

“ 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

The “Contest to Identify Producers of Forest Goods with Export Potential,”
began in 2016 and hosted by the Korea Forest Service (KFS)

and organized by the Korea Forestry Promotion Institute, celebrates its ninth year this year.

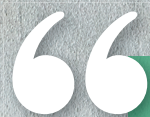
This year’s contest was designed to identify excellent South Korean producers of forest goods
that can be produced in the short term and assist with their advancement overseas.

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.

2024

Overview of Awarded-Winning Export Promising Forest Food Products

[Grand Prize]	Made with 100% High-Concentration Korean Wild-simulated Ginseng Extract SANYANGSANSAM SOONBACK
[Gold Prize]	Warm the wild greens and bibimbap in 2 minutes Sancho Bibimbap
[Gold Prize]	Convenient, Simple, Delicious Pickji Shiitake mushroom Pickle
[Innovation Prize]	It uses jujube concentration technology Daechoo & Hongsamgo, Collagen Jujube



About Hamyang Wild Ginseng

We aim to promote the superiority of Korea's Hamyang Korean Wild-simulated Ginseng(ginseng cultivated by spreading seeds in a mountainous area and allowing it to grow naturally) that contains 10 times more saponin than insam (farm-grown ginseng) and 4-5 times more than hongsam (steamed and dried ginseng). We develop and manufacture a range of Korean Wild-simulated Ginseng products and distribute them in Korea and abroad. We were recently awarded the Export Tower for surpassing the 1-million-dollar mark in agricultural exports.



Made with 100% High-Concentration Korean Wild-simulated Ginseng Extract SANYANGSANSAM SOONBACK

Hamyang is known for its high precipitation and day-night temperature fluctuations. Thanks to these weather characteristics, Korean Wild-simulated Ginseng harvested in Hamyang boasts superior health-enhancing effects. It is grown without human intervention in a pesticide-free, eco-friendly manner that is safe from heavy metal exposure and pesticide residue, thus helping reinforce immunity even more effectively.

Product Information

● SANYANGSANSAM SOONBACK

● Benefits

SANYANGSANSAM SOONBACK in high-concentration liquid form is more rapidly and easily absorbed by the body than ginseng in solid form. Its main ingredient is 100% locally sourced Korean Wild-simulated Ginseng extract without any additives, which boasts a high viscosity and high concentration of ginseng. It is also rich in saponin thanks to the use of the multi-phase, low-temperature precision extracting technique.

● How to cook : Take 1 bottle before breakfast or dinner

● To be consumed

- Those who often take long-term trips or business trips!
- Those who feel the need to boost their vitality!
- Those who want to reinforce their immunity, relieve fatigue, or eliminate hangovers!

● Certificates and awards

HACCP, ISO22000, FS22000, ISO9001, ISO14001, ISO45001, FDA, Korean hala, VIGAN, Organic agricultural products, Rural Convergence Industry business Certification, 2023 Certificate of Product Recommended by Gyeongsangnam-do / Grand prize at the Contest to Identify Forest Products with Export Potential(Minister of Korea Forest Service) / Presidential Citation (2021)

The 27th Export Tower awarded by Gyeongsangnam-do for surpassing the 500,000-dollar mark in agricultural exports in 2023 / First Prize for Hamyang Sanyangsam Products at the Prestigious Korean Manufacturers and Products Awards / The 28th Export Tower awarded by Gyeongsangnam-do for surpassing the 500,000-dollar mark in agricultural exports in 2024 / CEO Lee Jong-sang selected as the Forestry Businessperson of the Month Won the grand prize for non-timber forest products at the 2024 Contest to Identify Potential Exporting Companies No. 10-2150162 : Stick-type liquid that contains active Korean Wild-simulated Ginseng extract with reinforced ginsenoside for easier absorption and its manufacturing method

No. 10-2410301 : Stick-type jelly with reinforced Ginsenoside Compound K and catechin and its manufacturing method

No. 10-1849132 : Sipjeondaebohwan (pill made with ten medicinal herbs) with doraji (balloon flower root) added to enhance the taste, stability for long-term storage, and health-boosting effects and its manufacturing method

● Area of production : Hamyang-gun County, Gyeongsangnam-do Province, Republic of Korea



Hamyang Wild Ginseng Agricultural Corp., Ltd.

