

“ 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.

”

Awarded Items Korea Forest Service Competition for Export Promising Forest products

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

The "2021 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.

2021

Overview of Awarded-Winning Export Promising Forest Food Products

[Grand Prize]	Gangwon's Codonopsis roots are well-recognized in Korea as the best of its kind
[Gold Prize]	The Hanbang Bogam Shinsuncha
[Gold Prize]	Camellia Seed Oil and Camellia Magic Oil from the Korea Institute of Camellia Story
[Innovation Prize]	Royal Medicine Doraji Root Concentrate, Honeyed Junggwa Whole Root Preserve 210



CHEONG A GOOD FOOD Agricultural Corp., Ltd.

Harvested from the most pristine environments, our exclusive ingredients are hand-selected by artisans to be ripened in low-sodium marinade, creating a delicacy that is both delightful to taste and full of healthy nutrients.

Our culinary specialties are carefully crafted using the best ingredients and lovingly prepared following heirloom recipes sourced straight from the heart of Gangwon Province, and delivered proudly to your table.

2021 Award Winning Forest Food Products



Grown in the crisp, clean air and crystal waters of Korea's famous mountainous province, **Gangwon's Codonopsis roots are well-recognized in Korea as the best of its kind**

Only the best roots aged for three years or more in the complex mountain soil make it past our stringent quality control to be impeccably prepared with our secret sauce, developed through the years to find that perfect balance of bold flavor and subtle complexity that does not overpower the palate. We have done all the tedious work involved in the preparation of the doduk roots. Our customers simply have to thaw each portion and finish it in the oven or on a skillet to give it the delicious glossy and golden glaze and release the delectable scent that is the chef's kiss for prime selection Codonopsis roots. The gourmand in the global market has a particular taste preference, and we understand this. Our patented preparation process has been especially developed to meet this distinct taste profile.

Product Information

- **Gangwon's Codonopsis roots are well-recognized in Korea as the best of its kind**
- **Benefits**
Our Codonopsis products are sweetened naturally with honey. Natural anti-bacterial compounds will be added to our low-sodium recipes as part of our patented production process. It's all in the sauce : our proprietary secret sauce makes our doduk dishes unforgettable.
- **Major ingredient**
Contains 60.6% Codonopsis (locally-grown)
- **How to take**
Once thawed, our Codonopsis is ready to be consumed. As per preference, a few quick tosses on a heated skillet really marries the secret sauce to the fragrant roots, making each bite a pleasure for the taste buds and the nose.
- **Certificates and awards**
HACCP, FSSC22000, FDA(USA)
Won the grand prize for non-timber forest products at the 2021 Contest to Identify Potential Exporting Companies.
- **Area of Production**
Hoengseong County, Gangwon-do Province, Republic of Korea



CHEONG A GOOD FOOD Agricultural Corp., Ltd.

38, IT valley-gil, Gonggeun-myeon, Hoengseong-gun, Gangwon-do, Republic of Korea
Tel. +82 33-344-0645 Fax. +82 333-344 0641

E-mail. cagfood@cagoodfood.com www.cagoodfood.com

Major product : Production facilities fully regulation-compliant for processing a wide range of agricultural, Salted Fish products and Side dish products.



■ Gangwon's Codonopsis roots are well-recognized in Korea as the best of its kind.
Type: Pickled food
Quantity : 150g
Dimensions : 14*9.5*4cm

“

HANBANDO Agricultural Corp., Ltd.

Welcome to Gyeongsan, Gyeongbuk Province, proudly responsible for more than 40% of red dates produced in Korea. We are a registered agricultural corporation distributing the harvest from the famed orchards and farmlands of this beautiful region of Korea. Red dates and apple dates are our specialty, but we also offer a choice selection in peaches, apples, grapes, and other seasonal delicacies distributed as fresh produce or as processed goods.

Under one roof at HANBANDO, farmers have access to the global market and all the distribution and export arrangements that are required for such expansion. We have experienced professionals at every step in the distribution pipeline from development to production, with an emphasis on communicating the outstanding quality of the farmers' produce through premium branding and marketing strategies that showcase the rich harvest of the Gyeongsan region for the world to enjoy.

”



2021 Award Winning Forest Food Products



The Perfect Roasting Temperature for Capturing Nature's Precious Nutrients

The Hanbang Bogam Shinsuncha

The Refreshing Red Date Tea delivers all the benefits of traditional Korean medicine and its knowledge of mixing herbs in a convenient and portable tea bag form. A perfect pick-me-up for those lazy afternoon hours, the Refreshing Red Date Tea blends red date seeds, doraji roots, astragalus roots, goji berries, citrus unshiu peel, and cinnamon to gently awaken your senses with its reviving fragrance and glowing warmth: perfect for your daily ritual of self-care. The Refreshing Red Date Tea is now offered in biodegradable PLA fiber teabags.

