

KOREA CLEAN FOREST PRODUCTS

Awarded Items in 2016 Korea Forest Service Competition
for Export-Promising Clean Forest Products

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2016 산림청 수출유망 청정임산품 발굴대회 수상품목

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GIFTS OF NATURE IN KOREA, FOREST PRODUCTS

Forest products are gifts of nature. The forest products of Korea are gifts made by nature. They are gifts from high and rough mountains, clear water flowing through every nook and cranny of the land, and fresh air. They are the results of all changes from the harsh cold of winter, the warm sunshine of spring, the heat of summer and the cool breeze of autumn, and the combination of unhindered strength of the continent and warm and comfortable strength of the vast ocean altogether. We selected forest products which we would be proud of through a strict examination. Let us introduce our forest products which you can feel the nature of Korea.



2016 Korea Forest Service Competition for Export-Promising Clean Forest Products

2016 Korea Forest Service Competition for Export-Promising Clean Forest Products was hosted by the Korea Forest Service and organized by the Korea Forestry Promotion Institute. It was promoted with a purport to publicize and support the good forest products of Korea abroad. Total 18 companies participated with 31 items in the event. We assessed the items conforming to the HSK code (item classification system for import and export), and 22 items were selected among all. Then, five expert judges gathered to conduct the final assessment. The assessment standards were 40% for export compatibility, 20% for creativity, 20% for design, and 20% for completeness. As a result, 8 forest products were selected in the end.

Awarded Items

Gyeongsan Herbal Jujube
Cheongheung First Pine
Mushroom
Walnuts in Our Forest
Sun-Dried Persimmon
Sejong Pine Nuts
Tree Ear Mushroom
Gichan Cudrania
Tricuspidata Pills Five
Grains in Delicacy and Wild
Edible Greens Granule

INTRODUCTION OF AWARDED ITEMS





PRIDE OF KOREA'S JUJUBE



Gift Set of Gyeongsan Herbal Jujube

More than 40% of Korea's jujubes are produced in Gyeongsan. First of all, Gyeongsan is suitable for jujube cultivation because the soil is fertile and it has lots of sunshine. Secondly, unlike other jujubes which are harvested in an unripe state and pass through the postmaturity process, the jujubes produced in Gyeongsan are harvested when they reach the peak in its tastiness in nature. Thirdly, the chemical fertilizer is not used. In Daegu, a near city of Gyeongsan, a medicinal stuff market is famous. They use herbal medicine as manure or compost, and as a result, the jujubes produced in Gyeongsan have good taste and good nutrition. That is why they named the jujubes 'Gyeongsan herbal jujube'. The gift set contains dried jujubes made by the nature in Gyeongsan and naturally dried under the sun, jujube extracts infused only by water and jujubes with strenuous efforts for long hours, crisping jujube chips with no additives, and jujube-fermented vinegar by made with high temperature and abundant sunshine in Gyeongsan.

Jujube

Jujube is reddish brown in an oval shape with 1.5~2.5cm in length and it has a sweet taste when ripened red. The fruit is not only edible as raw, but it is also used for sweets, cooking and medicinal purposes.

Efficacy of Jujube

The jujube, despite its small size, is excellent in its efficacy, so it is like a scene stealer in the food culture of Korea. Especially it is effective for the blood circulation, so in Korea, people with cold hands and feet drink infused jujubes as tea. In addition, jujube extracts toxins from the body which helps to recover the liver function if taken for the long term, and it discharges the waste materials so it is also good for those who wish to lose weight. If eaten raw, vitamin C intake is more than citrus, so it is also good to prevent a cold.

The Gyeongsan Farming Association

The Gyeongsan Farming Association was established with the joining of more than 80 craftsmen of forestry. The organization is responsible for jujube production in Gyeongsan. It was founded in 2008 and it consists of a representative director, 6 directors, and 115 members. The products made by the Gyeongsan Farming Association are Gyeongsan herbal jujubes. Its product is awarded Forestry Prize by the Minister of Agriculture in 2014 and the Grand Prize in the 15th Korea Herb Expo.

