

“ Taste of Korea

Healthy Taste of Korea

Our forest food products grown in nature,

Healthy tastes harvested from clean nature!

This catalogue introduces premium forest food products that represent the quintessential taste of Korea.

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Awarded Items Korea Forest Service Competition for Export Promising Forest products

Starting with the first competition in 2016, the event was held again in April this year

The “2020 Korea Forest Service Competition for export promising forest food products” was hosted by the Korea Forestry Service(KFS), organized by the Korea Forestry Promotion Institute(KOFPI).

The competition was held to identify outstanding companies producing edible Forest Food Products in Korea, and support their entry into overseas markets.

After on-site evaluation, ultimately, 4 companies were chosen as forest products with high export potential.

2020

Overview of Awarded-Winning Export Promising Forest Food Products

- [Grand Prize] Ttukttak Gondeure, Ttukttak Gondeure
Doenjang Soup, Ttukttak Savory Bibim Gondeure
& Ttukttak Spicy Bibim Gondeure
- [Gold Prize] Kim Hong-bok Jujube Caramel, Jujube Jelly,
Jujube Jeonggwa
- [Gold Prize] Pear & Balloon Flower Root Extract,
Balloon Flower Root Concentrate,
Balloon Flower Root Jeonggwa
- [Innovation Prize] Altori Kkulbam



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Seoraksan Green Food is a local agricultural corporation in Yangyang-gun County, Gangwon-do Province that develops and markets processed wild herb and vegetable products easy to enjoy at home. Its various gondeure (Korean thistle) products and home meal replacements, with ingredients from the province's pristine fields, are optimized with advanced technology to bring both convenience and health to consumers.

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Healthier and more convenient!

Ttukttak Gondeure, Ttukttak Gondeure Doenjang Soup, Ttukttak Savory Bibim Gondeure & Ttukttak Spicy Bibim Gondeure

We produce foods with clean ingredients grown in Yangyang, Gangwon-do, which serves as the nation's lungs, helping to keep the air clean and the land green. Our products are offered in easy-to-cook formats and can be enjoyed anywhere, at any time. Our gondeure HMRs (home meal replacements) capture the hearts of consumers with their healthy ingredients, range of recipes, convenience, and quality as if entirely cooked at home.

Product Information

- **Ttukttak Gondeure**
- **Benefits**
Various namul herb dishes can be made without having to clean, soak, or simmer the herbs yourself (freeze-dried herbs).
- **Major ingredient**
Contains 96.15% gondeure herbs (locally-grown)
- **How to take**
Add water to restore the freeze-dried block of herbs to their original state. Can be used immediately to add to rice or mix in a stir-fry, soup, or other dish.
- **Ttukttak Gondeure Doenjang Soup**
- **Benefits**
Freeze-dried, instant food - just add hot water and eat!
- **Major ingredient**
Contains 25.42% gondeure herbs (locally-grown)
- **How to take**
Doenjang (soybean paste) soup that is ready to eat in just two minutes, wherever you are.
- **Ttukttak Savory Bibim Gondeure & Ttukttak Spicy Bibim Gondeure**
- **Benefits**
An herbed paste that turns your rice into authentic bibimbap in an instant
- **Major ingredient**
Contains 55% gondeure herbs (locally-grown)
- **How to take**
Just open the package and pour onto some hot rice. No cooking necessary - just mix it with the rice and eat.
- **Certificates and awards**
HACCP, FSSC22000
Won the grand prize for non-timber forest products at the 2020 Contest to Identify Potential Exporting Companies.
- **Area of Production**
Yangyang County, Gangwon-do Province, Republic of Korea

Seoraksan Green Food Agricultural Corp., Ltd.

