

Hub of Innovative Growth In the Food Industry



FOODPOLIS



The Food Industry Promotional Agency of Korea



THE FOOD INDUSTRY PROMOTIONAL AGENCY OF KOREA



FOODPOLIS
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CONTENS

06	Greetings
07	I . About the Food Industry Promotional Agency of Korea
08	History
09	Overview
10	Vision and Management Objectives
11	II . Investment and Residency Requirements
12	About the Food Industry Cluster
13	Resident Companies
14	Basic Residency(Lot-Sales) Requirements
14	Financial and Tax Benefits
14	Tax Reduction/Exemption for Foreign-invested Companies
15	III . About Our Support Facilities
17	The Food Industry Promotional Agency of Korea
18	Food Packaging Center
20	Food Quality and Safety Center
22	Functional Evaluation Center
24	Pilot Plant
26	Food Venture Center
28	Sauce Industrialization Center
30	HMR Technology Center
31	Agri-Food Distribution Center(completed in 2021)
32	Functional Food Styling Center(completed in 2022)
33	Young Startup Square(completed in 2023)
34	Functional Ingredient Bank(completed in 2023)
35	IV . Corporate Development/Support Program
36	Business Consultation Center
37	Food Startup Stepstone Technical Support
38	Youth Food Startup Lab
39	HR Development Support
40	HR and Marketing Support : Business Promotion
40	Food Company Employment Support
41	Logistics · Marketing Support
42	Business Platform Support(online/offline food market)
43	Professional Coordinator Matching(short-term support)
44	Technology Development Support : Technological support for 'Introducing Korean Food to the World'(medium-term support)
45	Joint Use of Equipment
46	Innovative Growth Support for Sauce/Traditional Paste Sauce
47	Relaying Information on Domestic Agri-food Raw Materials
48	Technical Support for Industry-Academia-Research Consultative Group by Region
49	Industry-School-Research Exchange and Cooperation
50	Convenient Facilities for Food Companies
51	Directions

Greetings

Greetings!

There are many promising domestic food companies, capable of leading the national food industry, that are steadily moving into the Food Industry Cluster. We are fully supporting youth and venture startups in order to provide opportunities for young people with innovative ideas to realize their dreams.

With our world-class corporate support facilities, we offer technical support to help SMEs create high added-value, and also a business-friendly environment through customized consulting for HR, marketing, export, licensing, and so forth.

FIPA will develop the Food Industry Cluster as the *hub of innovative growth in the food industry*, to become a reliable partner for food companies that will lead the future of Korea's food industry!

Thank you!

Director **Kim Young-jae**



About the Food Industry Promotional Agency of Korea

History

2008

Dec. 2008 Announced the basic plans for the National Food Cluster(Foodpolis)

2011

Feb. 2011 Launched the National Food Cluster Support Center



2013

Dec. 2013 Completed architectural designs for support facilities



2016

Sep. 2016 Completed six major support facilities of the Food Industry Cluster

Nov. 2016 Construction began for the Food Industry Cluster's 1st resident company(BTC)



2020

Jan. 2020 Changed the name of the center National Food Cluster Support Center → Food Industry Promotional Agency of Korea



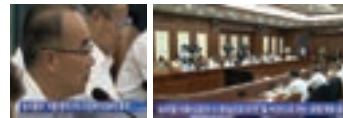
2010

Jan. 2010 Provided the basis for the foundation of the Food Industry Cluster for the Food Industry



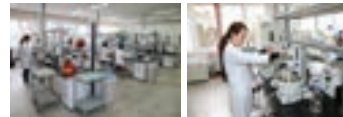
2012

Jul. 2012 Announced the master plans for the National Food Cluster



2014

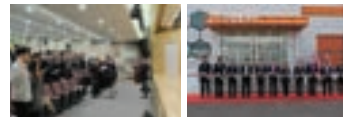
Oct. 2014 Opened the temporary lab of the National Food Cluster Support Center



2019

Feb. 2016 National Food Cluster Support Center designated as a public institution

Nov. 2019 Sauce Industrialization Center opening ceremony



2021

Mar. 2021 Opened HMR Technology Center

Apr. 2021 Designated as the 1st seniors-friendly industry support center



Overview

The Food Industry Promotional Agency of Korea



Objective

- Development of the Food Industry Cluster, where food companies, labs, and other related businesses are integrated, capable of strengthening global competitiveness of the food industry and promoting growth of the agricultural and fishery industry as a hub of the food market in Northeast Asia

Basis for foundation

- Food Industry Promotion Act Article 12-2

Major functions and roles

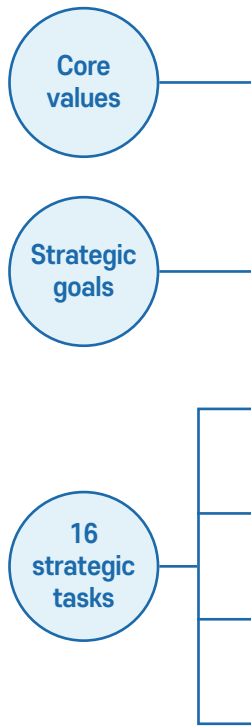
- Policy development and research for the Food Industry Cluster and integration of the food industry
- Projects related to creation and management of a specialized food industry complex
- Support for companies/organizations participating in activities of the Food Industry Cluster
- Projects to promote close cooperation between participating companies/organizations
- R&D, external cooperation, and PR projects to vitalize the Food Industry Cluster
- Other projects entrusted by the Minister of Agriculture, Food and Rural Affairs

Vision and Management Objectives

Vision and Strategic Goals

“To become a hub for innovative growth in the food industry”

Creating an ecosystem for innovative growth, from a start-up to a global company



Management Objectives





Investment and Residency Requirements



About the Food Industry Cluster

Let's Introduce the Food Industry Cluster!

The purpose of the Food Industry Cluster is to foster the food industry focused on R&D and export.

The food industrial complex was created as one of the follow-up measures for the Korea-U.S. FTA, and to promote consumption of domestic agricultural products through growth of the food industry and increase of exports.

With integration of food companies and laboratories, FIPA is developing the Food Industry Cluster as a new hub for the global food market.

Resident Companies

In the Food Industry Cluster, there are already more than 100 promising food companies, three research laboratories, and 40 food venture businesses(As of the end of April 2021).

 Chicken processed food	 Kimchi	 HMR	 Sauce/paste sauce	 Aloe drink	 Fermented drinks	 Health functional foods
 Health functional foods	 Lactobacillus	 Coffee	 Baumkuchen	 Rice processing	 Kimchi	 Health functional food
 Whey	 Dried fruit chips	 Box packaging	 Laver processing	 Health functional foods	 Pickled fruit/vegetables	 Health functional foods
 Garlic processing	 Dried fruit/cheese chips	 Coffee, red ginseng	 Health functional foods	 Meat processing (poultry)	 Drinks(rice drink)/sauce	 Rice processing
 Health functional foods	 Sauces/soups	 Health functional foods	 Health functional foods	 Health functional foods	 Kimchi	 Mini sweet potato
 Soybean processing	 Meal kit	 Health functional foods	 Health functional foods	 Rice drink	 Processed meat	 HMR
 Sweet potato processing	 Box lunch	 Coffee	 Rice wine	 Health functional food	 Box lunch	 Rice cake
 Meat broth	 HMR	 Packaging	 Meat processing	 Seasoned laver	 Health functional food	 Meat processing (poultry)

Basic Residency(Lot-Sales) Requirements

- Location : Wanggung-myeon, Iksan-si, Jeollabuk-do
- Area : 2,321,928㎡
- Business types : Food manufacturing, beverage manufacturing, and related industries
- Price : KRW 151,288per ㎡(KRW 500,128 per 3.3㎡)
- Down payment(10%), intermediate payment and balance in 5-year installments(no interest)*
 - * Additional discount(2.5% per year) for lump sum payment or prepayment
- Up to 70-80% secured loan available if you pay more than 20-30% of the land price
- One-on-one consulting for the whole process of allotment and moving in

Financial and Tax Benefits

- Restriction of Special Taxation Act applicable to companies in the Korea National Food Cluster (corporate tax exempted for 3 years, 50% reduced for 2 years)
- ※ Revision of Restriction of Special Taxation Act('2019.26)

Types	Local investment promotion incentive (National+local government)	Investment support (Local government)	Tax reduction	
			Corporate tax	Local tax
Company relocated from the Seoul metropolitan area	Land investment 30% Facility investment 19%*	10% of the amount exceeding KRW 1 billion (Jeollabuk-do) + within 5%(Iksan-si)	Exemption for 5 years + 50% reduction for 2 years	75% reduction in acquisition tax(1 time) + property tax(for 5 years)
New/Expansion	Facility investment 19%*		Exemption for 3 years + 50% reduction for 2 years (Restriction of Special Taxation Act amended)	
Investment incentive	Employment subsidy, education/training subsidy, secure employment support, etc.			

* Local specialization businesses : (1012) Meat processing and storage, (1075) Box lunch and precooked food manufacturing, (1079) Other food manufacturing

Tax Reduction/Exemption for Foreign-invested Companies

- Local tax : 100% exemption from acquisition/property tax for 15 years
- Residency requirement : 30% foreign investment or higher
- Reduction on land lease
 - 100% exemption : Business in industry-support services and using advanced technology, where the amount of foreign investment is USD 1 million or more
 - 75% reduction : Business that significantly contributes to an increase of social overhead capital, improvement of industrial structure, or financial independence of a local government, which is determined by the Minister of Trade, Industry and Energy based on deliberation of the Foreign Investment Committee, where the amount of foreign investment is USD 5 million or more



About Our Support Facilities

The Food Industry Promotional Agency of Korea



- **The Food Industry Promotional Agency Of Korea is established based on Article 12-2 of the Food Industry Promotion Act, and is responsible for managing and operating the Food Industry Cluster and supporting activities of resident companies.**
- **Support services**
 - Support for the entire process of production of a resident company from procurement of raw materials to R&D/manufacturing/marketing/manpower supply/export
 - Full support of professional staff as a coordinator for various problems identified in each stage of the production processes



Food Packaging Center



Purpose

Increasing added value through technological support for food packaging

Certification



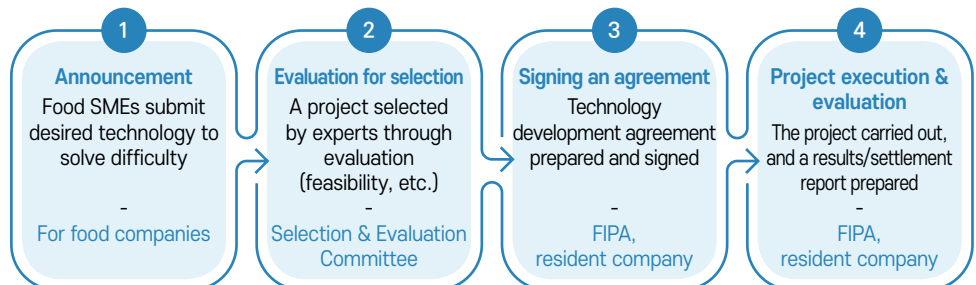
Main functions and roles

Customized packaging improvement

- Improving packaging type, packaging structure, packaging material, etc. in consideration of product characteristics of each company

Major equipment

- 18 types including cutting plotter, 3D printer, etc.



