

The Most Reputable Name  
in Grain Syrup, Doorechon



Doorechon's grain syrup is made by Master Bong-seok Kang (No.32, the first who recognized as a master of both grain syrup and taffy) with a traditional manufacturing method to reproduce the taste of tradition. The ingredients are produced in Korea and managed in a sanitary way under strict quality controls.



The History of Doorechon

Master Bong-seok Kang succeeded the industrialization of Korean traditional food by generalizing the manufacturing method of grain syrup which contains less glucose and rich malt and dextrin. In addition, he is preserving, continuing, and developing the traditional manufacturing method of grain syrup, taking over the family business for four generations.

“This is a course Doorechon has followed for last 40 years.”

- 1980 Jeil Taffy Factory was established
- 1994 Taffy-grain syrup- Korean traditional food manufacturing company, Doorechon, was established
- 1998 Obtained the quality-certification mark of the Ministry of Agriculture and Forestry (No. 109\_ grain syrup)  
Obtained the quality-certification mark of the Ministry of Agriculture and Forestry (No. 110\_ Taffy)
- 2002 Obtained the quality-certification mark of the Ministry of Agriculture and Forestry (No. 174\_ Hangwa)
- 2008 Bong-seok Kang was appointed as a Korean traditional food master by the Ministry of Agriculture and Forestry (No.32, the first who recognized as a master of both grain syrup and taffy)
- 2014 Obtained the quality-certification mark by the Ministry of Agriculture and Forestry (No. 109 grain syrup)
- 2016 Obtained the “Excellent Agricultural Specialty Product” mark by the governor of Chungcheongbuk-do  
Obtained certification of rural convergence industry (NO.2016-11-04)
- 2017 Obtained certification of Organic Processed Product (Organic Garin Syrup: No. 2-8-93)  
Obtained certification of HACCP Food Safety Management (Confectionary: No. 2017-6-9468)
- 2018 Received presidential award for vitalizing the agricultural society



Master Bong-seok Kang  
Talks about Grain Syrup



“The power of tradition is amazing. There is nothing better than the traditional taste. This is our ancestors’ special method that has lasted for thousands of years, and I think it is wrong to change this tradition.”

Honey made by nature 清,  
Honey made by human 造清

A grain syrup is Korean traditional sweetener made from pure grain. Doorechon's grain syrup is made by boiling finest rice and malt produced in Korea for a long time, and provides savory taste compared to other artificial sweeteners that are too sweet or pungent. A grain syrup is a good source of energy because it contains a natural mineral and diverse kinds of nutrients. We can just eat it like honey, or use it instead of sugar when cooking. Doorechon sticks to the healthy sweetness with the pride of a reputable grain syrup-company that has been passed down for four generations.

The secret of our unique  
sweetness is a grain syrup

The sweet flavor of grain syrup depends on a malt sugar. Master Bong-seok Kang keeps studying the best condition that determines the taste of taffy and grain syrup with his son Cheol Kang. Also, he is working on a theorization project related to a malt such as the way to measure the enzyme activity to determine the input of malt and the way to measure the gelatinization degree of rice affected by malt.

DOORECHON

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The Honest Sweetness from Nature  
Doorechon

DOORECHON

[A food master certified by the government of Korea,  
Bong-seok Kang]

Doorechon Co. Ltd





The Honest Taste,  
Provided by Nature



This is the list of our various products.

Master's Grain Syrup

For Presents



Master's Grain Syrup  
310g



Master's Grain Syrup  
480g



Master's Grain Syrup  
500g



Master's Grain Syrup  
700g



Master's Grain Syrup  
1.3kg



Master's Grain Syrup  
1.3kgx2ea



Master's Grain Syrup  
480gx4ea



Master's Grain Syrup  
2.5kg



Master's Grain Syrup  
3kg



Master's Grain Syrup  
5kg



Master's Grain Syrup  
20kg



Master's Grain Syrup  
Powder  
8gx8ea



Mater's Organic Grain  
Syrup  
480g



Master's Organic  
Oligosaccharide  
480g

Master's Bellflower Grain Syrup / Master's Ginger Grain Syrup

For Presents



Master's Bellflower  
Grain Syrup  
500g



Master's Ginger  
Grain Syrup  
500g



Master's Bellflower  
Grain Syrup  
600g



Master's Ginger  
Grain Syrup  
600g



Master's Bellflower Grain  
Syrup / Master's Ginger  
Grain Syrup  
310gx3ea



Master's Bellflower Grain  
Syrup / Master's Ginger  
Grain Syrup  
600gx2ea



The Best Grain Syrup  
Gift Set  
600gx3ea



Master's Grain Syrup  
Stick  
10gx8ea

Master's Pumpkin Grain Syrup / Master's Apple Grain Syrup



Master's Pumpkin  
Grain Syrup  
500g



Master's Apple Grain  
Syrup  
500g



Master's Pumpkin  
Grain Syrup  
1.1kg



Master's Apple Grain  
Syrup  
1.1kg



Master's Pumpkin Grain Syrup /  
Master's Apple Grain Syrup  
500gx4ea



Master's Pumpkin Grain Syrup /  
Master's Apple Grain Syrup  
1.1kgx2ea

Master's Nutritious Snack

For Presents



Master's Grain Syrup Bar  
15gx25개



Master's Daily Energy  
Nut Bar  
25gx25개



Master's Daily Energy  
Nut Bar  
25gx6개



Master's Nutrition Bar  
15gx6개

Master's Taffy



Master's Pumpkin Taffy  
300g



Master's Ginger Taffy  
250g

We promise the healthy  
sweetness.  
doorechon.kr



Experience Center

Doorechon's  
Traditional  
Grain Syrup  
and Taffy  
Experience  
Center

At Doorechon's experience center, we provide chance to study the origin and history of grain syrup and taffy and the excellence of Korean traditional food. You can also have the opportunity to look around the grain syrup germination center and learn how to make grain syrup and taffy with Master Bong-seok Kang.

Center Information

**Participants** Students, General public, Organization/Institution  
**Reservation** Contact us at least a week before visiting  
**Account Number** Nonhyup 301-0004-7991-01 비두레촌  
\*Credit card is also available  
**Contact Information** Tel) +82 43-853-0715  
Email) doorechon@hanmail.net

About  
Programs



We provide traditional food cooking class with Master Bong-seok Kang.  
**[Grain Syrup Cooking Class / Korean Taffy Cooking Class / Gochujang Cooking Class]**  
You can experience Korean traditional food based on Master Bong-seok Kang's special techniques.

Program Information

**Operation** The Whole Year  
**Participants** Min. 20 / Max. 50  
**Duration** 2 hours  
**The Business Hours** 10:00 - 12:00 / 2:00 - 4:00