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 Tel. +82 33-672-8787 Fax. +82 33-672-8788
 E-mail. osaeg@chol.com www.sgreenfood.co.kr
 Major product : Processed wild herb product



- **Ttukttak Gondeure**
Type : Other processed product
Quantity : 16g(4g*4ea)
Dimensions : 15.5*24*7
- **Ttukttak Gondeure Doenjang Soup**
Type : Instant product
Quantity : 50g(10g*5ea)
Dimensions : 15.5*24*7
- **Ttukttak Savory Bibim Gondeure & Ttukttak Spicy Bibim Gondeure**
Type : Processed fruit and vegetable product (retort food)
Quantity : 80g
Dimensions : 13*14*5



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Boeun Samga Jujube Farm produces the highest-quality jujube by adhering to environment-friendly farming methods at the foot of Songnisan Mountain in Boeun, Chungcheongbuk-do Province where the air and water are clean. It earned a GAP (Good Agricultural Practices) certificate from the National Forestry Cooperative Federation on October 16, 2015 and has been exporting to Japan, Vietnam, Taiwan, Australia, and to the US company, Amazon. Boeun Samga Jujube Farm produces more than just fresh jujube, and its dried jujube, jujube snacks, and jujube juice attest to the true flavor of jujube grown in Boeun. Come see what satisfies both local palates and tastes across the world.

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Boeun jujube - healthy flavors and unparalleled quality

Kim Hong-bok Jujube Caramel, Jujube Jelly, Jujube Jeonggwa

Nestled at the foot of Songnisan Mountain, the farm is situated at an optimal location for jujube cultivation due to the fertile soil and abundant sunshine. The great temperature difference between day and night here results in large, plump fruit with a high sugar content. Boeun jujube, which was presented to kings in the past, is rich in energy-supplying minerals and vitamins, saponin, and alkaloids, helping to strengthen capillaries and preventing and helping with recovery from cerebral hemorrhage and high blood pressure. A popular healthy food.

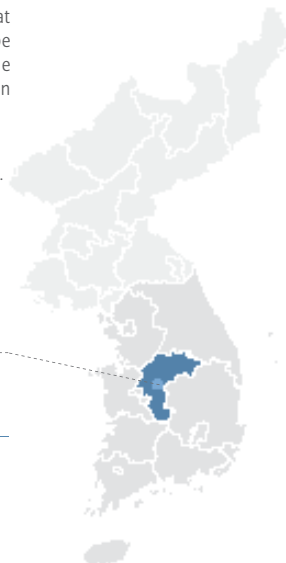
Product Information

- **Kim Hong-bok Jujube Caramel**
- **Benefits**
No artificial flavors or colors. With high-concentrate jujube extract as the main ingredient, this is a treat for men and women of all ages.
- **Major ingredient**
High-concentrate jujube extract, fresh cream, organic sugar, etc.
- **Jujube Jelly**
- **Benefits**
Made with high-concentrate jujube extract; a soft, subtly-sweet jelly treat
- **Major ingredient**
High-concentrate jujube extract, agar, etc.
- **Jujube Jeonggwa**
- **Benefits**
A healthy “wellbeing” treat that uses only quality Boeun jujube to emphasize the fruit’s unique sweetness, rather than an artificial sugary flavor
- **Major ingredient**
Boeun jujube, organic sugar, etc.

- **Certificates and awards**
GAP, ISO 22000
Won the gold prize for non-timber forest products at the 2020 Contest to Identify Potential Exporting Companies.
- **Area of Production**
Boeun County, Chungcheongbuk-do Province, Republic of Korea

Boeun Samga Jujube Farm

927 Biryong-dongwan-ro, Songnisan-myeon, Boeun-gun, Chungcheongbuk-do, ROK
Tel. +82 43-544-4548 Fax. +82 54-535-1151
E-mail. hongbok4548@daum.net https://boeun-jujube.co.kr
Major product : Processed jujube product



- **Kim Hong-bok Jujube Caramel**
Type : Processed jujube product
Quantity : 12g * 14EA
Dimensions : 170 * 140 * 20 (mm)
 - **Jujube Jelly**
Type : Preserved in sugar
 - **Jujube Jeonggwa**
Type : Preserved in sugar
- ※ Handmade-the volume of Jujube Jelly and the size of fruit in Jujube Jeonggwa may vary slightly.



