

GOCHUJANG BULGOGI GIMBAP

Spicy, savory Korean flavors with grab-and-go convenience



COOKING INSTRUCTIONS

1. Cut the pork into bite-sized pieces, then add all the gochujang marinade ingredients and marinate for 20 minutes.
2. Stir-fry over medium heat until cooked. (Adding onion and green onion together enhances the flavor.)
3. For the filling, julienne the prepared carrots, add a little salt and oil, then stir-fry.
4. Whisk the eggs, fry thinly, and then julienne. Blanch the spinach, then lightly season with salt and sesame oil.
5. Season cooked rice with salt, sesame oil, and sesame seeds for gimbap.
6. Spread rice thinly on a seaweed sheet. Add beef, spinach, carrots, sliced egg, and pickled radish.
7. Roll tightly, brush with sesame oil, and sprinkle sesame seeds before serving.



- Do not burn the gochujang; stir-fry over medium heat, adding onion or a spoonful of water.

INGREDIENTS

MAIN INGREDIENTS – GIMBAP:

Cooked rice 400 g, dried seaweed 5 sheets, blanched and seasoned spinach 50 g, pickled radish 4 strips, sliced omelet (3 eggs), julienned and stir-fried carrot 80 g, sesame oil 5 g, salt 2 g, toasted sesame seeds 2 g

FILLING – GOCHUJANG BULGOGI:

Sliced pork 300 g, gochujang 30 g, soy sauce 15 g, sugar 12 g, minced garlic 5 g, sesame oil 5 g, cooking wine 15 g, ground black pepper (a pinch), sliced onion 50 g (optional), chopped green onion 20 g (optional)

» FEATURED PRODUCTS

PRICE COMPETITIVENESS



It's Well Gochujang

SIZE	3 kg / 6.5 kg / 14 kg / 17 kg
SHELF LIFE	18 months
STORAGE	Ambient (shelf-stable)

Price Competitiveness:

Over 15% cheaper than local US competitors; bulk sizes provide B2B price advantage

FLAVOR & TEXTURE DIFFERENTIATION



Monggo Soy Sauce Jin

SIZE	500 mL / 900 mL / 1.5 L / 13 L
SHELF LIFE	24 months
STORAGE	Ambient (shelf-stable)

Rich Umami & Ingredient Clarity:

17% brewed soy sauce, double the competitor's content, delivering rich umami; beginner-friendly, preserves the natural color of ingredients

OPERATIONAL EFFICIENCY



Misoran Sliced Egg

SIZE	700 g
SHELF LIFE	12 months
STORAGE	Frozen

Labor-Saving Convenience:

Saves labor costs by reducing prep time for Korean dish (Ideal for Gimbap filling, and as toppings for bibimbap etc.)