



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.

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.



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.



Namyang Freeze-dried Coffee

Namyang Freeze-dried Coffee is delivered to more than 60 countries around the world, being produced in one of the world's latest and technologically advanced freeze-dried coffee facilities.

On top of that, South Korea, a highly strategic location for trade thanks to FTAs with 55 countries enables our partners to enjoy lower tax rates and us to flexibly source coffee beans from any origins.



Exclusive Freeze-Dry 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.



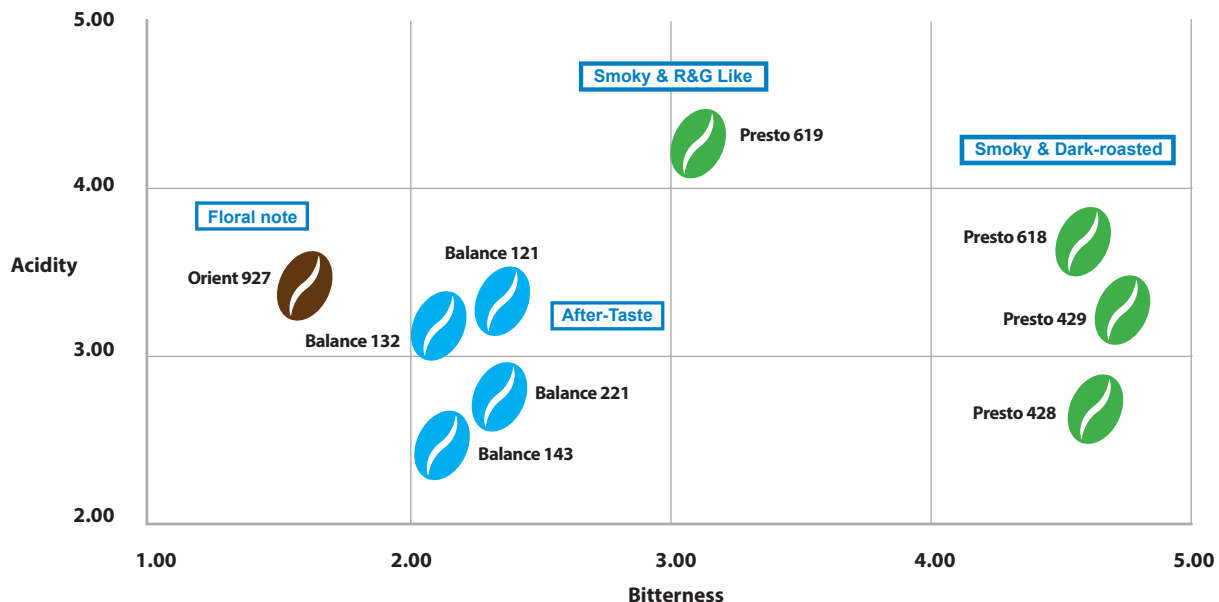
Balance

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.



.. 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.