Grown and produced with the utmost care by reliable young people Pear & Balloon Flower Root Extract, Balloon Flower Root Concentrate, Balloon Flower Root Jeonggwa

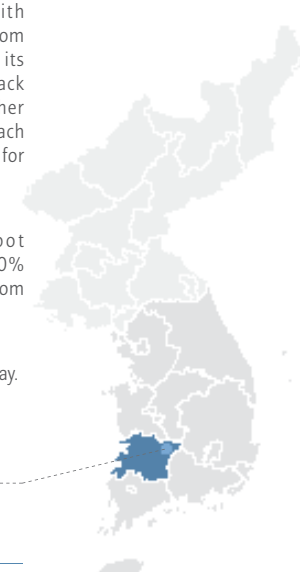
Balloon flower root cultivated for at least three years in the clean fields of Muju-gun County (at the foot of Deogyusan Mountain) can be considered as having grown in the wild as it is cultivated at altitudes between 600m and 800m. Sanmaeul is able to offer lower prices by handling the entire process of cultivation to sale on its own. Its products, with their high content of balloon flower root, sell well online, where it is easy to compare the quality of different products. As respiratory diseases increase due to worsening air pollution, the popularity of balloon flower root products is increasing for their superior efficacy with such diseases.

Product Information

- **Pear & Balloon Flower Root Extract**
- **Benefits**
With pear to tone down the acrid flavor peculiar to balloon flower root. Available in portable and hygienic sticks.
- **Major ingredient**
70% balloon flower root (domestically-grown), 25% isomalto-oligosaccharide from organic rice (domestic), 3% pear concentrate (domestic), 2% ginger concentrate (domestic)
- **How to take**
Ingest the contents of one stick once or twice a day.
- **Certificates and awards**
HACCP, HALAL, ISO 22000
2019 citation from the governor of Jeollabuk-do Province (for contribution to the local economy)
Won the gold prize for non-timber forest products at the 2020 Contest to Identify Potential Exporting Companies.
- **Area of Production**
Muju County, Jeollabuk-do Province, Republic of Korea
- **Balloon Flower Root Concentrate**
- **Benefits**
Balloon flower root steamed and dried nine times and concentrated at low temperatures. In sticks.
- **Major ingredient**
100% balloon flower root (domestically-grown)
- **How to take**
Ingest the contents of one stick once or twice a day.
- **Balloon Flower Root Jeonggwa**
- **Benefits**
Balloon flower root (at least 3 years old) is repeatedly steamed and dried for ten days with isomalto-oligosaccharide from organic rice to tone down its acrid flavor. A healthy snack that is often eaten together with powdered soybean. Each root is separately packaged for portability and hygiene.
- **Major ingredient**
70% balloon flower root (domestically-grown), 30% isomalto-oligosaccharide from organic rice (domestic)
- **How to take**
Consume one or two roots a day.

Sanmaeul Agricultural Corporation

6-8 Sangpyeongdang 1-gil, Bunam-myeon, Muju-gun, Jeollabuk-do, ROK
Tel. +82 63-322-3881 Fax. +82 63-323-0058 E-mail. san_maeul@naver.com www.sanmaeul.co.kr
Major product : Processed balloon flower root products



“ Sanmaeul, established in 2014, specializes in balloon flower root, and does its own cultivation, processing and marketing. It uses its own patented fermentation technology to triple the presence of “Platycodon D” in its products, and has acquired HACCP certifications for its entire line. With passion and technical prowess, Sanmaeul is becoming a top-notch company in Korea dealing with balloon flower root. ”

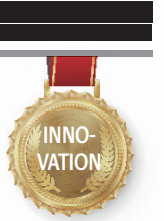


- **Pear & Balloon Flower Root Extract**
Type : Liquid Stick
Quantity : 9g*10EA,3ea
Dimensions : 290*200*45(mm)
- **Balloon Flower Root Concentrate**
Type : Liquid Stick
Quantity : 9g*10EA,3ea
Dimensions : 290*200*45(mm)
- **Balloon Flower Root Jeonggwa**
Type : Preserved in sugar
Quantity : 300g*2ea
Dimensions : 325*325*50(mm)