44 Dangbon Maam-gil, Anui-myeon, Hamyang-gun, Gyeongsangnam-do, ROK
Tel. +82 55-964-0583~3 Fax. 82 55-963-9742 E-mail. hywgs@naver.com www.hywgs.co.kr
Major product : Processed wild-simulated ginseng products



■ SANYANGSANSAM SOONBACK
Type : Other processed product
Quantity : 20mL x 30ea Gift Set
Dimensions : 255*255*85(mm)



About ONSKYFARM

We work to highlight the true value of what nature has to offer. We remain dedicated to cultivating quality ingredients in the most health-conscious manner and enriching the culinary lifestyles of our customers based on our deep understanding of how Mother Nature benefits the world. Powered by our unwavering commitment to coprosperity for the past 25 years, our pursuit of honestly grown, healthy food will continue throughout the future.



2024 Award Winning Forest Food Products



Warm the wild greens and bibimbap in 2 minutes Sanchae Bibimbap

An assortment of sannamul (mountain greens), cultivated locally and tenderly sauteed with our in-house sauce and nutty perilla oil, comes in a microwave-safe container. Simply remove the paper sleeve and heat the greens with the plastic cover in place in the microwave for just two minutes, and enjoy a hearty, nutritious dinner of sanchae bibimbap (cooked rice topped with mountain greens and seasonings). It is additive- and preservative-free to keep the healthy flavors of nature intact.

Product Information

• Sanchae Bibimbap (with soy sauce), Gondre Bibimbap, Sauteed Chwinamul, Sauteed Gosari, Sauteed Gondre, Sauteed Shredded Deodeok, Seasoned Shredded Doraji and Cucumber

• Benefits
Sannamul dishes, known for their time-consuming and meticulous preparation, can be ready for the table in just two minutes with our products made from only the most reliable ingredients. Simply heat them in the microwave in their containers designed to maintain the moisture content unique to each ingredient and maximize the flavor. All of the ingredients have been rapidly frozen at -40°C to keep their textures and nutrients intact. Our patented container creates supersaturated steam (120°C) just like a pressure cooker.

• Major ingredient
Dried Sannamul (gondre, chwinamul, gosari, shredded deodeok, shredded doraji, etc.)

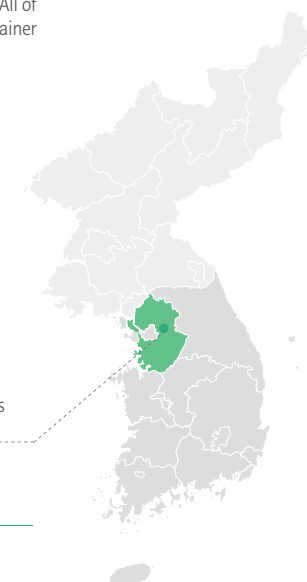
• How to cook
Simply remove the paper sleeve, leave the plastic cover on, and heat for two minutes in the microwave.

• Certificates and awards
GAP / FSSC22000 / HACCP / usiness-affiliated research laboratory / Venture company confirmation
Rural Convergence Industry business certification / Traditional Korean Food Master
Registered trademark of Go Food / Registered trademark of "Bomnamul Stories under the Sky
Korea's very first Gosari Namul Master designated by the Ministry of Agriculture, Food and Rural Affairs
Designation of Outstanding Cultural Products / The Ministry of Agriculture, Food and Rural Affairs
Presidential Medal of Merit - Iron Tower Industrial Medal
Functional Korea Certificate of the Month /KOTRA SEOUL FOOD 2020 Innovation Award
Won the gold prize for non-timber forest products at the 2024 Contest to Identify Potential Exporting Companies

• Area of production
Jingeon-eup, Namyang ju-si, Gyeonggi-do, Republic of Korea

Agricultural corporation, ONSKYFARM Ltd.