Packaging material analysis

- Test and analyze physical properties of packaging materials according to the test/manufacturing method specified in the Korean Industrial Standards
- Test and analyze any hazards and safety of food packaging materials* by using the testing methods in accordance with the Food Sanitation Act

Major equipment

- Oxygen permeability, water vapor transmission, universal testing system, HPLC, GC, LC-MS, GC-MS, etc.



Logistics environment test

- Verify and optimize product safety and packaging adequacy based on the data measured by the International Safety Transit Association.

Design of the logistics environment test

Sufficient discussion is required at each stage

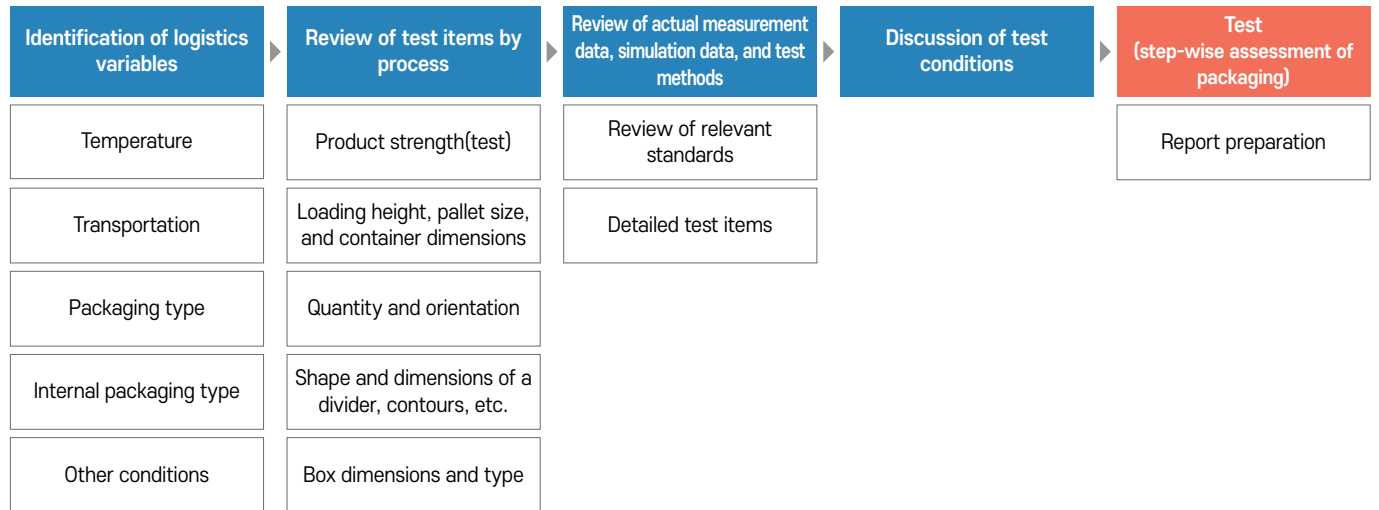
Major equipment

- Combined environmental vibration testing system, drop impact tester, walk-in chamber, etc.



Design of the logistics environment test

- Sufficient discussion is required at each stage



- **Inquiries** • Food Packaging Center 063-720-0630
packaging@foodpolis.kr

Food Quality and Safety Center



Purpose

Support relating to quality-control analysis and safety testing/analysis for development of high value-added products

Certification



Accredited testing institution
(KT-822)

Food etc. testing laboratories
No. 142

● Main functions and roles

Self-quality test/analysis

- Consigned testing service for food companies that have difficulty in performing self-quality tests according to the Food Sanitation Act

What is self-quality test?

According to the Food Sanitation Act, food manufacturers/processors should periodically perform a quality test in order to comply with the standards/specifications in order to distribute/sell their products

Special test/analysis

- Special tests specified by the Food Sanitation Act for raw materials and products*
* GMO status, norovirus, pesticide residue among hazardous substances, labeling inspection (nutritional components), food safety control certification/test, etc.

Major equipment

- Approx. 22 types of equipment, including GC-FID, LC-PDA, LC-ELSD, LC-FLD, GC-MS/MS, incubator, mercury analyzer, etc.



Major equipment

- RT-PCR, PCR, nano-drop automated electrophoresis system, Gel-Doc, biological safety cabinet, etc.

Test/analysis for export(KOLAS)

- Test/analysis accepted in countries that have joined the International Laboratory Accreditation Cooperation(ILAC) Issuance of a report from an internationally recognized testing institution, including the Korea Laboratory Accreditation Scheme(KOLAS)*
- * Test/analysis accepted in about 50 countries

Major equipment

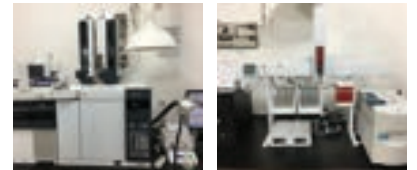
- ICP-MS, ICP-OES, microwave, automatic diluter & dispenser, incubator, etc.

(Specialization) Preference-related quality analysis

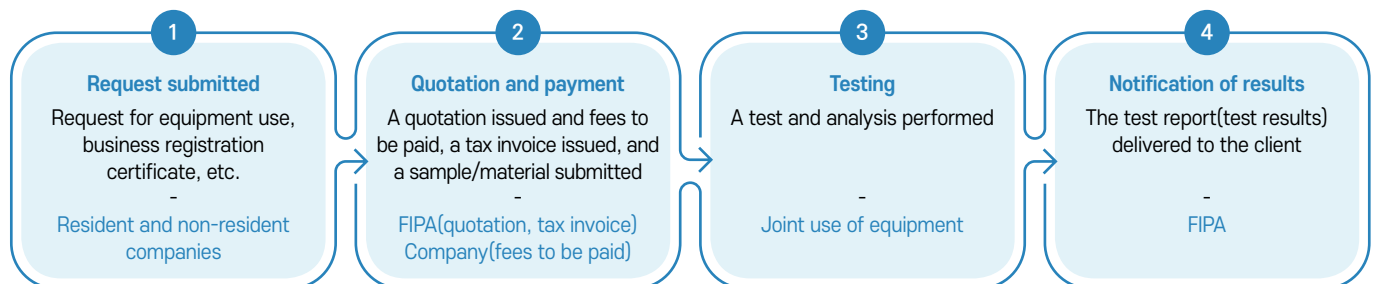
- Improve preference*(off-flavor, etc.) and support development of high value-added products that can satisfy consumer preferences.
- * Taste, smell, texture, color, etc.

Major equipment

- Twenty types including electronic nose, electronic tongue, electronic eye, and off-lactometer

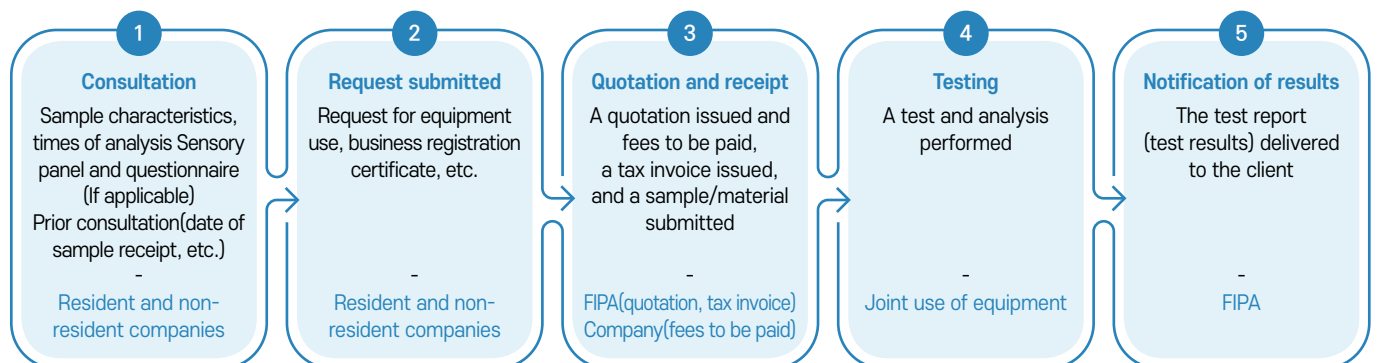


Procedures(test/inspection*, KOLAS test)



* Test and inspection : Self-quality test, label inspection, food safety control certification/test

Procedures(preference-related quality test/analysis, special test/analysis)



Inquiries

- Food Quality and Safety Center 063-720-0610
safety@foodpolis.kr

Functional Evaluation Center



Purpose

Research on and promotion of functional food

Certification



● Main functions and roles

Efficacy evaluation of functional ingredients(cell/animal)

- Support for efficacy evaluation to register an individual approved functional ingredient and secure scientific data for development of food with function claims

(Specialized) Laboratory Practice Institute(GLP) for Functional Food

- [Overview] Evaluation of safety for registration of ingredients to be approved for health functional foods*
 - * Article 14 of 「Regulations Concerning Recognition of Functional Ingredients and Standards and Specifications for Health Functional Foods」
- [Certified] Korea Excellent Laboratory Animal Facility (KELAF, Nov. 2019)
- [To be certified]
 - Association for Assessment and Accreditation of Laboratory Animal Care(AAALAC-1, planned for Dec. 2021)
 - Institute for Good Laboratory Practice (GLP, planned for Dec. 2021)

Major equipment

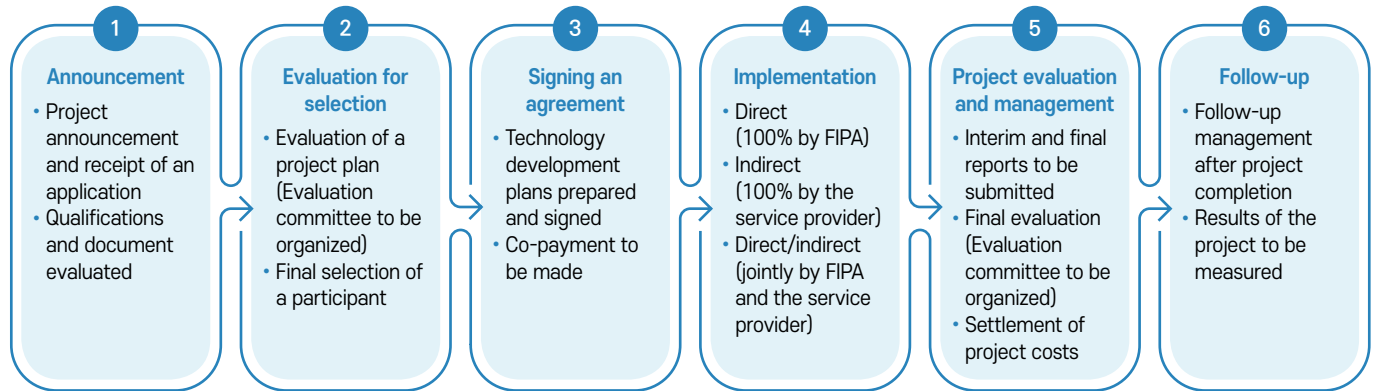
- Total of 33 types including rodent body composition analyzer, rodent bone density analyzer, flow cytometer, etc.



