

Eco-friendly beverage brand, loving people and nature



CHEONNYEONMEEIN

STAY HEALTHY WITH CHEONNYEONMEEIN



Cheonnyeonmeein is eco-friendly brand, with high quality materials from Gyeongju, South Korea. All products are manufactured in hygienic facility.

We were selected by IPET(Korea Institute of Planning and Evaluation for Technology in food, agriculture and forestry) for the research project on the development of value-added food.

Proud to show the taste of Gyeongju.
We are making Gyeongju's agricultural product more appetizing.



ABOUT COMPANY

CHEONNYEONMEEIN

STAY HEALTHY, WITH CHEONNYEONMEEIN

COMPANY ORGANIZATION

CEO: Park, Injoo



- International trade major
- Worked as a team leader in a food manufacturing company
- Best Corporate Award for Young Startup in Gyeongju
- Superb young CEO in north of Gyeongsang Province
- Graduated from Gyeongbuk Agricultural school

Team R&D



Manufacturing team



Export manager



COMPANY INFORMATION



HQ Adress

67-3, Seongdong-gil,
Gyeongju-si, Gyeongsangbuk-
do, Korea

✓ Company Name: CHEONNYEONMEEIN CO., LTD

✓ Establishment date : October, 27, 2014

✓ Industry : Food manufacturing company

✓ CEO: Park, Injoo

✓ Number of employee: 10~25

✓ Capital: \$205,000

CHEONNYEONMEEIN' S FEATURE



01

Hygienic organic processing facilities Hazard Prohibition System

Our products are produced in clean, hygienic and certified organic processing facilities.
We are managed by a specialized agency(ESCO).



02

Made by local farm product

千年味人(Cheonnyeonmeein) is a company specializing in agricultural products processing, which was born through the Young Business Start-up Project of Gyeongju City.
We use the farm products produced in Gyeongju after first and second inspection.

CHEONNYEONMEEIN' S FEATURE



R&D Enterprise

Continuous R & D to launch **various** new products



Elderly-Friendly Enterprise

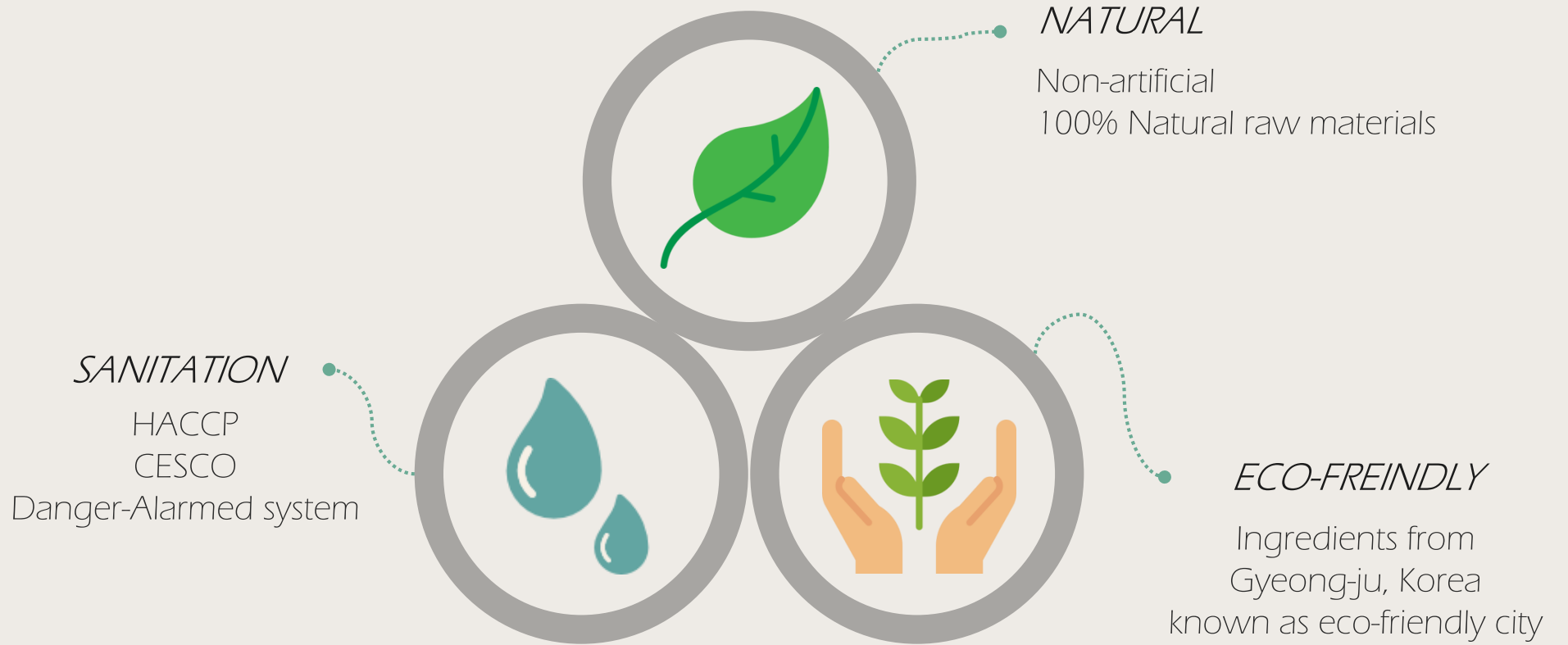
2014 Ministry of Health and Welfare designated elderly-friendly enterprise Contributing to the elderly welfare by creating elderly jobs.

