

Awarded Items Korea Forest Service

Competition for export promising
forest Food products

2017

Overview of Award-Winning
Forest Food Products

- [Grand Prize]** Omija juice, Omija honey, Omija vinegar
- [Gold Prize]** Hwarakjingseng wild-simulated ginseng, Familac
- [Gold Prize]** Hanggi Gondeure
- [Innovation Prize]** Sanyakseon Pre-packaged Ginseng Chicken Soup Ingredients

2017 Award Winning
Forest Food Products



Healthy World, Happy World, Joyous World made with Omija Omija Juice, Omija Honey, Omija Vinegar

Directly produced in 'Mungyeong', the sole municipality in Korea that has been designated as a special district for the cultivation of Omija, the company's products are recognized as premium processed Omija food products and have been exported to the United States, Canada, and Southeast Asian countries. 'Raw Omija Honey', one of its representative products, was the official beverage of the G20 finance ministers meeting in 2010 and is a product acknowledged for its excellence in thorough and safe quality management practices(GAP certified).

Product Information

● Major ingredient : Omija

Omija is a deep red-colored fruit of Omija trees and it is about 1cm in diameter. Omija fruit is used in medicines or to make liquor or tea. It has five flavors – sweet, salty, bitter, sour and spicy. It is also widely used to make herbal medicine.

● Effects / Efficacy

As Omija contains Schezandrin, Gomisin, Citral, Malic Acid and Citric Acid, it strengthens the heart, lowers blood pressure and enhances immunity thus used as a tonic. It may also strengthen lung function and suppresses and treat cough, reduce phlegm and help quench thirst.

● Intake Directions

Omija can be enjoyed as cold drink in the summer and hot drink in the winter. Omija honey can be consumed as an Omija drink by dilution of water and undiluted solution to 5:1, or utilized in a variety of ways such as in cocktail, Omija Ade, dressing with a combination of various fruits and sauce for meat cooking.

● Certificates and awards

- 2016 Received Seoul Food Award
- 2015 6th industry certification
- 2013 Patent registration as Omija mixed beverage

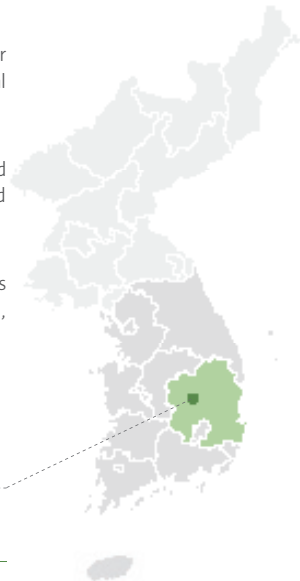
- 2016 ITQI certification
- 2015 ISO 22000 certification
- 2013 Received GULFOOD Award

● Minimum Order Quantity (MOQ)

Not applicable

● Area of Production

Mungyeong, Gyeongsangbuk-do, Korea



Mungyeong Omija Valley Farming Cooperative Corporation

2371-5 Yeowumok-ro, Dongno-myeon, Mungyeong-si, Gyeongsangbuk-do, Korea
Tel. +82 54-552-9000 Fax.+82 50-5997-9001 E-mail. prookwin@naver.com www.omijamall.co.kr
Major product : Omija processed item



2017 Award Winning
Forest Food Products



Top Among Ginsengs Grown by Nature in Clean Forest in Pyeongchang, Gangwon-do Hwarakjingseng wild-simulated ginseng, Familac

'Hwarakjingseng' has built a system that domestic and overseas customers can trust and use to check the authenticity of Korea's outstanding wild-simulated ginseng. It has patented original preservation of dry wild-simulated ginseng technology to allow easy long-term storage. Familac is a product containing functional Lactobacillus and 100% freeze-dried wild-simulated ginseng powder. Authentic wild-simulated ginseng and dual coating Lactobacillus of ROSELL Company, a multinational Lactobacillus enterprise, have been used. Chicory fiber along with vitamin C is also included.

Product Information

● Major ingredient : Wild-simulated ginseng

It refers to ginseng where seeds are directly sown in mountains for growth as is in a natural state the mountain without the use of artificial facilities and is distributed after quality inspection by the Korean public institution, Korea Forestry Promotion Institute (KOFPI), from sowing to harvesting.

● Effects / Efficacy

Wild-simulated ginseng allows stamina recovery, immunity enhancement, anti-oxidation, anti-cancer effect and fatigue recovery. It is also gaining attention as a physiological activation substance. Saponin, in particular, differs in chemical structure compared to that found in other plants and also has outstanding pharmacological efficacy.

● Intake Directions

wild-simulated ginseng Hwarakjingseng can be ingested as is for nutrition of raw ginseng, or it can be brewed as tea or drunk as beverage, following the individual's taste. 1 bag (2g) per day of Familac is to be consumed with water.

● Certificates and awards

- 2017 Registered for geographical display with Korea Forest Service
- 2015 Certification of Gangwon province governor
- 2015 Quality certification of Pyeongchang county governor

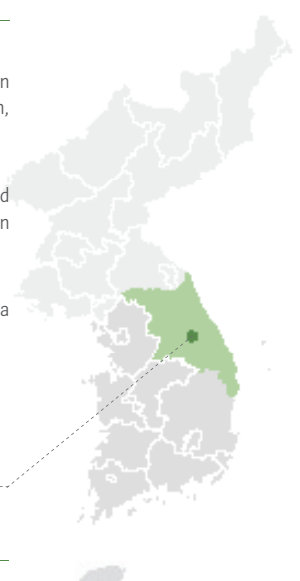
2015 Certification of Blue Gangwon

● Minimum Order Quantity (MOQ)

Hwarakjingseng : 48 EA/ 1Box

● Area of Production

Pyeongchang, Gangwon-do, Korea



Agriculture company corporation Woorido Co. Ltd.

