



U.S. Cheddar-Type Cheese in South Korea: Opportunities and Insights

A chapter from the International Cheese Demand Landscape Study

Strategic Insights

May 2025

Key Takeaways

- **South Korea is projected to import an additional 2,270 MT of U.S. cheddar-type cheeses, reaching 11,596 MT by 2026.**
- The **U.S. holds a 32% share of cheddar-type imports**, second to New Zealand's 44%.
- U.S. cheddar-type cheeses show **strong growth potential**, fueled by robust **foodservice demand**, **favorable trade terms** under KORUS FTA, and **evolving consumer interest in Western and fusion cuisine**.
- Mozzarella dominates cheese imports, but **cheddar-type demand is rising, especially in foodservice and QSR fusion dishes** like cheese tteokbokki, pizza, and dakgalbi.
- **Most imported cheddar** is used in **foodservice for processed slices**.
- **Gouda** is more commonly **imported for shreds at foodservice**.
- **Gouda and Jack cheeses are gaining popularity** for their meltability and versatility in fusion items like pizza, corn dogs, burgers, and tacos.
- **Industrial use is growing** for cheddar-type cheeses in **meal kits and ready-to-eat formats**, aligning with Korea's convenience-focused market.
- **Retail remains lower volume** but shows potential in natural slices, snack packs, and cut-and-wrap formats. Success depends on brand support, shelf differentiation, and value-added positioning.
- **Key barriers** for U.S. cheddar-type exporters include **short shelf life**, **long lead times**, and a market **preference for sweeter, processed cheese** flavors. Competitive pricing and buyer education will be critical to sustained growth.



Research Approach

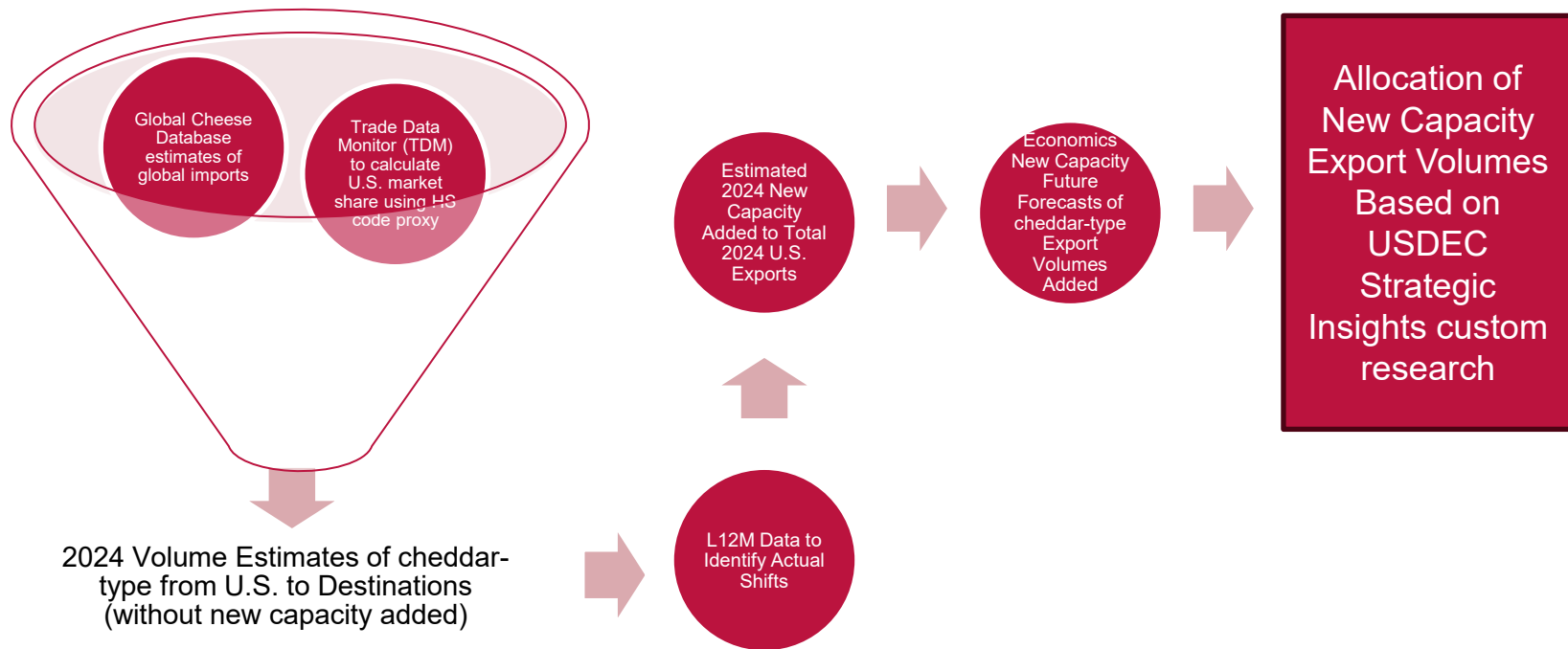
OBJECTIVES	TIMELINE	METHODOLOGY – Part 1	METHODOLOGY – Part 2
The primary objectives for this research were to: • Identify opportunities for the U.S. dairy industry to generate global demand for and elevate the value of U.S. cheddar-type cheeses. • Identify and quantify usage of cheddar-type cheeses by geography, user and application. <i>Cheddar-type cheeses are defined as natural cheeses including cheddar, gouda, Colby Jack, Monterey Jack and Pepper Jack.</i>	Research Milestones: • Interviews conducted: January – April 2024 • Analysis and Reporting: May 2024 – H1 2025	Review of secondary data: • Trade Data • Mintel global new products database • Companies' websites • Press releases • In-house vendor databanks • USDEC's proprietary global cheese database • World Bank	Trade Interviews: Length of interviews: 30 - 60 minutes 5 total interviews in South Korea • 4 Cheese Distributor-Importers • 1 Processed cheese Producer

Of note, this is a chapter of a broader study.

- **This chapter is part of a broader study** assessing the demand for U.S. cheddar-type cheese across 17 markets. Here, we focus on South Korea's cheese demand trends, competitive landscape, and growth opportunities.
- To review volume estimates and key learnings across all markets, please refer to the **global summary and other market-specific chapters** on [USDEC.org](https://www.usdec.org).
- To see the details of the **full study methodology**, including all markets in scope, see [Appendix C](#).



USDEC Strategic Insights used this custom research and a multi-faceted analysis to forecast U.S. cheddar-type export volumes through 2026, as outlined in this report.



Other inputs to the forecasts include per capita consumption, domestic production, trade environment, GDP, and population growth.

Core data-based metrics				All other indicators used in the calculation						USDEC rating	
Market	Cheddar-Type Imports from World 2023 (MT)	Cheddar-Type Imports from U.S. 2023 (MT)	U.S. Market Share of Cheddar-Type	Per Capita Cheese Consumption 2023 (kg)	Domestic Total Cheese Production (MT)	Nontariff Barriers Environment	Current Tariff Barriers	Real GDP Growth 2023	Population Growth 2023	USDEC Rating for 2025-2026 U.S. Volume Opportunity	Degree of Difficulty
South Korea	26,450	8,464	32%	2.6	45,407			1.4%	0.1%		
China	30,866	3,087	10%	0.2	166,265			5.2%	-0.1%		
Mexico	88,307	73,294	83%	5.0	630,000			3.2%	0.9%		
Panama	6,183	3,710	60%	6.1	14,049			7.4%	1.3%		
Guatemala	6,295	4,595	73%	1.0	14,281			3.5%	1.5%		
El Salvador	1,814	780	43%	4.4	21,206			3.5%	0.5%		
Honduras	659	632	96%	1.8	38,623			3.6%	1.7%		
Costa Rica	239	184	77%	2.5	27,043			5.1%	0.5%		