CERTIFICATION



『 CHEONNYEONMEEIN GETS LOTS OF CERTIFICATE ABOUT IT' S PROCEDURE 』

KEY POINTS OF PRODUCTS



PARTNERS

Alibaba.com™

LOTTE DEPARTMENT STORE

HKTDC 香港貿發局

EC21 Global Marketing & Consulting

고려무역

초록마을 CHOROK MEANS ORGANIC SINCE 1999

GS SHOP

tradeKorea

coupang Color Your Days

PHARMS VILLE® Natural · Healthy · Beauty · Safety

위메프 WEMAKEPRICE

SBDC 중소기업유통센터 Small Business Distribution Center

JAYEONWOORI

- Etc.
1. My wish
 2. Organic pop-up store in Gyeongju
 3. Online open market
 4. Neul peureun Supplier
 5. Tebashi
 6. MONEY ENTERPRISE Co., Taiwan
 7. Kity Corporation Ltd. Thailand
 8. Kasuka : Japan

HISTORY



Where we exhibited

- 2016 — “caf é show china” Beijing in China
- 2016 - “Sial Interfood Show” Indonesia
- 2016 - “Seoul Food Expo” Korea
- 2017 — “Mega Show” HongKong
- 2017 — “HongKong Food Show” Hong Kong
- 2018 — “Taiwan Snack Fair” Taiwan
- 2018 — “Thailand Korea Expo” Thailand



Where we exported

- 2015
Exported 70 million won
SSB, Kasuga -Direct exported to Japanese companies
Cordi-i - Indirect exports as a delivery system
- 2016
Exported 70 million won to Japan (kasuga, cordi-i)
- 2017 (~ March)
Exported 10 million won to Japan (kasuga)
- 2019 (March)
Exported 5 million to Tailand (Fruit Vinegar)
- 3years of exclusive distributorship

HISTORY



국제외식산업시지재박람회



국제식품박람회



국제음식박람회



차이나비즈니스 플라자



홍콩식품박람회



홍콩식품박람회



대구경북 창조기업 우수제품 홍보전시장



한양엑스포

HISTORY

- 2010. 8. 10
Found - 344-2, Gunchon-ri, Guncheon-eup, Gyeongju
- 2010. 11
Selected as the first company of Gyeongju youth start-up support project
- 2011. 4
Selected as the 1st company of Gyeongsangbuk-do youth start-up support project
Gyeongju City Young Entrepreneurship Support Business Best Enterprise Award
- 2011. 5
Entered Dongguk University Gyeongju Campus Venture Business Incubator Center
- 2011. 8
Selected as a supporting company for strengthening competitiveness of resident companies in Small and Medium Business Administration
Selected as Gyeongju's local specialities
- 2011. 12
Evaluation of Dongguk University B-center tenant - Award of Excellence
- 2012. 7
Selected as a successful business case over the adversity from the Small and Medium Business Administration
- 2012. 12
Evaluation of Dongguk University B-center tenant - Best award
- 2013.
Graduated from Gyeongsangbuk-do Farmer Academy
- 2014.
Ministry of Health and Welfare designated elderly-friendly enterprise - No. 2014-14
Ministry of Agriculture and Forestry, Ministry of Small & Medium Business Administration
Designated agriculture-related small and medium enterprises - No. 2014-021

MEDIA



다이나믹 코리아



시사피플



경주, 천년의 맛을 내는 사람
박인주 천년의인 대표



KTV 성공다큐인



TBN



매일경제 TV



주간인물



파인애플 식초 탐구생활 - 아프리카TV



FRUIT VINEGAR

CHEONNYEONMEEIN

STAY HEALTHY, WITH CHEONNYEONMEEIN

FRUIT VINEGAR DETAILS

FRUIT VINEGAR



- Helps diet by lowering insulin levels
- Pectin abundance, which helps prevent vascular diseases by lowering cholesterol in the body.

