

Discover Your Flavor, Naturally

*with Fermentation-Derived
Flavor Systems*





Major Business

General Food BU

- ✓ Traditional fermented paste, kimchi, sauce, seasoning, processed meat, ready meals, etc.

General food business

Food ingredients distribution

Food R&D center

Food safety center



BestCo

25 Global business places

80+ Countries with sales



O'Food



Miwon



- ✓ Global food products selling in more than 80 countries

Global Food BU

INGREDIENT BU

B2B ingredient business in starch sugars and bio-based solutions for food, healthcare, feed, and industry

Starch&Sweetener (No.1 in South Korea)

BIO (Amino Acids, Natural Flavor, Microalgae, etc.)

Lysine (Animal nutrition)

Ingredients R&D center

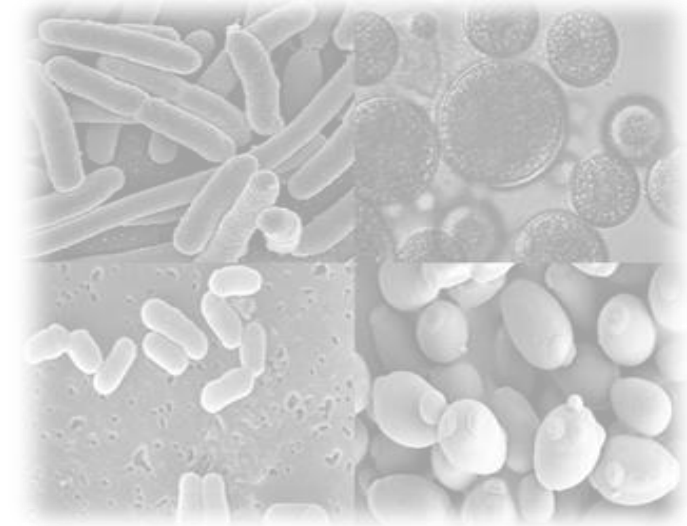


- ✓ Total 20 subsidiaries including non-food

Subsidiaries

DAESANG, Leading the Ingredients market based on advanced bio-technology

We have built a diverse product portfolio through continuous biotechnology innovation, and are able to serve different industries with a wide variety of ingredients to be used in foods, health functional foods, pharmaceuticals, feeds, etc. Daesang Corp. will continue to achieve customer satisfaction through a variety of products that ensure wellbeing, nutrition, and functionality.



Heritage of Fermentation Excellence

With nearly 70 years of expertise in fermentation, we have established a strong foundation of technological leadership.

Innovation in Fermentation Development

From precision fermentation to advanced process innovation, we deliver breakthrough productivity with safety and reliability.

Commitment to Sustainability

We are expanding into future-oriented solutions such as Microalgae and **Natural flavor** ingredients, building a portfolio aligned with global sustainability needs.

Dsavorory

Bringing lasting umami through
NATURAL FLAVOR



※ FEMA GRAS certified

UH

Strong Upfront Flavor

Delivers a strong upfront flavor impact with balanced complexity
Brightens and lifts taste while bringing every note into balance

LH

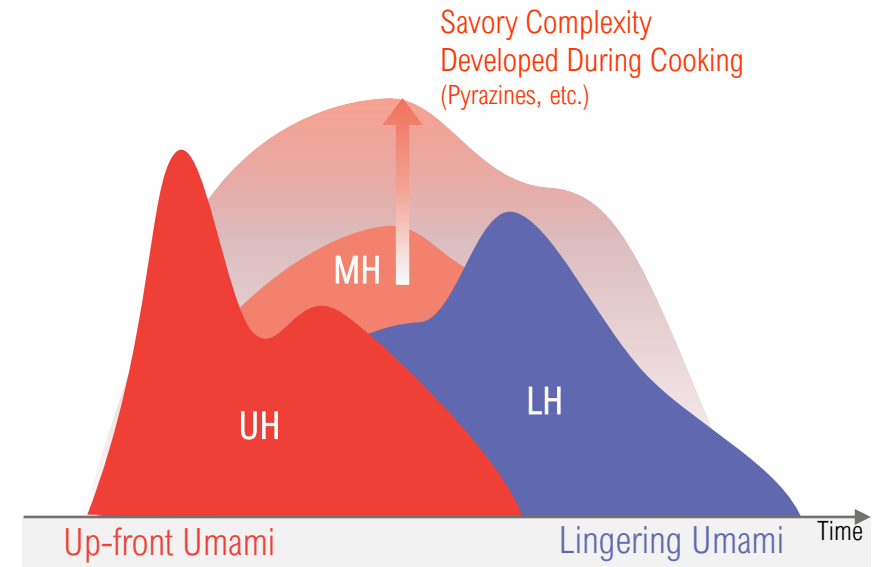
Deepening the Aftertaste

Unfolds deep, complex savoriness that lingers on the palate
Adds richness and rounded depth for a premium taste experience

