

# Corporate Presentation



# DYNE SOZE

## additives & ingredients

**DYNE** is  
originated from the Greek word 'Dynamis'  
which represents 'Power' and 'Passion'

**SOZE** is  
SOZE means 'Material' in Korean.  
We aim to be Material Specialist.

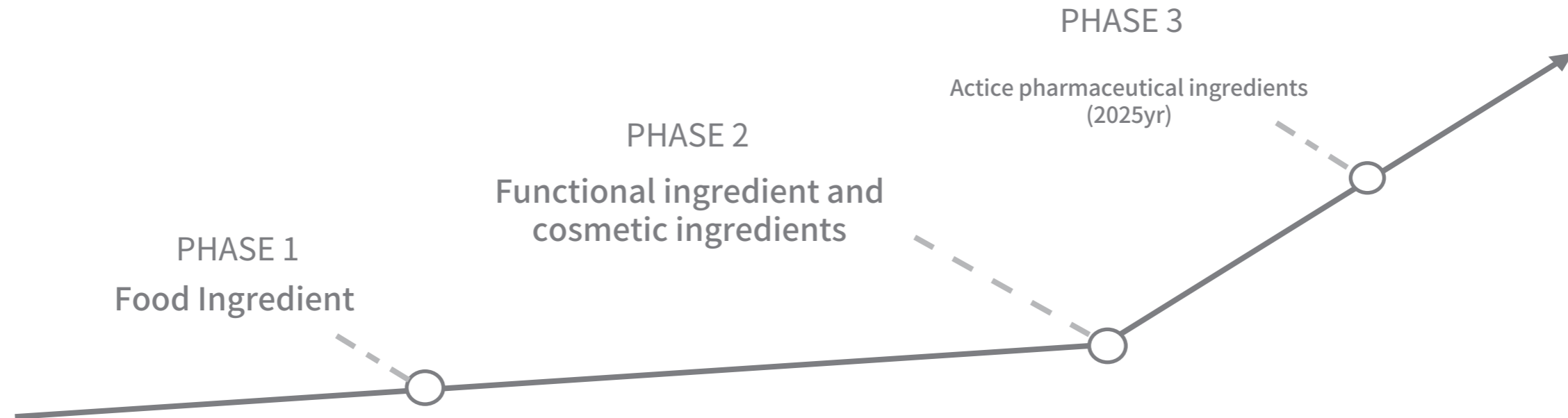
Based on technology of  
Food, Additives and Health & Care,  
DYNE SOZE grows with customers  
as a Material specialist

2003 founded as the First food preservative company in Korea  
Expanded business scope to Food/Additives, Health & Care, API  
Based on sustainable technology research and customized solutions,  
DYNE SOZE is jumping up as a Global No.1 Material specialist

# Vision

Based on our R&D capability, we are reinforcing our cosmetic raw material business and pharmaceutical raw material business competency.

By establishing cooperative relationships with over 70 partners around the world, we are growing our business as a **platform company specializing in materials.**



## 01 Food ingredient

- company with 19years experience
- Korea's only customer customized product manufacturing
- Proven R&D capability with Total of 37 patents and Korea Tech Award Grand Prize
- Total of 72 Global partners with China/Vietnam overseas branch

## 02 Functional ingredient

- 40% of the manpove coming from R&D, spending 15% of revenue in R&D research
- Built 3rd Factory in Jincheon as Smart Factory
- GMP/FSSC22000 Certified
- Building of BIG DATA and production/quality management