▶ Recommended age group : 20~40s

Original apple vinegar 49 %, grapefruit 30 %, organic candy 21 %

[GRAPEFRUIT] sweet ★★★★★ sour ★★★★★



- Effective in preventing aging and skin care
- High levels of folic acid and carotene help strengthen immunity

▶ Recommended age group : 10~30s

Original apple vinegar 49 %, Passionfruit 30 %, organic candy 21 %

[PASSIONFRUITS] sweet ★★★★★ sour ★★★★★



- Rich in fiber, phenolic acid vitamin C
- Rich in components that are effective for anti-cancer, such as flavonoids and anthocyanin

▶ Recommended age group : 30~50s

Original apple vinegar 49 %, Strawberry 30 %, organic candy 21 %

[STRAWBERRY] sweet ★★★★★ sour ★★★★★



- The amount of vitamin C more than 30 times of a lemon is effective in the recovery of toxins and fatigue
- Skin care

▶ Recommended age group : All

Original apple vinegar 49 %, Calamansi 30 %, organic candy 21 %

[CALAMANSI] sweet ★★★★★ sour ★★★★★

FRUIT VINEGAR DETAILS

FRUIT VINEGAR

BEST



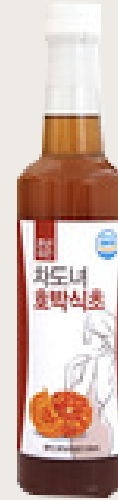
[BANANA]

- Effective in weight loss
- Anti-aging
- Fatigue Recovery

▷ Recommended age group : All

Original apple vinegar 49 %, banana 30 % (Philippine), organic candy 21 %

sweet ★★★★★ sour ★★★★★



[PUMPKIN]

- Stabilize blood sugar level
- Contains a large amount of alpha carotene which is excellent for chemotherapy
- Anti-cancer effect

▷ Recommended age group : 40~60s

Original apple vinegar 49 %, pumpkin 30 %, organic candy 21 %

sweet ★★★★★ sour ★★★★★

BEST



[PINEAPPLE]

- Rich in fiber which helps with diet
- Contains bromelanin to aid digestion
- Fatigue recovery
- Skin care

▷ Recommended age group : All

Original apple vinegar 49 %, pineapple 30 %, organic candy 21 %

sweet ★★★★★ sour ★★★★★



[GINGER]

- Helps digestion
- Prevent female infertility

▷ Recommended age group : 40~60s

Original apple vinegar 49 %, ginger 30 %, organic candy 21 %

sweet ★★★★★ sour ★★★★★

NUTRITION LABEL

FRUIT VINEGAR

Type of product	차도녀 Fruit fermented vinegar
Producer/Location/Importer	67-3, Sangdong-gu, Guncheon-eup, Gyeongju-si / Institute of Company Research : Institute of Oriental Medicine, Dongguk University
Expiration date	Marked in each product / 1 year after opening
Capacity/EA	550ml
Ingredients Content	Fruit or Vegetable 34%, Vinegar 33%, Organic sugarcane crude sugar 33%
Method of keeping	Cool place without direct sunlight, refrigerated after opening
Nutrient {per onetime}	Marked in each product
Presence or absence of genetically modified food	None
Display ad preliminary review	None
Whether imported food	None
Consumer counseling phone number	千年味人(Cheonnyeonmeein) 080-081-1000 千年味人(Cheonnyeonmeein)'s oversees marketing department 02-458-7443

VARIOUS WAYS TO USE



1. With Water

Water:vinegar 9:1
You can adjust the rate to suit your taste.



3. With Milk

Milk 200ml + 2spoon Vinegar
Freeze and enjoy a cool and delicious dessert.



4. For Salad Dressing

It makes the taste of fresh vegetables more delicious.

2. With Soda

Soda:Vinegar8:2
Soda and fruit vinegar go well together.