MH

Revealing Roasted & Meaty Flavor During Cooking

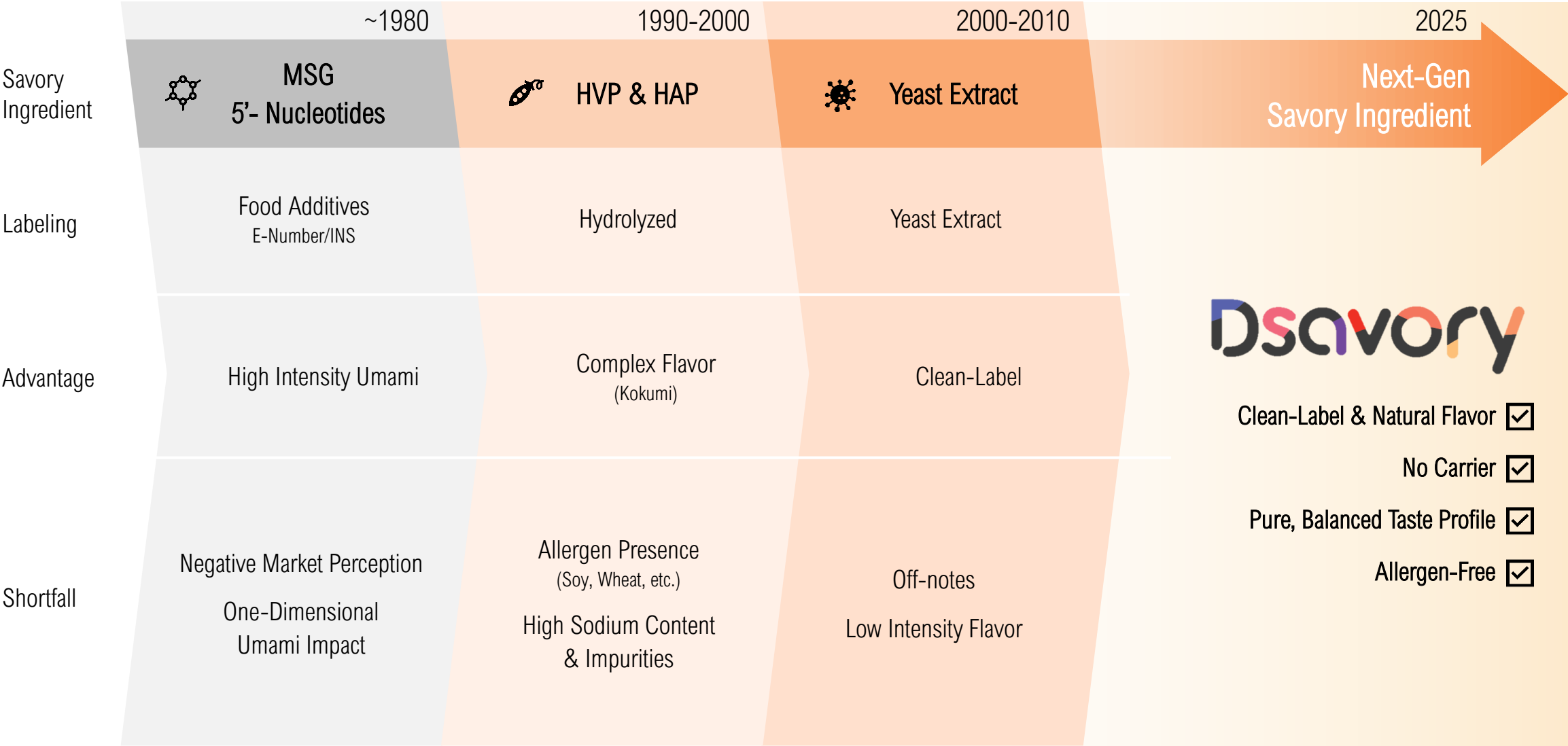
Unfolds authentic roasted notes and deep meaty richness
Brings out a fuller and more genuine taste experience



A New Standard for Savory Natural Flavor



The Evolution of Savory Ingredients



- Clean-Label & Natural Flavor ☒
- No Carrier ☒
- Pure, Balanced Taste Profile ☒
- Allergen-Free ☒

CLEAN LABEL PRESSURE IS REAL. BE READY.

