

“ 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 seventh 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.

2022

Overview of Awarded-Winning Export Promising Forest Food Products

[Grand Prize]	Chunmani Premium Pure Extract 100
[Gold Prize]	Convenient-to-Eat Shiitake Mushrooms
[Gold Prize]	Korean Bibimbap Sauce with Mountain Greens
[Gold Prize]	Vitamin D Sourced Completely from Shiitake Mushrooms

“

Muju Deogyusan Banditgol,

an agricultural association corporation, has made chunma (*Gastrodia elata* Blume, a saprophytic perennial herb), an excellent forest product from Muju-gun County, widely known through its “Chunmani” brand. It produces, advertises, and sells chunma extract so that consumers across the nation have the opportunity to benefit from the excellence and functionality of Muju chunma.

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Chunma, a heavenly gift Chunmani Premium Pure Extract 100

Extracted from chunma herbs cultivated in accordance with 100% environment-friendly farming methods, without agricultural chemicals or fertilizers in Muju’s clean environment, and matured at low temperatures. The unique herb aroma of the resulting liquid is less strong and goes down easy for the many who love it. A patented manufacturing method is used to reflect international tastes—a noticeable departure from previous chunma products.

Product Information

- **Chunmani Premium Pure Extract 100**

- **Benefits**

Chunmani Premium Pure Extract 100 contains a 99%-pure extract of high-quality chunma selected according to strict standards and matured in its entirety for outstanding efficacy. Packed in 4-ply aluminum pouches, it has no synthetic sweeteners, flavors, or preservatives. After cleaning, chunma herbs are placed in high-pressure extraction tanks to gather up the most effective ingredients. The strong smell and flavor unique to chunma is sweetened with matured stevia, making it appealing to both men and women of all ages.

- **Major ingredient**

99% chunma extract (domestically-grown)

- **How to take**

Shake before use. Drink one or two pouches a day. If your body does not initially react with diarrhea or stomachache, take on an empty stomach so you will absorb the unique ingredients more quickly. Chill before serving for a more flavorful experience.

- **Certificates and awards**

HACCP, ISO22000 & Good Manufacturing Practice (GMP) designations for functional foods. Won the grand prize for non-timber forest products at the 2022 Contest to Identify Potential Exporting Companies./ Designated a (preliminary) social enterprise in 2019 / Won the Jeollabuk-do Provincial Governor Award for Excellent Foods at the 2018 IFFE / Won first prize at the 2016 Good Packaging Design Contest for Agrifoods / Won Jeollabuk-do Provincial Governor product certification in 2016 / Won Jeollabuk-do certification for Promising Small Companies in 2015 / Won a Jeonbuk Regional SMEs and Startups Office Director citation in 2015 / Won certification as a business in the rural convergence industry (6th industry certification) in 2015

- **Area of Production**

Muju County, Jeollabuk-do Province, Republic of Korea

Muju Deogyusan Banditgol

19 Gongdan-ro, Anseong-myeon, Muju-gun, Jeollabuk-do, ROK

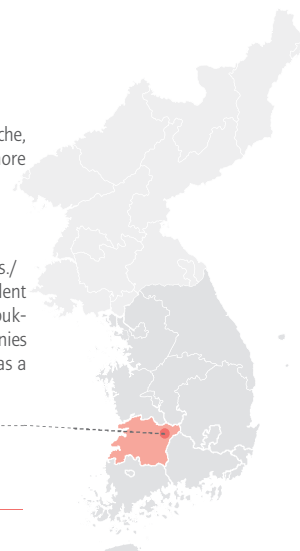
Tel. +82 63-323-3363

Fax. +82 63-323-1952

E-mail. leeeae82@hanmail.net

<https://chunmani.com/>

Major product : Chunma processed products



- **Chunmani Premium Pure Extract 100**

Type : Liquid Stick

Quantity : 80ml X 30EA

Dimensions : 490*80*280cm

2022 | Grand Prize



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Gyeongseong Shiitake Mushroom Farm,

located at the foot of Gayasan Mountain in Seongju-gun County, Gyeongsangbuk-do Province, produces high-quality shiitake mushrooms with its technical expertise gained during some 70 years in the business. Surrounding winds, temperatures and dew in a natural oak forest together grow naturally flavorful, fleshy shiitake mushrooms. Three generations of farmers later, honesty and purity continues to be upheld in as simple a manner as mushrooms grow, using the same traditional methods that have proven true for 70 years.

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**Grown with care on 100% oak logs in nature
Convenient-to-Eat Shiitake Mushrooms**

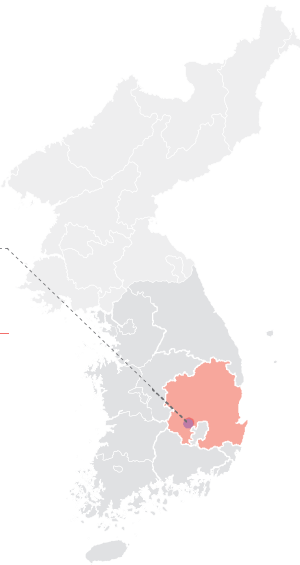
Gyeongseong’s shiitake mushrooms, freshly harvested from a clean natural environment and dried, have the vibrant flavor and aroma unique to the mushroom. They are rich in a variety of vitamins and minerals—particularly calcium, selenium, and dietary fiber.

