

## Strong antioxidant **Hyomoro glutathione 3+**

Glutathione is Substances necessary to maintain health with antioxidants contained in food

Antioxidant	Containing Fiber	low molecular weight compound peptide	Selenium
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- 1 Containing the Strong antioxidant Glutathione, Yeast extract 30%
- 2 Dried Yeast that contained 2000ppm Selenium helping Antioxidant
- 3 Composing of the water solubility Dietary fiber
- 4 Nutritional ingredients Analysis table

For One stick	Content	% nutrient standard
Calory	8 kcal	
Carbohydrate	2 g	1 %
Protein	1 g	2 %
Fats	0 g	0 %
Sodium	7 mg	0 %
Dietary fiber	1.5 g	6 %
Selenium	12 µg	22 %

### How to eating

- ▶ Put 1 stick into the 200ml of cold or hot water 1 ~ 3 times a day
- ▶ Drinking in the empty stomach with sufficient water will more good
- ▶ Taking with Water(Hot or Cold), fruit juice, Yogurt will be helpful



- ▶ Content: 180 g(3g x 60stick)
- ▶ Materials: Glutathione 3%/ Fibersol-2, Yeast Extract SG010 30%(Containing glutathione 10%), low molecular weight compound peptide n Yeast Extract KA301, Dried Yeast SE2000

## Hangover remedy **Hyomoro Drink Care**

Contains a large amount of ingredients that are good for relieving hangovers such as Hovenia dulcis, yeast extract, and milk thistle

Yeast Extract 0%	fruit of Hovenia dulcis 5%	Milk Thistle 5%	Taurine	Asparagine
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- 1 Containing a great quantity Glutathione, the king of Hangover component that Cancer patient look for
- 2 Fruit of Hovenia dulcis powder, Functional raw material admitted from the Food and Drug Administration's health functional food
- 3 Milk Thistle, typical health nutrient component, helps the liver health
- 4 Easily intake for Portable ring form
- 5 Complete Hangover remedy by Eating before 30minutes and after drinking alcohol one more time!

### How to eating

- ▶ Eating before 30minutes and after drinking alcohol one more time will be helpful for hangover remedy



- ▶ Content: 9g(3g x 3stick)
- ▶ Materials: Yeast Extract SG010, Fried Rice powder (Made in Korea), fried glutinous rice(Made in Korea), Milk Thistle(Made in America), Extract powder of Hovenia dulcis Thunb(Extract of Hovenia dulcis Thunb, dextrine) taurine, Microcrystalline Cellulose, L-Asparagine, corn starch, Mixed Vitamin Powder

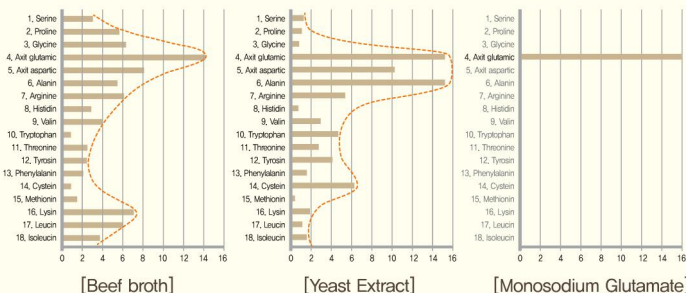
## Most Similar to the Taste and Nutrition of Meat(Yeast)

Rich in taste and nutrition: Essential and various other amino acids, peptides, protein, lipids, nucleic acids, and a variety of other minerals and vitamins

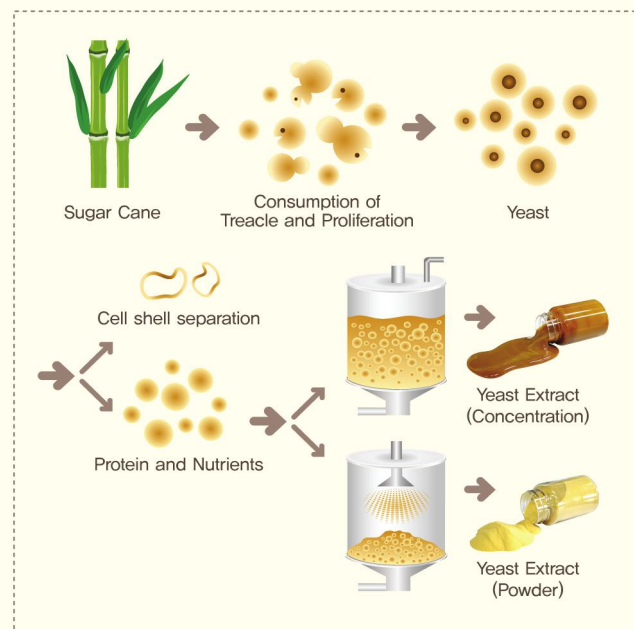
### Creating the Same Amino Acids as found in Meat Broth