## 02 Cosmetic ingredient

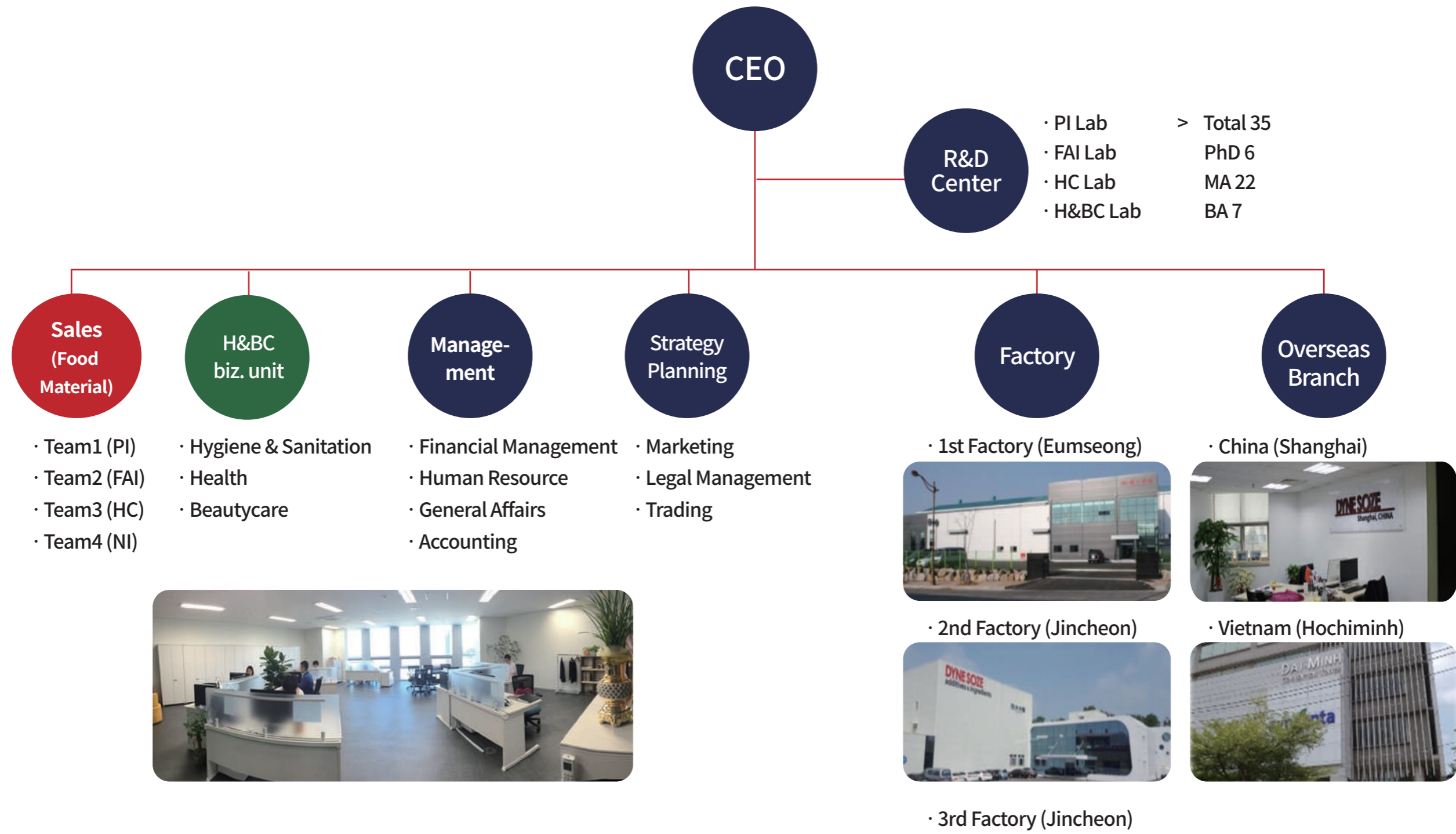
- Advancing to other ingredient platform with food ingredient knowledge
- Co-researching with Global cosmetic ingredient manufacturers
- Launched cosmetic ingredients to Amore Pacific and LG Household & Healthcare

## 03 Cosmetic ingredient

- Advance into Pharma industry such as pharma ingredients and excipients based on R&D
- Production of pharmaceutical excipients and thickeners through technical alliances with global partners
- Target to enter domestic Top10 in the raw material industry related to pharmaceutical ingredients/excipients