Supports Experiments on Human Volunteers

- Supports experiments on human volunteers conforming to the guidelines of the Ministry of Food and Drug Safety by designing it according to the principles of Good Clinical Practice(GCP)*
 - * Collaborative support(cooperation with clinical testing institute for health functional foods)

● Procedures



- **Inquiries** • Functional Evaluation Center 063-720-0670
function@foodpolis.kr



Pilot Plant



Purpose

One-stop support, ranging from technology development to trial production and small-scale consignment processing

Certification



Main functions and roles

Trial production support

- Production by utilizing advanced equipment (e.g. trial product development, process improvement)*
 - * Trial production by using the latest and specialized equipment

Consignment processing

- Support for consignment small quantity batch production for ingredients or trial products to enter a market*
 - * Consignment processing and production of health functional foods can be performed only by GMP-certified companies.

Major equipment

- Total of 75 types including ultra-high pressure sterilizer, powder sterilizer, spray dryer, etc.



Production technology and consultation support

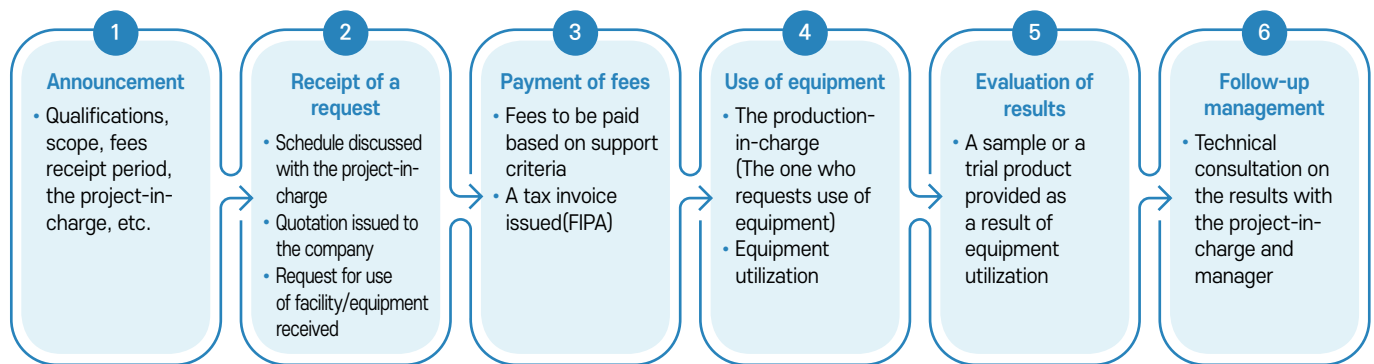
- Technological support with production equipment* and consultation
- * Technological support, including support for export-type trial production and equipment utilization

Equipment utilization cases

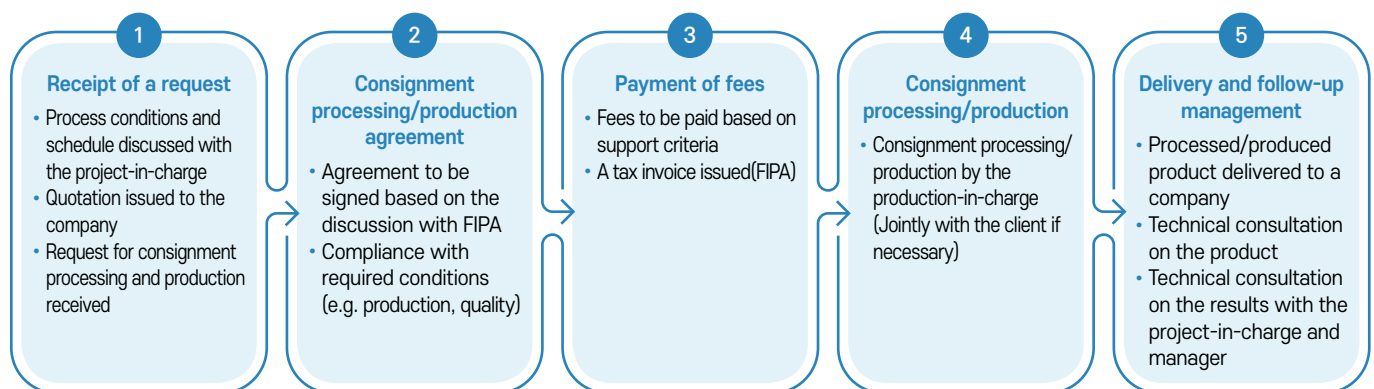


Cheese finger cubes (Freeze dehydration) Perilla oil(extraction-condensation) Barley grass powder (powder sterilization) Health functional foods(tablets) (tablet-making-coating)

Procedures(support for a trial product)



Procedures(support for consignment processing/production)



- **Inquiries** • Pilot Plant 063-720-0651
pilot@foodpolis.kr

Food Venture Center



Purpose

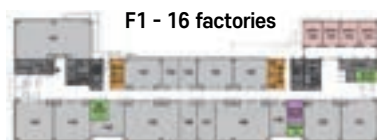
Promoting growth of promising SMEs by leasing a factory, carrying out development of technology, and supporting export, and also creating a food venture/startup ecosystem by establishing an innovation support system for convergence food technologies.

● Main functions and roles

Operation of food-specialized rental factories

- [Overview] Establishment*/operation** of a food-specialized rental factory, customized for the food industry
* After building the rental factory that meets HACCP, GMP, and ISO 22000 standards, separate facilities are installed in the rental space, taking into account the needs of each resident company.
** Common warehouse and utilities tailored to each business(e.g. water, gas, electricity, and wastewater treatment)
- [Facility Status] A total of 52 factories, common warehouse, conference room, general/freight E/V, etc.

Major facilities



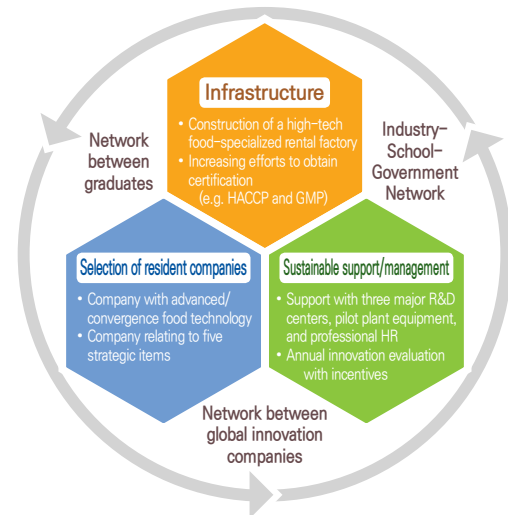
Selection and development of resident companies

- [Overview] Vitalization of the Food Industry Cluster by selecting companies relating to the Cluster's strategic items and advanced/convergence food technology*
- * A resident company is selected through deliberation by the Resident Company Deliberation Committee(e.g. management capability, technology, business feasibility)
- [Status of residency] Out of 52 factories, 39 companies have moved into 48, and 3 are being used for essential businesses

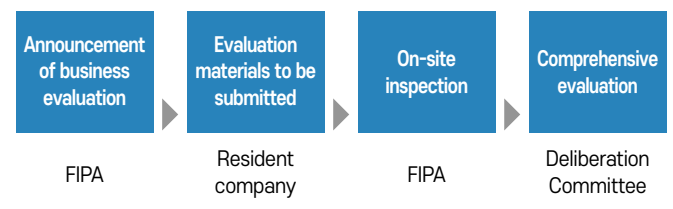
Monitoring of resident companies(business evaluation)

- [Overview] Intensive support for outstanding companies and improvement of management by evaluating business plan implementation and business performance*
- * Growth of resident companies to be motivated by follow-up measures based on evaluation results(e.g. excellent/average/insufficient, etc.)
- [Evaluation Criteria] Successful implementation of original business plans, implementation progress/activities, etc.*
- * Quantitative(employment, performance, external/internal outcome, financial stability, etc.), qualitative(successful implementation of business plans, results, etc.), on-site inspection(successful operation, installation construction, etc.)

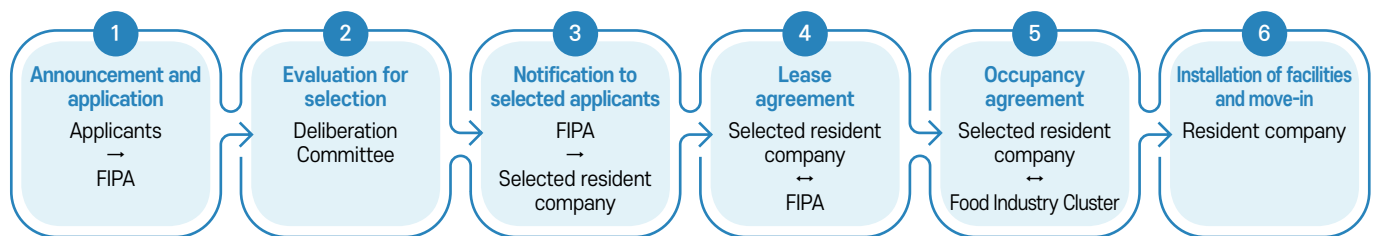
Major functions



Procedures



Procedures(Selection of resident companies)



Procedures(evaluation of a resident company's business)



- **Inquiries** • Food Venture Center 063-720-0567

Sauce Industrialization Center



Purpose

Laying the foundation for fostering a new growth engine in the future by supporting the sauce industry based on fermented ingredients

Certification



● Main functions and roles

Commercialization of sauces

- Support for product development and commercialization according to the needs of companies (trial product, consignment production, etc.)