Nontariff and tariff barriers

Fully Accessible

Moderately Challenging

Difficult

Restrictive

Volume opportunity

> 3,000 MT

1,000 – 3,000 MT

<1,000 MT

Degree of Difficulty

Low

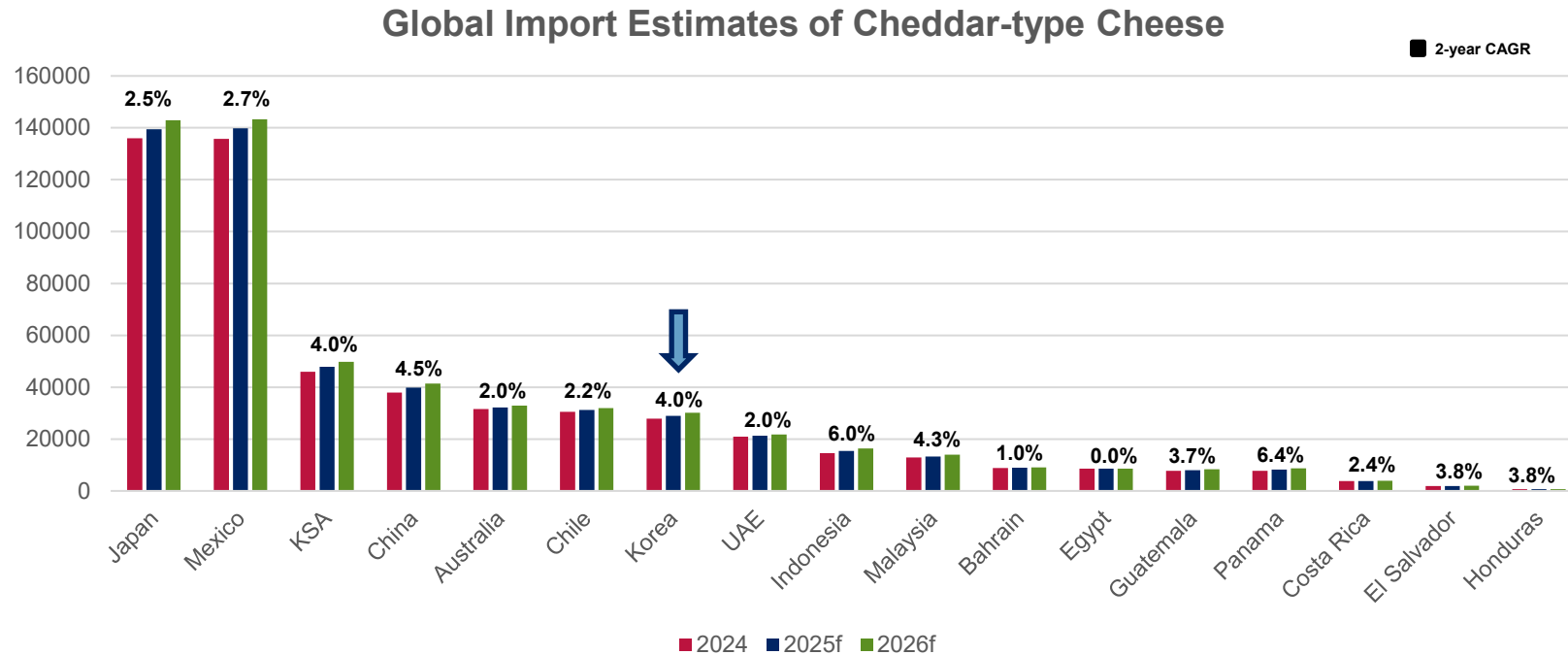
Moderate

High

See sourcing for each data point in [Appendix A](#). Note, tariff and non-tariff barrier ratings are relevant as of December 2024. Green tariff barrier ratings were reserved for markets with comprehensive FTAs or only negligible tariffs on most dairy products (i.e., not just cheese).

Executive Summary

South Korea is a modest and growing market, currently the world's seventh largest importer of cheddar-type cheese.

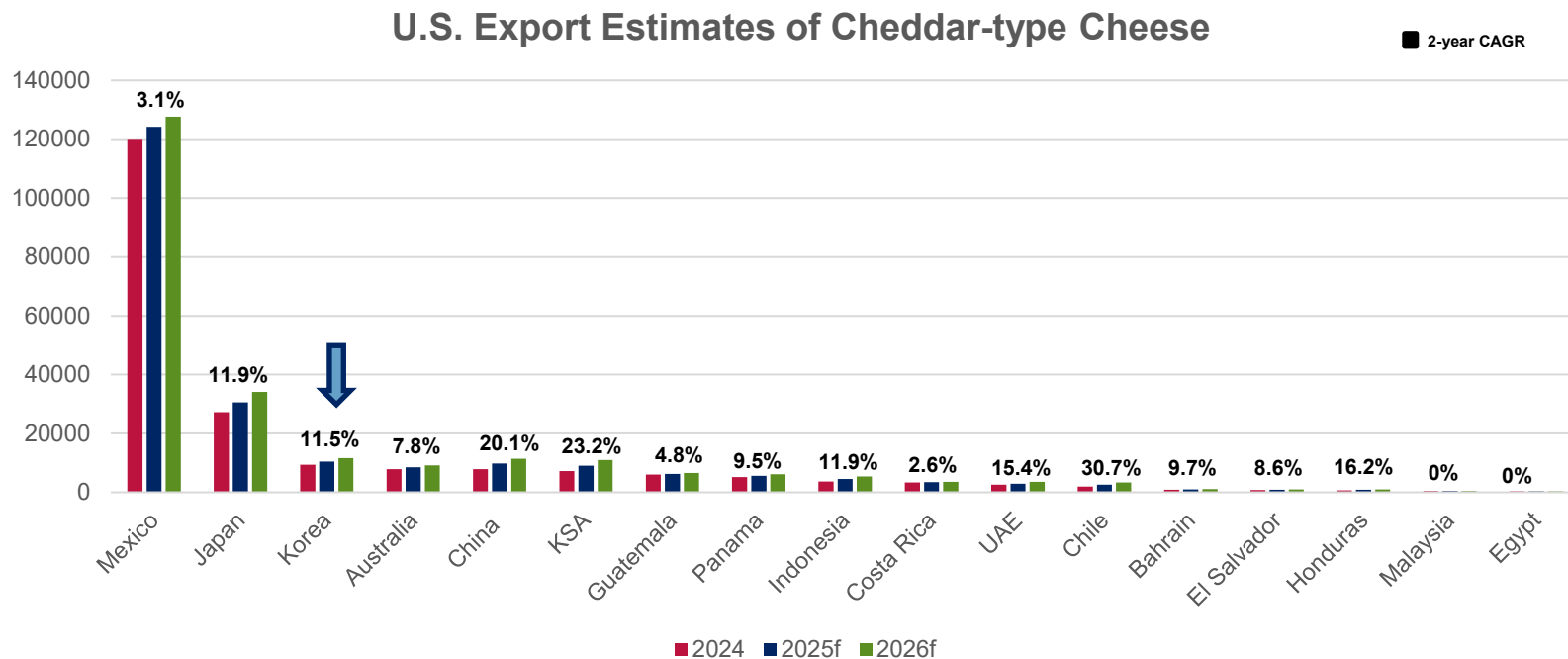


Source: USDEC custom International Cheese Demand Analysis study, 2024

USDEC Strategic Insights analysis

Note: Cheddar-type cheeses are defined as natural cheeses including cheddar, gouda, Colby Jack, Monterey Jack and Pepper Jack

However, South Korea plays a more prominent role for the U.S., ranking as the third largest export destination for cheddar-type cheese.



Source: USDEC custom International Cheese Demand Analysis study, 2024

USDEC Strategic Insights analysis

Note: Cheddar-type cheeses are defined as natural cheeses including cheddar, gouda, Colby Jack, Monterey Jack and Pepper Jack

South Korea will import an additional 2,270 MT of U.S. cheddar-type cheeses, reaching 11,596 MT by 2026.

U.S. Global Cheddar-Type Cheese Exports

	Total U.S. Cheddar-Type Export Growth Opportunity (2025-2026, MT)	Forecasted 2026 Total U.S. Cheddar-Type Export Volume (MT)
Mexico	7,566	127,692
Japan	6,886	34,088
KSA	3,752	10,988
China	3,487	11,370
South Korea	2,270	11,596
Indonesia	1,799	5,438
Chile	1,358	3,276
Australia	1,276	9,170
Panama	1,021	6,171
UAE	844	3,386
Guatemala	584	6,575
Costa Rica	182	3,574
Bahrain	178	1,053
El Salvador	142	932
Honduras	55	930
Malaysia	0	468
Egypt	0	371

Key

	> 3,000 MT
	1,000 – 3,000 MT
	<1,000 MT



South Korea

2,270 MT *incremental* opportunity
for natural U.S. cheddar-type
cheese
(2025 – 2026)

South Korea has a stable, high-income economy. Its dairy consumption exceeds that of many Asian markets.



2023 Facts and Figures

Land Area: 99,720 sq km

Population: 51.7 million

Population Growth: 0.1%

Real GDP: \$1.76 trillion USD

GDP per Capita: \$34,121 USD

GDP Growth: 1.4%

Inflation: 3.6%

Dairy Consumption per Capita: 39.6 kg

Mozzarella dominates imports, but cheddar-type consumption is rising. The U.S. is a leading supplier, supported by a favorable trade environment.