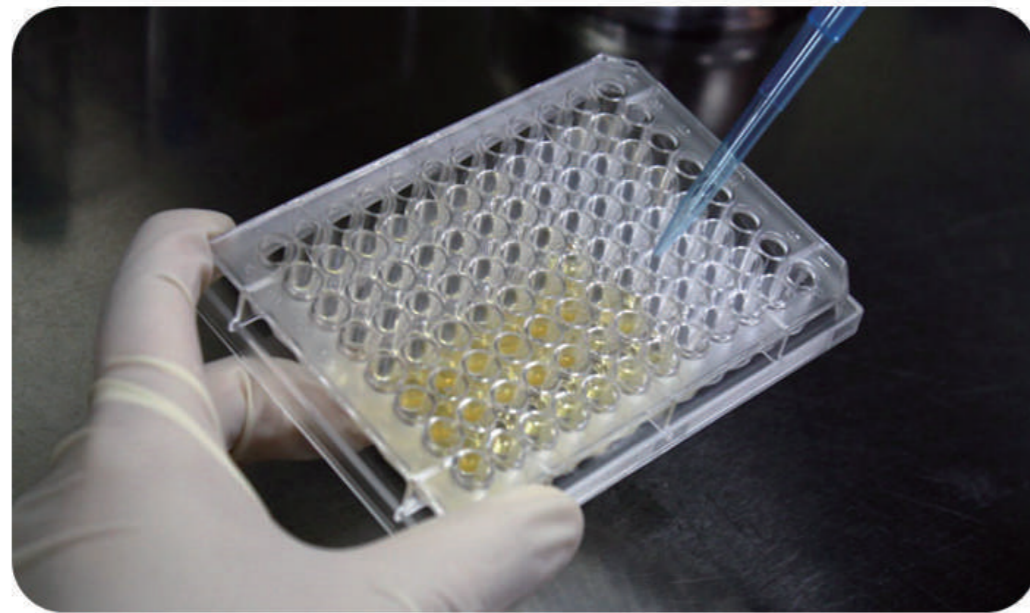
# Structure

DYNESOZE is a company that manufactures food additives and is growing into one of the best food materials companies in Korea by establishing an integrated system for R&D, production, and sales.

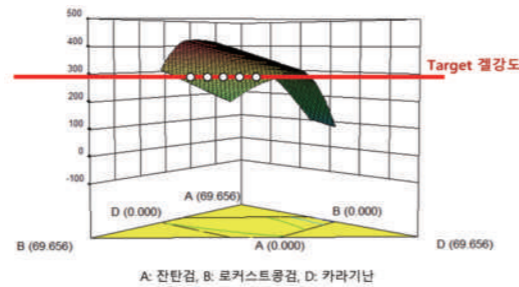
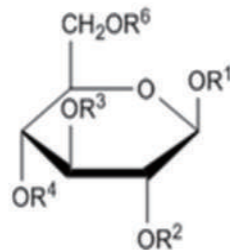




**History** Founded in 2003 as SNTech, DYNESOZE has grown into a small but strong company in the food materials field through continuous R&D. And with the establishment of overseas branches and production system, we are entering the second leap.

