

**Always think
from the customer's
point of view
to provide
honest food**

Certified by HACCP



Saerom FS Co., Ltd.
continues to embrace
new challenges
with relentless passion.



www.saeromfs.com



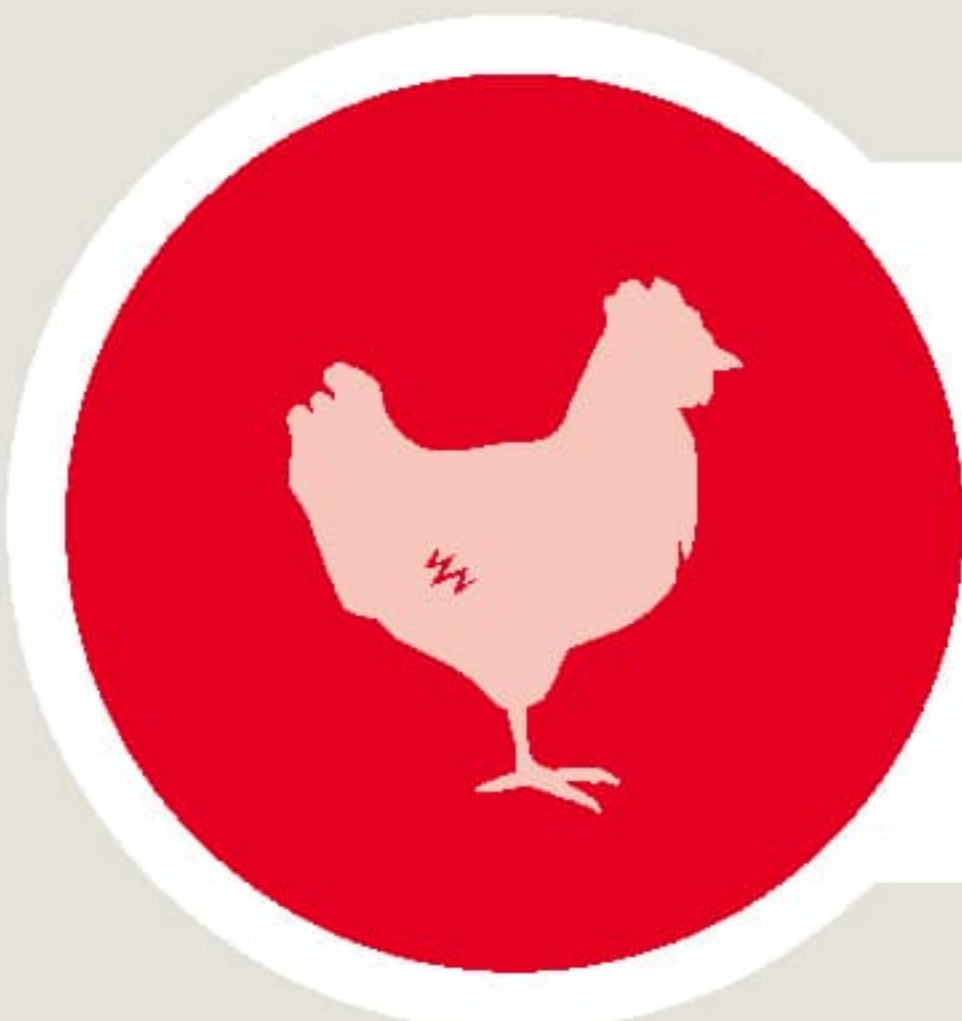
ABOUT US



Saerom FS Co., Ltd.

We always think from the customer's point of view to provide honest food

Established in 2003, Saerom FS has been operating in the meat processing industry in collaboration with local community. We have achieved significant milestones, including the completion of two factory buildings, and the R&D department. With the mindset of "providing honest food by considering the customer's perspective," Saerom FS continues to embrace new challenges with relentless passion. We ask for your continued support and encouragement. Thank you.



Meat processing specialist company

Continuous development of food processing technology for 20 years

Honest food

HACCP certification for healthy and proper food manufacturing



Patented Excellence

Obtaining excellence certifications and various patents

Client satisfaction

Products recognized by major brands



HISTORY



2026

Producing chicken karaage, tender sticks, boneless chicken, cheese sticks, etc. Supplying to franchises, supermarkets, school meal programs, online shopping platforms, and lunchbox chain stores, etc. **01**

2025

Conferred a prestigious Plaque of Appreciation by the Korea Occupational Safety and Health Agency (KOSHA) for exceptional contributions to workplace safety, employee well-being, and the prevention of industrial accidents. **07**

2024

Received an esteemed Plaque of Appreciation from the Sejong Special Self-Governing City Social Service Institute (Foundation) in acknowledgment of meaningful social contribution initiatives in support of underprivileged communities. **11**



2023

Acquisition of patent : No. 10 - 2588593 **10**
Acquisition of patent : No. 10 - 2540061 **05**

2022

Recipient of Excellent Enterprise Award from the Governor of Chungcheongnam-do **12**
Processed Seafood Products HACCP Certification **12**