Trade Environment

- The **U.S.-Korea Free Trade Agreement (KORUS FTA)** ensures a competitive trade environment for U.S. suppliers.
- South Korea offers **straightforward market access with standard requirements**, including a simple plant registration process, and its government is responsive to regulatory inquiries.

Situation Assessment

- South Korea is a **strong market for cheese consumption**, primarily **supplied through imports**, with **mozzarella dominating** over cheddar varieties.
- While the **EU leads total cheese imports**, closely followed by the U.S., **New Zealand holds the largest share of cheddar-type imports** at 44%, followed by the U.S. at 32%.
- **Cheddar-type consumption**, after a dip in 2023, is **expected to steadily increase through 2026**.

Market Characteristics

- **Cheese is becoming a daily staple**, driven by Western and fusion cuisine.
- Mozzarella dominates total cheese imports; **cheddar types make up 16% of volumes**.
- Over 80% of the population lives in urban areas, with **Seoul among the world's most densely populated cities**. This fuels demand for convenience foods, delivery services, and premium food options accessible through e-commerce and mobile platforms.
- **South Korea has a rapidly aging** society and one of the world's lowest birth rates.
- **The growing middle class** embraces global trends and premium imports, especially among younger consumers.
- **Strong foodservice and café culture** continues to fuel dairy demand across menus.

South Korea offers strong foodservice demand for U.S. cheddar-type cheese, especially in processed slices.

Opportunities for U.S. natural cheddar-type cheese:

Foodservice

- Most **cheddar cheese** imports to Korea enter as **blocks for local processing**, primarily into **processed slices for foodservice**. **Gouda** is imported mainly for **shreds used in foodservice**.
- More than **half of imported natural cheddar-type cheese is converted into processed cheese**, primarily for slices used in foodservice.
- Roughly **35% of imported natural cheddar-type cheese is used unprocessed**, often as slices or shreds, creating opportunity for natural cheese formats in foodservice.
- **Shredded cheddar and gouda are widely used in pizza** and Korean-style fusion dishes like cheese tteokbokki, cheese dakgalbi, and cheese fondue—mostly in foodservice settings.
- **Processed cheese demand remains strong** due to its meltability, shelf stability, and QSR compatibility, with cheddar as the primary input.
- Demand for **natural cheddar-type slices is increasing** in premium and health-conscious foodservice applications.
- **Cheddar and Jack cheeses** are gaining popularity in **fusion-style foodservice formats** like hot dogs, burgers, tacos, and corn dogs.
- **Jack cheeses** are valued in **foodservice for better meltability** and similar cost compared to mozzarella.

Retail and industrial are smaller but growing channels driven by interest in natural, less processed options.

Opportunities for U.S. natural cheddar-type cheese:

Retail

- Cut-and-wrap formats of cheddar and gouda—**blocks, slices, and snack packs**—remain a **smaller-volume opportunity but are growing**. Success requires brand support, marketing, and customer-specific coordination.
- As the sliced cheese category matures, **interest in natural cheddar slices is rising** as consumers look for less processed options.
- While shelf space is competitive, **innovation in natural slices and flavor formats**—especially those that replicate processed cheese functionality—can help U.S. products stand out.

Industrial

- Another category with growth potential is the industrial use of natural or processed cheddar-type cheeses to produce **ready-to-eat meals**. As convenience becomes a priority, **meal kits with easy-to-follow recipes are increasingly popular**.

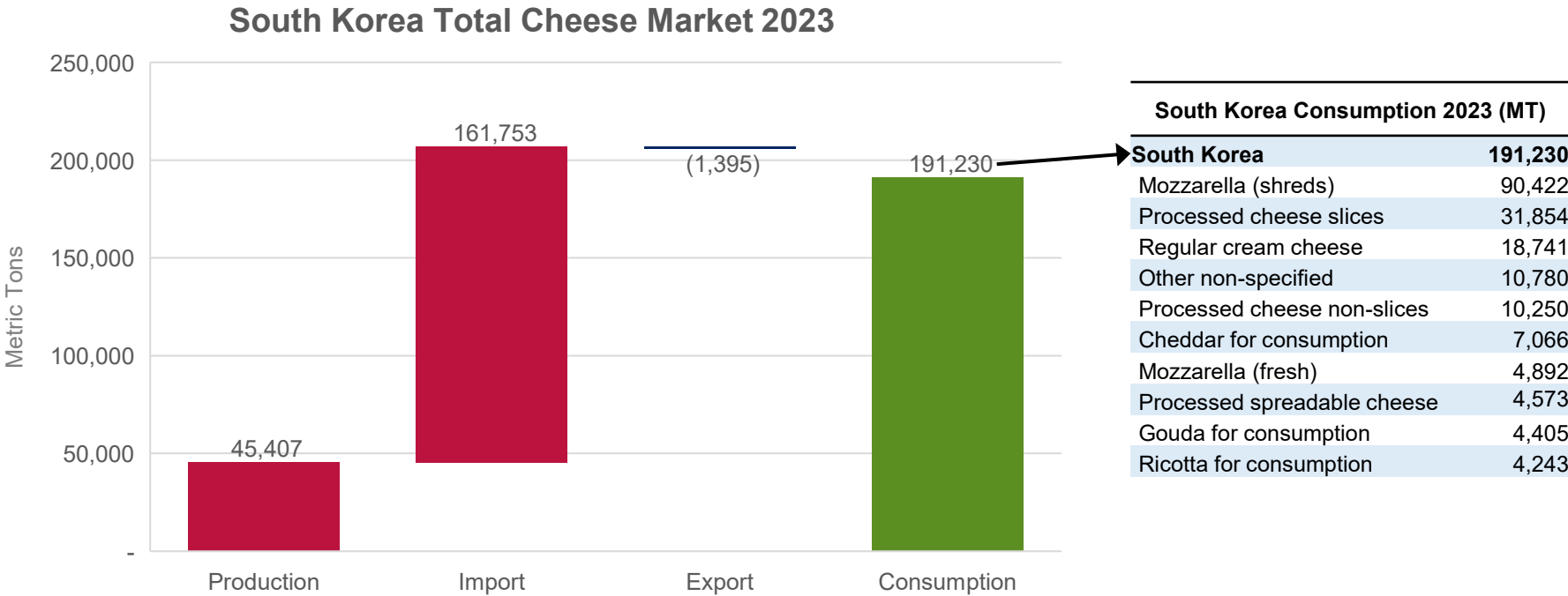
Market expansion for U.S. cheddar-type faces challenges from EU competition, pricing pressures, local taste preferences, and logistical limits on natural cheese.

Barriers for U.S. natural cheddar-type cheese:

- Compared to mozzarella, cheddar has less market potential due to established EU competitors targeting mozzarella production in Asia.
- The short **shelf life, long import lead times, and higher prices compared to processed cheese** make it difficult to expand the market for natural cheese.
- South Korea's economic downturn in 2023 has residual effects, such as **a shift in demand toward low-priced products**. Maintaining stable pricing for 6-12 months could improve market entry.
- **Korean consumers prefer processed cheese with added sweeteners**, aligning with local tastes. U.S. exporters need to adapt cheddar products to these preferences to compete effectively.
- **Jack cheese's hard texture and strong aroma** limit its usage in processed cheese production.