Yeast or Meat Broth: More than 18 Nutrients  
MSG: one kind of amino acid (monosodium glutamate)

$$\text{Meat Broth} = \text{Yeast} \neq \text{MSG}$$



## The Extraction and Production of Natural Yeast Extract



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the new world  
of cooking  
“HYOMORO”

Hyomoro Cooking channel



This hyomoro made of yeast extract  
“Healthy, delicious, and easy to cook”

**1 What is natural yeast extract?**

1. Extracting flavor from yeast through fermentation process
2. It is rich in various amino acids and soluble proteins. It has the deepest delicious taste among natural seasonings.

**2 Safety yeast extract!**

1. Yeast extract is a natural addition recognized by the Food and Drug Administration.
2. Genetically modified organism, animals materials, chemical additives All No~!
3. Having FDA, HALAL etc

**3 Multi cooking teacher Hyomoro!**

1. Chemical additives 0%
2. A cooking base flavored with natural yeast extract.
3. Natural ingredient 100%



## Multi-Purpose Chef **Glutathione Hyomoro powder**

Add just one stick and make every dish great! Conveniently packaged!

Simple Stick Packaging

Contains Glutathione

NO Chemical Additives!

NO Animal Products!



- 1 Multi-Purpose Natural Seasoning! Increases the taste of all food~
- 2 1 stick will serve 2~4 people!
- 3 Improves the Quality of All Food
- 4 Yeast Extract that Includes Glutathione Tastes Better and is More Healthy
- 5 Pure ~ Vegetable Products Vegetarians, too, can relax and enjoy it with an easy mind

### Cooking Suggestion



►Content: 48g (4g x 12stick)

►Materials: Yeast Extract 55%(Included glutathione 0.91%), Roasted Salt(Sun-dried salt made from korea 100%(Sinan)), Onion powder(Korea), Garlic powder(Korea), Shiitake mushroom powder(Korea), Fibersol-2

## Multi-Purpose Chef **Hyomoro Stock**

Deep, Delicious and Pure Taste~ Meat Broth from the Yeast of Vegetable Products Use for every dish instead of condiments

Savory taste UP!

Yeast Extract

NO Chemical Additives!

NO Animal Products!



- 1 Base Broth for Soup! Use for every kind of soup or stew
- 2 Natural Seasoning for all Dishes! Use for stir-fried, glazed and steamed Dishes
- 3 Cooking with Yeast Extract Provides a Safe and Healthy Base for Every Dish
- 4 Contains the Same Amino Acids as Beef Broth while Providing More than 18 Taste Compounds
- 5 Pure ~ Vegetable Products! Vegetarians, too, can relax and enjoy it with an easy mind

### Cooking Suggestion



►Content: 315g

►Materials: Yeast Extract 40%, Refined water, Refined salt(Korea), Composite vegetable flavored extract(Starch syrup, Onion concentrate liquid(Onion(Korea)), Cabbage(Korea), Garlic concentrate liquid, Refined salt]

## Multi-Purpose Chef **Braised Dish Sauce**

Soy sauce is often the ingredient that makes the dish go from good to golden

Brewed Soy Sauce

Yeast Extract Vegetable Juice

NO Chemical Additives!

NO Animal Products!



- 1 Multi -Purpose Cooking Soy Sauce For every soy sauce-based cooking
- 2 Brewed Soy Sauce Base! Brewed soy sauce + Juice + Vegetable broth
- 3 Yeast Extract Makes a Healthy and Safe Sauce for Braising
- 4 The Sauce' s Golden Ratio of Ingredients Makes for Superior Flavor
- 5 Pure ~ Vegetable Products Vegetarians, too, can relax and enjoy it with an easy mind

### Cooking Suggestion



►Content: 480g

►Materials: Brewed soy sauce- HO 50.94%(Undiluted Brewed Soy sauce 99%, Pregelatinized Wheat), Oligosaccharides, Sugar, Dextrine, Concentrated pear juice(Brix72), Composite vegetable flavored extract(starch syrup, Onion concentrate liquid, Cabbage, Garlic concentrate liquid, Refined salt, Green onion), Yeast Extract, Refined salt

## Multi-Purpose Chef **Hyomoro Natural Sweetener**

A Sugary Taste Purer than Sugar~ Sweet Syrup Made from the Yeast of Vegetables! Use Instead of Sugar in Every Dish!

