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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

The “Contest to Identify Producers of Forest Goods with Export Potential,” begun in 2016 and hosted by the Korea Forest Service (KFS) and organized by the Korea Forestry Promotion Institute, celebrates its eighth year this year. This year’s contest was designed to identify excellent South Korean producers of forest goods that can be produced in the short term and assist with their advancement overseas. Candidates were first selected through document screening, and then were visited by a jury of specialists and people from the KFS and other relevant agencies to select and award the four finalists.

2023

Overview of Awarded-Winning Export Promising Forest Food Products

[Grand Prize]	PyeongChang Gondre Noodles
[Gold Prize]	Namure Bibyeobap
[Gold Prize]	Korean Wild Ginseng Extract 100
[Gold Prize]	Royal Summit

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About PyeongChang Farm

PyeongChang Farm was established in 2004 from a family-run forestry farm that has been in operation for generations. We engage in the production, wholesale and retail sale, and export of dried mountain-grown vegetables, such as gondre (thistle), chwi (aster), nungaeseungma (goatsbeard), and gomchwi (ragwort). We also produce and market processed foods made with mountain-grown vegetables.

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2023 Award Winning Forest Food Products



Simple and easy to prepare!
PyeongChang Gondre Noodles

We produce gondre noodles using gondre cultivated in collaboration with local farmers of PyeongChang-gun, Gangwon-do. Our gondre noodles, made with our patented drying technique, are ready to eat after simply soaking them in water. They are 100% made with brown rice and dried gondre and a healthy, gluten-free alternative to wheat noodles.

Product Information

● PyeongChang Gondre Noodles

● Benefits

- ① Noodles for soaking as well as boiling
- ② Completely free of wheat flour, additives, and preservatives
- ③ Made with gondre dried using a self-developed and patented technique that ensures the preservation of the flavor and fragrance unique to gondre
- ④ Produced at a HACCP-certified facility

● Major ingredient : Gondre 10%, brown rice 90%

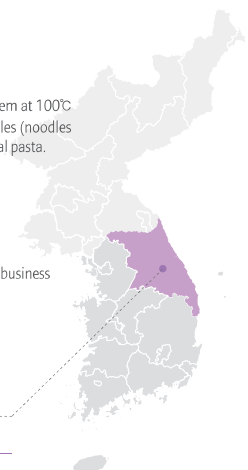
● How to cook

These noodles can be conveniently prepared by soaking them in water at 20°C for 50 minutes as well as boiling them at 100°C for 7 minutes. They are a perfect base for deulgireum noodles (noodles stirred with perilla oil) and bibim noodles (noodles stirred with a spicy gochujang sauce and different garnishes), while also serving as a healthy alternative to traditional pasta.

● Certificates and awards

- HACCP/ISO22000/FSSC22000/GAP
- Certified as an Outstanding Agricultural Product by the local government of Gangwon-do
- Obtained vegan certification by Vegan Standard Certification Center
- Obtained halal certification by Korea Muslim Federation Halal Committee
- Obtained rural convergence industry certification by the local government of Gangwon-do
- Recognized as a venture business
- 2021 Won the grand prize at the PyeongChang-gun Awards (agricultural, marine, and livestock products)
- 2021 Won the commendation of the Chairman of the Federation of Economic Organizations of Gangwon-do
- 2021 Won the participation prize at the Outstanding Rural Convergence Cases of Korea Contest
- 2021 Won the commendation of the Minister of Agriculture, Food and Rural Affairs
- 2021 Won the commendation of the Chairman of NongHyup
- Won the grand prize for non-timber forest products at the 2023 Contest to Identify Potential Exporting Companies

● Area of Production : Pyeongchang-gun, Gangwon State, Republic of Korea



PyeongChang Farm

89, Hyanggyo-gil, Pyeongchang-eup, Pyeongchang-gun, Gangwon-do, Republic of Korea
 Tel. +82 33-332-9779 Fax. +82 33-334-9779
 E-mail. pcfarm2@naver.com http://www.pcfarm.kr
 Major product : Dried mountain-grown vegetables for easy cooking, Processed Dried mountain-grown vegetables



■ PyeongChang Gondre Noodles
 Type : Dried Noodles
 Quantity : 300g (Serves 2-3 persons)
 Dimensions : 9.5 X 3.5 X 26 (cm)

2023 | Grand Prize

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About Damwoo

Damwoo is a social enterprise dedicated to resolving diverse social issues by offering jobs and services to the elderly, multicultural families, low-income households, and youth; ensuring stable income for farming households through contract cultivation; and practicing fair, ethical, and employee-friendly management.

