

Company History

Started manufacturing of Daegu traditional flat dumplings with completely handmade methods

1996 Opened Changshin Foods (partial mechanization of certain facilities)

2016. 09 Completed Branding (Seonggyeongsoon Dumplings) and new factory built

2016. 11 Obtained HACCP Certification for the first time for Daegu traditional flat dumpling

2016. 11 Completed installation of frozen dumpling automation equipment

2021. 08 Acquired FSSC 22000 Certification

2021.11 Built the second factory

Greetings from the CEO

Since the establishment of the company, more than 40 years have passed.

We would like to express our deepest gratitude to our customers for their interest and support for the company over the years.

All thanks to our customer's support, we will continue to provide more meaningful products and services in the future.

Since its establishment in 1983, our company, which prides itself on being the best dumpling manufacturer,

has been constantly researching and developing to make more hygienic and $\,$

delicious dumplings while keeping the traditional recipe.

With the highest goal of providing sustainable and premium-quality services to our customers,

we will listen to our customers more sincerely and meet their expectations.

Thank you.







Having fried flat dumplings with soy sauce and green onion are perfect for enjoying the natural flavor of wheat.

They contain 40 years of traditional handmade manufacturing know-how. Daegu's famous dumplings go so well with any food.

Chinese restaurants / Tteokbokki shops / general restaurant 600g / 1pack, 10pack / 1box



They contain 40 years of traditional handmade manufacturing know-how. Daegu's famous dumplings go so well with any food.

Chinese restaurants / Tteokbokki shops / general restaurant

700g/1pack, 12pack/1box



Fried dumplings with starch noodles





Crispy on the outside and moist on the inside, these dumplings go best with tteokbokki soup.

As a product developed for tteokbokki toppings, they go so well with any red spicy food.

Tteokbokki franchise / Jjimdak franchise / snack bars

1.4kg/1 pack, 6pack/1 box



Being crispy and savory thanks to their thin skin, and they go so well with jjolmyeon and tteokbokki.

As a product developed to have such thin skin, it is crispy and savory, so that it suits red spicy food.

Triangular japchae dumplings

700g/1pack, 9pack/1box







Japchae dumplings filled with tteokbokki soup between moist noodles work every time.

They are filled with 100% domestic starch noodles. Being crispy on the outside and moist on the inside, they go best with tteokbokki soup.

Tteokbokki franchise and shops / snack centers / various restaurants

1kg/1pack, 9pack/1box

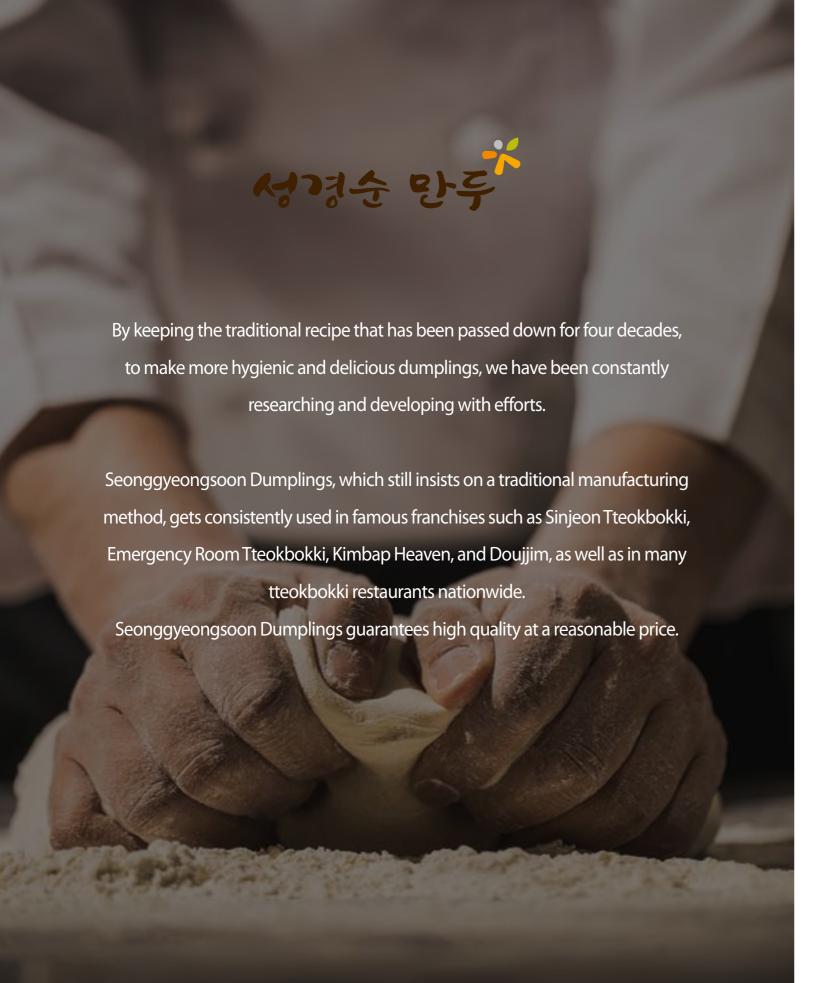


They are Daegu's famous triangular japchae dumplings from Seomun Market that are baked extremely crispy.

Triangular japchae dumplings are made from 100% domestic starch noodles and baked extremely crispy until just before getting burnt.

Tteokbokki franchise / Jjimdak franchise / snack bars

1.25kg/1pack, 7pack/1box



Major Customers