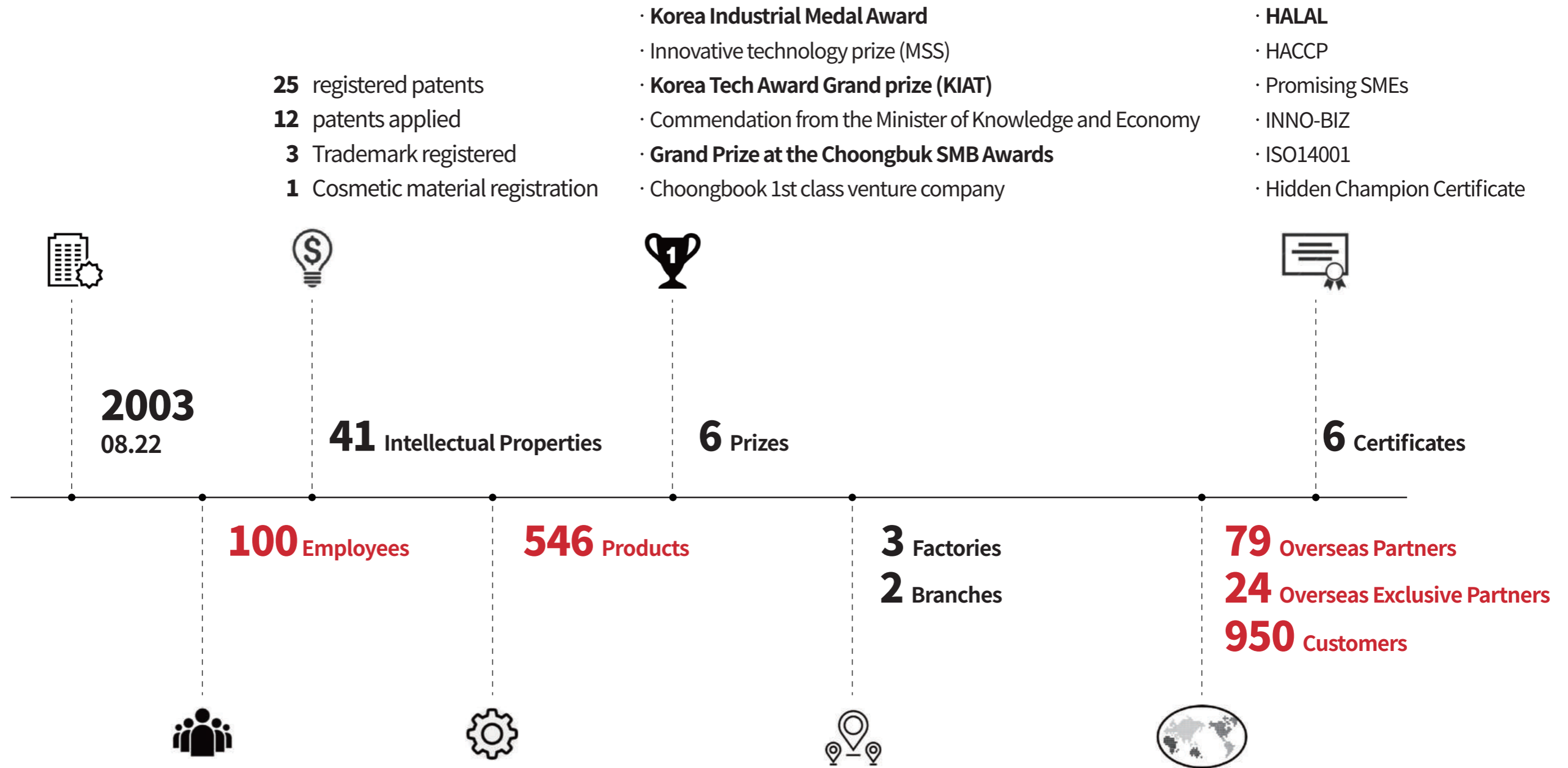


Over 2,500 domestic medical crops DB,  
“Sumgirincho” product development,  
Korea Tech Award Grand Prize