(Headquarters Plant 1) 9, 273-gil, Dokjeong-ro, Jingeon-eup, Namyang ju-si, Gyeonggi-do, Korea
(Plant 2) 42-79 Bungol-gil, Kyungbok-daero Jingeon-eup, Namyang ju-si, Gyeonggi-do, Korea
Tel. +82 31-563-5637 Fax. 82 31-563-5613
E-mail. miso563 http://www.onskyfarm.com
Major product : Pretreatment agricultural products, convenient food, dried vegetables, etc



- Sanchae Bibimbap
Type : Ready-made food
Quantity : 215g
Dimensions : 185*135*35(mm)
- Sannamul banchan(A side dish of wild greens)
Type : Afforestation
Quantity : 100g
Dimensions : 135*135*30(mm)

2024 | Gold Prize



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About Naiffy

We are a Korean food manufacturing venture company distributing delicious and healthy foods based on our slogan “Happiness Found in NATURE.” We manufacture processed foods developed by combining traditional Korean dishes and locally sourced pyogo (golden oak mushrooms). We specialize in developing and exporting products that can please the tastebuds of global foodies with the aim of making hansik (Korean cuisine) universal.

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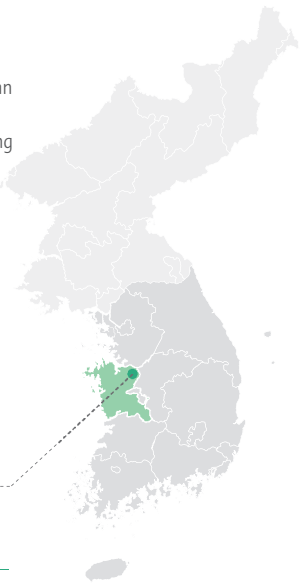


Convenient, Simple, Delicious
Pickzzi Shiitake mushroom Pickle

Pickzzi Shiitake mushroom Pickle is made with pesticide-free pyogo grown in Korea. Only fresh, non-dried pyogo is used and prepared in a way that prevents damage to each mushroom’s tissue. As a result, our product’s texture and nutrient value are superior to those of dried pyogo products.

Product Information

- **Pickzzi Shiitake mushroom Pickle**
- **Benefits**
 - ① Chewy texture thanks to the use of fresh pyogo
 - ② Applicable to a range of dishes as a twist with the product coming in four different flavors (soy sauce, Korean horseradish sauce, red chili paste sauce, and soy paste sauce)
 - ③ Longer use-by period (two years) without the need for preservatives thanks to our patented manufacturing technique
 - ④ Sterilized and safe to be exported using regular containers, thus reducing distribution costs
- **Major ingredient**
Shiitake mushroom, sauce(soy sauce, Korean horseradish sauce, red chili paste sauce, and soy paste sauce)
- **How to cook**
Requiring no further cooking and edible right after opening
Serving as a great accompaniment to different dishes, from fried food to salad, meat, and seafood
- **Certificates and awards**
ISO9001 / ISO22000 / FDA(FFR) / Venture company confirmation / Main-Biz Rural Convergence Industry business certification
Won the gold prize for non-timber forest products at the 2024 Contest to Identify Potential Exporting Companies
- **Area of Production**
Cheonan City, Chungcheongnam-do, Republic of Korea