Technical support for sauces

- Support for product development and commercialization through technical support (solely or by industry-school cooperation, etc.)

Major equipment

- 52 types including a mixing tank, rotary packaging machine, etc.



Trial product development

- Trial products developed in 2020



Chicken breast pack

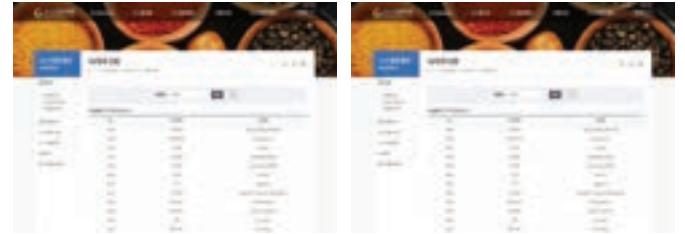
Beef rib marinade sauce

Support for sauce information

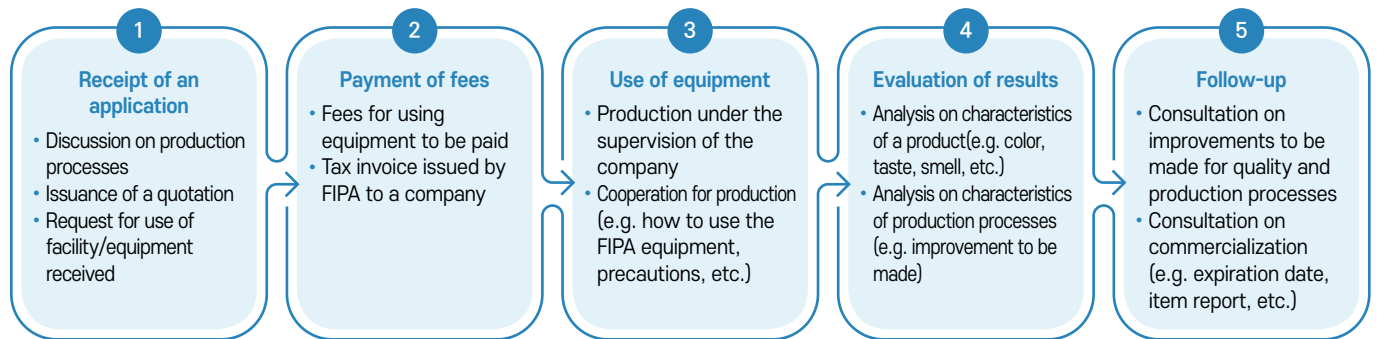
- Database on sauce recipe, industry information(e.g. market), standards/specifications for export, raw materials, etc.

Sauce information DB

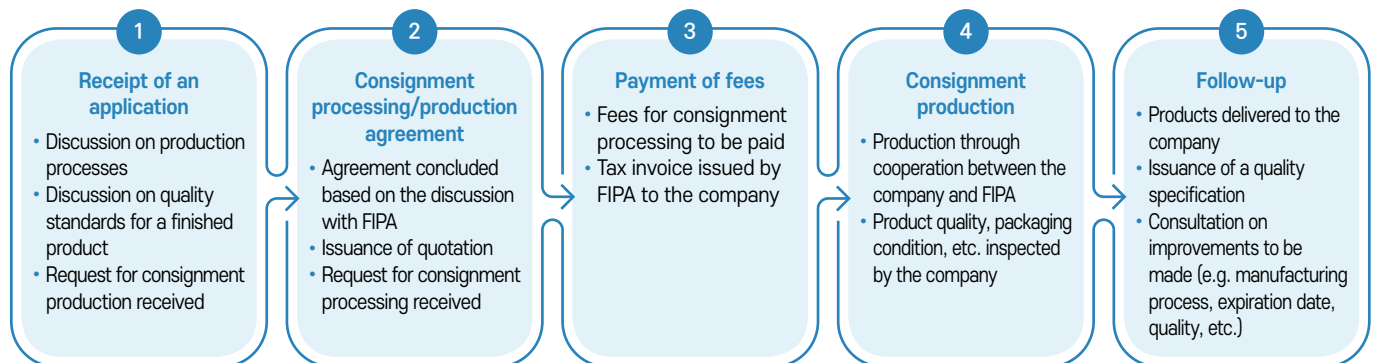
- Database on recipes, ingredients, and additives



Procedures(production of a trial product)



Procedures(consignment processing/production)



- Inquiries**
 - Sauce Industrialization Center 063-720-0660
 - sauc@foodpolis.kr

HMR Technology Center



Purpose

Support for joint technology development between the resident companies and food-related companies/institutions in order to secure advanced HMR technology, enhance corporate competitiveness, and foster high-value-added HMR businesses

● Main functions and roles

Non-thermal sterilization

- Supports commercializing the only non-thermal sterilized food technology in Korea
- Supports R&D on non-thermal chemical sterilization such as antimicrobial agent (vs. physical thermal sterilization)

Supports alternative meat processing technology

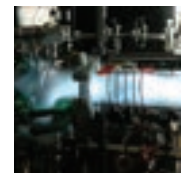
- Supports specializing in TVP-oriented alternative meat processing technology and commercialization

Supports intelligent eco-friendly packaging technology

- Supports specializing in non-face-to-face packaging technology for the post-COVID-19 era
- Supports specializing in eco-friendly packaging technology for reducing packaging waste

Major function

- Sterilization by plasma treatment, sterilization by intense pulsed light magnetic field



Major function

- Improving texture of meat products



Major function

- PET bottle packaging for improved recyclability, intelligent automatic cooking based on printed electronics



Agri-Food Distribution Center(completed in 2021)



Purpose

Providing a low-temperature storage facility and establishing a supply system capable of reliably relaying/supplying agri-food raw materials for resident companies throughout the year

Business size

- **Total cost** : KRW 19.5 billion*
* (Government expense 100%)
- **Period** : 2019~2021(3 years)
- **Use of support fund** :
Design, construction, etc.

● Main functions and roles

Storage of agri-food raw materials

- Develop logistics warehouse to store/manage various raw materials and products by temperatures (e.g. freezing/refrigeration/room temperature)
- Designed to classify raw materials and products by characteristics
- Build a comprehensive logistics system combined with IT to increase efficiency of logistics

Agri-food raw materials relay function

- Provide varied information, and also support progress of negotiations/contracts to facilitate procurement of domestic agri-food raw materials for resident companies
- Establish/manage a supplier DB tailored to the characteristics of each resident company, including agri-food raw material warehousing type(raw material, pre-treated), certification, delivery, transaction conditions, etc.
- Search and manage suppliers(e.g. producers, relevant businesses) of large-demand raw materials

Transfer of high value-added information

- Provide information generated at the stage of goods receipt/shipment by Relay Supply Center to a relevant company
- Provide useful information for management(e.g. information on producers of agri-food raw materials, prices(wholesale market), crop report, consumption trends, etc.)

Functional Food Styling Center(completed in 2022)



Purpose

Establishing support facilities to provide services to resolve difficulties related to functional food formulation for food SMEs

Business size

- **Total cost** : KRW 17.64 billion*
* (Government expense 100%)
- **Period** : 2019~2022(4 years)
- **Use of support fund** : Design, construction, equipment, etc.

● Main functions and roles

Formulation/material development (new formulation research), functional food formulation production development of industry-school networks

- Formulation technology for functional food
- Liquid formulation small amount consignment production
- Development of industry-academia-research network
- Formulation suitability assessment
- Information sharing and hub development
- Introduction of overseas leading technology

Major equipment

- Total of 83 types including liquid/jelly formulation production equipment(stick, pouch, spout, PET bottle, etc.), packaging equipment(cartoner, etc.), formulation stability analysis equipment(disintegration tester, rheometer, etc.), formulation testing equipment, etc.



Young Startup Square(completed in 2023)



Purpose

Establishing a complex facility/ space to support for start-ups in the food industry, involving the entire process of start-up, such as production of a trial product, education/training, business space, etc.

Business size

- **Total cost** : KRW 26.644 billion*
* (Government expense 100%)
- **Period** : 2020~2023(4 years)
- **Use of support fund** : Design, construction, equipment, etc.

Main functions and roles

Production of a trial product

- Equipment for small quantity batch production
- Production system of idea-trial product-finished product

Step-wise customized start-up support

- Comprehensive one-stop support for food start-ups
- Step-wise customized training(preparation-early-growth)
- Support from experienced internal/external mentors

Support for win-win cooperation in the agri-food industry

- Organic cooperation system with related organizations
- Promotion of domestic agricultural product consumption expansion

Open-type support system

- Experience space within the start-up hub
- Operation of the membership system
- Organic collaboration to increase beneficiaries



Functional Ingredient Bank(completed in 2023)



Purpose

Development of functional food ingredients in domestic agricultural products and alignment of agriculture with the food industry

Business size

- **Total cost** : KRW15 billion*
* (10.5 bil. by the central government, and 4.5 bil. by the local government)
- **Period** : 2020-2023(4 years)
- **Use of support fund** : Design, construction, equipment operation, etc.

● Main functions and roles

Standardization/specifications of functional ingredients

- Development of a new functional ingredient index to be approved for health functional foods, and support for analysis methods

Distribution of standardized samples of domestic agri-food raw materials

- Identification of promising functional ingredients, and distribution of analyzed/standardized agri-food ingredients

Main equipment

- LC -Q-Tof, GC -MS , isolation and purification equipment, etc.