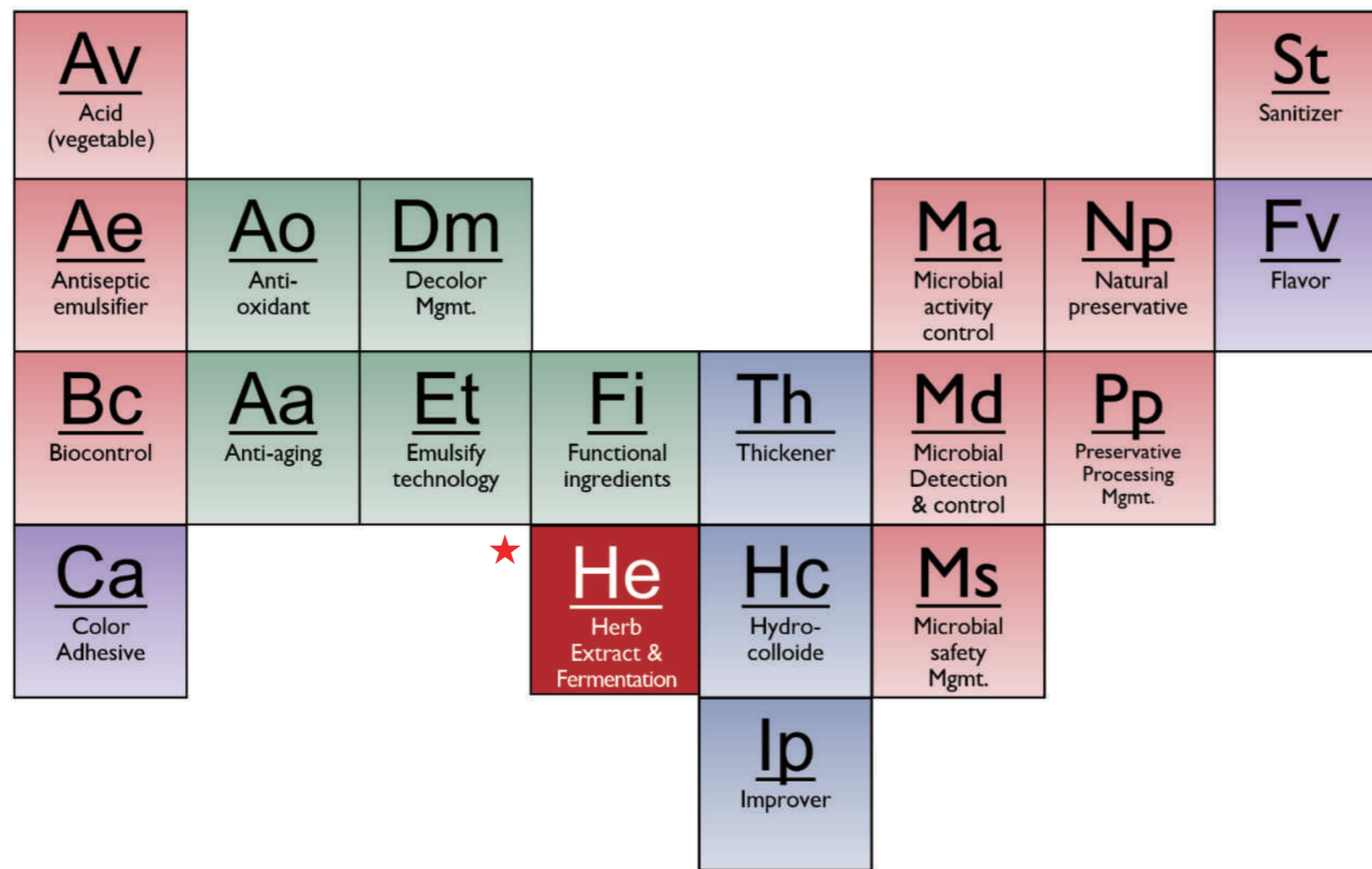
- 2021.05** Concluded investment agreement with Juncheon-gun, Chungcheongbuk-do
- 2021.01** Selected as small business for human resource development (Ministry of SMEs)
- 2020.01** Selected as young adult friendly SME (Ministry of Employment and Labor)
- 2019.10** Awarded as Choongbook 1st class venture company
- 2019.02** **Received MUI HALAL (Indonesia)**
- 2018.08** Found Vietnam branch (Hochiminh)
- 2017.04** Certified small but strong company (Ministry of Employment and Labor)
- 2016.10** **Received Korea Industrial Medal Award (President)**
- 2016.08** Found China branch (Shanghai)
- 2015.11** Awarded Technology Grand Prize at the Choongbook Small and Medium Business Awards
- 2015.07** Changed name to DYNESOZE CO., LTD.
- 2015.01** Second factory (Jincheon)
- 2014.01** Awarded citation from Gyeonggi province Governor (Exemplary entrepreneur)
- 2013.11** **Korea Tech Award Grand prize**
- 2011.08** Won grand prize at Small and Medium Business Technology Innovation competition
- 2011.06** Won innovative technology prize from MSS
- 2010.01** Received a commendation from the Minister of Knowledge and Economy
- 2010.01** First factory (EumSeong)
- 2009.09** Received promising small but strong corporation certificate
- 2008.05** Chosen as INNO-BIZ corporation
- 2007.07** **ISO 14001:2004 (First in Korea relating natural preservative)**
- 2003.12** Chosen as a venture enterprise
- 2003.08** Found SNTech Co., Ltd

# Overview at a glance



**R&D Capabilities** We are developing various material-related technologies based on our strong R&D organization, and the main technologies are as follows.

# 20 Technologies



1. Acid (vegetable) ★
2. Antiseptic emulsifier
3. Anti-oxidant ★
4. Anti-aging
5. Biocontrol
6. Color Adhesive
7. Decolor Mgmt.
8. Emulsify technology
9. Functional ingredients
10. Flavor
11. Herb extract ★
12. Hydrocolloide
13. Improver
14. Microbial activity control ★
15. Microbial Detection & control ★
16. Microbial safety Mgmt. ★
17. Natural preservative ★
18. Preservative processing Mgmt.
19. Sanitizer
20. Thickener