Product Information

- **Convenient-to-Eat Shiitake Mushrooms(Slice, Whole mushroom, Shiitake Mushrooms chip)**
- **Benefits**
Dried in the sun and again in a sterilized drier, these mushrooms help boost immunity, fight cancer, and assist with weight loss.
- **Major ingredient**
Oak solid wood / Shiitake Mushrooms
- **How to take**
Rinse mushrooms gently under the tap and soak in lukewarm water for one-half to one hour before adding to food.
- **Certificates and awards**
Won the gold prize for non-timber forest products at the 2022 Contest to Identify Potential Exporting Companies./ Earned a Neo Intellectual Farmer seal in 2021 / Designated a Gyeongbuk Agricultural Master in 2019 / Certification as a business entity in the rural convergence industry / Organic Farming certification from the Ministry of Agriculture, Food and Rural Affairs
- **Area of Production**
Seongju County, Gyeongsangbuk-do, Province, Republic of Korea

Gyeongseong Shiitake Mushroom Farm

56 Songgye 3-gil, Suryun-myeon, Seongju-gun, Gyeongsangbuk-do, ROK
Tel. +82 70-8860-6681 Fax. +82 54-933-6681
E-mail. gowh87@naver.com https://www.mushkim.co.kr
Major product : Shiitake mushroom processed products



- **Convenient-to-Eat Shiitake Mushrooms (Slice)**
Type: Shiitake mushroom processed products
Quantity : 60g
Ingredient : Shiitake mushroom
- **Convenient-to-Eat Shiitake Mushrooms (Whole mushroom)**
Type: Shiitake mushroom processed products
Quantity : 60g
Ingredient : Shiitake mushroom
- **Convenient-to-Eat Shiitake Mushrooms (Shiitake Mushrooms chip)**
Type: Shiitake mushroom processed products
Quantity : 60g
Ingredient : Shiitake mushroom



“Sanchaeman, an agricultural corporation, develops and produces food products to benefit health in a safe, hygienic environment, using Korean thistle and other farm products grown in Gangwon-do Province, as well as medicinal Korean wild herbs and vegetables under the vision of “Turning Gangwon-do’s pristine environment into health for all Koreans.”



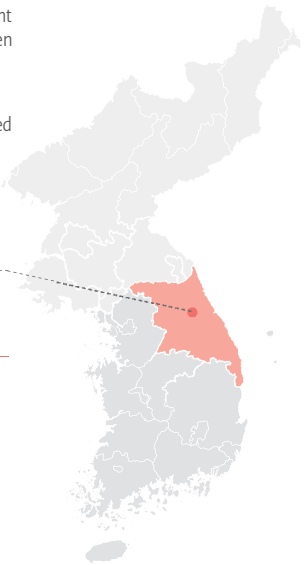
Just add and mix with rice for a complete Korean-style bibimbap with wild greens!

Korean Bibimbap Sauce with Mountain Greens

Craving a healthy bibimbap but finding it too much trouble to boil, soak, dress, cut, and do all the other things to prepare one? No need to worry. **Sanchaeman**, South Korea’s representative company for mountain greens, takes care of everything for you. All you have to do is heat and serve for some delicious, healthy bibimbap.

Product Information

- Korean Bibimbap Sauce with Mountain Greens**
- Benefits**
 Mountain greens like Korean thistle, chwinamul(Doellingeria scabra), and siraeji(dried radish leaves and stems)
- Major ingredient**
 Healthy, easy-to-eat HMR products: put one in a bowl and mix in some hot rice for some complete Korean thistle rice, wild greens bibimbap, and siraeji rice topped with gangdoenjang soybean paste. The toppings, made from fresh—not dried—greens, have retained their texture and fragrance. Easy to store and with a shelf life of no less than eight months when kept refrigerated. Produced at HACCP and ISO22000-certified facilities, these products have been patented for their uniqueness.
- How to take**
 Open and pour one pouch onto 210 to 230g of hot rice, mix it up, and eat right away (or even better, add some fried egg or dried laver flakes). Or just pour a pouch into a bowl to eat as a side dish
- Certificates and awards**
 ISO 22000, HACCP
 Won the gold prize for non-timber forest products at the 2022 Contest to Identify Potential Exporting Companies.
- Area of Production**
 Sangnam-myeon, Inje-County, Gangwon-do, Province, Republic of Korea



Sanchaeman, an agricultural corporation

3209-22 Naerincheon-ro, Sangnam-myeon, Inje-gun, Gangwon-do, ROK
 Tel. +82 33-461-1062 Fax. +82 33-461-1063
 E-mail. tkdal7877@hanmail.net www.sanchaeman.co.kr
 Major product : HMR convenience food based on Korean food



- Korean Bibimbap Sauce with Mountain Green**
 Type : Sauce(Sterilized products)
 Quantity : 80g X 3EA
 Dimensions : 11 x 15 x 2(cm)



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Day. N BIO, an agricultural corporation, is a manufacturer specializing in healthy functional foods, especially in tablet form. With facility and management systems that meet Good Manufacturing Practice (GMP) standards, the company carries out research and experiments to develop technology at its own research center, aiming for the world's No. 1 spot in its sector.