Corporate Development/ Support Program

Business Consultation Center

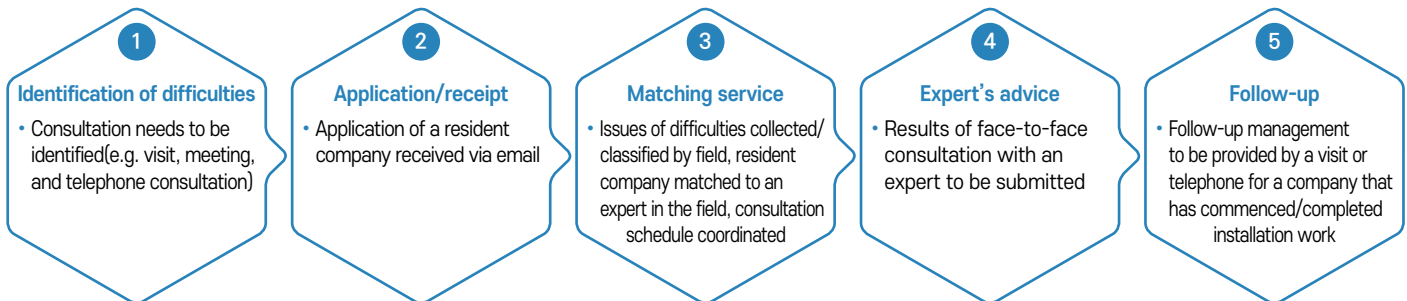
Purpose

- **[Offline]** Operation of the Business Consultation Center in FIPA in order to quickly solve difficulties that may arise during corporate management and factory operation (ten areas including legal, accounting/tax, labor, financial, environment, construction, safety, import/export)
- **[Online]** Online civil services by KakaoTalk Plus Friend Channel to immediately respond to inquiries in addition to the simple announcement/notification services

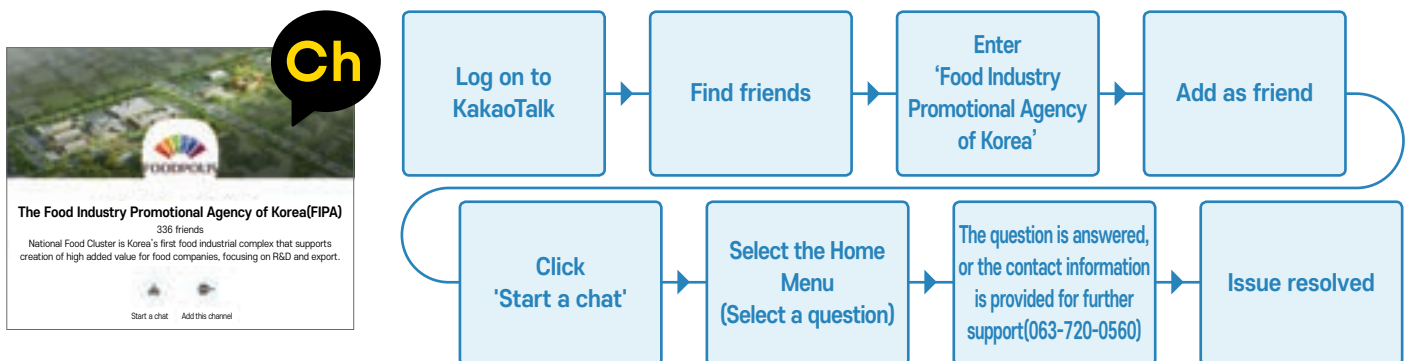
Overview

- **[Target]** Resident companies (lot-purchased company/venture)
- **[Application type]**
 - (Offline) A pool of experienced experts in ten fields is organized in order to solve difficulties of resident companies
 - Issues of such difficulties are collected and classified by field so that the experts can provide face-to-face advice
 - (Online) Support programs are announced, useful information is shared (e.g. issues in the food industry) via FIPA Kakao Talk Plus Friend Channel, and consultation services are provided by Chatbot

Procedures



KakaoTalk Messenger consultation process



Inquiries

- Corporate Support Center 063-720-0560

Food Startup Stepstone Technical Support

Objective

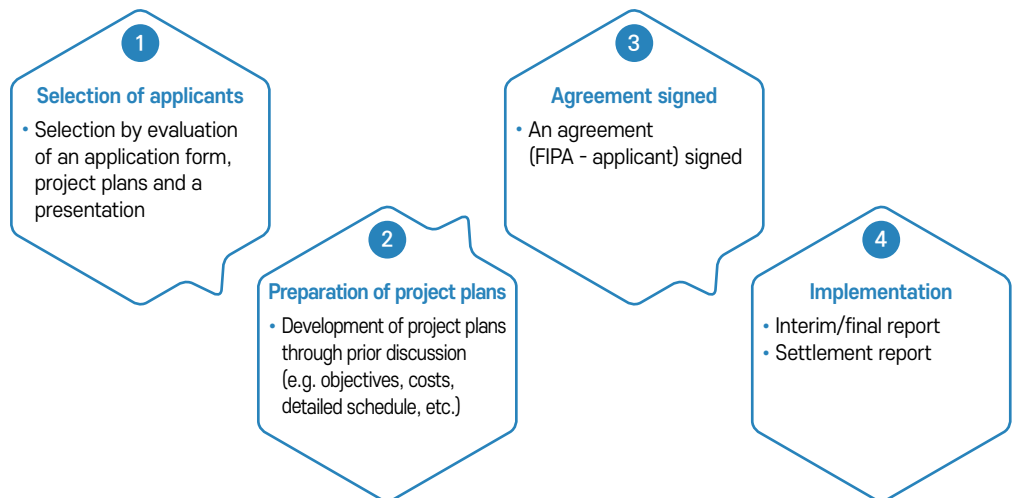
- Evaluation of commercialization and production of a trial product for food start-ups

Overview

- **[Target]** Start-ups in the food company
 - * Of start-ups pursuant to Article 2 of the [Support For Small And Medium Enterprise Establishment Act], small companies pursuant to Article 2(2) of [Framework Act On Small And Medium Enterprises]
- **[Conditions]** Support fund : co-payment = 80 : 20(cash)
 - * Applicable to resident companies(Food Venture Center), and differential support/co-payment depending on the cumulative amount of support fund
- **[Details of the support]**

Class.	Details	
Evaluation of commercialization	Evaluation of functions	- Technical support for development of health functional foods (e.g. raw material standardization, efficacy evaluation, GLP safety test (single, repeated, genotoxicity))
	Quality and safety	- Support for commercialization evaluation (e.g. quality improvement and a safety test of a trial product)
	Food packaging	- Innovative packaging to improve consumers' convenience (universal packaging, active/passive packaging system, etc.)
	Sauce commercialization	- Technical support for commercialization(recipe development and a trial product) and trial production(test bed)
Production of a trial product	Pilot plant	- Liquid formulation(PET, spout, vial, liquid stick) - Solid formulation(granular sticks, capsule, tablet)
	Source commercialization	- Extraction/concentration(broth, extract), heating/stirring(sauce), emulsification(dressing), retort sterilization - Packaging process(PET, glass bottle, pouch, cup sealer, liquid sticks, bulk)

Procedures



Inquiries

- Technical Support Office 063-720-0542

Youth Food Startup Lab

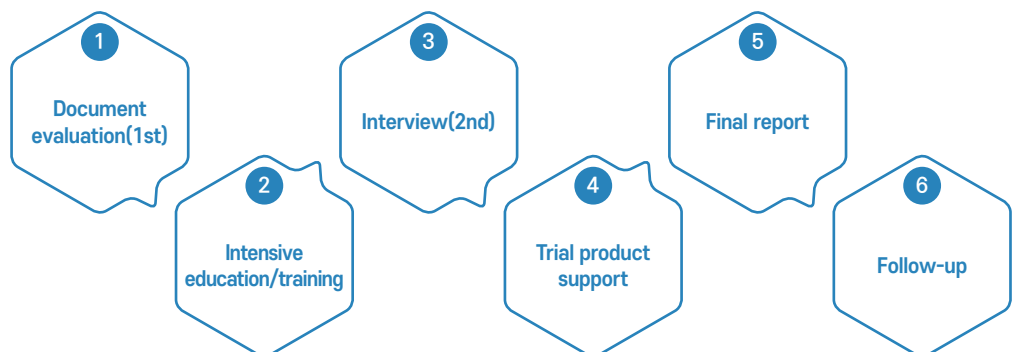
Purpose

- (Preliminary) Providing youth start-ups with opportunities to produce a trial product, offering education/training to strengthen competitiveness, and matching investors, thereby promoting successful commercialization and job creation

Overview

- **[Target]** Undergraduate(or graduate students) preparing for food start-up, those under 39, and food start-up run for less than 5 years
- **[Application period]** 4 months from the date of the agreement(top teams to be selected by evaluation for additional support)
- **[Details of the support]**
 - Trial product and tests(space*, cost**, food tasting event, etc.)
 - * Open kitchen, space, meeting room, etc.
 - ** Mentoring, materials, transportation, equipment usage, tests and analysis, etc. (purchase of capital goods impossible)
 - Capability building training* and mentoring** for successful start-up/commercialization
 - * (Education/training) food, start-up, management, and investment
 - ** (Mentoring) Pool of experts in six fields(management, investment, food, etc.) and matching service
 - Follow-up management* and matching** start-up founders to investors
 - * Monitoring commercialization, hosting the networking day, and matching to projects supported by relevant organizations, etc.
 - ** Matching to investors through the IR Demo day

Procedures



HR Development Support

Purpose

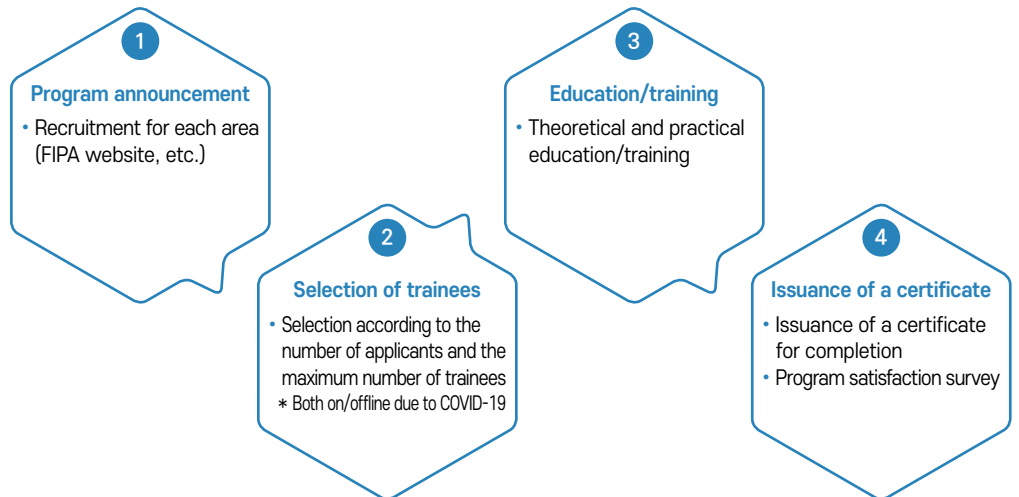
- Online/offline education/training support for using the FIPA's infrastructure

Overview

- **[Target]** Food company employees, prospective start-up founders, the employed, etc.
- **[Details of the support]**

Areas	Details
Quality/safety	Practical training for microbial and quality analysis (analysis methods of the Korea Food Additives Code, etc.)
Functional evaluation	Education/training for functional evaluation relating to development of health functional food
Food packaging	Practical training on structure/quality analysis for food packaging
Production	Practical training for production management/equipment and operation of licensing
Formulation	Practical training for formulation development(beverage, powder, granules, etc.)