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Postal Code 38490
TEL 053-857-7666
FAX 053-352-5542
Email bkc0223@naturegarden.kr
Major Products dried jujube, jujube chips, jujube-fermented vinegar, jujube extracts
Homepage www.naturegarden.kr



SUPER FOOD RECOGNIZED WORLDWIDE



Cheongheung First Pine Mushroom

Unlike ordinary shiitake mushroom, the pine mushroom has a small cap and long stem. In addition, the structure of cap and stem is harder than shiitake mushroom, so the storage period is longer three times than that of shiitake. It also has the characteristics of matsutake mushrooms; It has the appearance and fragrance of wild pine mushroom. So the name became Cheongheung First Pine Mushroom. It would be much less deteriorated even with the raw state on export, and it has a stronger fragrance when dried which will be captivating to mushroom lovers.

Shiitake Mushroom

Shiitake mushroom is part of pine mushroom family. The top cap is 3~6cm, dark brown or blackish brown, and its texture is tough. Shiitake mushrooms grow on dried trees of broad-leaved trees, chestnut trees, Konara oak trees, and Sawtooth oak trees.

Efficacy of Shiitake Mushroom

Shiitake mushroom is healthy vegetable already recognized around the world. The most representative efficacy relates to bones. Vitamin D is abundant in shiitake mushroom; Vitamin D is abundant in the vegetable which helps absorb calcium and phosphorus. The Huffington Post of the United States listed the vegetable as one of the "16 delicious and healthy super foods in the world". The list included Greek olive and Italian tomato, and shiitake mushroom was ranked fifth.

The Cheongheung Mushroom Farming Association

Cheongheung mushroom, which was established in 1995, was the first case to have succeeded in Korea in 2004 since it started farming on sawdust for a test in 2000. What does it mean by farming mushrooms on sawdust? Traditionally, mushrooms were cultivated on the raw materials of an oak tree. Sawdust cultivation is easier to cultivate and manage compared to the one on the raw lumber with an increase production per unit area. This ultimately contributes to price stabilization by increasing mushroom quality and quantity through efficient management. The Cheongheung Mushroom Farming Association acquired related patents in 2006 and was awarded presidential industrial medal in 2012. With such experience and know-how, the first achievement of Cheongheung Mushroom Research Institute, which was established in 2016, is Cheongheung First Pine Mushroom.

Address 457 Geumgangbyeon-ro Cheongnam-myeon
Cheongyang-gun Chungcheongnam-do
Postal Code 33365
TEL 041-943-5426
FAX 041-943-0188
Email jung4973@hanmail.net
Major Products dried shiitake mushroom, raw shiitake mushroom



FRIENDLY AND BENEFICIAL WALNUTS



Walnuts in Our Forest

Walnuts in Our Forest does not use agricultural chemicals. Through eco-friendly organic cultivation, we obtained no-chemical certification from the National Agricultural Products Quality Management Service last year. From harvest to sale, the safety packaging was applied to keep the quality walnuts on the distribution process. Foods containing a lot of fat are subject to chemical change in contact with air. In the process of rancidity, walnuts change not only in taste and color but also in nutritional content. In the case of Walnuts in Our Forest, residual oxygen after packaging is removed, so consumers are able to taste as they are just harvested. Thanks to this, Walnuts in Our Forest also won the Encouragement Prize in the '2016 Korea Fruit Industry Contest' after participating in the contest as the forest fruits representing Chungcheongnam-do. Product lines of Our Forest include walnut kernels which collected only the savory walnut kernels and in-shell walnuts with the fun of cracking the walnuts. There are also a 'handmade nutcracker gift set' containing a handmade nutcracker doll and 'I like walnut honey set' mixed with 100% natural honey.

Nut of Walnut Tree

If you crack the inner shell close to a circle, there are edible kernels inside. The kernels have much fat and are used as a medicine for the treatment of constipation and cough. It is originated in China but the walnuts are produced all around the world.