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2023 Award Winning Forest Food Products

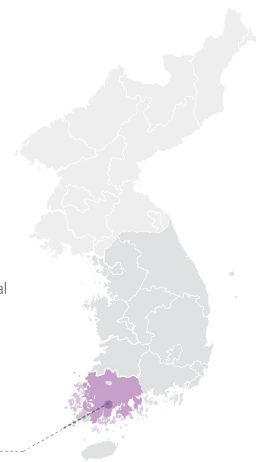


No need to soak or boil! Simply cook it with rinsed rice!
Namure Bibyeobap

Namure Bibyeobap is a packet of pre-prepared namul(mountain-grown vegetables) made with carefully selected pesticide-free ingredients. It comes in the three flavors of gondrae(thistle), sanchae(korean goldenrod + treacle mustard), and bujggaeng-i(treacle mustard) and eliminates the hassle of soaking and boiling vegetables. Simply add the namul from each packet to rinsed rice and continue cooking the rice as usual for convenient home-cooked namul rice packed with nutrition!

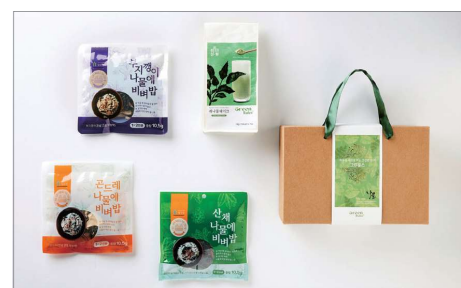
■ **Product Information**

- **Namure Bibyeobap 10.5g 3 types(gondrae, sanchae, bujggaeng-i)**
- **Benefits**
 Each packet contains pre-prepared namul and an assortment of mushrooms(cordyceps, fried chicken mushroom, shiitake mushroom, etc.) that are 100% locally sourced and pesticide-free. Namure Bibyeobap guarantees highly nutritional home-cooked meals with deep flavors.
- **Major ingredient**
 Gondrae+sanchae+ bujggaeng-i(pesticide-free) 56%, Shiitake mushrooms(pesticide-free) 28%, Fried chicken mushroom(pesticide-free) 9%, Cordyceps(pesticide-free) 7%
- **How to cook**
 - ① Wash the namul from the packet with running water.
 - ② Add it to rinsed rice and continue cooking.
 - ③ Drizzle with perilla oil and soy sauce and add fried eggs for a richer taste.
- **Certificates and awards**
 2020 Won social enterprise certification/2020 Won the excellence prize at the SME Businesspeople Awards
 2020 Won the grand prize at the Korea Innovative Figure Awards (for traditional foods)
 2021 Won the excellence prize at the Informatization Contest
 2022 Won the commendation of Korea Venture Business Association (for businesspeople)
 2022 Won the innovation prize presented by Korea Social Welfare Association
 2022 Won HACCP certification/2021 Won social enterprise certification/2021 Won FDA(U.S. FOOD&DRUG) approval
 2021 Selected as a Rural Convergence Industry Business by the Ministry of Agriculture, Food and Rural Affairs
 2021 Obtained ISO22000 from the Global Certification Corporation
 2021 Obtained FSSC22000 from the Institute of Global Certification
 2021 Obtained halal certification from the International Halal Certification Support Center (IHCC)
 2022 Obtained HACCP certification from Korea Agency of HACCP Accreditation and Services
 2022 Obtained vegan certification from the Vegan Standard Certification Institution
 Won the gold prize for non-timber forest products at the 2023 Contest to Identify Potential Exporting Companies
- **Area of Production** : Goheung-gun, Jeollanam-do, Republic of Korea