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Hadong Yullim, an agricultural association corporation, processes chestnuts, a specialty in the Hadong area, which is surrounded by Jirisan Mountain and the Seomjingang River. It develops and produces a variety of chestnut products under its “Altori” brand, using domestically-grown chestnuts at hygienic HACCP-certified facilities to provide consumers with healthy food.

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Sweet and moist chestnut products produced in the Hadong area | blessed by Nature

Altori Kkulbam

Altori Kkulbam are domestically-grown chestnuts preserved in honey syrup using a patented manufacturing method (patent no. 10-2110164). Moist throughout, they are savory at first, but leave a sweet aftertaste. We use only domestic ingredients and sterile processes, ensuring anyone can enjoy them!

Product Information

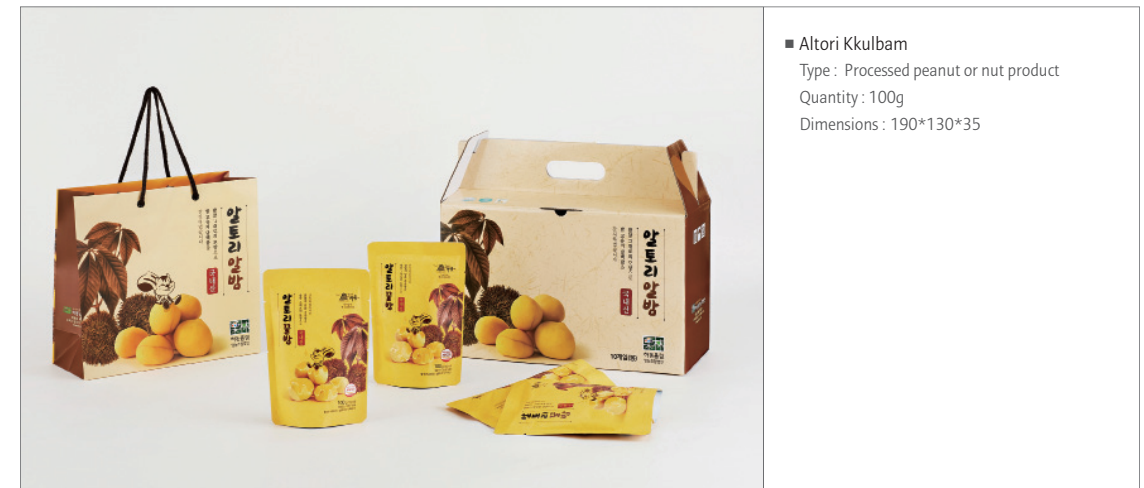
- **Major ingredient**
99% chestnuts (domestically-grown), 0.05% honey (domestic), sugar, gardenia seeds (domestic)
- **Benefits**
Dried with our patented technology and years of expertise, then packaged in sterile retort pouches.
- **How to take**
Consume immediately after opening.
- **Certificates and awards**

HACCP	FSSC22000	ISO 22000
QCcertification	Designated a specialized exporter	Sixth Industry certification
Preliminary social enterprise certification	Designated a small company with export potential	Venture company confirmation
Won the Innovation prize for non-timber forest products at the 2020 Contest to Identify Potential Exporting Companies.		
- **Area of Production**
Hadong County, Gyeongsangnam-do Province, Republic of Korea



Hadong Yullim Agricultural Corporation

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 Tel. +82 55-884-4482 Fax. +82 55-884-4483
 E-mail. altori4u@hanmail.net www.altori.co.kr
 Major product : Altori Matbam, Altori Albam, Altori Kkulbam



■ Altori Kkulbam
 Type : Processed peanut or nut product
 Quantity : 100g
 Dimensions : 190*130*35