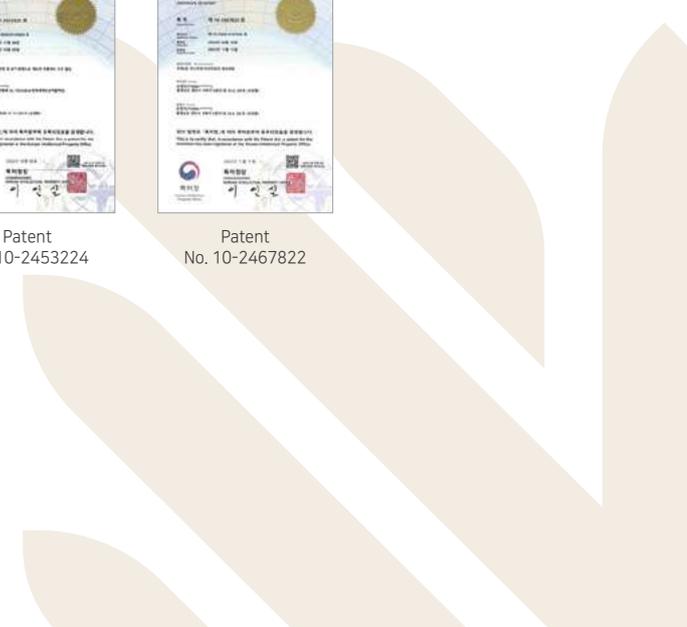


Patent No. 10-2453224



Patent No. 10-2467822

Patent for long-term preservation manufacturing



# Soy Sauce Pickle



Cooked flavored  
**soy sauce** base

The **deep flavor** of soy sauce

Use as a **dipping sauce**  
(for fried foods)



Fried food



Dimsum



Salad



# Wasabi Pickle

**Special** flavored soy sauce

Sharp taste thanks to the **raw wasabi**

Used for **raw fish, seafood, etc.**



Rice noodles



Sashimi



Tendon

# Gochujang Pickle



**Spicy and sweet**  
special gochujang

Used for  
**meat, bibimbap, etc.**



Steak



Bibimbap



Fried Rice



# Doenjang Pickle

Flavored doenjang  
made in a **traditional way**

Used for  
**meat, rice wraps, etc.**



Pork belly



Rice wraps



Pasta

130g



200g



300g



360g



Gift Set



# POINT

Naiffy uses **only raw and fresh mushrooms** not dried ones to preserve their texture and nutrients.



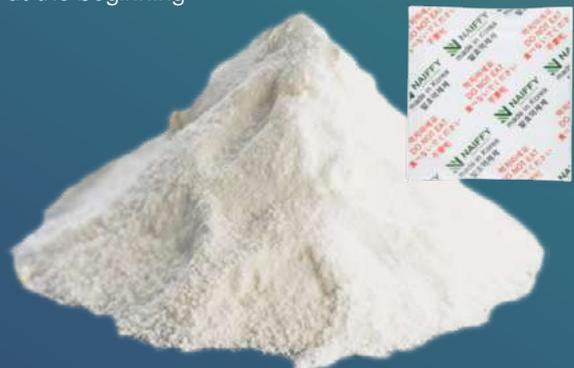
## Overfermentation Inhibitor

### What is an overfermentation inhibitor?

During the packaging and sale of pickled and fermented food including a group of Kimchi, fermentation carbon dioxide gas is generated due to the metabolic effects of microorganisms that ferment and ripen, which may cause the packaging or container to expand. These fermentation gas components can affect the taste and freshness of food. By using an overfermentation inhibitor, not only can fermentation gases in food be removed as soon as they are generated, but they can also maintain the packaging or containers at the beginning of manufacturing, thereby facilitating the distribution process and maintaining the original taste and freshness of the food.

### Applicable food products

Fermentable pickled foods  
(Kimchi, fermented pickles, salted pollack roe, etc.)



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