★ Domestic No.1 Item

# Business Scope : 546 Items

★ Domestic No.1 Item

● Export Item

- ✓ **Natural preservative** ★
- ✓ Antimicrobial agent from Herb ★
- ✓ Antimicrobial agent from LAB ★●
- ✓ Acid series ●
- ✓ Acidity regulator
- ✓ Polylysine series ★
- ✓ Glycerides ●
- ✓ TLS ★
- ✓ Powdered cellulose



- ✓ Natural gum
- ✓ Cellulose gum
- ✓ Alginate
- ✓ **Enzyme (TG)** ★●
- ✓ Gum premix

✦ Additives

✦ Ingredients

✦ Hydrocolloid

✦ Health & Beautycare

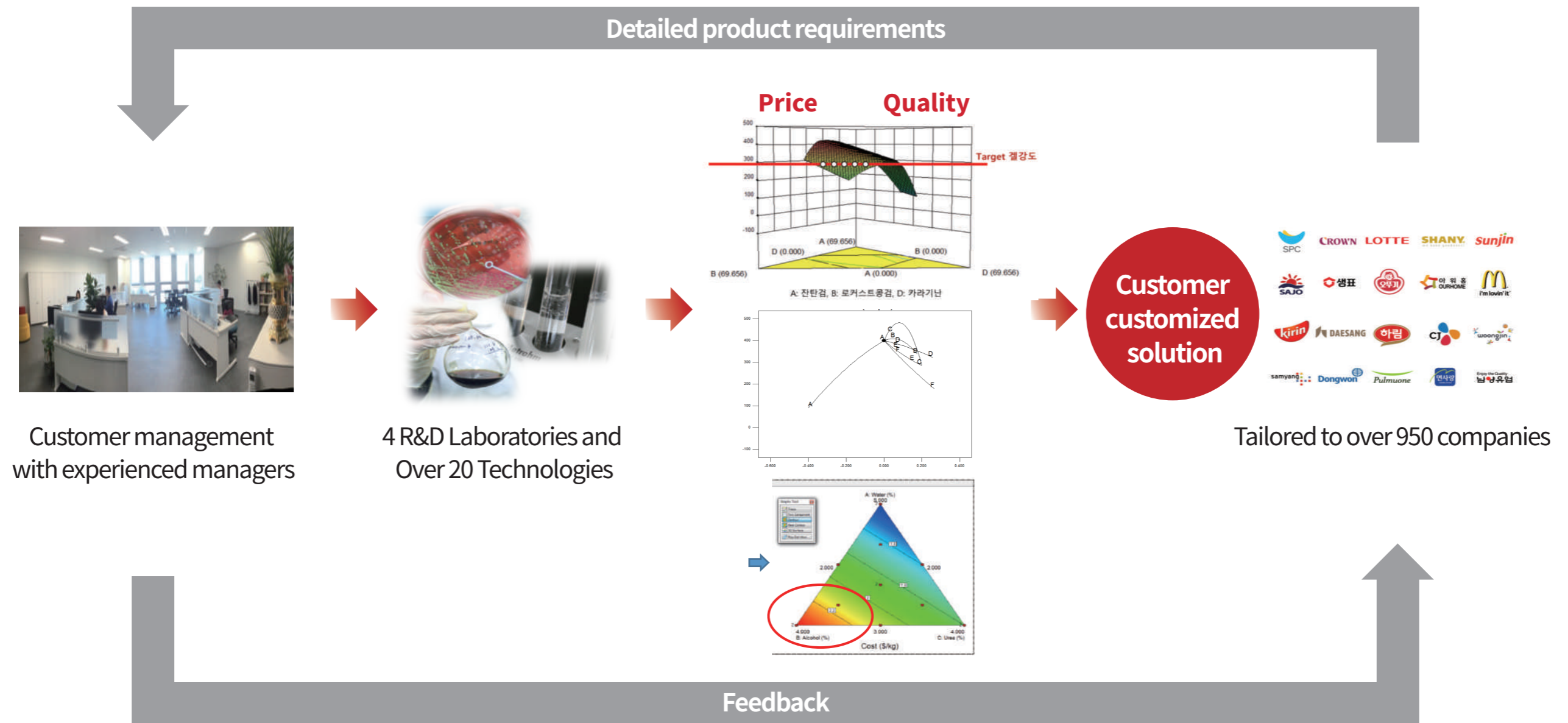
- ✓ **Antioxidant** ★●
- ✓ Antibrowning agent
- ✓ Emulsification/release agent ●
- ✓ Nutritional fortifier
- ✓ Texture improver ●
- ✓ Deodorant

