



Company introduction (Nace corporation)

Product (Natural Dried sea cucumbers 刺参)

Using traditional dried sea cucumber production technology, dried sea cucumbers made from natural sea cucumbers that caught in the pristine sea of Taean that a coastal national park.

The meat of dried sea cucumbers is not denatured and has the original taste of dried sea cucumbers because the live sea cucumbers are boiled cleanly and dried at low temperatures.

Dried sea cucumbers have a better digestive absorption rate than raw sea cucumbers and their nutritional content is tens of times higher.



Production Area (Taean)

Taean's sea cucumber located on the western coast is a premium natural sea cucumber(刺参) that lives in Korea, China, Japan, and Russia.

Taean's natural sea cucumber(刺参) is a high-quality sea cucumber with elastic, thick meat, and original taste of sea cucumber.

Taean is the largest producer of natural sea cucumbers(刺参) in Korea.



Maker (Nace Corporation)

It is a dried sea cucumber company that manufactures and sells dried sea cucumbers in pristine sea of Taean.

This factory is certified as "The establishment producing fisheries product to be exported" by the [National Fishery Products Quality Management Service Center]

In a clean factory with steam facilities and special drying facilities, it is made from the excellent drying technology, low temperature drying technology.



DRIED SEA CUCUMBER

韓國泰安
野生海參

전
해
삼

청정해역 태안은 봄에는 꽃게, 여름에는 낙지와 쭈꾸미, 늦여름부터 가을까지는 오징어, 가을에는 대하, 겨울에는 바지락, 감태(파래김) 등 수산물이 풍부한 곳입니다.

Dignified dried sea cucumber

Using traditional dried sea cucumber production technology, dried sea cucumbers made from natural sea cucumbers that caught in the pristine sea of Taean that a coastal national park.



DRIED SEA CUCUMBER

건해삼

韓國泰安
野生海蔘

Korea's largest production area of high-quality sea cucumbers(刺参), Dried sea cucumber in Taeon, Chungcheongnam-do

Taeon's natural sea cucumber is a high-quality sea cucumber with elastic, thick meat, and original taste of sea cucumber.

It is made from low temperature drying technology, which is excellent drying technology in clean factories with steam facilities and special drying facilities.

The meat of dried sea cucumbers is not denatured and has the original taste of dried sea cucumbers because the live sea cucumbers are boiled cleanly and dried at low temperatures.



HOW TO SOAK DRIED SEA CUCUMBER

- ① Wash dried sea cucumbers with clean water.
- ② Put prepared dried sea cucumbers in clean water, heat them slowly over medium heat and when the water boils turn off the heat.
- ③ Let it soak in a boiled pot at room temperature for 24 hours.
(When the temperature is high such as in summer, cool it completely and put it in the refrigerator.)
- ④ Repeat 5 to 6 times in the same way as in ② to ③ above while exchanging it with clean water each time.
- ⑤ Cut it straight to both ends along the cut the belly and clean the inside.
(You do not need to remove the internal tendon.)
- ⑥ You check what you have soak with your hands and the more be able to soak them according to your taste.



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