■ **Damwoo Agricultural Corp., Ltd.**

15-6, Bongsan-ro, Dohwa-myeon, Goheung-gun, Jeollanam-do, Republic of Korea
 Tel. +82 61-835-7375 Fax. +82 61-832-7375
 E-mail. house4994@naver.com https://damwoo.kr/
 Major product : Dried namul, pickled namul, chwinamul shake, and HMRS



■ **Bibim Namul Meal Kit Namure Bibyeobap 10.5g 3 types**
 Type : General agricultural products
 Quantity : 10.5g
 Dimensions : 18 X 18 X 3(cm)

2023 | Gold Prize



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About Woorido

Woorido, located in PyeongChang-gun, Gangwon-do, aims to achieve sustainable growth as an agricultural and forestry product specialist. We obtained venture company certification in recognition of our technological prowess represented by our Korean Wild-simulated Ginseng processing technology (patent pending). We are striving to elevate our R&D, production, processing, and training expertise to new heights to advance the 6th industrialization of agriculture and forestry.

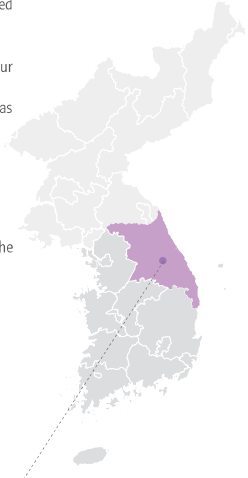
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Korean Wild-simulated Ginseng cultivated in PyeongChang’s pristine mountainous environment
Korean Wild Ginseng Extract 100

Each packet contains the maximum nutritional value extracted from a single Korean Wild-simulated Ginseng root based on our ultra-fine extraction technique. We carefully screen and use only PyeongChang Korean Wild-simulated Ginseng passing the quality test for specially managed forest products by Korea Forestry Promotion Institute and certified as Protected Geographical Indication No. 55 of Korea Forest Service.

■ Product Information

- **Korean Wild Ginseng Extract 100**
- **Benefits**
 - ① 100% local Korean Wild-simulated Ginseng: We use high-quality forest products grown in PyeongChang’s pristine mountainous environment.
 - ② Protected Geographical Indication No. 55 of Korea Forest Service: We use PyeongChang Korean Wild-simulated Ginseng certified as Protected Geographical Indication No. 55.
 - ③ No additives: No sugar, artificial flavors, stabilizers, or emulsifiers have been added.
 - ④ The entire nutritional value of a single Korean Wild-simulated Ginseng root is packed into each packet using our ultra-fine extraction technique that maximizes extraction efficiency.
 - ⑤ Korean Wild-simulated Ginseng helps resolve fatigue, enhance immunity, and prevent adult diseases such as diabetes and liver diseases.
 - ⑥ Korean Wild-simulated Ginseng is beneficial for combating stomach cancer, hematologic malignancy, etc.
- **Major ingredient**
Korean Wild-simulated Ginseng extract 100%
- **How to cook**
Drink one or two packets per day(one packet per intake). Shake before use. Drink on an empty stomach in the morning for effective, rapid absorption..
- **Certificates and awards**
 - 2015 Patent applied for Korean Wild-simulated Ginseng processing technology
 - 2016 Obtained venture company certification
 - 2017 Obtained FDA approval for Korean Wild-simulated Ginseng
 - 2018 Obtained agricultural convergence business certification (6th industry certification)
 - 2020 Won the Minister of Korea Forest Service Award in recognition of contributions to exports
 - 2020 Won the Governor of Gangwon-do Award in recognition of contributions to exports
 - 2021 Won the Governor of Gangwon-do Award in recognition of contributions to exports
 - 2021 Selected for the Gangwon-do Rural Convergence Industry Cultivation Promotion Project
 - Won the gold prize for non-timber forest products at the 2023 Contest to Identify Potential Exporting Companies
- **Area of Production** : Pyeongchang-gun, Gangwon State, Republic of Korea



■ Woorido Agricultural Corp., Ltd.