5. Various Dishes

It can be used instead of vinegar.



It does not contain any artificial sweeteners such as sugar, so it can be consumed in various ways.

EFFICACY OF VINEGAR



" VINEGAR : A miracle water, given by nature "

- ✓ Anti-cancer
- ✓ Ditocs
- ✓ For Diet
- ✓ Improve immunity
- ✓ Fatigue Recovery
- ✓ For skin care, preventing of aging

Fruit vinegar is healthy drink fermented with fruits and vinegar. with the benefits of each fruit as well as various flavors.

WHY CHEONNYEONMEEIN ?

FRUIT VINEGAR

Raw material vinegar is *authentic apple vinegar*

The authentic apple vinegar, which is used as the main ingredient, doesn't contain alcohol, yeast, etc. It is a natural product.



5無

Premium fruit vinegar without artificial ingredients

combined congener, high fructose corn syrup, artificial sweeteners, fruit concentrate, synthetic vinegar, etc.

It has no artificial ingredients, so the taste and aroma of the ingredients are still alive.

Except for calaman (the calaman uses 100 % juice)

All raw materials (fruits, vegetables) shall be used without the use of concentrate or juice.



Manufacturing **HACCP** in a certified facility

The fermented vinegar is made by mixing quality ingredients with traditional apple fermentation vinegar and organic sugar cane.

Manufacturing according to Haccp system

WHY CHEONNYEONMEEIN ?

FRUIT VINEGAR



Phase 1

We make cider by fermentation of Korean apples



Phase 2

Make apple vinegar by fermentation of cider in 2 stages.



Phase 3

Find the sour taste of vinegar through 3 fermentation step.



Phase 4

It becomes naturally aged and added to the flavor.



Phase5 Fermentation

Fermentation takes place for 14 days in a fermentation tank where you breathe by mixing fresh fruits, organic sugar per serving and 4 stages of fermented vinegar.

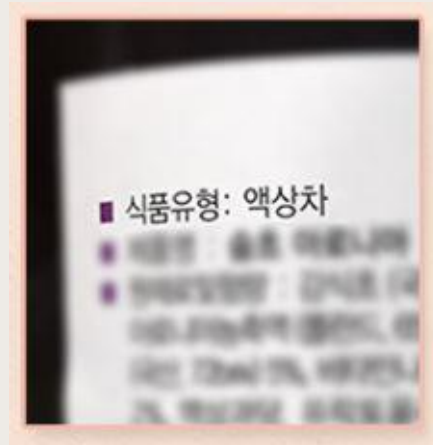
The five-step fermentation process adds the sour taste of apple vinegar and the delicious taste, so you can taste the fruit fermented **without artificial sweeteners.**

WHY CHEONNYEONMEEIN ?

FRUIT VINEGAR

▶▶ Be sure to check! ◀◀

-Not 100% Natural fermented-



Fermentation in a short period of time, with little nutrients

-Natural fermented-



The nutrients such as organic and amino acids are **sufficient** after fermentation.

- ✓ The vinegar, which is sold on the market as ' ~ acetic acid', is a drink classified not as vinegar but as ' liquid tea or beverage base '.
- ✓ When choosing fermented vinegar, be sure to check if the product name and type of food are **fermented vinegar!**

WHY CHEONNYEONMEEN ?

FRUIT VINEGAR



Fruit, fermented vinegar, liquid fructose, Refinement, pine-flavored, etc

500ml/4,300WON



Non-artificial sweetener
Healthy Fermented
vinegar



Fruit concentrate, purified water, oligosaccharide sugar, mixed agent (vitamin compound)

500ml/5,900WON



CHEONNYEONMEEN vinegar is a healthy vinegar without artificial sweetener.
"It's genuine vinegar."

REVIEWS

FRUIT VINEGAR





GRAIN OIL

CHEONNYEONMEEIN

STAY HEALTHY, WITH CHEONNYEONMEEIN

DETAILS ABOUT OIL

GRAIN OIL



- We purchase the 'Multi-yeat' perilla seeds from the farm in Gyeongju City, Korea and dried them at 38 degrees for 24 hours.
- It's made with traditional pressure, without heat, so it slows down and becomes more refreshing.
- The nutrients are fully preserved and contain high level of omega-3, so you can take them not only for food but also for medicinal purposes.