- ✓ **Pharmaceutical ingredients (carriers)**
- ✓ **Preservative for wet tissue/household items** ★
- ✓ **Preservative and ingredients for cosmetics**
- ✓ New Biz.
- ✓ Sanitation
  - Consumables, equipments
  - Disinfectant, Antibacterial cleaner



# Customizing

DYNESOZE is the only company in Korea that can provide customized products for food manufacturers



# R&D Capabilities

About 40% of the total workforce of DYNESOZE is R&D and as of 2020, 15% of product sales were spent on R&D.



**15% Rule**

Intellectual properties: 34EA  
International papers(SCI GRADE): 3EA

No.	구분	지식재산권명	출원일자	No	구분	지식재산권명	출원일자	등록일자
1	특허	섬기린초에서 분리된 화합물을 유효성분으로 함유하는 천연 항균제	2013-12-23	1	상표 등록	파이오렌	2003-09-05	2005-04-12
2	특허	메틸셀룰로오스를 함유한 지방대체제 제조방법 및 이를 이용한 저지방 햄버거 패티	2015-03-30	2	상표 등록	HerbLoc	2015-4-28	2016-1-8
3	특허	유산균 발효분말과 허브 추출물을 유효성분으로 하는 육가공용 향균 및 향산화 조성물	2015-05-07	3	특허	항균활성을 갖는 화분발효물의 향균 원인물질	2003-09-06	2006-04-06
4	특허	청미래덩굴 뿌리 추출물을 함유하는 천연 방부제의 제조방법	2015-05-28	4	특허	알긴산칼슘캡슐 및 그제조방법	2008-03-03	2008-09-22
5	특허	로즈마리 조성물을 함유하는 천연보존료의 제조방법	2015-06-01	5	특허	다양한 소재를 포함한 알긴산칼슘캡슐 및 그 제조방법	2008-03-03	2008-09-22
6	특허	허드록시프로필메틸 셀룰로오스를 함유한 프리더스트믹스 제조방법 및 이를 이용한 치킨 너겟	2015-06-23	6	특허	마과 식물로부터 식품용 천연 항진균 소재의 제조방법	2010-04-09	2010-09-10
7	특허	섬기린초에서 분리한 화합물을 유효성분으로 함유하는 천연 항균 및 미백 조성물	2015-11-30	7	특허	식품 등의 소재로 사용되는 디오신을 함유한 천연추출물의 수용화 방법	2010-04-16	2010-07-08
8	특허	항산화 활성을 갖는 초음파분산 나노 에멀전 형태의 조성물	2015-12-23	8	특허	식품보존성이 우수한 수용성 감초추출물의 제조방법	2010-07-15	2011-01-06
9	특허	차두 농축액을 함유하는 인산염 대체 염지제 조성물	2016-01-29	9	특허	도계육의 선도유지용 항산화제 조성물 및 그 제조방법 --> 식품의 선도유지용 항산화제 조성물의 제조방법 및 이의 제조방법으로 제조된 항산화제 조성물	2010-09-16	2012-11-21
10	특허	굴겉을 매칭을 이용한 투명한 식품 유화유지 조성물	2016-01-29	10	특허	김치유산균을 함유한 치킨무 및 이의 제조방법	2011-02-10	2013-05-22
11	특허	Aspergillus niger에 대한 항균 효과를 제공하는 식물분말유지 조성물 및 특징	2016-01-29	11	특허	기린초류 추출물을 유효성분으로 하는 향균 및 향산화 조성물	2011-06-16	2013-11-21
12	특허	에스트로겐과 유사한 작용 효과를 갖는 청미래덩굴 뿌리 추출물	2016-08-08	12	특허	섬기린초 추출물을 유효성분으로 하는 식물병원성 세균에 항균성을 가지는 조성물	2013-01-21	2013-11-12
13	특허	김치로부터 분리한 신규 유산균 및 이를 이용한 향균용 조성물	2016-08-31	13	특허	토복령 추출액을 함유하는 천연 보존제의 제조 방법	2014-04-29	2014-12-18
14	특허	섬기린초에서 분리한 화합물을 유효성분으로 함유하는 피부 미백 또는 피부 과색소성 질환의 예방 및 개선용 조성물	2016-10-21	14	특허	4급 암모늄 화합물 내성균을 저해하는 방부조성물	2014-06-11	2015-03-20
15	특허	갈변 억제 및 감미질이 개선된 배터믹스 조성물	2016-12-26	15	특허	섬기린초 추출물과 식품첨가물을 포함하는 향균 원료 및 그의 제조방법	2014-03-14	2016-07-01
16	특허	천연 항균소재를 함유하는 식품 및 식품제조 기기용 살균소독제 조성물	2016-12-30	16	특허	조미김 유통기한 연장을 위한 항산화 효과를 갖는 혼합제제 및 이를 이용한 조미김용 식용유지	2014-08-12	2016-10-26
17	특허	유기용매를 사용하지 않는 티아민 라우릴 황산염 제조방법	2016-12-30	17	특허	녹차씨로부터 유래된 사포닌류를 포함하는 향진균 및 항암 활성 조성물 및 그 제조방법	2016-05-09	2017-03-09



