

# Awarded Items

## Korea Forest Service

Competition for export promising forest Food products

# 2016

Overview of Award-Winning Forest Food Products

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- [Grand Prize] Gyeongsan Herbal Jujube Gift Set
- [Gold Prize] Cheongheng First Pine Mushroom (Tricholoma matsutake)
- [Gold Prize] Walnuts of Our Forest (Woorisup Walnut)
- [Innovation Prize] Sun-Dried Persimmon

2016 Award Winning  
Forest Food Products



## Pride of Korean Jujube Gyeongsan Herbal Jujube Gift Set

### Power of Nature! Gyeongsan Jujube

Dry jujube made by nature of Gyeongsan and dried by sunlight, jujube extract brewed with great effort for a long time using water and jujube, crispy jujube chips without addition of any additives, and representative forestry product of Gyeongsan, 'Gyeongsan oriental jujube', with inclusion of jujube vinegar fermented by high temperature and rich amount of sunshine of Gyeongsan.

#### Product Information

##### Major ingredient : Jujube

It has reddish brown color of elliptical shape with a length of 1.5~2.5cm and tastes sweet when it is ripened. Fruit is not only eaten raw but also used for cookies, cooling and medicine after drying.

##### Effects / Efficacy

People with cold hands and feet enjoy drinking it as if it were teas by decocting as it helps blood circulation. Since jujube extracts toxin from the body, consumption for a long period of time helps recovery of liver function. People under diet also enjoy consumption as it helps excrete waste products from the body. Consumption of raw jujube without processing helps prevent cold and enhances skin beauty as it contains more vitamin C than tangerine.

##### Certificates and awards

2017 Grand prize in contest for 6th industry processed product businesses  
2017 US FDA certification  
2017 ISO 22000

##### Minimum Order Quantity (MOQ)

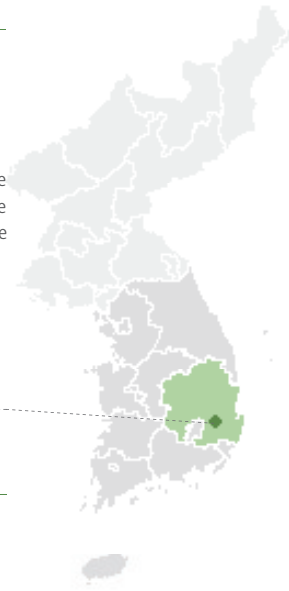
100 pcs (Based on 1 package box)

##### Area of Production

Gyeongsan, Gyeongsangbuk-do, Korea

#### HANBANDO INC., Agricultural Corporation

11 Gaya-ro, 68-gil Jillyang-eup, Gyeongsan-si, Gyeongsangbuk-do, Korea  
Tel. +82 53-857-7666 Fax. +82 53-352-5542  
E-mail. hanbando@koreapeach.com www.hanbandokr.com  
Major product : Dried jujube, jujube chips, jujube fermented vinegar, jujube extract



2016 Award Winning  
Forest Food Products



## Globally renowned super food Cheongheng First Pine Mushroom (Tricholoma matsutake)

### Efficient management, high-quality production—Sawdust cultivation

Cheongheng first mushroom characterized by a small gat with long stem unlike general shiitake while having features of pine mushroom with tissue of stem and gat being harder than previous shiitake so that the storage period is 3 times as long. Its name has become Cheongheng first pine mushroom since it was considered to have the shape and fragrance of natural pine mushroom. Since there is little risk of being spoiled even when exported as raw mushrooms and fragrance inherent to the mushroom as a dried mushroom is stronger than other dried mushroom products. It is a more attractive product to those who love mushrooms.

#### Product Information

##### Major ingredient : Shiitake Mushroom

A mushroom belonging to Tricholomataceae. Gat is 3-6cm in size with dark brown or blackish brown color and tough meat. Shiitake grows on wide-leaf trees, i.e. dry trees such as chestnut tree, Konara oak, sawtooth oak, etc.

##### Effects / Efficacy

The most representative efficacy of shiitake is related to bones. Shiitake contains much vitamin D which helps absorption of calcium and phosphor strengthening bones. In '16 kinds of delicious and healthy super foods in the world' picked by US Huffington Post, the Korea-produced shiitake is included.

##### Certificates and awards

2017 Pesticide-free certification  
2016 GAP(Excellent management of agricultural products) certification

##### Minimum Order Quantity (MOQ)

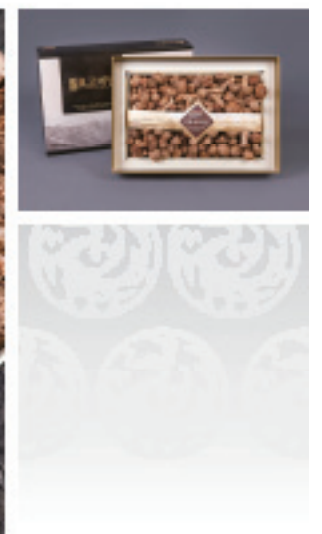
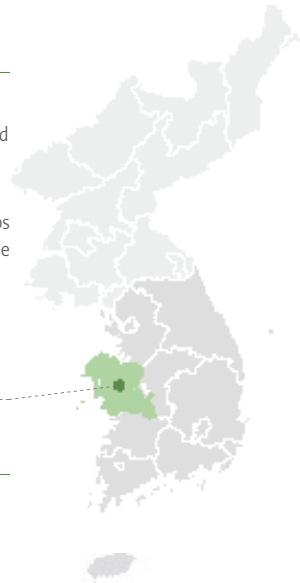
500Kg