Procedures



Inquiries

- Technical Support Office 063-720-0542



HR and Marketing Support : Business Promotion

Food Company Employment Support

● Purpose

- Promoting stable management and creating employment for resident companies

● Summary

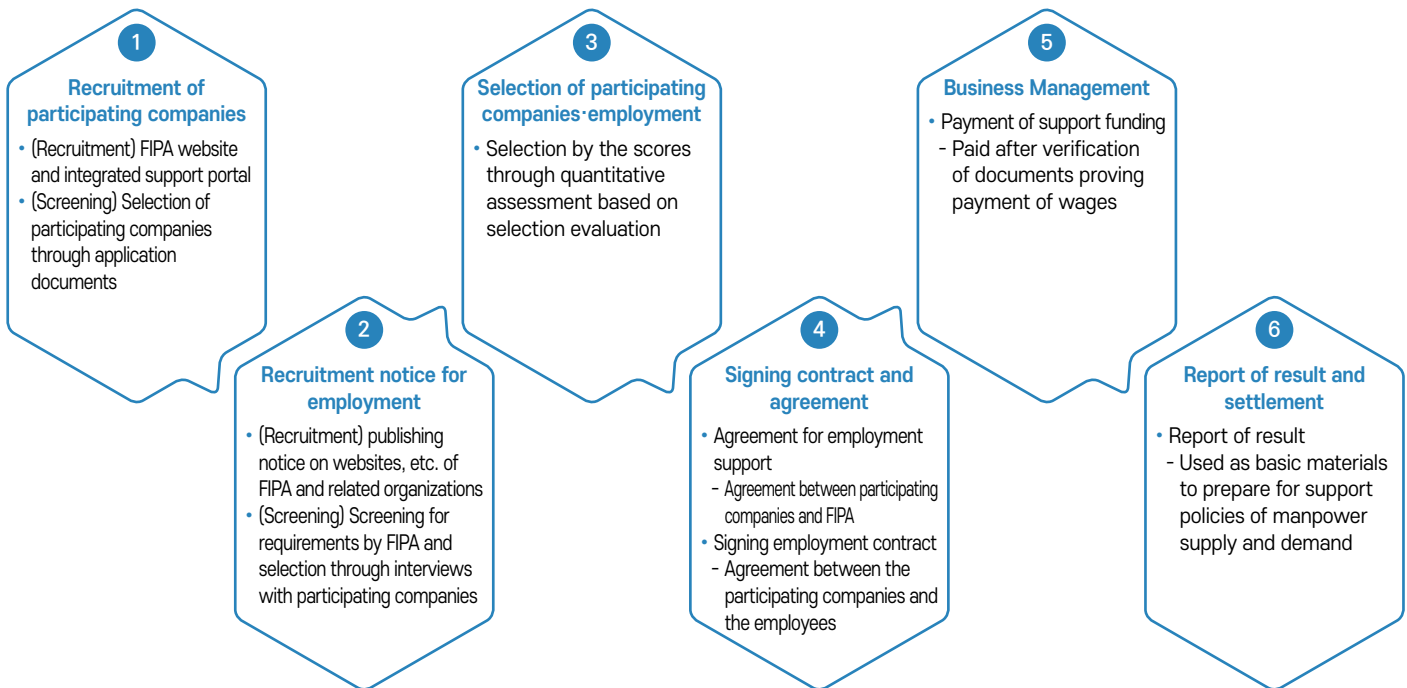
- **[Target]** Lot-purchased companies and resident companies(including venture center)
- **[Conditions]** (New employment) Two months(or more) employment maintained after a new employee is hired(permanent) in 2021
(Employment retention) Existing/venture companies with employees who have been working for 12 months or more through the intern support program
- **[Support content]** (Employment support) Classified into new employment and employment retention
Up to KRW 1 million per employee each month; maximum of 20 persons

<Limit for new employment by the year of establishment of company>

Venture/lot-purchased	Started construction	1st year after completion	2nd year after completion
Maximum 2 persons	Maximum 10 persons	Maximum 15 persons	Maximum 20 persons

(Employment matching) Matching through linking HR manager and related organizations and identifying demand

● Procedures



● Inquiries

- Corporate Invitation/Support Division 063-720-0575

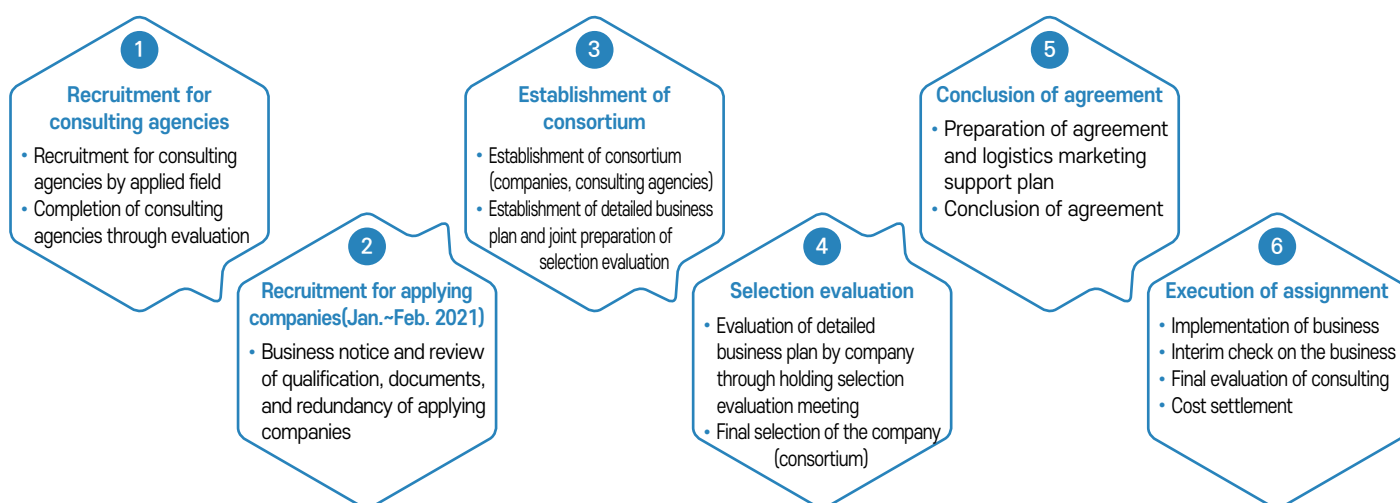
Logistics · Marketing Support

Summary

- **[Target]** Lot-purchased and resident companies(including venture center)
- **[Conditions]** Support amount : contribution by the company = 70 : 30(cash)
- **[Support content]** Up to two cases per company*
 - * KRW 20 million per case(KRW 33 million for TV home shopping)
 - ① Beneficiary of consulting for 2 items previous year → may choose consulting for 1 item this year
 - ② Cannot choose the item for which consulting was received for last year

Field	Description
Logistics	- Strategy for operation of mid- to long-term logistics process/quality innovation, cost reduction, stock management, distribution cost reduction, cold chain
	- Logistics IT system innovation, e-commerce, suggestions for improvement, productivity improvement such as distribution center layout, facilities, equipment, etc.
Marketing	- SNS marketing, online/offline advertising & events, TV commerce
	- Design/production of company symbol for field trips, etc.
	- Materials for product information, etc.
Market	- Patents/certifications, research for local market distribution and consumption, consumer research
	- Buyer's credit report, interpretation/translation, buyer invitation(companies with USD 1 million or more sales per year in food import)
	- Consulting for export, consulting for management of origin
	- Entrance in TV home shopping shows

Procedures



Inquiries

- Corporate Invitation/Support Division 063-720-0564

Business Platform Support (online/offline food market)

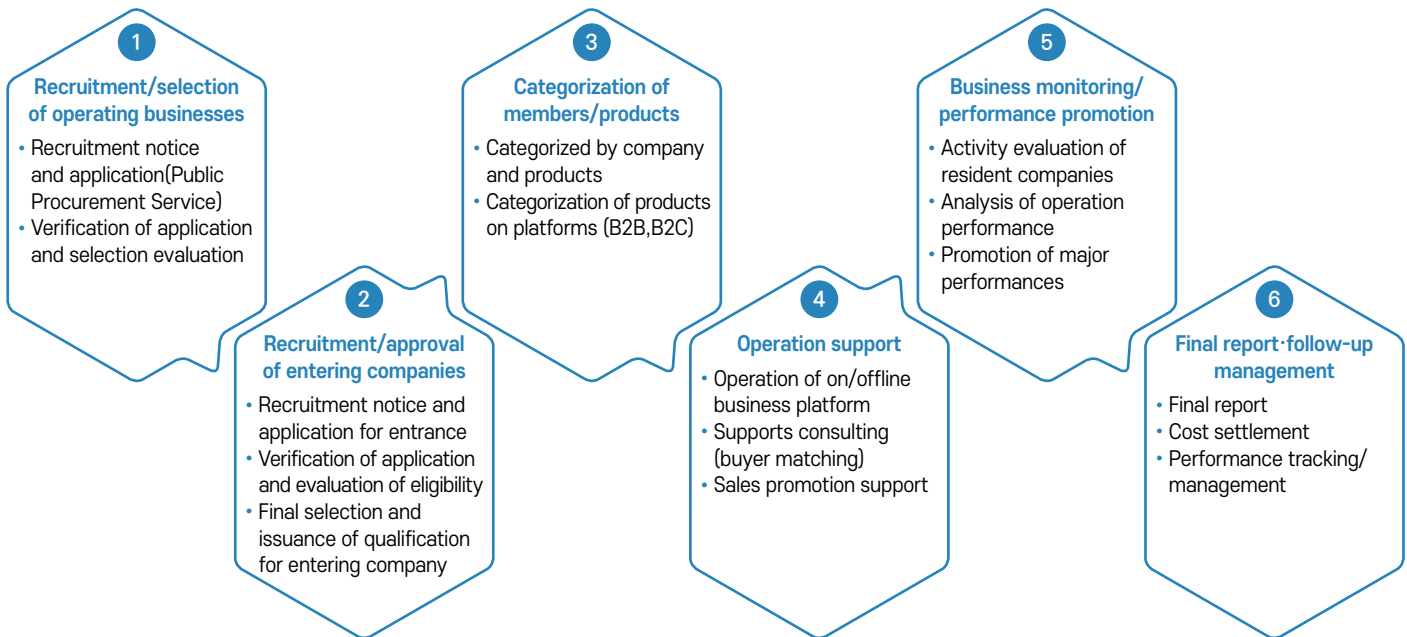
Overview

- **[Target]** Companies in the Food Industry Cluster that want to enter the food market
- **[Conditions]** ① Completed company, ② company that started construction, ③ lot-purchased company, ④ resident venture company, ⑤ those who completed the Youth Food Startup Lab
- **[Contents]** Supports display/promotion/sales of products through operation of online/offline Food Market (joint discount outlet)
 - Establishment of one-stop support system to resolve difficulties in early market entry of companies in the domestic food industry (Exhibit, sales, promotion, and shipping support for major products)
 - Establishment and operation of two-way information sharing platforms(BtoB, BtoC) that reflect the 'untact' consumer trend to seek new market for the resident companies

Supported areas		Support content
Offline exhibition market (Food Market)		- Supports product display/promotion/sales through operating an outlet inside FIPA
Online Platform	BtoB	- Operation of business platform to share and exchange information about products between businesses · Supports customized information exchange for food companies such as sharing company/product information, hosting video consulting with buyers, inquiries for product samples, sharing food information DB, etc.
	BtoC	- Operation of food company exclusive online shopping mall(FOOD POLIS) · Support for online marketing such as exhibit/sales on online mall, live commerce, etc.