Efficacy of Walnuts

The walnut has much omega-3, a type of unsaturated fat, which makes it very popular health food. The walnut is abundant in protein, vitamin B2, vitamin B1 and it is widely used for food medicinal purposes. The walnut can be eaten as it is and used to make cookies (Cheonan Walnut Cookies), side dish for drinking, cooking. The walnut oil is not only edible but used as a mixture of cosmetics and spices. The pharmacological effect of walnut oil is that mixed fatty acids in oil promote the increase of body weight and decrease the amount of cholesterol in the blood.

SK Forest Co., Ltd.

Walnuts in Our Forest are cultivated by SK Forestry in Mt. Gwangdeok, Cheonan which is the place for walnut in Korea. SK forestry operates directly from cultivation to management, distribution, and sales. Since 1974, SK Forestry has started to form a cultivation area to plant walnut trees in Mt. Gwangdeok. At present, in the mountainous area of approx. 10,000 ha around Mt. Gwangdeok, walnut trees are cultivated. Mt. Gwangdeok, which was close to a naked mountain at the time, is now the largest walnut forest in Korea, with cicadas crying in summer and harvesting walnuts in autumn.

Address 4 2F 4 Buak-ro Yicheon city Gyeonggi-do
Postal Code 17379
TEL 02-3700-2800
FAX 02-6499-3459
Email myk@sk.com
Major Products in-shell walnut, walnut kernel
Homepage www.skforest.co.kr



CONTAINING COLD WIND AND WARM SUNSHINE



Sun-Dried Persimmon

The persimmon production of Yeongdong accounts for approx. 7% of the national production. However, Yeongdong persimmon is suitable for dried persimmons, so Yeongdong dried persimmons are the most representative for the dried persimmons in Korea. Due to the geographical location of Sobaek Mountains, the terrain, water, and climate make the persimmons with high sugar content. The great temperature difference between daytime and night and the natural conditions like the very cold wind of Mt. Sobaek create the best-dried persimmons. Dried persimmons are divided according to the degree of drying. Depending on the degree, the persimmons are divided into dried persimmons with less water content and semi-dried persimmons with more water content. The dried persimmons are hard, and semi-dried persimmons are soft. The latter can be frozen in a semi-dry state and enjoyed like ice cream.

Dried Persimmon

The persimmon with astringent taste is plucked before it becomes ripen, and is thinly peeled off, and is threaded to a bamboo or a bush clover skewer, and it is hung for drying at a place where it is sunny and well-ventilated. When the moisture is dried up to approx. 1/3, the seeds of the inside are taken out, dried again which then it becomes a finished dried persimmon.

Efficacy of Dried Persimmon

Dried persimmons have much higher content of saccharides, calcium (Ca), phosphorus (P) and potassium (K) compared to ripe persimmons or sweet persimmons. The white powder appearing on the surface of a dried persimmon is created in the drying process of mannitol fructose and glucose. Dried persimmons are rich in vitamins and good for cold prevention and skin beauty as well as dysentery, cough, hematemesis and hemoptysis. In addition, it has chronic bronchitis and hypertension prevention effect along with hangover prevention and energetic strengthening effect. It also improves resistance to viral infection. Dried persimmons have a tannin component that stops diarrhea and strengthens the capillaries. The amount of vitamin in a persimmon is similar to that contained in 10 apples.

The Shinnong Farming Association

In 1997, persimmon farming and dried persimmon processing started on a full scale in Yeongdong, Chungcheongbuk-do as they won the first prize at the 1st Yeongdong Dried Persimmon Festival. Since then, they entered into an agreement with the Korea Institute of Health and Environment in 2007 and concentrated their efforts on the product development. And in Yeongdong, Chungcheongbuk-do, the dried persimmon festival is held in mid-December when dried persimmons are sold in the market so that many people enjoy food using dried persimmons.