Consumers demand **Cleaner, Simpler Labels**

Formulators are asked to **remove** conventional flavor enhancers

Don't just subtract – replace with smarter solutions

DSAVORY UH/LH/MH

Built for Clean-Label Formulation

Before

INGREDIENTS: MONOSODIUM
GLUTAMATE, YEAST EXTRACT, DISODIUM
INOSINATE (IMP), DISODIUM GUANYLATE
(GMP), ...

After

INGREDIENTS: NATURAL FLAVOR



Dsavory UH

Creates a powerful upfront umami impact that brightens flavors and lifts every note into harmony.

1

Clean-label “Natural Flavor”

“Natural Flavor” Compliance (US, EU)

No Carrier • Allergen Free • Natural Flavor

Aligns With Clean Label Trends

2

Early On-set Umami

Provides Authentic Savory

‘Upfront’ Complex, Rich Taste

Effective With Low-dosage

3

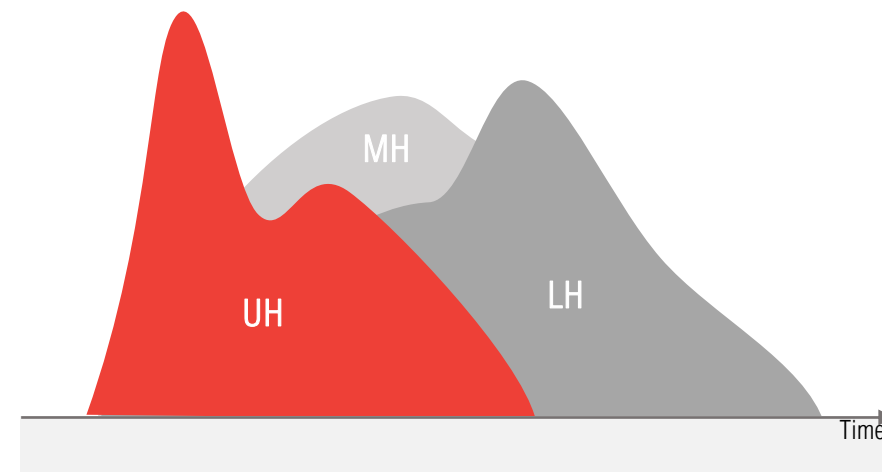
Sodium Reduction by 30%

Increases Salt Perception

Reduce Sodium Content by 30%

Targets Health-conscious Consumers

Up-front Umami



Application Range

Suggests 0.1~0.5% in the formula

Category	Application	Recommended Dosage (w/w%)
Sauces/Dressings	Ranch Dressing	0.20
	Ranch Dip	0.50
	BBQ Sauce	0.25
Snacks/Seasonings	Za'atar Gluten Free Crackers	0.44
	Cheese Crackers	0.40

Dsavorary LH

Delivers deep, complex savoriness that lingers long on the palate, enhancing richness and rounded depth for a truly premium taste experience.

1

Clean-label “Natural Flavor”

“Natural Flavor” Compliance (US, EU)

