

Naiffy's achievement

<Patent Certificate>



<ISO 9001, 22000>



ESG Performance

Naiffy performs ESG management through agri-food upcycling and the use of eco-friendly packages.



NAIFFY



Pickzzzi

About Naiffy

Established in 2020,
Naiffy is producing fusion K-food, Pickzzzi,
based on patented sauces
inspired by Korean traditional food

Pickzzzis are being exported to
New Zealand, Vietnam, and China,
advanced to the world wide market.

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pickzzzi.com



NAIFFY

Happiness Found in NATURE

Introducing Naiffy Pickzzzi.





Benefits of shiitake mushroom



Rich in vitamin D, shiitake mushroom is excellent for controlling blood sugar level, enhancing immunity, and preventing various diseases and features anti-cancer function.

Lecithin contained in shiitake mushroom is effective in inhibiting cancer cell proliferation and improving blood circulation, and betaglucan enhances immunity.

Shiitake mushroom is known to have a good balance with meat. When you eat with meat, a food that goes well with meat.

it prevents cholesterol from being absorbed into the body, with the excellent effect of preventing cardiovascular diseases such as high blood pressure, myocardial infarction, arteriosclerosis, and stroke, as well as adult diseases.

Pickzzi do not employs dried mushrooms but raw mushrooms with the unique texture and nutrition.

About Pickzzi



Glass bottle (360g)

Pouch (300g)

Pouch (130g)



Pickled with soy sauce

A low-salt, sweet soy sauce matches well with deep fried food and salads.



Pickled with wasabi

Sweet soy sauce with wasabi
Features clean and fresh taste
Matches well with deep fried food and seafood



Gochujang flavor

Specially made spicy and sweet gochujang sauce
Matches well with meat and bibimbap



Doenjang flavor

Doenjang sauce made of Korean traditional fermented doenjang
Matches well with meat and veges