1447 Pyeongchang-daero Bldg. 104 No. 313, Daewha-myeon, Pyeongchang-gun, Gangwon-do, Korea
Tel. +82 33-339-6233 Fax.+82 2-6455-3893 E-mail. wooridocom@naver.com www.woorido.com
Major product : Wood-cultivated ginseng



2017 | Grand Prize

2017 | Gold Prize

2017 Award Winning
Forest Food Products



Convenient for everyone! Health Obtained from Nature.

Hanggi Gondeure

By cultivating and harvesting in Pyeongchang Mountains at 700m above sea level and using steam technology newly developed by Pyeongchang farm rather than the boiling method of the past, destruction of nutrients has been minimized. By processing by roasting method and rubbing method as a technique for making green tea by application of the technology transferred from Gangwon-do Agricultural Research Services, it is a product certified for excellent preservation of quality, inherent color.

Product Information

● **Major ingredient : Gondeure**

Gondeure is a Korean name for 'Korean thistle', also known as Gondeure vegetable. It is a Korean specialty and when rice is cooked with Gondeure, it has a soft texture and good chewy taste thus many enjoy consuming Gondeure rice.

● **Effects / Efficacy**

Gondeure vegetable is rich in nutrition such as protein, calcium and vitamin A. Since it is well digestible, it is appropriate as meals for elderly whose digestive function is poor. Gondeure also contains high level of fiber, which helps lower blood cholesterol, prevents constipation and helps with diet, allowing prevention of adult disease.

● **Intake Directions**

After washing and swelling the rice for 30 minutes, equalize rice water level with the rice height. Then pour 1 bag (1g) of the product and add about a tea spoonful of perilla oil as well as some salt. Once the rice is cooked, evenly mix it with marinating soy sauce for serving.

● **Certificates and awards**

2017 GAP (Excellent management of agricultural products) certified
2016 Grand prize in Gangwon-do excellent case contest for 6th industry
2016 Grand prize in packing design contest for agricultural foods of agricultural villages

● **Minimum Order Quantity (MOQ)**

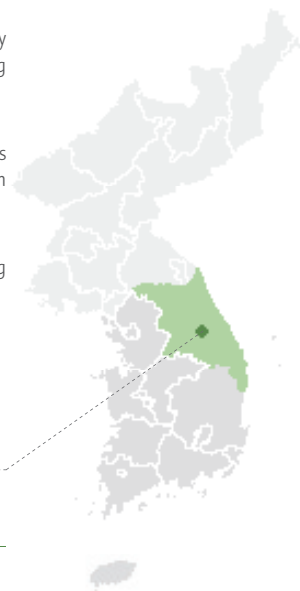
1Box(40 Pack/box)

● **Area of Production**

Pyeongchang, Gangwon-do, Korea

Pyeongchang Farm

89 Hyanggyo-gil, Pyeongchang-eup, Pyeongchang-gun, Gangwon-do, Korea
Tel. +82 33-332-9779 Fax.+82 33-334-9779 E-mail. pcfarm2@naver.com www.pcfarm.kr
Major product : product Gondeure, dried radish greens, vegetables



2017 Award Winning
Forest Food Products



Smile of Promise Offered by Nature, a Full Healthy Meal

Sanyakseon Pre-packaged Ginseng Chicken Soup Ingredients

The healthy Korean dish ingredient product is made as a simple ready-to-serve form in order to allow easy cooking of ginseng chicken soup, the Korean traditional healthy meal. The ingredients, which include medicinal herbs, are boiled with chicken to cook ginseng chicken soup to maintain health in the summer.

Product Information

● **Major ingredient : Korean medicinal herbs**

Ingredients for ready-to-serve ginseng chicken soup : mulberries 33%, kalopanax 27%, acanthopanax 22%, oriental raisin tree 11%, milk vetch root 5%, Korean angelica root 2%
Ingredients for ginseng chicken soup : milk vetch root 25%, acanthopanax 20%, kalopanax 20%, Oriental raisin tree 20%, jujube 5%, Sangji 10%

● **Effects / Efficacy**

The ginseng chicken soup is cooked by boiling chicken fully with a variety of medicinal herbs. As it contains chicken meat, which contains protein and essential amino acid, as well as oriental medicinal ingredients, it helps prevent adult diseases such as arteriosclerosis and heart disease and allows better blood circulation, fatigue recovery, anemia and stamina recovery.

● **Intake Directions**

An appropriate amount of water(3 liters based on one whole chicken(1.5kg)) poured and boiled with chicken or duck and the tea bag without ripping or opening the pouch(tea bag).

● **Certificates and awards**

2017 ISO 22000 2017 HALAL certification
2016 US FDA certification 2016 Business-affiliated research laboratory GH biopharm research laboratory
2014 Certification for agricultural village convergence industry business and excellent product

● **Minimum Order Quantity (MOQ)**

1Box(100 Pack / Box)

● **Area of Production**

Changwon, Gyeongsangnam-do, Korea

Gagopa Healing Food Co. Ltd.

177 Samgye-ro, Naeseo-eup, Masan Hoewon-gu, Changwon-si, Gyeongsangnam-do, Korea
Tel. +82 55-295-1611 Fax.+82 55-295-1611 E-mail. kangwon-han@hanmail.net www.kfoods.kr
Major product : Oriental food ingredient, processed item of Forest food product