Current Landscape: Total Cheese

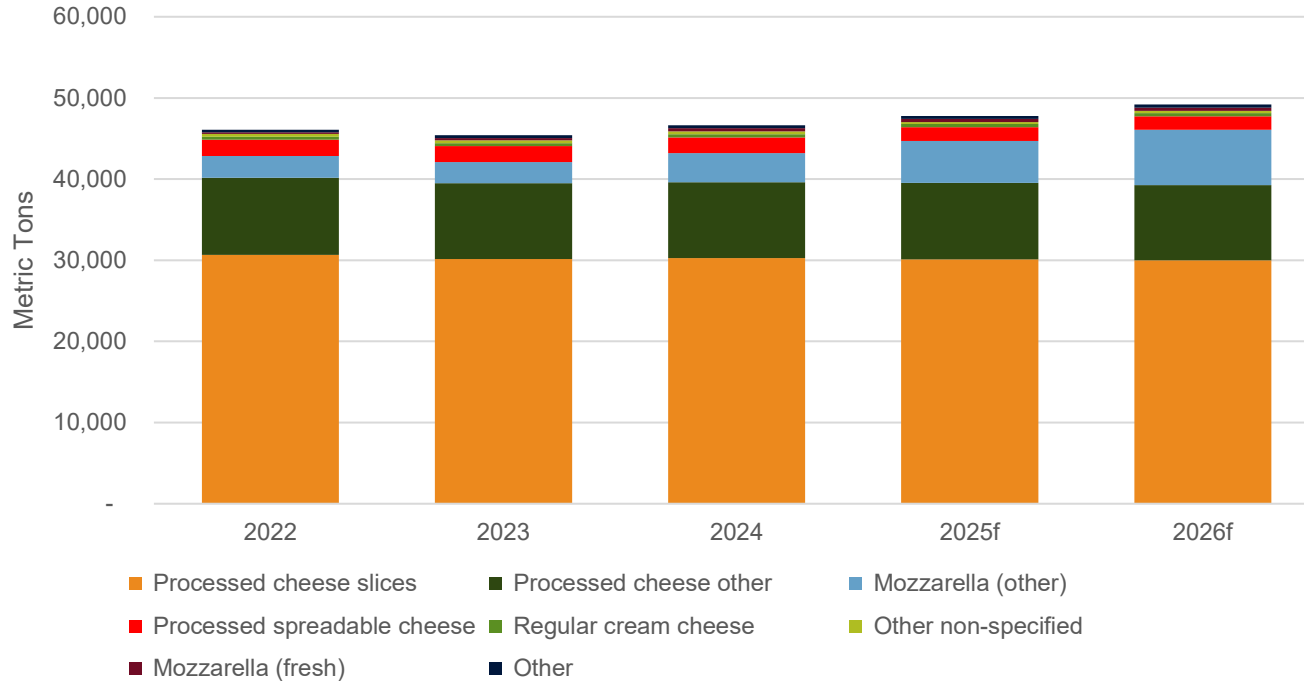
South Korea is a strong Asian market for cheese consumption, with most of the supply sourced from imports. The top consumed varieties include mozzarella shreds and processed cheese slices.



Source: USDEC proprietary Global Cheese Database, data refreshed in July 2024
Disclaimer: Consumption at the variety level is calculated as production + imports - exports. For total category consumption, cheeses used for processing are excluded to avoid double counting.

Local production is limited and primarily consists of processed cheese slices.

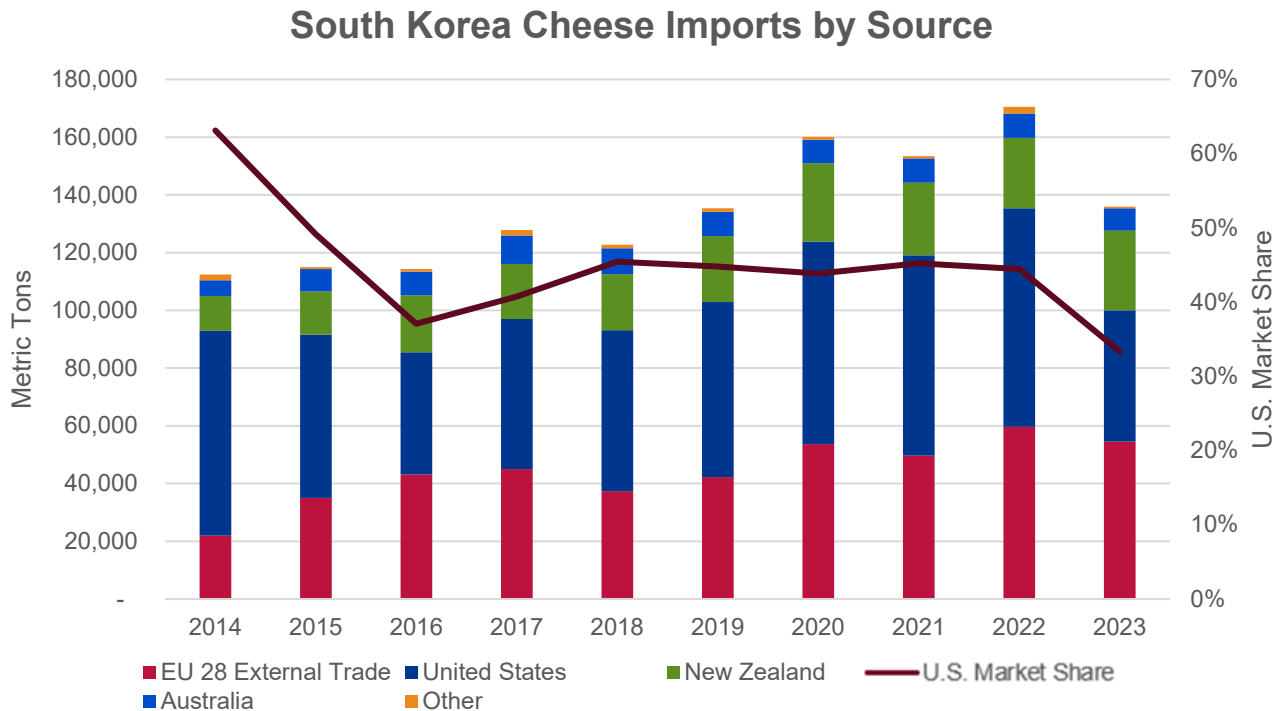
South Korea Total Cheese Production



Major processed cheese producers:

- Seoul Dairy Cooperative
- Maeil Dairies
- Namyang Dairy Products
- Dongwon F&B

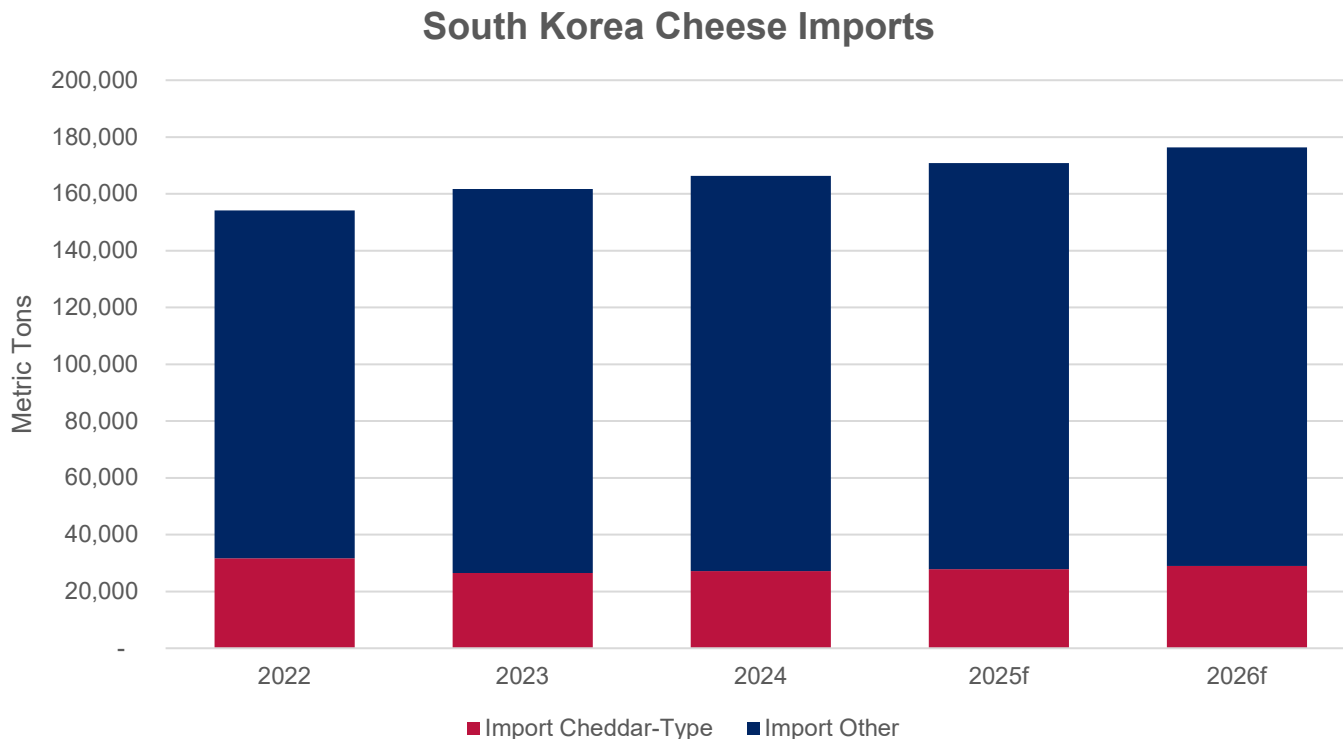
The EU and the U.S. are in close competition for the leading supplier position.



Current Landscape: Cheddar-Type Cheese

Cheddar-type cheeses are defined as: natural cheeses including cheddar, gouda, Colby Jack, Monterey Jack and Pepper Jack

Cheddar-type cheese accounts for 16% of South Korea's cheese imports.