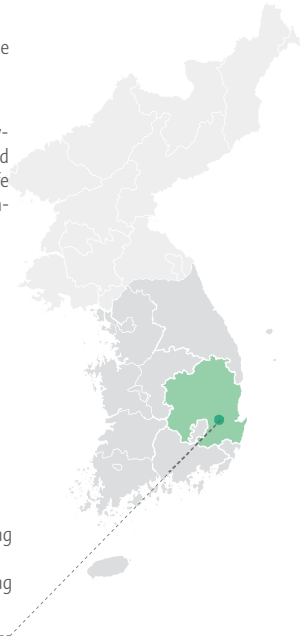


Naiffy Co., Ltd

33-4, 2gongdan 1-ro, Seobuk-gu, Cheonan-si, Chungcheongnam-do, Republic of Korea
 Tel. +82 41-564-7959 Fax. +82 41-562-7959
 E-mail. naiffy@pickzzi.com http://www.naiffy.kr
 Major product : Shiitake mushroom Pickle, Fermented milking agent



■ Pickzzi Shiitake mushroom Pickle
 Type : Pickled food
 Quantity : 200g
 Dimensions : 185*135*35(mm)



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About Daeheung

We strive to create superior products, both in terms of flavor and nutrition, using only the freshest ingredients and powered by our 20-year tradition of preserving the legacy and beauty of Mother Nature. With patented jujube processing methods specialize in jujube products that utilize their own taste and aroma.

We will continue to showcase sustainable, premium-quality products based on our R&D expertise and passion for environmental conservation.

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It uses jujube concentration technology
Daechoo & Hongsamgo, Collagen Jujube

Collagen Jujube - Thick Jujube and Hongsam Concentration Made with Our Patented Technique
 Collagen Jujube is made with meticulously selected healthy jujube sourced 100% from Gyeongsan, Gyeongsangbuk-do. Our patented jujube processing technique ensures that its unique flavor and fragrance are kept intact. Our thorough, certified hygiene and food safety management procedures guarantee the best taste and highest quality.

■ Product Information

- **Daechoo & Hongsamgo**
- **Major ingredient**
Korean juj, Korean red ginseng
- **Benefits**
A range of medicinal herbs (tangerine peel, kudzu root, mugwort, reishi mushroom, milk vetch root, cnidium, giant angelica, etc.) are added, instead of sweeteners, to locally sourced jujube and hongsam for a more profound flavor.
Collagen Daechu comes in liquid form in a stick packet so that it can be conveniently enjoyed by both adults and children.
- **How to cook**
1 pack in the morning, 1 pack in the evening, and drink it comfortably
- **Certificates and awards**
ISO 22000 / Confirmed as a worthy venture company by Korea Technology Finance Corporation
Gyeongsangbuk-do provincial brand "Sillarian" certification / Inno-Biz confirmation
GAP facility designation / Rural Convergence Industry business certification
Holds 7 patents and trademark registrations
Won the innovation prize for non-timber forest products at the 2024 Contest to Identify Potential Exporting Companies
Won the innovation prize for non-timber forest products at the 2024 Contest to Identify Potential Exporting Companies
- **Area of Production**
Gyeongsan-si City, Gyeongsangbuk-do Province, Republic of Korea
- **Collagen Jujube**
- **Major ingredient**
Jujube concentrate 8000mg, Fish collagen peptide 2,000mg
- **Benefits**
Each stick packet contains 2,000mg of ultra-low-molecular marine collagen peptide for maximized absorption. Instill greater vitality into your everyday life with Collagen Daechu containing 8,000mg of high-quality jujube concentration from Gyeongsan jujube.
- **How to cook**
One shot a day

■ Daeheung Agricultural Corp., Ltd.

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 Tel. +82 53-811-5158 Fax. 82 53-811-8247
 E-mail. coalalri@daum.net www.alalri.co.kr
 Major product : Processed Jujube products



- **Daechoo & Hongsamgo**
Type : Jujube & Ginseng Extract Stick
3ml X 6ea X 5Box
Dimensions : 3.5 X 9.5 X 26(cm)
- **Collagen Jujube**
Type : Jujube & collagen peptide Jelly Stick
Quantity : 300g (20g×15ea)
Dimensions : 8 X 4.5 X 16(cm)