Address 40-9 Nueochi-ro Yeongdong-eub Yeongdong-gun Chungcheongbuk-do

Postal Code 29135

TEL 043-744-0090

FAX 043-744-9339

Email pyogoz@hanmail.net

Major Products semi-dried persimmon, persimmon dried-up, big persimmon

Homepage www.gam114.com



HARMONY BETWEEN SAVORY TASTE AND RICH NUTRITION



Seojong Pine Nuts

The Korean peninsula is the place of origin for pine nut trees. For the nut trees to grow, it needs high mountain area, cool climates, and deep mountain foot. Seojong-myeon Yangpyeong-gun meets those requirements. Seojong pine nuts grown in this environment were recognized for their excellent quality by obtaining the organic certification and the G-Mark of Gyeonggi-do. There are white nuts and yellow; the difference lies in the difference of processing method, not in the difference of species. The pine nuts dried with husks attached are yellow pine nuts. White pine nuts refer to pine nuts put in boiling water to remove the husks. Therefore, one can easily enjoy the savory taste of pine nuts.

G-Mark It is a good product brand made by Gyeonggi-do since 2000 for the creation of added value of local agricultural special products, and the G of the "G mark" has the meaning that the agricultural products are certified by the governor as "guaranteed", "good" and "green".

Brook Farm

The Brook Farm is located in Yangpyeong on the eastern end of Gyeonggi-do, meeting Gangwon-do. Specifically, it is located in Seojong-myeon facing the North Han River in the west, surrounded by mountains in three directions. The pine nuts of Brook Farm obtained organic certification and G mark by Gyeonggi-do. Organic certification is an eco-friendly certificate granted only to agricultural products cultivated without using agricultural chemicals, fertilizers, and organic synthetic agricultural chemicals for more than 3 years. G mark is granted only to eco-friendly agricultural products and hygienic high-quality special products produced by advanced technology in Gyeonggi-do and they must be certified by the governor along with a guarantee by a consumer organization.

Pine Nut

Dried persimmons have much higher content of saccharides, calcium (Ca), phosphorus (P) and potassium (K) compared to ripe persimmons or sweet persimmons. The white powder appearing on the surface of a dried persimmon is created in the drying process of mannitol fructose and glucose. Dried persimmons are rich in vitamins and good for cold prevention and skin beauty as well as dysentery, cough, hematemesis and hemoptysis. In addition, it has chronic bronchitis and hypertension prevention effect along with hangover prevention and energetic strengthening effect. It also improves resistance to viral infection. Dried persimmons have a tannin component that stops diarrhea and strengthens the capillaries. The amount of vitamin in a persimmon is similar to that contained in 10 apples.

Efficacy of Pine Nuts

The textures of pine nuts are very soft and sweet. The major ingredients of fat in pine nut are oleic acid and linolenic acid. Eating it for a long term in the case of senile constipation promotes the peristalsis of intestines, and has the effect to facilitate the bowel movement. It is also good for lungs if one has a dry cough. It was used as a medicine to its good nutrition, but it could cause diarrhea if it ate too much. Thus it is mainly used as a garnish for many plates.

Address 711 Bukhangang-ro Seojong-myeon Yangpyeong-gun Gyeonggi-do

Postal Code 12503

TEL 031-773-6091

FAX 031-774-2655

Email topscom99@naver.com

Major Products organic pine nuts, handmade pine nut cookies

Homepage www.pine-nut.co.kr



STRENGTHEN YOUR BODY



Tree Ear Mushroom

The Land Farm's tree ear mushrooms were cultivated by hanging them in the air. This technique was successfully invested by the company and obtained eco-friendly certification and Open-to-Sunshine certification. In the cultivation process, only the domestic oak trees are used, and the cultivation method enabling the production throughout the year was established for the first time in Korea. Raw tree ear mushrooms are dried while processed, so their distribution and storage are easy. Distribution process also maintains freshness from cultivation to consumption by applying cold chain system.

Eco-friendly Agricultural Products Certification System This is the system that a specialized certification body selects and inspects eco-friendly agricultural products safe for consumers based on stringent standards, and thereby the government certifies its safety. For eco-friendly agricultural products certification, there are organic agricultural products and agricultural products without agricultural chemicals.

