



The foodstuff industrial sector is increasing the production to provide the people with larger quantities of tasty and nutritious foodstuffs.



The Pyongyang Wheat Flour Processing Factory set a realistic goal for modernizing the equipment to further improve the quality of the products and works hard to attain it.

Workshop Head Ryang Kum Chol says:

"We are modernizing the equipment by relying on our own technical forces with a viewpoint that the main factor deciding the quality of products lies in the technical level of machinery and equipment."

The factory recently remodelled the bun moulding machine of the bread production process.

This resulted in further improving the quality of bun while reducing the production time and greatly saving manpower as against before.

Now the demand for the products of the factory is increasing day by day, including instant noodles which have peculiar tastes for their scientific rate of composition.



The Pyongyang Children's Foodstuff Factory is also making successes in the

production by directing primary efforts to scientific and technological researches and strengthening of talented personnel.

The factory with modern equipment is known to be a producer of excellent nourishing goods essential for the growth of children.

It conducts the technical renovation movement on a mass scale while putting efforts into strengthening its own talented personnel.



It often organizes exhibition of products among the employees to actively generalize the good experiences and achievements.

It also learns about the people's demand in close contact with commercial

service amenities and positively diversifies the products according to it.

Their enthusiasm to make all products famous goods and commodities favoured by the people leads to increased production.