##### Area of Production

Cheongyang, Chungcheongnam-do, Korea

#### The Cheongheng Mushroom Farming Association

457 Geumgangbyeon-ro Cheongnam-myeon, Cheongyang-gun, Chungcheongnam-do, Korea  
Tel. +82 41-943-5426 Fax. +82 41-943-0188  
E-mail. jung4973@hanmail.net www.chsjmall.com  
Major product : dried shiitake mushroom, raw shiitake mushroom



2016 Award Winning  
Forest Food Products



## Friendly and beneficial walnut Walnuts of Our Forest(Woorisup Walnut)

### Pesticide-free eco-friendly organic cultivation, safe packing

Woorisup walnut is a product that received pesticide-free certification last year from National Agricultural Products Quality Management Service through pesticide-free eco-friendly organic cultivation and has applied safe packing method to prevent change in the quality of walnut in process from harvest to sales. As the products utilizing Woorisup walnut, there are flesh walnut with collection only of the core of aromatic walnut, shell walnut that transmits even the whole fun of nutcracking and 'Hand-made nutcracker gift set' containing hand-made walnut shelling doll as well as 'My favorite walnut honey set' made with 100% natural honey mixed.

### Product Information

#### ● Major ingredient : Nut of Walnut Tree

Fruit of walnut tree. When the nearly spherical inner skin is broken, the edible core flesh is contained inside. The core flesh has high fat and aromatic flavor for eating use and is used by oriental medicine as a medicine for treatment of constipation or cough. Although China is home, it is produced worldwide.

#### ● Effects / Efficacy

It has much of Omega 3 as a type of unsaturated fat, making popular as a health food. It is rich in protein, vitamin B2, vitamin B1, etc. being widely used for food and medicine. Seed is ingested as is or used for ritual cookies (Cheonan walnut cookie), cooking for side dish for liquor, while walnut oil is utilized as a mixture for cosmetics or spices in addition for foods. As a pharmacological effect of the walnut oil, the mixed fatty acid contained in the oil promotes increase of body weight, reducing the amount of cholesterol in blood.

#### ● Certificates and awards

2017 Clean wood food certification  
2016 Pesticide-free certification

#### ● Minimum Order Quantity (MOQ)

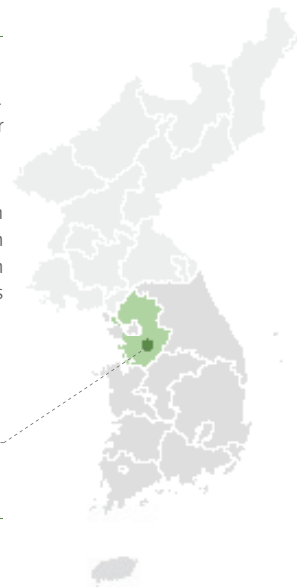
500Set

#### ● Area of Production

Icheon, Gyeonggi-do, Korea

### SK Forestry Co. Ltd.

2F, 4 Buak-ro(Jungri-dong), Icheon-si, Gyeonggi-do, Korea  
Tel. +82 2-3700-2818 Fax.+82 2-6499-3459  
E-mail. lsbkorea@sk.com www.skforest.co.kr  
Major product : Shell walnut, flesh walnut



2016 Award Winning  
Forest Food Products



## Containing cold wind and warm sunlight Sun-Dried Persimmon

### High sugar content made by nature conditions of Sobaeksan

As raw persimmon of Yeongdong that accounts for about 7% of the national production is suitable for dried persimmon, it is like a symbol for Korean dried persimmon. The nature conditions called Sobaeksan are producing the best dried persimmon.

Depending on the extent of drying, dried persimmon is classified, being divided into dried persimmon and semi-dried persimmon. Sundried persimmon is a product provided with the highest sugar content containing cold wind and warm sunlight of Yeongdong Sobaeksan.

### Product Information

#### ● Major ingredient : Dried persimmon

Raw persimmon with astringent taste has its skin peeled thin after picking before the full ripening and pierced by a bamboo rod or bush clover rod to be hung at a well-ventilated place for drying.

When the water is dried to about 1/3, seeds inside are pulled out and handled followed by drying again, resulting in dried persimmon

#### ● Effects / Efficacy

Compared with ripe persimmon or sweet persimmon, dried persimmon has far higher contents of saccharide, calcium, phosphor and potassium, while the white powder displayed on persimmon surface is mannitol, which is what fructose and glucose appear in the process of drying. Since it is rich in vitamin, it is beneficial to prevent cold and keep skin beauty as well as shigellosis, coughs, hematemesis and hemoptysis. It is also beneficial to chronic bronchitis and high blood pressure, while preventing hang-over, strengthening stamina and improving resistance to virus infection. Dried persimmon has tannin composition to stop diarrhea and play the role of strengthening capillary. The amount of vitamin contained in one persimmon is similar to that for 10 apples.

#### ● Certificates and awards

2017 ISO 22000

#### ● Minimum Order Quantity (MOQ)

40 Box

#### ● Area of Production

Yeongdong, Chungcheongbuk-do, Korea

### Shinnong farming cooperative

618 Nangye-ro, Simcheon-myeon, Yeongfong-gun. Chungcheongbuk-do, Korea  
Tel. +82 43-744-0090 Fax.+82 43-744-9339 E-mail. pyogoz@hanmail.net www.gam114.com  
Major product : Semi-dried persimmon, dried persimmon pieces. Daebonq persimmon