영양정보		총 내용량 300ml	100ml당 900kcal
100ml 당	1일 영양성분 기준치에 대한 비율		
1회제공량	함량	%영양소 기준치	
열량	900kcal	-	
탄수화물	0g	0%	
당류	0g	-	
단백질	0g	1%	
지방	100g	196%	
포화지방	8g	53%	
트랜스지방	0.2g	-	
콜레스테롤	0mg	0%	
나트륨	0mg	0%	

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준 이므로 개인의 필요 열량에 따라 다를 수 있습니다.

영양정보		총 내용량 300ml	100ml당 895kcal
100ml 당	1일 영양성분 기준치에 대한 비율		
1회제공량	함량	%영양소 기준치	
열량	895kcal	-	
탄수화물	0g	0%	
당류	0g	-	
단백질	0.8g	1%	
지방	99g	98%	
포화지방	14g	94%	
트랜스지방	0.5g	-	
콜레스테롤	0mg	0%	
나트륨	0mg	0%	

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준 이므로 개인의 필요 열량에 따라 다를 수 있습니다.

- We roast Korean sesame seeds at low temperatures.
- You can feel a more nutty by using traditional pressure method.



NUTRITION LABEL

GRAIN OIL

Type of product	Genuine grain oil
Producer/Location/Importer	67-3, Sangdong-gu, Guncheon-eup, Gyeongju-si / Company: Institute of Oriental Medicine, Dongguk University
Expiration date	Marked in each product
Capacity/EA	180ml / 300ml
Ingredients Content	Sesame, Perilla (China) / Sunflower seeds, peanut, Walnut (domestic) 100%
Method of keeping	Cool place without direct sunlight, refrigerated after opening
Nutrient {per onetime}	Marked in each product
Presence or absence of genetically modified food	None
Display ad preliminary review	None
Whether imported food	None
Consumer counseling phone number	千年味人(Cheonnyeonmeein) 080-081-1000 千年味人(Cheonnyeonmeein)'s oversees marketing department 02-458-7443

WHY CHEONNYEONMEEIN ?

What kind of oil are you using now?

GRAIN OIL

Most of the oil in the market doesn't know where it comes from, where it was made.



100% KOREA SESAME, PERILLA

Our oil is made with sesame seeds and perilla seeds grown in Gyeongju city, Korea. All grain oil products are made of 100% raw material.



Fresh oil made by low-temperature press

CHEONNYEONMEEIN Oil is made from a low temperature squeeze. Low-temperature pressed oil uses more sesame than high-temperature pressed oil. And tastes, smells, and colors are less dark. But it is healthier because it has no carcinogens and it contains more nutrients.



Believe and eat it, it's genuine.

WHY CHEONNYEONMEEIN ?

GRAIN OIL

CHEONNYEONMEEIN' s perilla oil contains omega-3 & 6& 9, certified by the Korea Food Research Institute.

kfri 한국식품연구원 Korea Food Research Institute

경기도 성남시 분당구 안성로16번 1021번실 (463-746)
 전화 : 0211790-8330 팩스 : 0211790-8330
 1201-42, Anyangdaru-ro, Bundang-gu, Gyeonggi-do, Republic of Korea
 TEL : 0211790-8330 FAX : 0211790-8330

시험 성적서 (Certificate)

시 료 명 (SAMPLE) : 천년미인 생들기름
 의뢰처 (REQUESTED BY) : (주)천년미인
 주 소 (ADDRESS) : (780-901)경북 경주시 건천읍 261-1
 의뢰일자 (DATE REQUESTED) : 2015년 03월 10일
 참고번호 (FILE NO) : A02015-03-20-150-001

항목	분석결과	단위	시험방법
오메가-3 지방	60.4	g/100g	AOAC Official Method 963.22

이 성적서의 전부 또는 일부를 본 연구원의 웹사이트나 사본 등의 무단으로 발의 송부하거나 실용권한 등 기타의 목적으로 사용될 수 없습니다. 본 성적서의 목적은 시험에 대한 정보에 대한 것은 '자율'의 범위를 초과하지 않습니다. 본 성적서의 재발급은 유한합니다.

의뢰처 (REQUESTED BY) : 천년미인 생들기름
 (REQUESTED BY) : (주)천년미인
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2015년 03월 20일
한국식품연구원 장인규

KFRI - 010(210 x 297mm) 1/1 한국식품연구원

Omega-3 ←



Therefore, not only it is good for you to cook, but also for your health to take **as medicinal food** on an empty stomach.

WHY CHEONNYEONMEEIN ?