# Factory



| 1st Factory (EumSeong)  
Semi-finished/Ingredient Premix



| 2nd Factory (Jincheon)  
HACCP, HALAL, ISO14001 Certified



# Production Facility

**Powder** \*GMP Level, Korea's best powder premix line



**Liquid** \* Automated liquid product production line

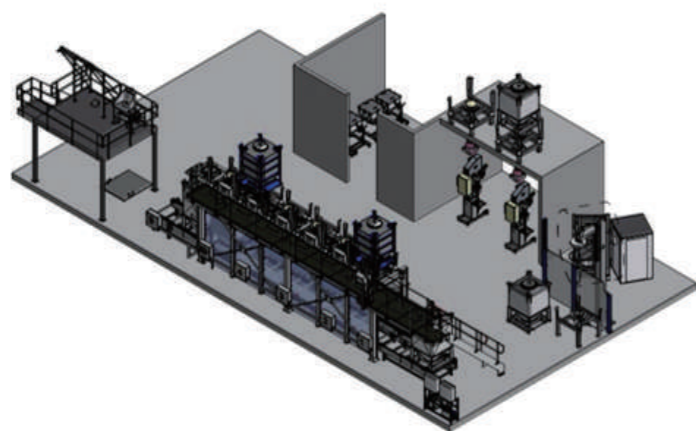


\* 3rd Factory under construction (2021.06-2021.12)



# New Factory (3rd Factory)

Value : Additives, Cosmetic Material, API(Active Phamacetical Ingredient)



## Vegan Food\* Ingredient

2 Floors

Total 5,621m2, 1F / 2F

1. Prevention of cross-contamination by using facilities dedicated to allergens/non-allergens.
2. Prevention of accidental mixing accidents by using automatic mixing equipment.
3. Able to apply the mixing ratio **up to 1ppm** ( $10^{-6}$  unit) of trace raw materials by weighing in grams by precision equipment.
4. Prevention of cross-contamination between raw materials in mixing facilities by using IBC Container for mixing.
5. Automate the packaging line using robots, etc.
6. **Prevention of misuse of raw materials by using smart lathes.**
7. Collect and store all data related to production by applying **HMI System\*** to all processes.

\*HMI : Human Machine Interface



\*Vegan Food : It refers to a food composed of plant-based ingredients excluding animal ingredients (meat, milk, eggs, etc.), and is a food that is in constant demand due to factors such as increased interest in health, animal welfare, and ethical issues

# Certified

## Internationally Certified

- **HALAL (MUI)** Certification permitted to be used or added under Islamic law
- **HACCP** Hygiene management system to secure food safety by identifying expected risk factors in food manufacturing (HC) and determining important control points (CCP).
- **ISO14001** International standard that stipulates the environmental management system of a company or organization.



## Partnership

Over the years, DYNESOZE has built strong partnerships with over **950 companies** in domestic food area. We are also expanding global partnership with market leading corporations and R&D Institutes from US, Japan, China, India and Europe.

**DYNESOZE currently holds 24 Exclusive and 79 Cooperative overseas partners.**



# Global Partner

More than 79ea



Revise date : 2021-09-30



# Our Customers

More than 950ea



Revise date : 2022-02-01

# Thank You