No Artificial Sweeteners!

NO Sugar!

NO Fructose!

NO Chemical Additives!

NO Animal Products!



- 1 Use in Place of Sugar for Stir-fried, Glazed and Steamed Dishes and All Types of Meat and Vegetables Marinades
- 2 A Pure and Excellent-Tasting Syrup Extracted from Cabbage
- 3 Yeast Extract Makes a Sweet Syrup that is Both Healthy and Safe
- 4 Special Taste in Harmony with a Deep, Thick, and Natural Sweetness
- 5 Pure ~ Vegetable Products Vegetarians, too, can relax and enjoy it with an easy mind

### Cooking Suggestion



►Content: 490g

►Materials: Oligosaccharides, Cabbage concentrate liquid(Cabbage: Korea), Fibersol-2, Yeast Extract 4%, Refined Water, Enzymatically Modified Stevia Glucosyl Stevia

## Multi-Purpose Chef **Hyomoro Kimchi Sauce**

Just add red pepper powder, garlic, ginger and you' re finished in 3 minutes! A super-simple sauce you can use to make any type of kimchi

Fresh Kimchi in 3 minutes!

Glutinous Rice Paste

Juice Vegetable broth

NO Chemical Additives!



- 1 Kimchi Making Sauce for Making Every Kind of Kimchi
- 2 After Adding Red Pepper Powder and Garlic, Your Kimchi is Ready in 3 Minutes
- 3 Whether it be marinated sesame leaves, regular kimchi, young radish, cubed, green onion or white kimchi; you name it, this sauce can be used to make any kind of kimchi
- 4 The recipe is a golden ratio of yeast extract, fish sauce, glutinous rice sauce, concentrated apple juice, and vegetable broth
- 5 The Nutritional Yeast Extract Helps to Mature the Kimchi

### Cooking Suggestion



►Content: 250g

►Materials: Fish Sauce of Ha Sun Jung(Fish Sauce100%(Anchovy 77%, sun-dried salt)), Refined water, Low-Sweet Sugar, High Fructose Corn Syrup, Dextrine, Refined salt, Glutinous rice flour, Anchovy concentrate Liquid, Apple concentrate juice, Red pepper extract, Yeast extract 3%, Composite vegetable flavored extract, Guar gum.

## Multi-Purpose Chef **Hyomoro Salt**

Salt with Lowering the sodium and maintaining salty tasty

Decline of 30% sodium

Sun-dried salt made from Sinan

Roasted salt

Yeast Extract



- 1 Salt that reduced Sodium content by 30% and remained salty.
- 2 Salt that can be made from the Sinan of the clean area and eaten with peace of mind.
- 3 Salts containing yeast extracts that are good for Savory taste.
- 4 Used to season all dishes, such as soup, radish, stir-fry, boiled, steamed, etc
- 5 Pure ~ Vegetable Products Vegetarians, too, can relax and enjoy it with an easy mind

### Cooking Suggestion



►Content: 140g(10g x 14stick)

►Materials: Roasted Salt 70%(Sun-dried salt made from korea 100%(Sinan)), dextrin 20%, Yeast Extract10%.

## Nature Condiments For business use only



### Hyomoro powder

< For Cooking For Broth

- ✓ Chemical additives 0%
- ✓ Yeast Extract 21%
- ✓ Pure~ Vegetable materials

►Use in Place of Seasoning Use same as seasoning

►1kg



### Hyomoro Paste

< For Broth For Cooking

- ✓ Chemical additives 0%
- ✓ Yeast Extract 26%
- ✓ Pure~ Vegetable materials

►Use in Place of MSG Use same as MSG

►2.2kg



### Braised Dish Sauce

< For soy sauce-based cooking

- ✓ Chemical additives 0%
- ✓ Usage of Yeast Extract
- ✓ Usage of Brewed soy sauce
- ✓ Nature vegetable material

►For soy sauce-based Korean cooking, Whether it be bulgogi, braised dishes, stir-fried dishes or steamed

►2.2kg



### Hyomoro Kimchi Sauce

< Fresh KimChi For various other Kimchi

- ✓ Chemical additives 0%
- ✓ Yeast Extract 3%
- ✓ Made from Domestic Materials (Glutinous Rice Paste, Fish Sauce, Juice, Vegetable broth)

►Just add red pepper powder, garlic, ginger and you' re finished in 3 minutes! Easily Various other Kimchi is Ready!

►2.2kg

Hyomoro Cooking channel



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