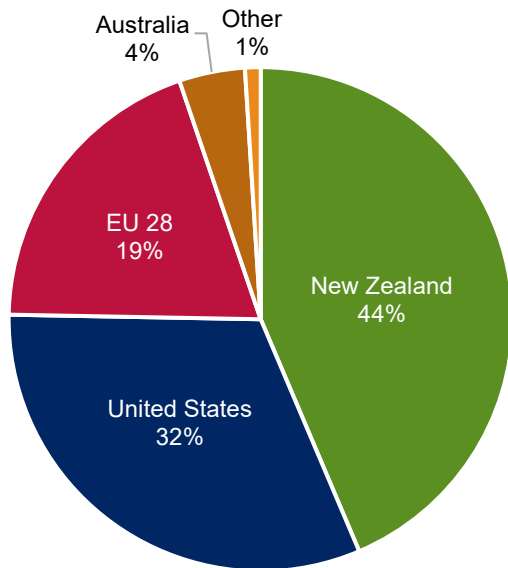


2023 estimated breakdown of cheddar-type:

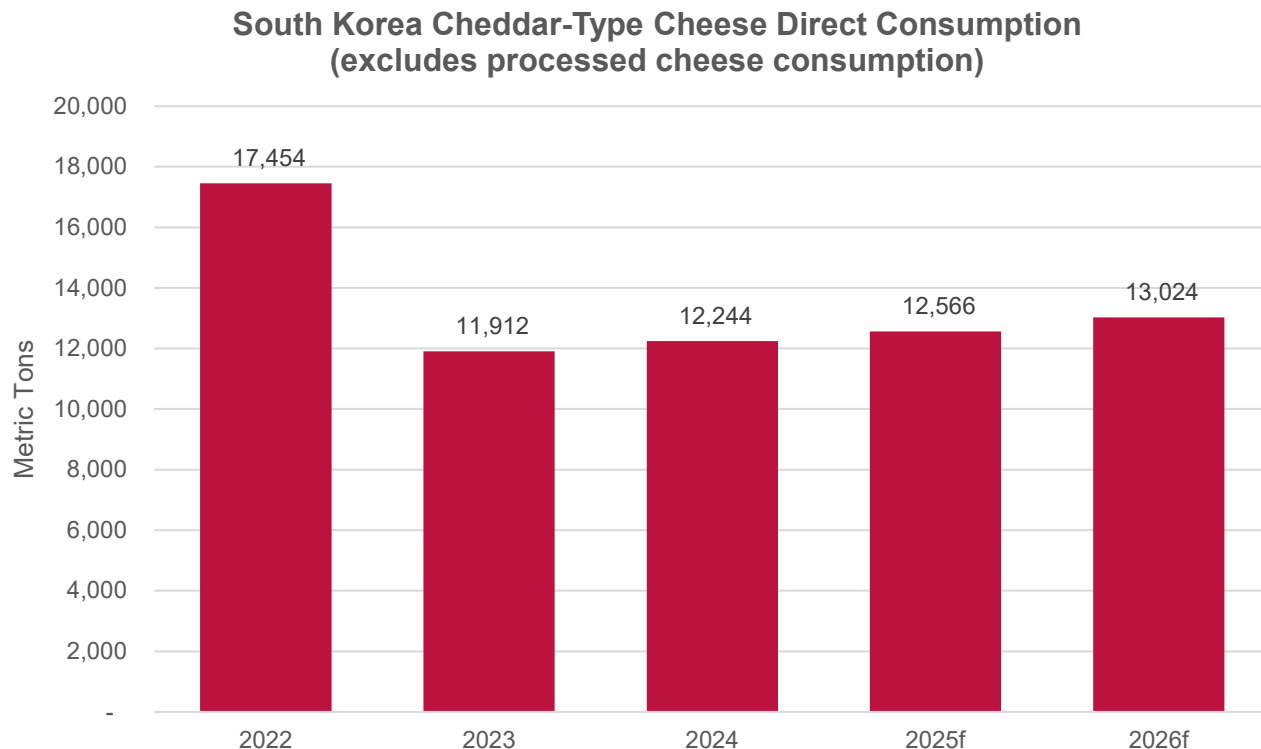
20,384 MT Cheddar
5,625 MT Gouda
10 MT Colby
431 MT Jack

While the EU dominates total cheese imports, New Zealand holds the largest share of cheddar-type imports, followed by the U.S.

South Korea Cheddar-Type Cheese Imports



After a decline in 2023, cheddar cheese consumption is projected to gradually rise at a 3.0% CAGR from 2023 to 2026f.



Source: USDEC proprietary Global Cheese Database, data refreshed in July 2024

Note: The y-axis has been truncated to better highlight year-over-year trends in cheese consumption. This approach is intended to emphasize subtle changes that might otherwise appear negligible due to the relatively consistent levels of consumption across years

Imported cheddar-type cheeses primarily arrive as blocks for further processing, with additional distribution as loaves for slicing and shreds for direct restaurant use.

Blocks:

- **Processing factories prefer 10–20 kg blocks.**
- **Some importers use toll processors*** to shred and distribute cheese from imported blocks.
- **Smaller 10–15 kg boxes are preferred** if cost differences are minimal, as they better suit the Korean market.
- **Vacuum sealing is essential** to prevent mold and hardening.

Loaves:

- **Restaurants purchase loaves** for in-store slicing, especially **Tonkatsu franchises**. **Tonkatsu franchises** are **chain restaurants in South Korea that specialize in Tonkatsu**, a Japanese-style breaded and deep-fried pork cutlet. They often use sliced cheese for stuffed or topped dishes.



Shredded:

- **Restaurants also buy pre-shredded cheese** for direct use.

Source: USDEC custom International Cheese Demand Analysis study, 2024

*A company that processes dairy (e.g., slicing, shredding, repacking) on behalf of others, without owning the product—similar to a converter in Japan.

Barrels are unsuitable in South Korea due to hygiene, handling challenges, and a preference for smaller formats.

Pros of Using Barrels:

- Potential for slight cost savings, though not significant.

Cons of Using Barrels:

- **Low interest** from local companies; barrels are widely seen as **impractical**.
- **Minimal cost advantage** compared to blocks or loaves.
- **Difficult to portion** precisely (e.g., cutting to 100 kg is challenging).
- **Hygiene concerns** from partial use and storage of leftovers.
- **Surface-only aging** leads to **quality degradation**.
- **Extra labor and equipment** required, increasing inefficiency.
- **Lack of equipment** to process barrels in most facilities.
- **Heavy weight** poses **safety risks** for workers.
- **Frozen barrels are hard to thaw** effectively.
- Large formats (15–20+ kg) are less preferred; **smaller sizes are more practical** and cost-effective.



U.S cheese purchasing involves complex distribution, with foodservice chains favoring longer contracts and importers preferring spot market buys for flexibility.

Purchasing Logistics:

- **Cheese is sourced** from domestic processors, trading companies, or foreign manufacturers.
- **U.S. distribution is complex**, involving multiple steps between buyer and seller.
- **Foodservice chains prefer longer contracts** (6–12 months).
- **Importers and distributors favor spot market buying for flexibility** and to make large purchases when pricing and storage align.
- **U.S. sellers follow CME pricing**, often avoiding long-term contracts and relying on hedging.
- **Contracts commonly split shipments** across 3–4 months.
- **Index prices are trend indicators**, not direct determinants of contract pricing.