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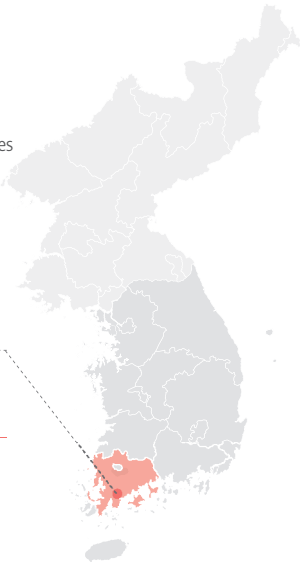


Shiitake mushrooms grown in clean Jangheung-gun County in South Korea's Jeollanam-do Province Vitamin D Sourced Completely from Shiitake Mushrooms

Day. N BIO grows organic shiitake mushrooms using only oak logs. Cultivated by the company itself in a natural pine forest rather than an artificial setting and harvested only twice a year (spring and autumn). Take one vitamin D2 tablet twice a day for better health.

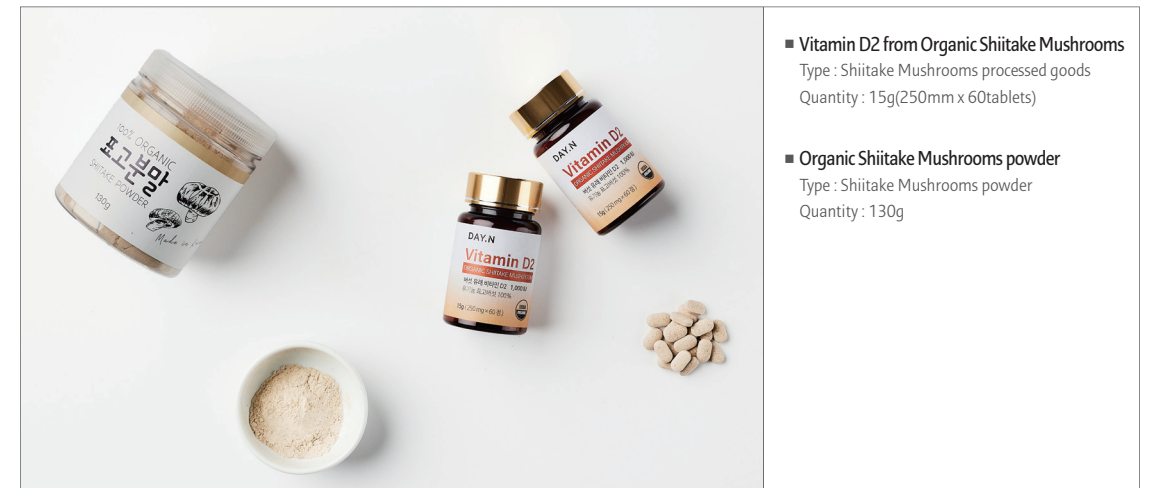
Product Information

- **Vitamin D2 from Organic Shiitake Mushrooms**
- **Major ingredient**
Organic Shiitake Mushrooms 95% ~ 100%
- **Benefits**
Using its proprietary UV-B LED lamps, Day. N BIO is able to create vitamin D2 tablets that provide up to 50 times more vitamin D than people get from exposure to sunlight.
- **How to take**
Take one tablet twice a day with water.
- **Certificates and awards**
Organic certification, USDA-NOP(USDA, U.S. Department of Agriculture), GAP, HACCP, GMP
Won the gold prize for non-timber forest products at the 2022 Contest to Identify Potential Exporting Companies.
- **생산지**
Jangheung County, Jeollanam-do, Province, Republic of Korea



Day. N BIO, an agricultural corporation

53-24, Sandan 1-ro, Jangheung-eup, Jangheung-gun, Jeollanam-do, ROK
 Tel. +82 70-8848-2800 Fax. +82 61-864-8060
 E-mail. master@daynbio.com http://daynbio.com
 Major product : Organic shiitake mushroom, sword bean tea, health functional foods
 (produced at GMP- & HACCP-certified facilities), powdered shiitake mushroom



- **Vitamin D2 from Organic Shiitake Mushrooms**
Type : Shiitake Mushrooms processed goods
Quantity : 15g(250mm x 60tablets)
- **Organic Shiitake Mushrooms powder**
Type : Shiitake Mushrooms powder
Quantity : 130g