



Join the K-Food craze with our Authentic Korean Street Foods!

Your new campus obsession!

Who We Are



Pulmuone Foods is a leading innovator in the US, offering a diverse range of authentic, delicious plant-based, and Asian-inspired products through beloved brands like Nasoya, Plantspired, and Wildwood.

Inspired by global flavors and a commitment to a healthy, sustainable lifestyle, our mission is to promote plant-forward eating, animal welfare, and eco-friendly practices, ensuring the well-being of both people and the planet.



Our Offerings



Tofu

- Ingredient tofu in various firmness levels, from super firm to silken.
- Cubed tofu: plain, baked/seasoned
- Prepared tofu: baked, seasoned/marinated.



Plant-Based Meat

- Plant-based steak and chicken that resemble the texture of real meat.
- Made with recognizable ingredients.
- Prepared in authentic Korean and Asian flavors, as well as plain offerings.



Noodles

- Fresh Asian noodles in various types (udon, ramen, yakisoba, lo mein, chow mein).
- Asian-inspired noodle meal kits.
- Air-dried ramen in various Asian flavors.



K-Foods

- Various Korean and Asian-inspired meal kits
- Fresh/frozen dumplings
- Kimchi – original and vegan
- Popular street foods (savory and sweet)
- Snacks and many others

Korean Comfort Foods



America's next food obsession is the ultimate Korean comfort food

Demand for the Korean street-food staple has spiked in the U.S., with online sales increasing and new restaurants offering various spicy dishes and popular Korean street foods.



Growing Popularity of Korean Food

Increasing Awareness

Korean food has been gaining awareness among American audiences for years.

Early Favorites

Bibimbap and Korean BBQ were popular and remain so, with continued interest and love.

Entertainment Influence

Korean entertainment has accelerated interest in diverse dishes beyond fried chicken and BBQ.



Global Sensations

Netflix and other streaming services have turned Korean food shows and dramas into global hits.

Cultural Boom

The rise of K-Pop, K-Dramas/Movies, K-Beauty has made Korean culture trendy and desirable.

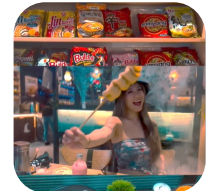
Appealing to Gen Z

Gen Z, the core demographic of your student body, is captivated by Korean culture and cuisine. Featuring popular Korean street foods in your campus retail shops will cater to their interests and boost engagement..



Social Media's Influence on Gen Z's Love for Korean Food

- Gen Z Influence: Gen Z, active on social media, loves exploring and sharing Korean cuisine.
- Cultural Connectivity: Increasing interest in Korean culture fuels demand for its iconic street food.
- TikTok Impact: Viral TikTok videos boost the popularity of Korean dishes among Gen Z.



“ Korean Corn Dogs: The Latest Craze Among Gen Z ”

- [MynameisJoolia](#)
- [Ella's Mukbangs](#)
- [Olivia-Liveyourbest](#)
- [Cece Liu](#)

Our Offerings for Your Retail Shop

We offer a diverse range of Korean prepared meals and popular street food options, perfect for your campus Gen Z audience.

- Tteokbokki: Spicy rice cakes in tasty sauce.
- Mandu: Meat and veggie dumplings, steamed or fried.
- Hotteok: Sweet pancakes with sugar and cinnamon.
- Bungeoppang: Fish-shaped pastries with red bean or custard filling.
- Corn Dog: Cheese in cornmeal batter, deep-fried golden.
- Rice Ball (Jumeokbap): Savory, portable rice balls packed with delicious flavors.



Come visit us at the show tomorrow!

Pulmuone Korean Street Food Takeover