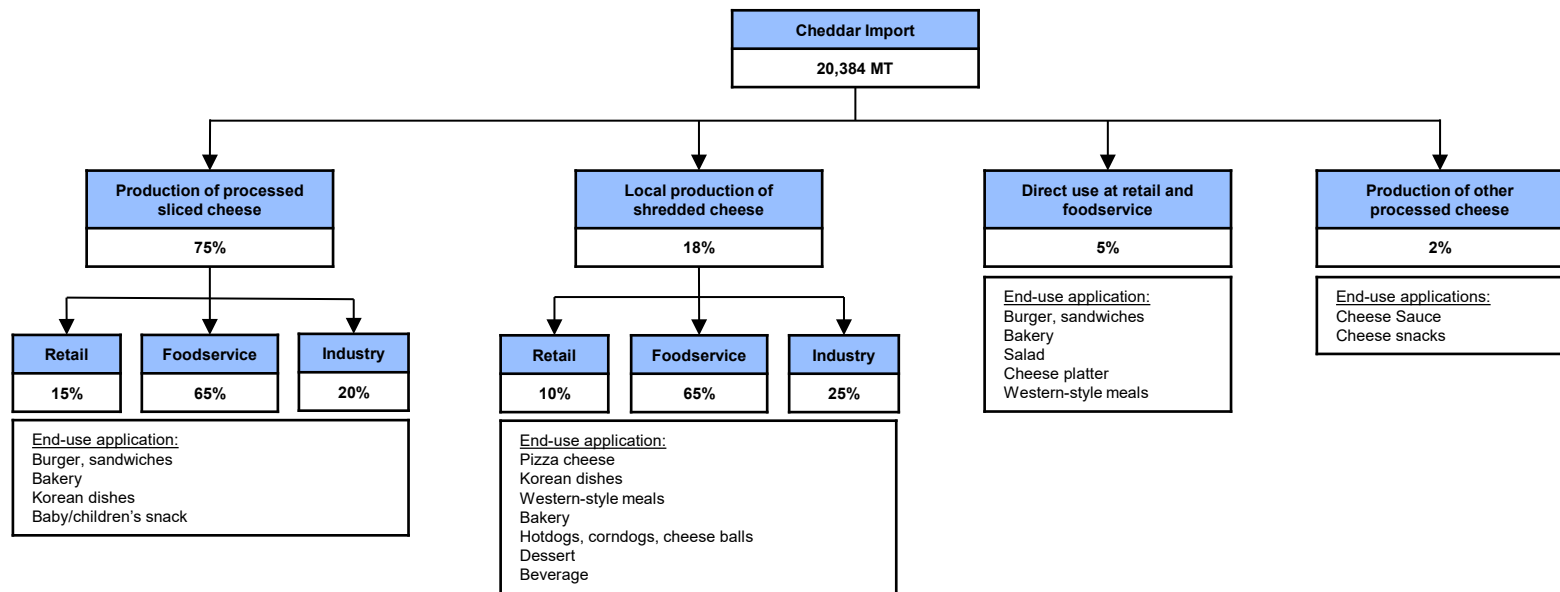
Cheddar is generally expected to be yellow or orange, though color matters less in prepared foods. A preference for sweeter flavors drives the use of added sweeteners in processed cheese.

Color & Taste Preferences:

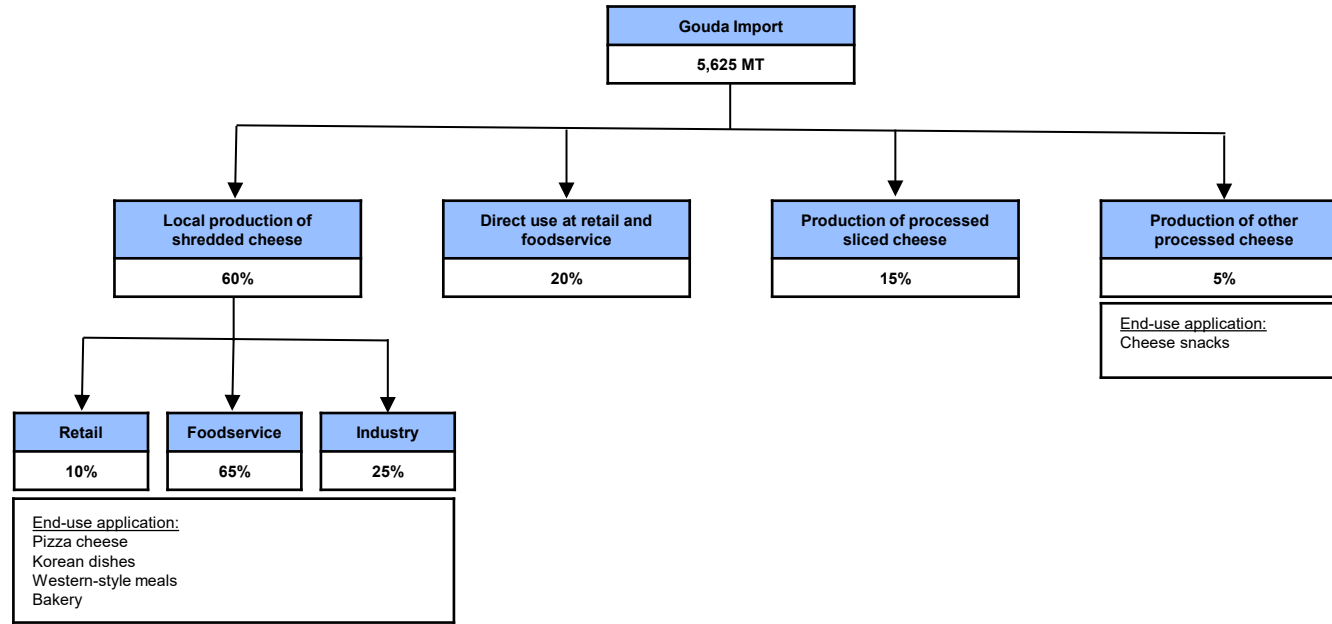
- **Yellow or orange cheddar aligns with Korean consumer expectations** and is often seen as more flavorful or familiar.
- **White cheese** is associated with **freshness and purity** but is less expected for cheddar.
- **Color matters less in prepared foods**, where melt and taste take priority.
- **Korean consumers prefer sweeter flavor profiles**, reflected in domestic processed cheeses with added sweeteners.



Most imported cheddar is used to make processed slice cheese for foodservice, with 18% going to shredded cheese and smaller volumes used directly in retail or foodservice.



60% of imported gouda is used to produce shredded cheese, mainly for foodservice, 20% is used directly in retail and foodservice, and the remainder goes into processed cheese.



Shredded cheddar and gouda are incorporated into pizza, as well as local dishes to mellow the spiciness of traditional Korean cuisine.



Korean pizza



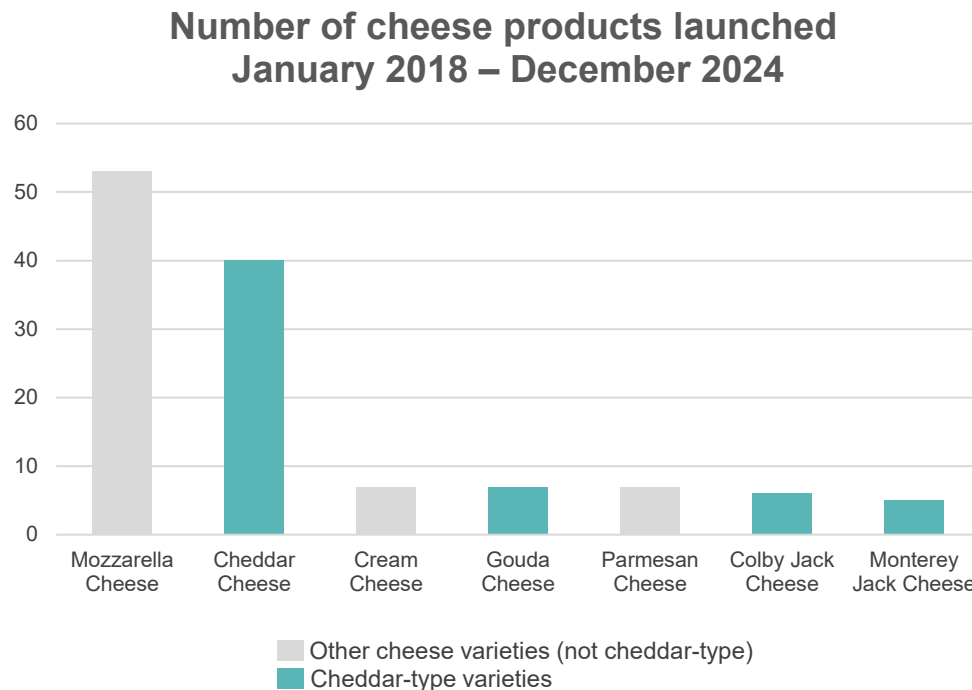
Cheese Tteokbokki



Bibimbap

At retail, cheddar leads among cheddar-type varieties, with domestic offerings typically sold as slices or blocks. Imported options primarily come from the EU and New Zealand.

- Among cheddar-type cheese launches, **traditional cheddar leads in retail activity**, while other cheddar varieties see fewer introductions.
- **Imports come mainly from the EU and New Zealand**, covering a wide range of formats, while **domestic products are mostly blocks and slices**.
- **Sliced processed cheese is especially popular** in baby and children's products, often marketed as organic.
- **Cheddar content in processed slices ranges from 50–85%**, offering relatively high cheese solids.



Thank you!