Open-to-Sunshine Open-to-Sunshine is a unified brand for agricultural and special products of Hwaseong city, and it can be used only by obtaining the approval of trademark use through a joint investigation on the production quality and management status carried out by the quality distribution manager and a strict examination. It is a certification system of Hwaseong City designed to induce steady quality control and quality enhancement.

Tree Ear Mushroom

The name of tree ear mushroom (*Auricularia*) means "ears" in Greek. This is because the appearance of mushroom grown on the tree is similar to that of the ear; the feel, touch is similar to that of the ears due to the rubbery and gelatinous quality. So, in Korean language, it is called tree ear mushroom. It is grown in temperate and sub-tropical regions, and the countries where tree ear mushrooms are cultivated are Korea, China, Japan, and the Philippines, etc.

Efficacy of Tree Ear Mushroom

Tree ear mushrooms contain the polysaccharide called betaglucan by 45%, which is the highest content among mushrooms. Betaglucan activates the immune function of cells in our body to increase immunity. At the same time, it lowers blood sugar and blood cholesterol and inhibits the formation and accumulation of body fat, so tree ear mushrooms are suitable for today's wanted body figure. According to the Korea Health Supplement Institute, tree ear mushrooms have vitamin D 25 times more than that of shiitake mushrooms and more vitamin D than salmon, tuna, and sardines, which are known to have much vitamin D.

Land Farm Co., Ltd., Farm Corporation

Land Farm located in Hwaseong, Gyeonggi-do is a specialized mushroom cultivation complex with approximately 6,000 pyeong of land and the facilities like Songsan tree ear mushroom cultivation house is about 480 pyeong, Jeongnam tree ear mushroom cultivation house is about 220 pyeong, the mushroom theory and practice training center is about 220 pyeong, the forest products distribution center is about 150 pyeong. They have cultivated only mushrooms for 24 years, and they have secured the technology for mushroom cultivation in bags through long experience and continuous research.

Address 94 1-gil Maneun-dong Jeongnam-myeon
Hwaseong city Gyeonggi-do
Postal Code 18520
TEL 031-352-6631
FAX 031-352-6631
Email mushchoi@hanmail.net
Major Products tree ear mushroom
Homepage www.mushroomschool.kr



RESISTANT TO AGING



Cudrania Tricuspidata

It is a deciduous broad-leaved tree belonged to the mulberry tree family. Leaves are long-oval or inverted egg-shaped, and often split into three branches. A yellowish flower blooms in early summer and the fruit ripens in autumn. The fruit is edible, and the leaves are used as feed for silkworms.

Efficacy of Cudrania Tricuspidata

It is possible to grow silkworms on cudrania tricuspidata trees. Silk threads of silkworms fed with cudrania tricuspidata leaves are very excellent in quality, so they are used in the Korean harp. But because of its efficacy, it is more popular for food. Cudrania tricuspidata is a Korean native forest product. It does not require agricultural chemicals, and it has advantages that all its leaves, fruits, branches and roots can be used for edible or medicinal materials. Cudrania tricuspidata is used for various adult diseases including diabetes and hypertension, and it is well known for its anti-aging effects. Especially, its anti-aging effect is known to be more effective than green tea, so it attracts the attention overseas.

Gichan Cudrania Tricuspidata Pills

A pill refers to a small, rounded shape and cudrania tricuspidata pills of Gichan Farm are made of 100% finely crushed leaves of Cudrania Tricuspidata. They obtained the HACCP certification, boasting of the highest quality in the domestic cudrania tricuspidata pills. Recently, they obtained the HALAL certification. The HALAL is a certification mark granted only to foods treated and processed according to the Islamic laws so that Muslims can eat or use them. The Halal certification means that they have undergone a stringent manufacture process.