1247, Pyeongchang-daero, Daehwa-myeon, Pyeongchang-gun, Gangwon-do, Republic of Korea
 Tel. +82 33-332-3303 Fax. +82 2-6455-3893
 E-mail. wooridocom@naver.com https://www.woorido.com/
 Major product : Processed Korean Wild-simulated Ginseng products



■ **Korean Wild Ginseng Extract 100**
 Type : Liquid Stick
 Quantity : 70ml X 30ea
 Dimensions : 400 x 200 x 120mm





The best Korean Wild-simulated Ginseng nature has to offer Royal Summit

PyeongChang Korean Wild-simulated Ginseng has been traditionally acclaimed for its efficacy as evidenced by the fact that it was regularly offered to the royal court. Premium-quality PyeongChang Korean Wild-simulated Ginseng, certified as Protected Geographical Indication No. 55, is dried with its entire nutritional value intact using our patented drying technique. We succeeded in preserving the original shape of Korean Wild-simulated Ginseng and realizing a crunchy, snack-like texture using this cutting-edge technique. It is a convenient and delicious solution for enjoying Korean Wild-simulated Ginseng and boosting health.

Product Information

- **ROYAL SUMMIT Korean Wild-simulated Ginseng gift box**

- **Benefits**

We use only PyeongChang-grown Korean Wild-simulated Ginseng of the highest quality certified as Protected Geographical Indication No. 55. The ginseng ingredient we source is particularly rich in saponin as it is grown in a natural mountainous environment. We have also enhanced its taste and made it ready-to-eat using our patented drying technology, while keeping its nutritional value intact. Now, a single Korean Wild-simulated Ginseng root can be carried around in a packet for convenient intake.

- **Major ingredient**

PyeongChang Korean Wild-simulated Ginseng 100%

- **How to cook**

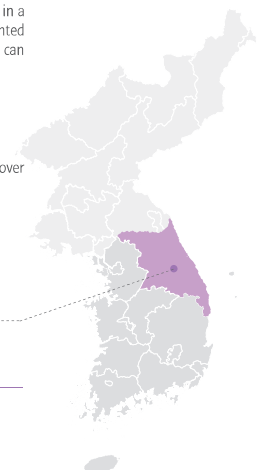
Simply chew the product as is, to enjoy its rich fragrance and crunchy texture or brew it in hot water at 70°C for over ten minutes to drink as tea. It can also be added to a variety of dishes.

- **Certificates and awards**

2023 Won the Korea Food and Food Tech Awards
2023 Obtained Protected Geographical Indication No. 55 of Korea Forest Service
2023 Obtained FDA approval
Won the gold prize for non-timber forest products at the 2023 Contest to Identify Potential Exporting Companies

- **Area of Production**

Pyeongchang-gun, Gangwon State, Republic of Korea



EAT THE COMPANY

310# 299, Jungang-ro, Jeju-si, Jeju-do, Republic of Korea, Republic of Korea

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E-mail. sales@mammarecipe.com

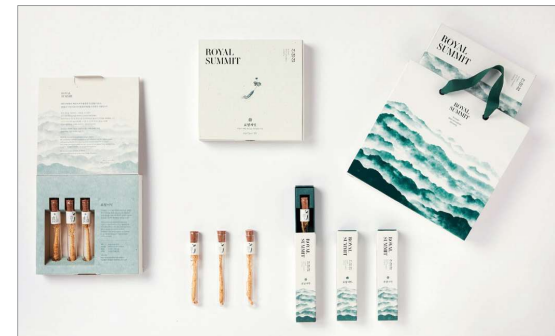
www.mammarecipe.com

Major product : ROYAL SUMMIT Korean Wild-simulated Ginseng, Mugwort Mamjjon, Meal kit



About EAT THE COMPANY

EAT THE COMPANY was launched under the mission “to supply healthy and safe foods for all family members.” **mamma recipe** marked our first step on this journey, introducing reassuring food products developed for both pregnant mothers and infants and targeting new parents concerned about what to feed their children. We are currently expanding our scope of business to encompass food products tailored to the needs of all family members and pioneering new markets in the US and across Asia. We are striving to introduce food products made with quality Korean ingredients to help global customers enjoy healthy lives as an important player in the K-food industry.



- **ROYAL SUMMIT Korean Wild-simulated Ginseng**

Type : forest products
Quantity : 2g X 3
Dimensions : 178 X 30 X 170mm