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Glossary of Definitions

Varietal	Definition
Cheddar for consumption	Cheddar that is directly consumed (blocks/grated/portions etc)
Regular cream cheese	A fresh cheese made from milk and cream, which gives it a higher fat content, a soft texture, has high moisture content, resulting in a shorter shelf life. Color: white. Type: fresh
Gouda for consumption	Gouda that is directly consumed (blocks/grated/portions etc)
All mozzarella	Total mozzarella cheese, including all types such as fresh and aged, and all formats such as balls in liquid, shredded, grated, blocks, frozen'. A pasta filata cheese originating from Italy. Traditionally made from buffalo's milk in countries such as Italy and Bulgaria or cow's milk elsewhere
Mozzarella (shreds)	Shredded mozzarella cheese for food service industry such as pizza (grated, shredded, IQF etc)
Fresh mozzarella	Non-shredded mozzarella (e.g. fresh) generally for retail purposes and fine dining restaurants. A fresh, semi-soft cheese that isn't aged. Often packaged as balls in liquid , also packaged in log or block form in vacuum-sealed packaging
Processed cheese (All)	A blend of two or more natural cheeses that are mixed and melted together along with other added ingredients such as whey, emulsifiers, milk, salt, preservatives, and food coloring. There are several different types of processed cheese made up of varying levels of natural cheese and other ingredients.
Processed spreadable cheese	Processed cheese that is spreadable in jars, portions, or tubs. Although the product may be sold in the chiller cabinets, it is generally shelf stable making it ideal for hot climates
Processed cheese slices	Processed cheese in sliceable format (can be slice-on-slice or individually wrapped slices (IWS). IWS is mainly for retail. Slice-on-slice is for foodservice (e.g. MacDonald's))
Processed cheese non-slices	Processed cheese in snacking format, blocks, shreds etc. Also bulk formats for non-retail
Ricotta for consumption	Ricotta that is directly consumed

Trade Data Monitor Definitions

- **HS 040620** – Grated or powdered cheese
- **HS 040690** – Colby, cheddar, gouda, Parmesan (other than grated), provolone, ripened (other)

Appendix

Appendix A: Data Sources in Scorecard

Citation	Cheddar-Type Imports from World 2023 (MT)	Estimated Cheddar-Type Imports from U.S. 2023 (MT)	U.S. Market Share of Cheddar-Type	Per Capita Cheese Consumption (kg)	Domestic Total Cheese Production (MT)	Nontariff Barriers	Tariff Barriers	Real GDP Growth 2023	Population Growth 2023	USDEC Rating for 2025-2026 U.S. Volume Opportunity	Degree of Difficulty
	USDEC proprietary Global Cheese Database	USDEC proprietary Global Cheese Database and Trade Data Monitor (TDM) using HS code proxy	Trade Data Monitor (TDM) using HS code proxy	Euromonitor International	USDEC proprietary Global Cheese Database	USDEC Trade Policy and Market Access and Regulatory Affairs teams	USDEC Trade Policy and Market Access and Regulatory Affairs teams	World Bank Group	World Bank Group	Custom multi-faceted analytical approach outlined on page 3	Derived from custom research findings

Appendix B: Product Examples

Cheddar cheese sold in retail



Wyke
12.08 USD /500g
Imported from the UK



English Farmhouse cheddar
10.01 USD/100g
Imported from the UK



Westminster
6.92 USD /150g
Imported from the UK



Barber's 1833
7.4 USD /190g
Imported from the UK



Coombe Castle
6.99 USD /190g
Imported from the UK



Seoul Milk
5.55 USD /100g
Domestic production

Natural cheddar products are mostly imported from the UK.

Seoul Milk has a cheddar product produced with domestic raw milk.

The number of products is limited. One interviewee commented: “The authentic British cheddar cheese is disappearing from the market. Currently, only cheddar cheeses with poor taste are distributed.”

Korean consumers have gotten used to the taste of the domestically produced processed sliced cheddar cheese, which accounts for the majority of the cheddar-based products found at retail.

Appendix B: Product Examples

Gouda cheese sold in retail



Emborg
3.12 USD / 150g
Imported from DE



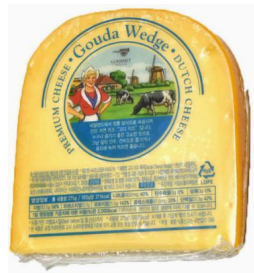
ARLA Havarti & Gouda
Snack Cheese 510G
17.66 USD / 510g
Imported from the US



Grand d'Or
5.84 USD / 250g
Imported from NL



Frico
12.57 USD / 265g
Imported from NL



Gourmet
10.04 USD / 275g
Imported from NL



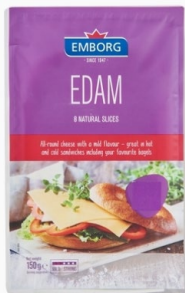
Arla
11.24 USD / 680g
Imported from the US

Natural gouda cheese products are mainly imported from the EU. There are also several products (Arla) from the US.

Slices and small blocks are the most popular format.

Appendix B: Product Examples

Other cheddar-type cheese sold in retail



Edam Cheese
Emborg
3.1 USD/150g
Imported from NL



Frico Mini Edam Stick
5.48 USD (20g*6)
Imported from NL



Grand d'Or Edam cheese
6 USD /230g
Imported from NL



**California Colby Jack
Sliced Cheese**
13.92 USD /681g
Imported from the US



Colby Jack Cheese
8.42 USD/227g
Imported from the US



Edam Slice
5.85 USD/150g
Imported from NL

The imports of other cheddar-type cheese such as Edam, Colby Jack, Monterey Jack is small.

Edam cheese is mainly destined for retail consumption. It is mainly imported from the EU (especially NL).

Colby Jack and Monterey Jack can be added into shredded cheese mix or sold at retail. It is imported from the US.

Appendix B: Product Examples

Processed sliced cheese produced by major domestic dairy Seoul Milk



Cheddar Cheese
"The taste that Koreans love",
the No. 1 cheese that is most familiar and
suited to the taste of Koreans.



**Cheddar cheese that keeps
growing**

Cheese with "stretchy cheddar" slice
characteristics, combining the flavors of
cheddar and gouda with the properties of
mozzarella



Infant Children's Cheese
The new birth of Enfent Cheese, synonymous
with children's cheese



Infant Organic Cheese
Scientific cheese tailored to each age stage,
3 STEP cheese according to growth stage



Cheese Master

Experience the deep flavor of cheese that
goes well with anything!



2 types of Tasty Cheese

Tasty Cheese for a delicious time
, Tasty Cheese High Calcium



**Seoul Milk Emmental Cheese,
Gouda Cheese**

Upgraded slice cheese with deep flavor made
from Emmental/Gouda cheese



High protein cheese

Nutty and soft high protein cheese



**Calcium cheese that goes straight
to the bone**



**High-calcium cheese with reduced
fat**



**Pororo's favorite calcium king
cheese**



cheese for adults

Appendix B: Product Examples

Processed sliced cheese produced by major domestic dairy Mael Dairy



Top and bottom cheese, high-protein cheese with reduced fat



Top and Bottom Cheese Double Up Mozzarella Slice



Top and Bottom Cheese Double Up Cheddar Slice



Sangha Cheese Cheddar Cheese



Sangha cheese, calcium cheese that goes to the bones



Sangha Cheese Organic First Cheese



Sangha Cheese Organic Baby Cheese



Sangha Cheese Organic Children's Cheese



bakery cheese



Top and bottom cheese, not salty but savory

Appendix B: Product Examples

Processed sliced cheese produced by major domestic dairy Dongwon F&B



Non-salty cheese original



Natural free-range organic
unsalted baby cheese sweet
pumpkin



Natural pasture organic
unsalted baby cheese step 2



Natural pasture organic
unsalted baby cheese step 1



Dongwon Cham Cheese



Cheddar Cheese Classic



Cheddar Cheese



triple slice



Cheese that's perfect for
soup



Well-aged sliced cheese

Appendix B: Product Examples

Processed sliced cheese produced by major domestic dairy Namyang Dairy

 NEW		
Devingy Buldak Cheese Slice Cheddar Cheese	Cheddar slices filled with DeVinci nat... Cheddar Cheese	Well Made Cheddar Cheddar Cheese
		
DeVinci Natural Pasture Organic Bab... Baby/Children Cheese	Quattro Cheese Quattro Cheese	Delicious cheese with rich flavor dark cheese

Appendix B: Product Examples

The majority of imported cheddar is used for production of processed slices



Cheddar content 60%
(17g*20)
Namyang Dairy
Mar 2024
9.4 USD/kg



Cheddar content 50%
(18g*3)
Dongwon F&B
Mar 2024
17.8 USD/kg



Low fat, high protein cheddar slices
(18g*15)
Maeil
Mar 2024
27.6 USD/kg



Cheddar content 70.2%
(18g*15)
Seoul Milk
Mar 2024
10.3 USD/kg



Stretchy cheese (blend of cheddar, mozzarella and gouda)
Cheddar content 37.5%
(22g*9)
Seoul Milk
Mar 2024
17.7 USD/kg



Danish organic unsalted baby cheese, stage 1
Organic cheddar content 83.5%
(17g*10)
Dongwon F&B
Mar 2024
28.5 USD/kg

The majority (estimated at 75%) of the imported cheddar is used to produce processed sliced cheese.