Gichan Farm Co., Ltd., Farm Corporation

Gichan Farm is located in Geumseo-myeon, Sancheong-gun, Gyeongsangnam-do. This area was designated as the first national park in Korea and is adjacent to Mt. Jiri National Park, the largest in size. Gichan Farm located at 350m above sea level can use the first-grade water flowing in the valley of the farm, and its cudrania tricuspidata has high sugar content due to the big diurnal range, and high storage stability. In Gichan Farm 14,000 cudrania tricuspidata trees are growing on the nation's largest scale.

Address 42-1 987beon-gil Jinjudae-ro Jinju city Gyeongsangnam-do
Postal Code 52707
TEL 010-3569-3273
Email kjkk3273@naver.com
Major Products cudrania tricuspidata pill, cudrania tricuspidata tea
Homepage blog.naver.com/kjkk3273



BOILED RICE AS A RESTORATIVE



Five Grains in Delicacy and Wild Edible Greens Granules

To describe the name, it means five grains with unique taste and nutrition. Here, it refers to Korea's representative grains like brown rice, glutinous rice, barley, wheat, and black rice. Wild edible greens granules mean that wild edible greens are made in granular form. The greens like asters, purslane, mulberry leaves, as well as chestnuts, bamboo shoots, tangle and bamboo salt were blended in the optimum ratio and made into granules. When rice is washed and cooked, it will become a real restorative if five grains in delicacy and wild edible greens granules are put in it. Although the rice with minor cereals is known to be a healthy food, unlike ordinary rice, minor cereals must be soaked in water for a long time. Therefore, the inconvenience was eliminated. Instead, chestnuts, bamboo shoots, and tangle were added.

Minor Cereals and Wild Edible Greens

Minor cereals refer to grains except for rice and barley, and wild edible greens refer to edible greens among the greens growing in the mountains. In Korea, they refer to wheat, millet, sorghum, soybean, red bean, etc. Wild edible greens are representative food materials which have been used as food and medicine in Korea for many years.

Efficacy of Minor Cereals and Wild Edible Greens

The efficacy of minor cereals varies according to its kind. For example, soybean has a lot of high-quality protein, and sorghum contains proanthocyanidins, which helps immune function. These minor cereals are usually ingested through boiled rice, which is a staple food. When rice is cooked, an appropriate amount of minor cereals is mixed, which makes it possible to eat a variety of nutrients that are difficult to eat with rice alone. It is the same with wild edible greens. The Koreans have collected a variety of wild edible greens according to the season and ingested fiber and nutrients.

The Sancheong Functional Soybeans Farming Association

Five Grains in Delicacy and Wild Edible Greens Granules were made by the Sancheong Functional Soybeans Farming Association. Sancheong is the name of the area. It is the area at the foot of Mt. Jiri, the highest and the largest mountain in Korea. Functional soybeans refer to Korean traditional food made from soybeans. The Sancheong Functional Soybeans Farming Association is a corporation that specializes in the manufacture of traditional soups, herbal grain syrup, granules, pills, germinated grains, and enzyme. It is a corporation with 9 patents and 4 trademarks established in 2004. It has a patent for the method of making Cheonggukjang (bean-paste soup prepared with ground-fermented soybeans), which is one of the Korean traditional foods, as Gangjeong (a fried glutinous cake) and noodle, and it obtained the ISO 9001 certification in 2009. In 2013, it registered a patent for boiled rice with Oriental medicinal herbs and its manufacture method, which developed into Five Grains in Delicacy and Wild Edible Greens Granules.

Address Mt. Jiri Village 557-3 Chinhwangyeong-ro
Samjang-myeon Sancheong-gun Gyeongsangnam-do
Postal Code 52233
TEL 055-974-0558
FAX 055-974-0668
Email db2345@hanmail.net
Major Products germinated grains, enzyme, traditional soups
Homepage www.jirisanm.com

LET US INTRODUCE CLEAN FOREST PRODUCTS REPRESENTING KOREA



Let us introduce clean forest products grown in the fertile ground, clear and clean water and wind in Korea. Clean forest products contain the strength of earth that energizes a tired body. The clean forest products are abundant in energy and give it to weary bodies. Products processed in good shape to eat fresh ingredients keep the taste and nutrition intact as they are. This taste and nutrition are presented to the world.