2021

Trademark registration : No. 40 - 1773251 **09**
Acquisition of patent : No. 10 - 2219491 **02**
Designation of Small and Medium-Sized Enterprises for Fostering Talent **01**

2003

08 Establishment of Saerom FS Co., Ltd.



2008

08 MAIN-BIZ Certification



2010

05 Ground processed meat products, seasoned meat HACCP certification

2016

09 Certification of a dedicated R&D department

2019

12 HACCP certification for other processed products
01 Acquisition of patent : No. 10-1941496

2020

10 Brand launch "Commodining"
09 ISO 9001 certified
06 INNO-BIZ certification



PRODUCT



Launched a new meat-processed food brand, 'Commodining'.
Produce a variety of products including como chicken tender,
como boneless chicken, como chicken Karaage, and como Yuringi.



Como Chicken Tender

Low-fat, high-protein, moist, and tender tenderloin meat

Main ingredient	Unit quantity
Chicken (tenderloin/domestic)	300 g ~ 1 kg/bag



Como Rice Tender

Coating tenderloin meat with crispy rice crunch,
resulting in a moist inside and a crispy outside

Main ingredient	Unit quantity
Chicken (tenderloin/domestic)	300 g ~ 1 kg/bag



Como Boneless Chicken

Moist and juicy boneless chicken leg meat

Main ingredient	Unit quantity
Chicken (meat/foreign)	300 g ~ 1 kg/bag



Como Chicken Karaage

Traditional karaage flavor with soy sauce-based fried batter

Main ingredient	Unit quantity
Chicken (meat/foreign)	300 g ~ 1 kg/bag



Como Chicken Gizzard

Chicken gizzards cooked with spicy seasoning and a crispy fried batter for a delightfully chewy texture

Main ingredient	Unit quantity
Chicken gizzards (domestic/foreign)	300 g ~ 1 kg/bag



Como Whole Chicken Fillet Patty

A patty made with juicy meat, coated in a light and savory fried batter

Main ingredient	Unit quantity
Chicken (meat/foreign)	300 g ~ 1 kg/bag



Como Yuringi

A product made with tender tenderloin, coated in a crispy and chewy fried batter

Main ingredient	Unit quantity
Chicken (tenderloin/domestic)	300 g ~ 1 kg/bag



Como Kkanpung Shrimp

A product that highlights the chewy fried batter and the firm, springy texture of the shrimp

Main ingredient	Unit quantity
Shrimp (Vietnam)	300 g ~ 1 kg/bag



Como Cheese Stick

A product filled with savory mozzarella cheese, with a chewy inside and a crispy outside

Main ingredient	Unit quantity
Cheese (foreign)	300 g ~ 1 kg/bag

MANUFACTURE PROCESS



First Heat-Treatment

Each product undergoes a refined heat-treatment process at precisely controlled temperatures. This hygienic method preserves the natural essence of the ingredients, sealing in savory juices, while elevating the depth and integrity of flavor.



Premium Packaging

To ensure the highest level of freshness, products are sealed immediately after cooking in a meticulously maintained, state-of-the-art environment. Our fully automated system safeguards both quality and hygiene, delivering excellence with every package.

PRODUCTION FACILITY STATUS



3 spiral freezers 800kg/h



3 automatic packaging machines
800kg/h (Rotary, vertical)



5 electric fryers (600*6000mm)



6 coating machines (Drum type, belt type)



Vacuum Tumbler

PRODUCTION FACILITY STATUS



Equipment Name	Quantity	Volume	Use
Spiral Freezers	3	800~1,000kg/h	Rapid freezing of finished products
Electric Fryers	5	600mm × 6,000mm	Semimanufactured goods fried in boiling oil processing
High temperature Boil cooking machine (tunnel, box)	3	600mm × 21,000mm etc	Semimanufactured goodsparboiling processing
Vacuum Tumbler	2	1,000kg/time	Main ingredient salting processing
Coating Machine	6	Drum, belt(300~600mm)	Powder and bread crumb application processing
Liquid Receiver (liquid coating machine)	7	300~600mm	Liquid powder application processing
Automatic packaging machines	3	14 heads(rotary, vertical)	Finished product weighing and bag packaging
Sealing Machine	3	300mm	Finished product BAG adhesion
X-ray Separator	2	400mm	Finished product foreign matter detection
Magnetic Separator	4	300mm	Finished product foreign matter detection
Air Shower	3	Two-Seater	Foreign substance removal by workers
Autoclave	1	BF-50A	Sterilization of experimental bacteria
Clean Bench	2	BF-800C, BH-402	Cleaning operation of any part of the whole
Incubator	2	C-IND1	Bacterial culture
Mincer	1	MGB-32	Raw material grinding
Stomacher	1	LED Embo Stomacher	Sample mixing
Electric Fryer	1	CFR-050KK	Semimanufactured goods fried in boiling oil processing
Mixer	1	5K5SS	Main ingredients, sub ingredients blending and processing
Refrigerator	1	BCD-138	Frozen, refrigerated storage
Etc	1set	—	—



Convenient and classy 'homestaurant' for you

Saerom FS Co., Ltd.

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