■ Product Information

● The Hanbang Bogam Shinsuncha 12EA / 20EA

● Benefits

The tea blend has been formulated by herb masters for maintaining a healthy immune system during changing seasons, supporting the respiratory system, and to boost energy levels.

● Major ingredient

Red date seeds, doraji roots, astragalus roots, goji berries, citrus unshiu peel, and cinnamon.

● How to take

Best enjoyed after 2-3 minutes of soaking in 180 - 200 ml of water at 70-90°C. Iced tea version is prepared after soaking teabag in about 100 ml of hot water to create a concentrated mixture which is diluted with cold water and ice. Please feel free to experiment for your perfect variation of these preparation methods.

● Certificates and awards

ISO 22000, HACCP, GAP, Licensed trademark of the Gyeongbuk Provincial Government Highest Honors (Processed Goods Category), National Competition for Hybrid Business Models Converging the Primary, Secondary, and Tertiary Industries National Competition for Business Startups Converging the Primary, Secondary, and Tertiary Industries Governor's Citation, Gyeongsangbuk-do (Gyeongbuk) Province, National Competition for Hybrid Agribusiness Won the gold prize for non-timber forest products at the 2021 Contest to Identify Potential Exporting Companies.

● Area of Production

Gyeongsan-si City, Gyeongsangbuk-do Province, ROK

■ HANBANDO Agricultural Corp., Ltd.

201, Daegudae-ro, Jillyang-eup, Gyeongsan-si, Gyeongsangbuk-do, Republic of Korea
 Tel. +82 53-854-7666 Fax. +82 53-852-5542
 E-mail. hanbando@hanbandokr.com https://www.hanbandokr.com/
 Major product: Processed jujube product



- Hanbang Bogam Shinsuncha 12ea
 Type: Leach tea
 Quantity: 3g x 12 Tea bag
 Dimensions: 85 x 95 x 125mm
- Hanbang Bogam Shinsuncha 20ea
 Type: Leach tea
 Quantity: 3g x 20 Tea bag
 Dimensions: 215 x 65 x 230mm

2021 | Gold Prize

“

KOREA INSTITUTE CAMELLIA Agricultural Corp., Ltd.

Our camellia seeds and yuja fruit seeds are produced by a local community nestled in the foothills of Naesan Mountain that overlooks the spectacular deep azure of the Namhae Sea.

To press specialty oil from this golden harvest for gourmet dishes or natural cosmetics for the domestic and international market, the Korea Institute of Camellia Story works directly with the farming community through either a joint harvest program or through direct purchase agreements with the orchards.

”



Nature's golden glow to light up the world!

Camellia Seed Oil and Camellia Magic Oil from the Korea Institute of Camellia Story

2021 Award Winning Forest Food Products



The best unsaturated fatty acids are from vegetable sources and camellia seed oil has long been treasured in the Korean culture for its heart-healthy qualities which science has confirmed as helping prevent the onset of cardiovascular diseases and raise the level of beneficial cholesterol in the blood. Up to 85% of the oleic acid in the camellia seed oil produced in the Tong Yeong region near the Namhae Sea is composed of the highest quality unsaturated fatty acids, and the oil continues to be loved by cosmetic enthusiasts in major markets including France, Japan, and Canada.

Product Information

- **Camellia Seed Oil**
- **A Distinctly Korean Variety of Camellia 100%**
- **Benefits**
With oleic acid content substantially higher than olive oil's 65%, camellia seed oil stands up to high heat and has also come to be known as the ideal choice for health-conscious consumers who want to reduce LDL cholesterol intake while raising HDL levels through a naturally enhanced diet.
- **How to take**
Mixed at a 3:1 ratio with either balsamic vinegar or green plum extract, camellia seed oil can add interesting variety to your salad dressing rotation. The oil is also the perfect companion for searing steak as its stability in high temperature cooking helps keep the flavor and moisture in, while giving the steak exterior just the right level of roasted texture.
- **Certificates and awards**
Best 30 Selection, 2014 Korea Best Product Consumer Experience Fair Awardee (2016), The 22nd World Agricultural and Fisheries Technology Award Prime Minister's Citation (2016), 2 Stars, Superior Taste Award (Belgium) (2016, 2018, 2020) ISO 22716 Certified (2019), Presidential Citation (2020) Won the gold prize for non-timber forest products at the 2021 Contest to Identify Potential Exporting Companies. 2021 FSSC22000, VEGAN, FDA
- **Minimum Order Quantity (MOQ)**
100bottle
- **Area of Production**
Tongyeong-si City, Gyeongsangnam-do Province, ROK
- **Camellia Magic Oil**
- **A Distinctly Korean Variety of Camellia 100%**
- **Benefits**
Rich in unsaturated fatty acids, the camellia seed oil lays down a protective layer on the skin to shelter it from dryness and acts as an antioxidant that prevents visible signs of aging while maintaining skin firmness. Understandably, this sunny golden oil has made its way into many of the best cosmetics produced in Europe and Japan.
- **How to use**
The recommended regimen is to apply 2 to 3 drops after sweeping lightly moisturizing toner on clean skin. Follow again with facial water to seal in the oil for a dual-layer lock-in effect that comes from one of the most powerful moisturizers found in nature. Your skin will truly thank you the next day.