Participated Works
Into Wild Ginsengs
Cultivated Wild Ginseng
Concentrate and
Cheonghwang (Fragrance
of Sky)
Pine-Leaf Distillate
Mt. Sokri Arrowroot Juice
Sanaecho (Grass in
Mountain and Field)
Mt. Baekwoon True Wild
Pear Juice

Clean forest Products



Into Wild Ginsengs

The cultivated wild ginseng produced in Hamyang contains saponin 345~518 times more than that of ginseng. Hamyang Wild Ginseng Co., Ltd. is a company which produces health supplements and cosmetics using cultivated wild ginseng grown in Hamyang-gun, Gyeongsangnam-do. The effect of cultivated wild ginseng is contained as it is in products like undiluted wild ginseng solution, wild ginseng extracts, wild ginseng large pills, and drinks, etc.

Company Name Hamyang Wild Ginseng Co., Ltd.
Address 129-2 Gwangpoong-ro Aneui-myeon Hamyang-gun Gyeongsangnam-do
Postal Code 50009
TEL 055-964-0583
Email 9742js@naver.com
Major Products health supplements of cultivated wild ginseng
Homepage www.hywgs.co.kr



Cultivated Wild Ginseng Concentrate and Cheonghwang (Fragrance of Sky)

It is a pure cultivated wild ginseng concentrate made of 100% organically cultivated wild ginseng, and it is manufactured and launched in the market for the first time in Korea as well as in foreign countries. Eat it 1-2 times a day, one or two spoons at a time directly, or to your preference - you may drink it as diluted with warm water. A luxurious ceramic container also increases the value of the product. It is easy to store as it was patented with enclosed-type ceramic for the first time in the world. Cultivated wild ginseng, Cheonghwang (fragrance of sky) is a product which contains in multi-tall syrups the cultivated wild ginseng grown for 7 years with the certification on cultivation for 10 consecutive years. Multi-toll syrup is the latest glucose that can be ingested by diabetic patients because of its low calorie and preventive effect on tooth decay free of sugar. You can drink directly one or two times a day, or a bottle at a time.

Company Name Cheonji Framing Association
Address 214-53 Gilancheonsong-ro Andong city Gyeongsangbuk-do
Postal Code 36736
TEL 054-822-0777
FAX 054-822-6780
Email chunji@chunji.net
Major Products health supplements of cultivated wild ginseng
Homepage www.chunji.net
Product Specification Ultivated wild ginseng concentrate: 100gx2Ea (ceramics)
 Cultivated Wild Ginseng Concentrate and Cheonghwang (Fragrance of Sky): plastic container 80gx3Ea

Clean forest Products



Pine-Leaf Distillate

It is a pine-leaf distillate manufactured in a way that undiluted solution of pine nut leaf is poured and boiled in a distiller, and the water vapor falls through the cooler, and every drop of water is collected. It is transparent and clear water. Pine leaves are rich in nutrients like chlorophyll, rutin, beta-carotene and vitamin C, etc. which can be used to help the blood circulation and prevent the aging as well as eliminating toxins from the body.

Company Name Sugasol Shelter Co., Ltd.
Address 307-11 Yeochae-gil Bangrim-myeon Pyeongchan-gun Gwangwon-do
Postal Code 25366
TEL 033-333-3393
FAX 033-332-9217
Email sugasol@korea.com
Major Products pine-leaf distillate, pine-leaf cosmetics
Homepage www.sugasol.co.kr
Volume 700ml



Mt. Sokri Arrowroot Juice

It used 100% raw materials of domestic arrowroot juice without any additives. It is a product without sugar, colors, and antiseptics, and 100% fresh arrowroot was juiced in a traditional way. It is also a product which obtained the certification of traditional food quality in the field of arrowroot juice for the first time in Korea. It is also characterized by a safe product manufactured at a clean workplace equipped with automated production facilities through a stringent quality control. It is a product which obtained the quality certification of excellent agricultural and special products in Boeun-gun as a product of 'Chungbuk Excellent Agricultural and Special Product Quality Certification'.