GRAIN OIL



- Use sesame from India, Ethiopia, Nigeria
- High-temperature pressed

300ml/7,500WON



100% KOREA
Low-temperature
Pressed



- Use sesame from Myanmar, Vietnam
- High-temperature pressed

320ml/6,000WON



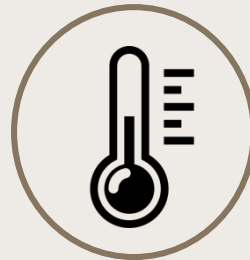
We use 100% KOREA sesame, perilla.
It' s genuine oil through low-temperature pressing.

HOW TO EAT

GRAIN OIL

1. Because sesame oil has low heat point, it is not good for frying food with high heat. It is best to put in various seasoned vegetables!

2. It's best to put perilla oil in hot soup, fried foods, grilled eggs, fried rice and so on! You can also take perilla oil one spoon on an empty stomach everyday.



Store in a dark cool place

Store in a dark cool place to avoid direct sunlight, but not in refrigerator!



Golden Ratio 2:8

If you mix Sesame oil 2 : Perilla oil 8, you can keep it for a longer period of time.

OIL PACKAGE

GRAIN OIL



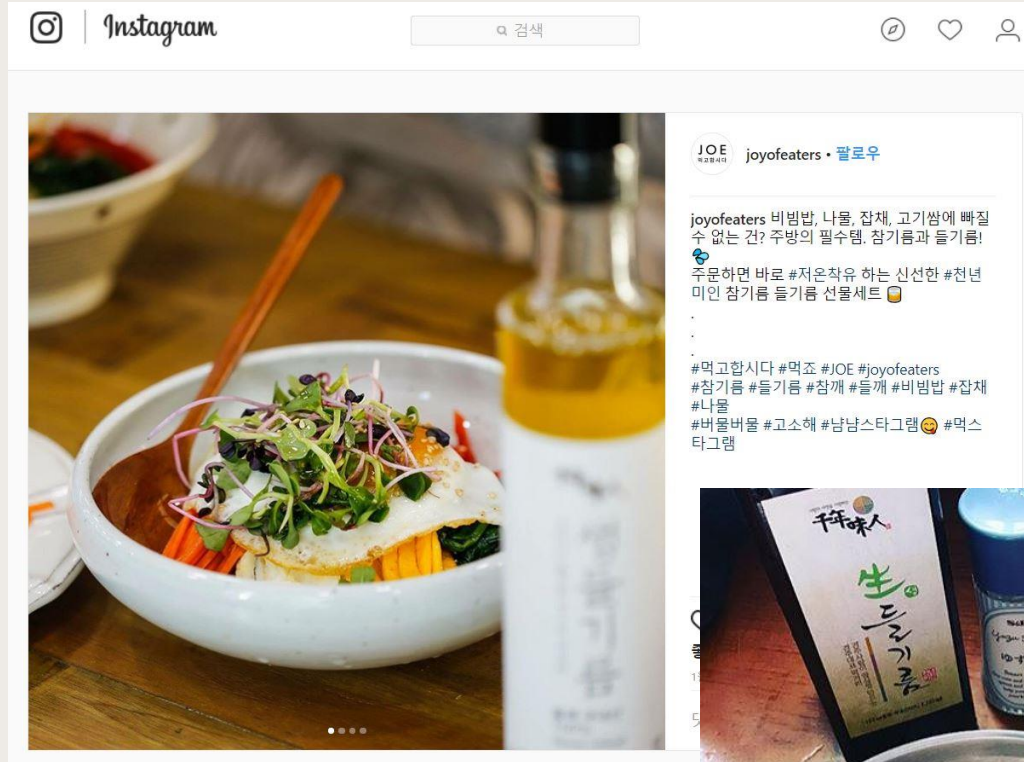
참기름 180ml/300ml (국내산 참깨 100%) 생들기름 180ml/300ml(국내산 들깨 100%)



Individual packaging (180ml/300ml)

REVIEWS

GRAIN OIL



JOE
joyofeaters · 팔로우

joyofeaters 비빔밥, 나물, 잡채, 고기쌈에 빠질 수 없는 건? 주방의 필수템, 참기름과 들기름!
주문하면 바로 #저온착유 하는 신선한 #천년미인 참기름 들기름 선물세트 🍴

#먹고합시다 #먹조 #JOE #joyofeaters #참기름 #들기름 #참깨 #들깨 #비빔밥 #잡채 #나물 #배물배물 #고소해 #남남스타그램 #먹스타그램



stephenbau · 팔로우

stephenbau #千年味人 紫蘇油 #yuzusalt #hachikō

紫蘇油+柚子鹽+辣椒粉 拿來當沙拉醬好好吃哦

❤️ 💬 📌

좋아요 21개

6월 18일

댓글 달기...