- **[Recruitment period and application period]** at any time

Procedures



Inquiries

- Corporate Invitation/Support Division 063-720-0563

Professional Coordinator Matching (short-term support)

Purpose

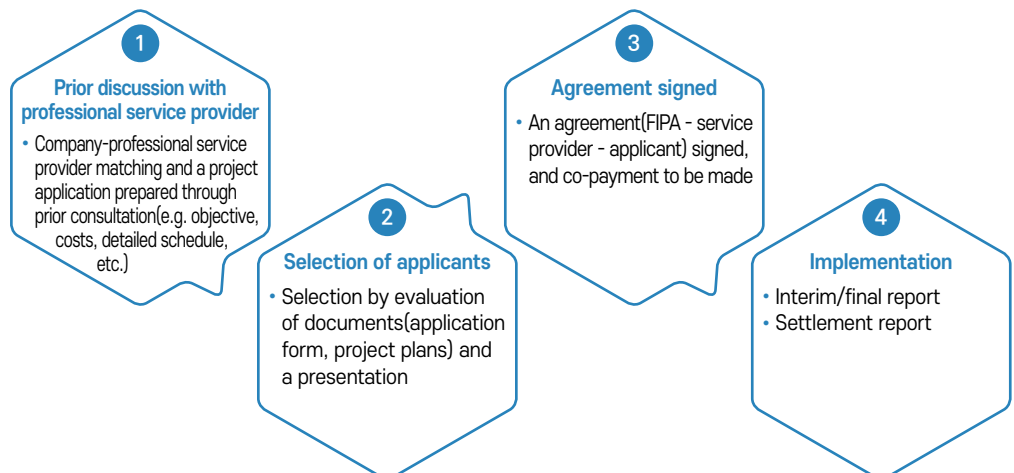
- Solving corporate difficulties by utilizing and matching professional coordinators

Overview

- **[Target]** Resident companies and lot-purchased companies(including Food Venture Center), promising companies
- **[Conditions]**
 - Support fund : co-payment* = 80 : 20(cash)
 - * Applicable to resident companies(Food Venture Center), and differential support/co-payment depending on the cumulative support fund
 - 1st priority - companies with completed installation work or no support in the previous year);
 - 2nd - companies with commenced installation work or in Food Venture Center;
 - 3rd - lot-purchased companies
- **[Details of the support]**

Class.	Details	
Packaging improvement	Packaging design, material review, design development, etc.* * Support only for design to be avoided	
Technical consulting	Mid- to long-term development strategy and project planning, international quality certification, etc.	
Facility certification	HACCP conceptual design, organic processing, traditional food certification	
	HACCP certification consulting	Small-scale
		General
	FSSC22000, ISO22000	
	GMP conceptual design	
	GMP certification consulting	
Smart factory(HACCP)		

Procedures



Inquiries

- Technical Support Office 063-720-0542

Technology Development Support : Technological support for 'Introducing Korean Food to the World'(medium-term support)

Purpose

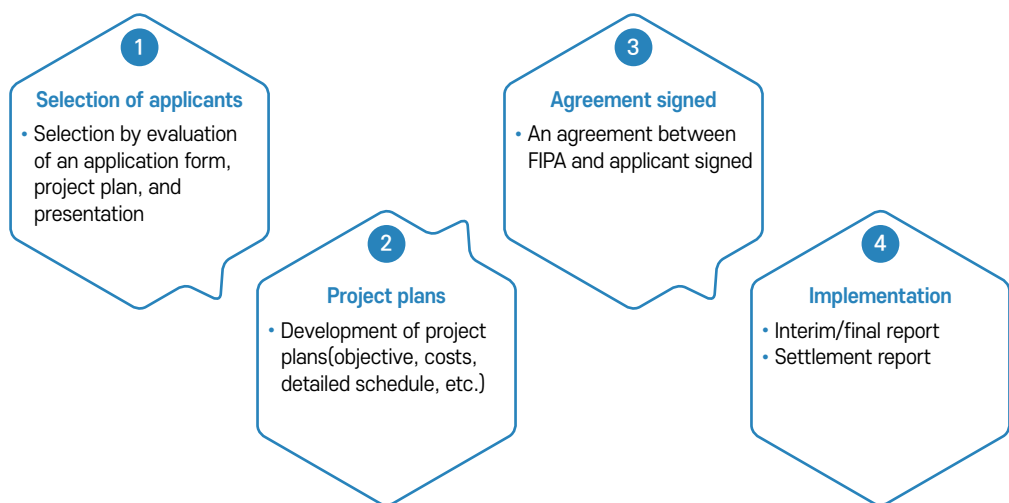
- Technological support for food companies using the FIPA's infrastructure(HR, equipment, facility, etc.)

Overview

- **[Target]** Resident companies and lot-purchased companies(including Venture Center), small and medium-sized food-related companies in the country
- **[Conditions]**
 - Support fund : co-payment* = 80 : 20(cash)
 - * Applicable to resident companies(Food Venture Center), and differential support/co-payment depending on the cumulative support fund amount
 - Priority given to resident companies and lot-purchased companies
- **[Details of the support]**

Area	Unit project	Details	
Introducing Korean Food to the World	Recipe improvement and consumer survey	Recipe improvement and consumer survey to develop technology for processed food	
	Functional food	Efficacy and safety evaluation for registering an individual approved functional ingredient of health functional foods and development of food with function claims	Raw material standardization
			Efficacy evaluation
			GLP toxicology
Packaging improvement/development	Packaging and structure design, material review, eco-friendly packaging consultation, etc.		
One-stop commercialization	Standardization of production processes of health functional foods, sauces and other processed foods, production of a trial product, etc.		

Procedures



Inquiries

- Technical Support Office 063-720-0542

Joint Use of Equipment

Purpose

- Support for joint use of equipment and production systems by resident companies, food-related institutions, etc.

Overview

- **[Target]** Resident/lot-purchased companies, SMEs, prospective start-up founders, etc.
- **[Application criteria]**

Class.	Maximum support*(KRW 1,000)		Co-payment rate(%)	
	Resident company	Venture Center	Resident companies, Venture Center	Non-resident company**
Joint use of equipment	20,000	15,000	20	50
Joint use of production systems	25,000	20,000	20	50

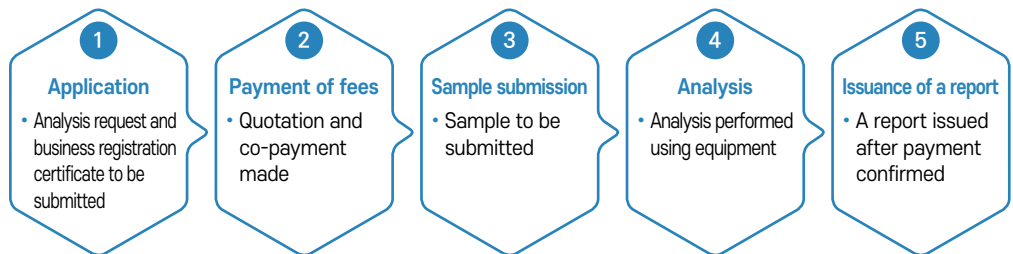
* When a resident company(including Venture Center) runs out of the support fund, additional support may be considered(up to KRW 10,000,000)

** Food-related SMEs, start-ups/ventures, prospective start-ups founders(documentary evidence such as a start-up support project)

[Details of the support]

	Details	Dept. in charge
Test/analysis	Joint use of equipment within the Technical Support Dept., and analysis support	Quality safety, packaging, functional evaluation
Production of a trial product	Use of production equipment for trial production and commercialization	Pilot Plant, Sauce Industrialization Center

Procedures



Inquiries

- Main number 1666-0204
- Quality and Safety Team safety@foodpolis.kr
- Functional Food Evaluation Team function@foodpolis.kr
- Food Packaging Team packaging@foodpolis.kr
- Pilot Plant Team pilot@foodpolis.kr
- Sauce Business Team sauce@foodpolis.kr
- Functional Food Formulation Team style@foodpolis.kr
- HMR Industrialization Team hmr@foodpolis.kr



Innovative Growth Support for Sauce/ Traditional Paste Sauce

Purpose

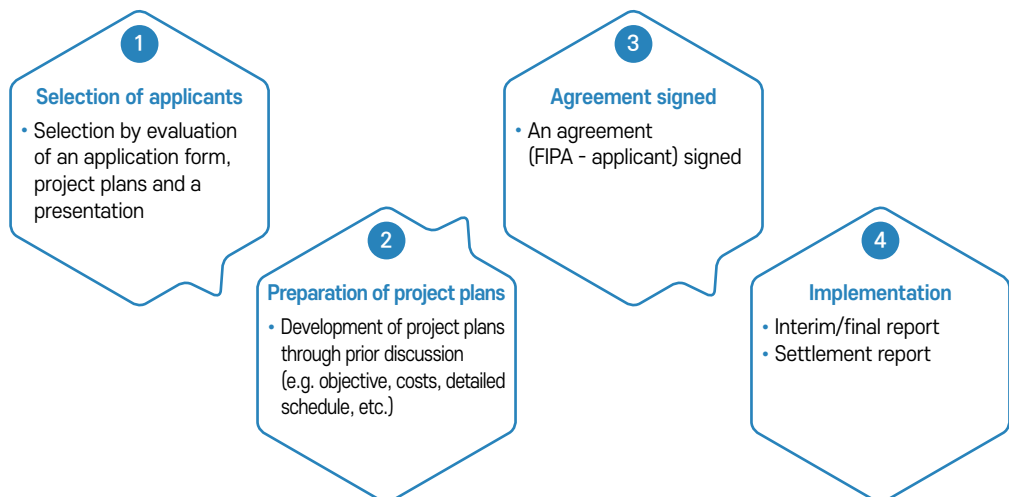
- Securing product development technology for sauce/traditional fermented food manufacturers, and improving corporate competitiveness and increasing sales by supporting development of new products