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Postal Code 28920
TEL 043-543-2020
FAX 043-543-3397
Email 5432020@naver.com
Major Products red ginseng drinks, arrowroot juice
Homepage www.kgg2020.com

Clean forest Products



Sanaecho (Grass in Mountain and Field)

It is a wine vinegar made by fermenting wild berry. The acidity is more than 6% with good fragrance and taste. It is good to drink diluted with water or to use it for a salad dressing. It is a high-quality natural fermented vinegar abundant in flavor and fragrance of wine and its soft aftertaste. It maximizes the functionality peculiar to wild berry. It is a product of Gimhae, a place of wild berry, and has a very special value as the only wild berry wine vinegar in Korea.

Company Name Wild Berry. Com Co., Ltd., Farm Corporation
Address 144 375beon-gil Sangdong-myeon Gimhae city Gyeongsangnam-do
Postal Code 50805
TEL 055-331-8114
Email yoyot@chol.com
Major Products ild berry vinegar, wild berry wine
Homepage daepochun.farmmoq.com



Mt. Baekwoon True Wild Pear Juice

It is a beverage made from a true wild pear cultivated in the eco-friendly farming method in nature. The farm is located 300 meters above sea level. It is a wild pear which has grown in the environment where natural alkaline sulfur water springs where the soil is fertile and the water is clean. A true wild pear is small and ugly - it is a fruit for medicinal use because it is full of nutrients known from the ancient times. A true wild pear of Mt. Baekwoon is made into a juice product which can be easily ingested. It is processed and packaged in spout pouch-type (for the first time in Korea), so it is easy to carry, and also convenient to carry and drink while traveling and moving.

Company Name Bujeo Farm Co., Ltd.
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Postal Code 57701
TEL 010-8565-3377
FAX 070-4258-2468
Email buda2106@naver.com
Major Products ild pear, red plum, the fruit of native Actinidia arguta
Homepage bujeofarm.kr

Gift Set of Gyeongsan Herbal Jujube

The Gyeongsan Farming Association
053-857-7666
bkco223@naturegarden.kr

Cheongheung First Pine Mushroom

The Cheongheung Mushroom Farming Association
041-943-5426
jung4973@hanmail.net

Walnuts in Our Forest

SK Forest Co., Ltd.
02-3700-2800
myk@sk.com

Sun-Dried Persimmon

The Shinnong Farming Association
043-744-0090
pyogoz@hanmail.net

Sejong Pine Nuts

Brook Farm
031-773-6091
topscom99@naver.com

Tree Ear Mushroom

Land Farm Co., Ltd., Farm Corporation
031-352-6631
mushchoi@hanmail.net

Gichan Cudrania Tricuspidata Pills

Gichan Farm Co., Ltd., Farm Corporation
010-3569-3273
kjjk3273@naver.com

Five Grains in Delicacy and Wild Edible Greens Granule

The Sancheong Functional Soybeans Farming Association
055-974-0558
db2345@hanmail.net

Into Wild Ginsengs

Hamyang Wild Ginseng Co., Ltd.
055-964-0583
9742js@naver.com

Cultivated Wild Ginseng Concentrate and Cheonghwang (Fragrance of Sky)

Cheonji Framing Association
054-822-0777
chunji@chunji.net

Pine-Leaf Distillate

Sugasol Shelter Co., Ltd.
033-333-3393
sugasol@korea.com

Mt. Sokri Arrowroot Juice

Korea Goryeo Ginseng Farming Association
043-543-2020
5432020@naver.com

Sanaecho (Grass in Mountain and Field)

Wild Berry. Com Co., Ltd., Farm Corporation
055-331-8114
yoyot@chol.com

Mt. Baekwoon True Wild Pear Juice

Bujeo Farm Co., Ltd.
010-8565-3377
buda2106@naver.co