KELP

CHEONNYEONMEEIN

STAY HEALTHY, WITH CHEONNYEONMEEIN

DETAILS ABOUT KELP SERIES

The kelp used in all products is collected from Goseong, Gangwon-do, where the sea level is below 25 degrees Celsius, and dried in the sea breeze !



- ✓ Organic Brown rice Vinegar : It is produced after more than 50 days of fermentation using organic Korean-made Brown Rice.
- ✓ Organic Sugar Cane : Organic sugar cane is used to make the product taste good.

The kelp soy sauce/vinegar uses ORGANIC kelp!

KELP SERIES



- ✓ Soy bean oil :Soy oil that we use has a high ignition point, so even if it is heated enough to boil the kelp, it does not get acidified.
- ✓ Use kelp oil only for stir-fried dishes.

- ✓ Organic Brewed soy sauce : It uses organic soy sauce made from traditional brewing methods using Korean organic beans and organic salt.
- ✓ Organic Sugar Cane : Organic sugar cane is used to make the product taste good.



NUTRITION LABEL

Type of product [↻]	Organic KELP vinegar [↻]
Producer/Location/Importer [↻]	67-3, Sangdong-gu, Guncheon-eup, Gyeongju-si / Company: Institute of Oriental Medicine, Dongguk University [↻]
Expiration date [↻]	2 years from the date of manufacture [↻]
Capacity/EA [↻]	300ml [↻]
Ingredients Content [↻]	Dry Kelp 20% / Brown rice vinegar 50% / Sugar cane 30% [↻]
Method of keeping [↻]	Cool place without direct sunlight, refrigerated after opening [↻]
Nutrient [per onetime] [↻]	Marked in each product [↻]
Presence or absence of Genetically modified food [↻]	None [↻]
Display ad preliminary review [↻]	None [↻]
Whether imported food [↻]	None [↻]
Consumer counseling phone number [↻]	Cheonnyeonmeein) 080-081-1000 [↻] Cheonnyeonmeein's exporting manager) 02-458-7443 [↻]

NUTRITION LABEL

KELP SERIES

Type of product [↕]	Organic KELP soy sauce. [↕]
Producer/Location/Importer [↕]	67-3, Sangdong-gu, Guncheon-eup, Gyeongju-si / Company: Institute of Oriental Medicine, Dongguk University. [↕]
Expiration date [↕]	2 years from the date of manufacture. [↕]
Capacity/EA [↕]	180ml / 300ml [↕]
Ingredients Content [↕]	5 Dry Kelp / Organic brewed soy sauce 93% / Sugar cane 2% [↕]
Method of keeping [↕]	Cool place without direct sunlight, refrigerated after opening [↕]
Nutrient [per onetime] [↕]	Marked in each product [↕]
Presence or absence of [↕] Genetically modified food [↕]	None [↕]
Display ad preliminary review [↕]	None [↕]
Whether imported food [↕]	None [↕]
Consumer counseling phone number [↕]	Cheonnyeonmeein) 080-081-1000 [↕] Cheonnyeonmeein's exporting manager) 02-458-7443 [↕]

NUTRITION LABEL

Type of product [↻]	Organic KELP oil [↻]
Producer/Location/Importer [↻]	67-3, Sangdong-gu, Guncheon-eup, Gyeongju-si / Company: Institute of Oriental Medicine, Dongguk University. [↻]
Expiration date [↻]	2 years from the date of manufacture. [↻]
Capacity/EA [↻]	300ml [↻]
Ingredients Content [↻]	5 Dry Kelp / Soy bean oil [↻]
Method of keeping [↻]	Cool place without direct sunlight, refrigerated after opening [↻]
Nutrient [per onetime] [↻]	Marked in each product [↻]
Presence or absence of [↻] Genetically modified food [↻]	None [↻]
Display ad preliminary review [↻]	None [↻]
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BENEFITS OF KELP

No. 1



Effective in constipation and waste discharge !

No. 2



Blood sugar control !

No. 3



Arteriosclerosis relief !

No. 4



Immune enhancement !

No. 5



Prevention of aging !