The cheddar content of these products is relatively high (varying between 50% to 85%).

There are both small packages (3, 10, 15, 20 slices) for retail sales and larger packages (100 slices) for foodservice use.

There are some sliced cheese products targeting baby and children. They are unsalted and use organic milk.

Korean processed cheese producers add a sweetener to make these products more adapted to Korean consumers' palate.

Appendix B: Product Examples

Shredded cheese is also a common format for imported cheddar-type cheese



Shredded cheese with 40% NL Gouda & 59% U.S. cheddar (Peacock, East Valley, Korea)



Shredded cheese with 40% U.S. cheddar, 40% + DE mozzarella + 19% NL gouda (Boccone, East Valley, Korea)



Shredded cheese with 68% NZ cheddar & 31% U.S. mozzarella (Maeil, Korea)



4 mixed cheese with 4 different cheeses from U.S., 99% cheese (Dongwon F&B, Korea)



Mexican four cheese (Monterey Jack, cheddar, asadero, queso quesadilla); Colby Jack; Triple cheddar; Monterey Jack (Kraft, imported from the U.S.)
Mexican-style shredded cheese (Kirkland – Costco)

Appendix C: Product Applications

Processed sliced cheese for foodservice



Seoul Milk
18.92 USD/1.8kg



Sunrich
28.69 USD/1.8kg



Dongwon F&B
23.65 USD/1.8kg



Anchor (NZ)
10.05 USD/960g



Dongwon F&B
32.03 USD/2.25kg



Hochland (DE)
21.07 USD/1.033kg



Dongwon Bakery slice cheese
17.2 USD/1.8kg



Dono (CJ Freshway)
cheddar slice cheese
25.49 USD/1.8kg



Seoul Milk
cheddar slice cheese
42.92 USD/1.8kg*2

Major domestic dairies (such as Dongwon F&B, Seoul Milk...) are also producing larger packages for foodservice use.

We find also other producers for foodservice: Sunrich, CJ Freshway...

There are also some imported products (Anchor, Hochland...).

Appendix C: Product Applications

Namyang Dairy's new processed cheese product “de Vinch Buldak Cheese Slice”, which adds a spicy flavor to cheese



· 김치볶음밥



· 볶음 라면



· 샌드위치



· 햄버거



· 김밥



· 나초



Appendix C: Product Applications

Cheese applications in foodservice



Appendix C: Product Applications

Cheddar cheese is a prevalent ingredient in local dishes



'Double Cheese Pork Cutlet' (Tonkatsu) launched by Yeokjeon Udon 0410



Cheddar cheese Tteokbokki launched by Stella Tteokbokki



Lunch box Kimchi stir-fried rice with cheddar, mozzarella and gouda launched by Hansot



'Cheddar Cheese Gimnap' & 'Cheddar Cheese Pork Cutlet' launched by Seo Gawon Gimnap



Cheddar fondue pork cutlet launched by Owl's Cutlet

Cheddar cheese is often incorporate into local dishes ranging from noodle soup to kimchi stir-fried rice. Cheese reduces the spicy taste in lots of Korean food. Cheese tteokbokki (spicy rice cakes), cheese dakgalbi (spicy chicken ribs), cheese fondue, and bibimbap with cheese are all very popular. Shredded cheddar or cheddar sauce is often used.

Appendix C: Product Applications

Local dishes incorporating cheddar cheese



'Spam Budae Jjimdak (Korean braised chicken)'
launched by Jjimdak franchise 'Doo Jjim'



Twozzim's new menu
"Buldak Rosé Jjimdak", a
heavily spiced,
barbecued chicken dish
with cheddar cheese



Lunch box Dakgalbi rice bowl with
mozzarella, cheddar and gouda
launched by Hansot



Budae Jjigae (Army base stew)
with cheddar cheese



Myungrang Hotdogs
(Korean street food)
launched new hotdog
"triple" with mozzarella
cheese & cheddar cheese
stuffing and gouda cheese
granules topping



Chicken coated with cheddar and
gouda cheese sauce (Genesis BBQ)

Appendix C: Product Applications

Categories for processed cheese applications (1/2)

Bakery

Bakery products include cakes, biscuits, bread products, cheesecakes, and cookies.



Beet Baguette
With Like
November 2023
4.25 USD



Crispy Rolls with Barley Sprout
Hanil Confectionery
October 2023
7.06 USD



Salt Butter Bread
SPC Samlip
June 2023
1.51 USD



Pretzel Bagel Set
Hippie's Lab
November 2023
8.25 USD



Chocolate Coated Cake with Rice
Haitai Confectionery & Foods
October 2023
4.42 USD



Carrot Cake
Komans Factory
May 2023
20.76 USD

Prepared Meals

Prepared meals include sandwiches, burgers, bagels, shushis but also salads.



Ricotta Cheese Salad
Next Kitchen
December 2023
2.45 USD



New best Combo Sandwich
Lotte Wellfood
December 2023
1.85 USD



Shrimp Fish Cake Mini Bars
Ever Blue Sea
October 2023
10.05 USD



Pepperoni Cheese Hot Dog
S Food
December 2023
6.17 USD



Signature Toowoomba Pasta
Iga Natural Noodle
November 2023
9.00 USD



Sausage Stew
Mychef
October 2023
11.01 USD

Appendix C: Product Applications

Categories for processed cheese applications (2/2)

Snacks

Snacks include canapes, cereal/energy bars, meat snacks, chips



Pizza Flavour Fish Shaped Mini Bun
Shinsegae Food
December 2023
9.21 USD



Grilled Shrimp Flavour Fishcake Protein Bar
Ever Blue Sea
July 2023
2.52 USD



Cream Cheese Snack
Deltory
January 2023
1.54 USD



Corn Soup Flavoured Protein Bar
3B Networks
August 2023
12.96 USD



Bolognese Sauce Arancini
Sejin FRS
May 2023
6.69 USD



Pumpkin Dumpling
Haitai Confectionery
July 2022
6.54 USD

Dessert & Ice Cream

Dessert & Ice cream include frozen desserts, chilled desserts and ice-creams



Milk Monaka
Lotte Wellfood
September 2023
4.49 USD



Cookie Choux
Chamjoeun SF
January 2022
15.06 USD



Strawberry Cheese Cake Ice Cream
Lotte Confectionery
November 2019
5.95 USD



Earl Grey Tiramisu
Gabaedo
April 2023
7.56 USD



Red Velvet Sandwich Ice Cream
Binggrae
March 2020
0.84 USD



Quattro Cheese Cake
Emart
December 2019
6.73 USD

Appendix C: Product Applications

Processed cheese for retail



Sangha (Maeil)
Mini Almond
processed Gouda
(48g*3)



Sangha (Maeil)
Mini calcium
processed cheddar
(48g*3)

There are some processed cheese snacks using cheddar or gouda as ingredient.

Appendix D: Format Examples

Shredded cheddar cheese products



Shredded cheddar cheese
(Sunrich, Korea)
<https://sunrich.co.kr/28>



Shredded cheddar cheese
(Kingsco, Korea)
<http://www.kingsco.co.kr>



Shredded cheddar
(Kodano, Choheung Corporation,
Korea)
<http://www.choheung.co.kr/cheese.html>

Around 18% of cheddar imports and 60% of gouda imports are processed locally to shredded cheese, used for pizza and other Fusion Korean dishes.

Producers include major domestic dairies such as Dongwon F&B and Maeil Dairy, and local toll processing companies* (Sunrich, Kingsco, Choheung, East Valley...).

Producers often use two cheeses of different origin to make shredded cheese mix.

There are both small package products for retail sales and larger package products (2 kg or 2.5 kg) for foodservice sales.

Some of these products are also used in prepared meals at industry.

**A company that processes dairy (e.g., slicing, shredding, repacking) on behalf of others, without owning the product—similar to a converter in Japan.*

Appendix D: Format Examples

Processed cheese for foodservice



Cheddar cheese sauce
35% cheddar
Dongwon F&B



Cheddar cheese sauce
Taewon Food



Cheddar cheese sauce
Kodano



Cheddar cheese sauce
Camong

Cheddar cheese sauce is used in foodservice. These products have generally 35% cheddar content.

We can find products offered by Dongwon F&B, Taewon Food, Choheung Corporation...