KOREA INSTITUTE CAMELLIA Agricultural Corp., Ltd.

64, Haesongjeong 4-gil, Tongyeong-si, Gyeongsangnam-do, Republic of Korea
Tel. +82 55-645-2223 Fax. +82 55-642-5712
E-mail. camellia1997@daum.net www.oilfactory.co.kr

Major product: Producer of camellia seed oil for cooking, camellia seed oil cosmetics, yuja seed oil cosmetics, etc.



- **Camellia Seed Oil**
Type : Processed camellia seed oil (other vegetable oils)
Quantity : 200ml
Dimensions : 55 * 20 * 200(mm)
- **Camellia Magic Oil**
Type : Processed camellia seed oil (cosmetics)
Quantity : 120ml
Dimensions : 57 * 57 * 185(mm)



SEOGA Agricultural Corp., Ltd.

Fit for Royalty : From the palaces of Korea to your table.

Following an heirloom recipe passed down through generations, our stubborn dedication to the original methods of preparation using the highest quality of ingredients has been recognized by the National Agricultural Products Quality Management Service with the Government Certificate of Traditional Korean Food. Now, this exquisite honeyed creation is finding its way back into the lives of modern Koreans, and is also being discovered by discerning dessert enthusiasts across the world. Working with our HACCP-certified production facilities that guarantee the strictest food safety levels, Seoga is committed to bringing the most flavorful and nutritious desserts to our customers.



2021 Award Winning Forest Food Products



Crafted from 100 hours of pure love and concentration exactly as our forebears did in the royal palace

Royal Medicine Doraji Root Concentrate, Honeyed Junggwa Whole Root Preserve 210

Seoga - House of Gently Flowing Time - is the perfect vessel for the beautiful stillness one feels when entering Korea's palaces. For Seoga, the 100 hours poured into our products is a celebration of the olden ways.

In the surakan, the palace kitchen, each step in the preparation process was an opportunity to bless the dish. Seoga's concentrates, extracts, and desserts are truly a labor of love that keeps alive each ingredient's unique flavor profile.

Product Information

- **Royal Medicine Doraji Root Concentrate**
- **balloon flower extract(80%), 75% balloon flower root(domestically-grown), Raw bellflower roots 15%(domestically-grown), Dried(5%)**
- **Benefits**
The Doraji Root Concentrate follows precisely the royal recipe to present you with a rich and thick product that used to be prepared by royal doctors for kings. The texture is also delightful as the glossy smoothness is given a fuller character with added fine slices of the doraji root itself.
- **How to take**
Take 1 to 3 times a day. Each recommended serving size is 1 teaspoon (3g). May be consumed in its original form, or diluted with water.
- **Certificates and awards**
HACCP, ISO22000, FTA, Certified, Hybrid Agribusiness, Certified, Gyeongsan Regional Specialty Produce
Won the Innovation prize for non-timber forest products at the 2021 Contest to Identify Potential Exporting Companies.
- **Area of Production**
Gyeongju-si City, Gyeongsangbuk-do Province, ROK

- **Honeyed Junggwa Whole Root Preserve 210**
- **Balloon flower(domestically-grown) 75%, Starch syrup, Sugar honey(domestically-grown) 3%**
- **Benefits**
Honeyed Junggwa Whole Root Doraji Preserve (3 boxes, 70g (3 to 4 whole roots) in each box)
Whole roots still look freshly harvested, each tendril and vivid texture discernible
- **How to take**
Take 1 to 3 times a day. Recommended with hot tea



SEOGA Agricultural Corp., Ltd.

39, Jeongok-gil, Oedong-eup, Gyeongju-si, Gyeongsangbuk-do, Republic of Korea
Tel. +82 54-775-494 Fax. +82 54-624-0680
E-mail. ckaqls97@naver.com www.seoga.co.kr
Major product : Balloon flower processed products.



- **Royal Medicine Doraji Root Concentrate**
Type : Balloon flower processed products
Quantity : 280g
Dimensions : 190*130*35
- **Honeyed Junggwa Whole Root Preserve 210**
Type : Balloon flower processed products
Quantity : 1box(210g)
Dimensions : 280 x 310