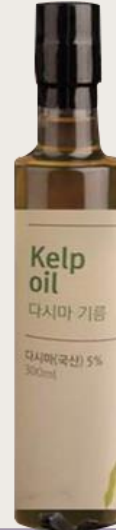


WHY CHEONNYEONMEEIN?

KELP SERIES



KELP CONTENT 1 %
KELP CONTENT 3.291 %



KELP CONTENT 20%
100 % DRY KELP



KELP EXTRACT 72 %
KELP CONTENT 3.6 %

➤➤ **Highest use and content of raw KELP !**

*Competitive products are Naver's shopping ranking order.

HOW TO EAT

The **KELP vinegar/soy sauce/oil** is the best condiment that enhances the taste of various foods by combining !



KELP VINEGAR

KELP SERIES



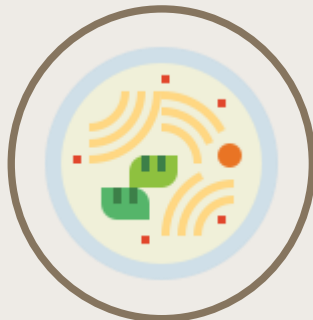
Salad dressing

Used as a salad dressing mixed with olive oil.



Pickles

It can be used for cucumber pickles, vegetable pickles, or vegetable dishes.



With noodle

It can be used with noodles such as cold noodles.



Fried dishes sauce

It can be used as a frying sauce to relieve the sensation.

HOW TO EAT

The **KELP vinegar/soy sauce/oil** is the best condiment that enhances the taste of various foods by combining !



KELP SOY SAUCE

KELP SERIES



Braised fish dishes

Kelp soy sauce can be used for flavoring the dish and removing fishy flavor.



With stew sauce

Kelp soy sauce can be used for flavoring the stew.



With fried dishes

Kelp soy sauce can be used for fried rice or noodles.



With Sushi & Sashimi

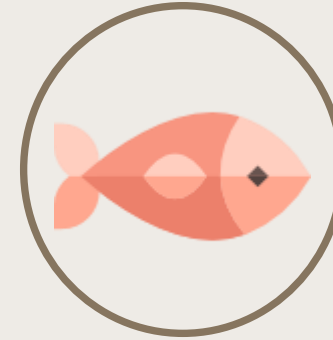
Kelp soy sauce can be used with sushi or sashimi.

HOW TO EAT

The **KELP vinegar/soy sauce/oil** is the best condiment that enhances the taste of various foods by combining !



KELP OIL



Used in stir-frying dishes with seafood.

If you use kelp oil with the fried seafood, you can catch the fishy taste of the dish !



SOY SAUCE

CHEONNYEONMEEIN

STAY HEALTHY, WITH CHEONNYEONMEEIN

DETAILS ABOUT SOY SAUCE



Salinity ★★★★★

Manufacturing Process : Mix Organic brewing soy sauce with fermented fish and age them for 30 days.

* It's a good match for seafood. (especially good for sushi.)

SOY SAUCE

Salinity ★★★★★

Manufacturing Process : Add chilli red pepper to organic brewing soy sauce, ferment it for 14 days, remove the pepper, heat it up at 85 degrees for 5 minutes, and filter it.

*When used in greasy foods such as fried foods, neutralize the greasy taste.



NUTRITION LABEL

SOY SAUCE

Type of product [↕]	Organic Fish soy sauce [↕]
Producer/Location/Importer [↕]	67-3, Sangdong-gu, Guncheon-eup, Gyeongju-si / Company: Institute of Oriental Medicine, Dongguk University. [↕]
Expiration date [↕]	Marked in each product. [↕]
Capacity/EA [↕]	180ml [↕]
Ingredients Content [↕]	Organic brewed soy sauce 80% / other fish [↕]
Method of keeping [↕]	Cool place without direct sunlight, refrigerated after opening [↕]
Nutrient [per onetime] [↕]	Marked in each product [↕]
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HOW TO EAT

SOY SAUCE



FISH SOY SAUCE



Braised fish dishes

Kelp soy sauce can be used for flavoring the dish and removing fishy flavor.



With Sushi & Sashimi

Kelp soy sauce can be used with sushi or sashimi.



RED PEPPER SOY SAUCE



Fried dishes sauce

It can be used as a frying sauce to relieve the sensation.



Grilled dishes sauce

You can use it as a hot sauce for cooking.



Thank you

CHEONNYEONMEEIN