No Carrier • Allergen Free • Natural Flavor

Aligns With Clean Label Trends

2

Lingering-Depth Umami

Provides Authentic Savory

Full-rounded With Lasting Impact

Effective With Low-dosage

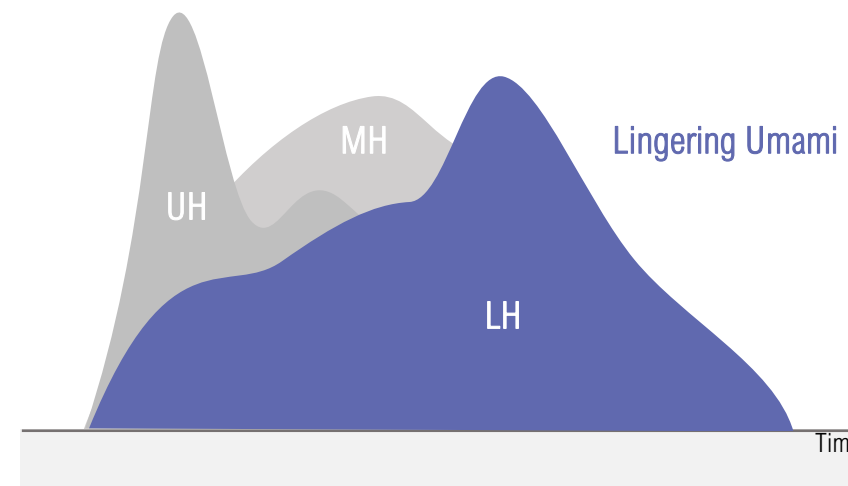
3

Masks Bitter Off-Notes

Helps Overcome Aftertastes

Masking Bitter And Acidic Notes

A Promising Solution For Vegan Food



Application Range

Suggests 0.1~0.5% in the formula

Category	Application	Recommended Dosage (w/w%)
Sauces	Sumac Feta Dip	0.29
Soups/Bouillons	Chicken Noodle Soup	0.18
Snacks/Seasonings	Nacho Flavored Tortilla Chips	0.45
Plant-based	Plant-based Cheese	0.10

Dsavorv MH

When applied to foods, it develops authentic roasted notes and deep meaty richness during cooking, bringing out a fuller and more genuine savory experience.

1

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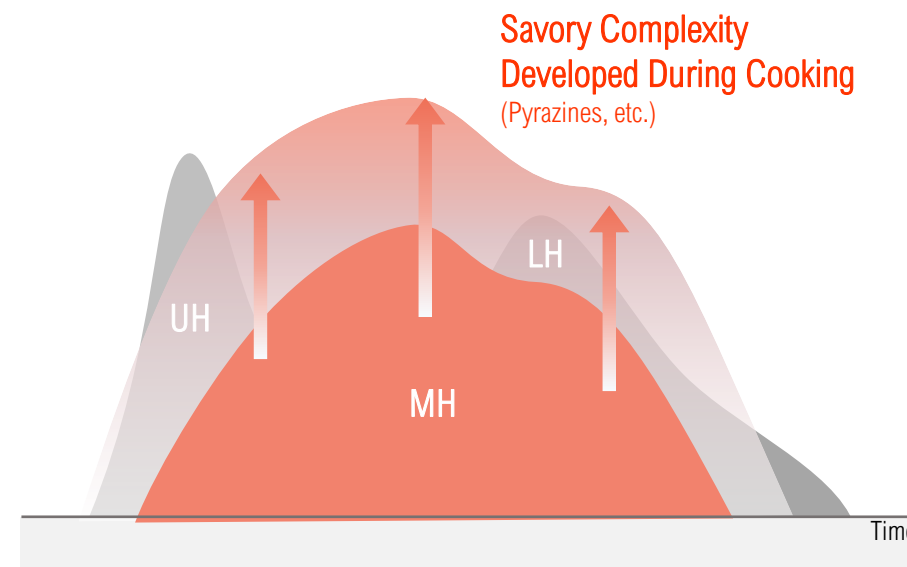
Optimized Amino Acid Profile

Heat-reactive amino acid profile that promotes uniform savory formation and stable roasted notes during cooking

3

Rich, Roasted, Meaty Flavor

Builds cooked flavor complexity during heat processing, creating savory undertones through reactive compounds.



Application Range

Suggests 0.1~0.5% in the formula

Category	Application	Recommended Dosage (w/w%)
Ready Meals	Beef Empanadas	0.27
	Garlic Chicken Pasta	0.1~0.2
	Lamb Lentil Stew	0.25
Snacks/Seasonings	Spicy Seasoning	0.4
Processed Meats	Harissa Sausage	0.27

Markets available

-  Approved
-  In progress
-  Being reviewed



01

USA

- » United States
- » Canada
- » Mexico

02

EU

- » Europe
- » United Kingdom

03

Asia

- » Republic of Korea
- » India
- » China
- » Japan

04

ASEAN

- » Thailand
- » Vietnam
- » Indonesia

05

Oceania

- » Australia
- » New Zealand

Thank You & Stay Connected!