Overview

- **[Target]** Lot-purchased companies and resident companies(including Venture Center), domestic food SMEs
- **[Conditions]** Support fund : co-payment = 75 : 25(20 in kind, 5 in cash)
- **[Details of the support]**

Areas	Details
Commercialization of sauces and traditional paste sauces	<ul style="list-style-type: none"> - Commercialization through recipe development and production process standardization(trial product) · Manufacturing process [extraction/concentration(broth, extract), heating/stirring(sauce), emulsification(dressing), retort sterilization] · Packaging process [PET, glass bottle, pouch, cup sealer, liquid sticks, bulk]
Development of next-generation technology	<ul style="list-style-type: none"> - (Promising food products) Development of sauce products using raw materials applicable to promising foods - (Fermented sauces) Development of sauce ingredients/products using traditional paste sauces - (Sauce material) Development of products using sauce materials using domestic agricultural products(local specialty) - (Core technology) Establishment of reliable technical foundation and commercialization by securing sauce-related core technologies(e.g. pretreatment for fermented raw material, sterilization, and hazardous substance control)

Procedures



Inquiries

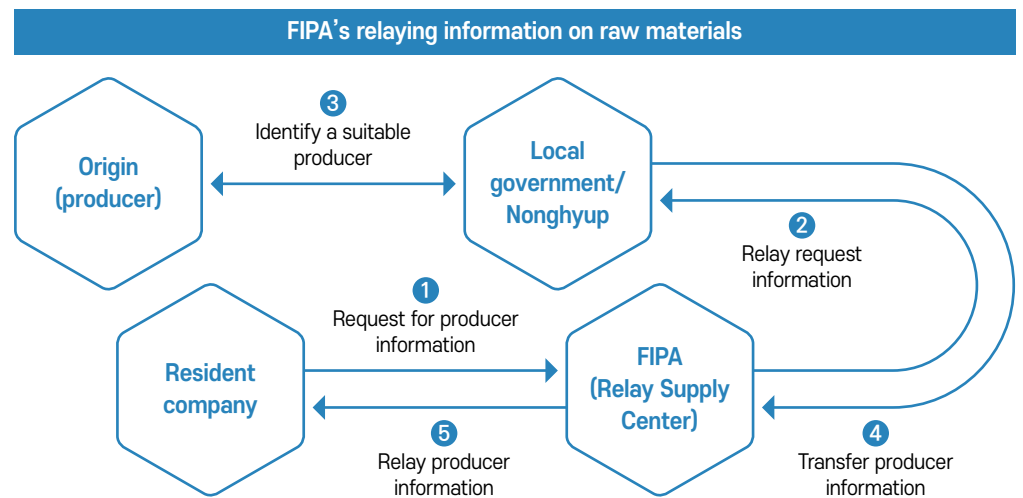
- Technical Support Office 063-720-0542

Relaying Information on Domestic Agri-food Raw Materials

● Purpose

- Delivering information on raw materials such as the item, quantity, and price, requested by a resident company, to the local government/Nonghyup so as to identify an appropriate producer, and also relaying information on producers and raw materials back to the company, thereby helping to secure raw materials

● Procedures



● Inquiries

- Raw Material Relay Supply Team 063-720-0552



Technical Support for Industry-Academia-Research Consultative Group by Region

● purpose

- Strengthening competitiveness of a company in technology development, production, commercialization, and marketing through an industry-school-research consultative group by region

● Overview

- **[Target]** Industry-school-research consultative group by region (company, university, local government-affiliated lab, etc.)
- **[Details of the support]**
 - Operation of a consultative group : specialization of each region for future promising foods
 - Members of a consultative body : Composed of member companies(e.g. company, university, lab, support institutions, service provider, etc. relating to specialization)
 - Industry-school-research network : Support for all activities of identifying joint tasks and carrying out collaboration to achieve common goals(e.g. seminar, workshop, forum, education/training, etc.).

Class.	Activity types
Network activity	- Technical seminar, workshop, conference, forum, joint education/training
	- Project activities(e.g. identification of joint tasks, planning, working group, etc.)
	- Policy and project briefing session
	- Consultative group meeting by region/district

- Operation of a consultative group : Joint cooperation for technical support

<Joint cooperation for technical support>

Class.	Support program	Details
Operation of an industry-school-research consultative group	Trial product	Production of a trial product, etc.
	On-site and customized education/training	Employee training support (basic training to be avoided)
	R&BD planning consulting	R&BD project planning costs

● Procedures



● Inquiries

- Technical Support Office 063-720-0542

Industry-School-Research Exchange and Cooperation

International Conference of the Korea National Food Cluster

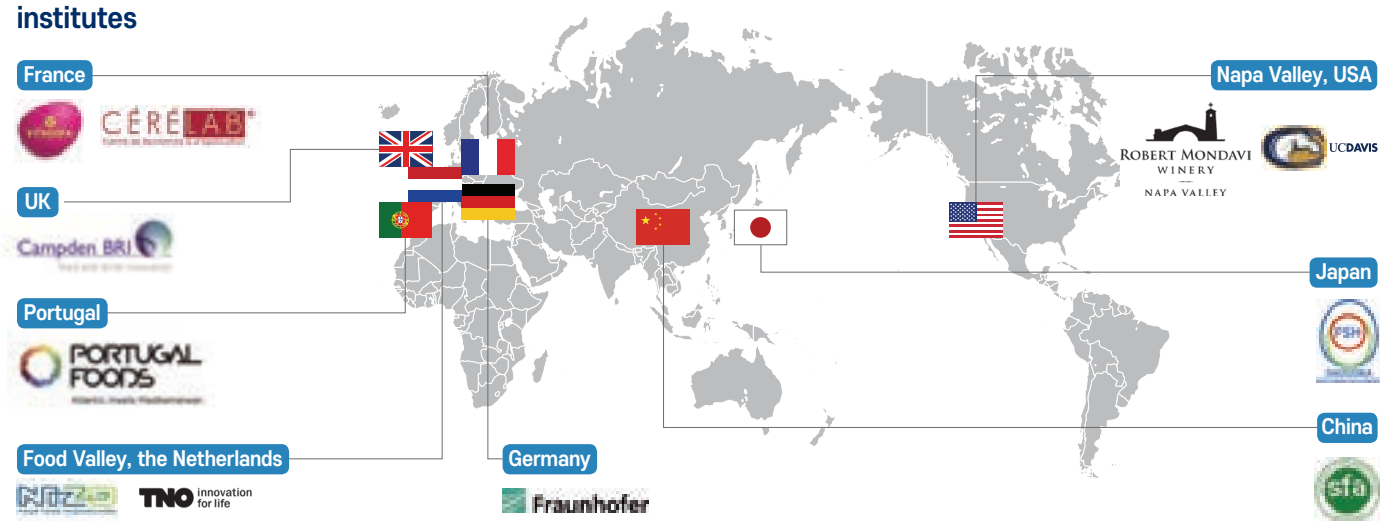


DLG Food Test

- September 25-26, 2019 (first in Korea)
- The world's largest food quality contest with 130 years of tradition
- Jointly organized by the Food Industry Promotional Agency of Korea, Korea Meat Industries Association, and German Agricultural Society

Active exchange with international research institutes

- MOU signed by 13 countries* / 28 institutions

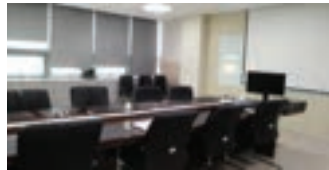


* 13 countries (USA, UK, France, Germany, Netherlands, Italy, Sweden, Belgium, Portugal, China, Japan, Malaysia, Singapore)

Convenient Facilities for Food Companies

Rental facilities

- **[Target]** Resident companies, national institutions and local governments, public institutions, etc.
- **[Operation hours]** Weekdays : 09:00~18:00
- **[Inquiries]** 063-720-0531



Seminar room(Small)



Seminar room(Medium)



Seminar room(large)



International conference room



Multipurpose hall

Communication Office

- A video conference room has been set up in the Communication Office on the 1st floor of the FIPA so as to deal with non-face-to-face work that is significantly increasing due to the COVID-19 and to prepare for the government's Digital New Deal policy
- The video conference room is equipped with the latest video conference system and large screen for a group meeting(up to 7 people) to discuss export or provide consultation services
- **[Inquiries]** 063-720-0531



Convenience store

- Hanaro Mini, convenience store brand of Nonghyup Hanaro Mart. Located on 1F the main building of the FIPA, the store has an area of 200m², and is operated by Iksan Wonye Nonghyup.
- The store supplies fresh food(delivered daily), HMR, articles for daily use, stationery, etc. and is running a cafeteria for workers and visitors of resident companies
 - Café-type convenience facility
 - Ggaljang Service
 - Business zone
 - Delivery service
 - Instant noodles cooker



Directions

100, Gukgasikpum0ro, Wanggung-myeon, Iksan-si, Jeollabuk-do(54576), Republic of Korea



By car(navigation system)

- ① Search by the road name address '100, Gukgasikpum-ro'
- ② Enter the parking lot at the back of the main building referring to the signs inside the complex

By bus

- ① KTX Iksan Station, Iksan Bus Terminal
 - Take the express bus No. 555(Yeokjeon, Bukbu Market, Geumma, Bongdong, Geumma, Bukbu Market, Yeokjeon)(Korea Express)
 - Get off at the entrance of the Food Industry Promotional Agency of Korea
- ② Jeonju Bus Terminal
 - Take Bus No. 554(Jeonju Family Land, Koaroo 2nd)(Geumam 1-dong Office)
 - Get off at Bongseo Elementary School Koaroo Apt. Stop
 - Transfer to No. 555(Yeokjeon, Bukbu Market, Geumma, Bongdong, Geumma, Bukbu Market, Yeokjeon)(Bongseo Elementary School Koaroo Apt.)
 - Get off at the entrance of the Food Industry Promotional Agency of Korea

By taxi

- ① About 30 minutes by taxi from Iksan KTX Station, Terminal to the Food Industry Promotional Agency of Korea

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food innovation
dreams of ✓ come true!



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