



PRODUCT INTRODUCTION

www.gcsung.kr

Cheonggyeolwon Foods



장영선
고성민
명가

장영선
고성민
명가

A reason WHY WE CHOOSE the products of Cheonggyeolwon Foods

**** A reason why we choose the products of Cheonggyeolwon Foods ****

Cheonggyeolwon Foods has the slogan "People first" and always puts the health and safety of consumers firstly. For this purpose, food hygiene and stability have been recognized through the HACCP certification. we are constantly striving to produce safe and superior products that we can believe in and eat.

All products from Cheonggyeolwon Foods are based on herbal ingredients that have a great effect on immunity, respiratory tract, cough, adult diseases, and are made only healthy ingredients which is not contain even a drop of water or using artificial colors

** Effectiveness of products used for Raw materials in Cheonggyeolwon **

- 1) **Balloon flower** : An alkaline plant rich in saponins, calcium and fiber, it has been used as a medicine for respiratory diseases and eliminate cold in the stomach from ancient times
- 2) **Red balloon flower** : Steam the ginseng 4 times steamed and 4 times dried to make the red ginseng to double the active ingredient, The balloon flower of Cheonggyeolwon food is made using red balloon flower, which doubles the active ingredient of the balloon flower by combining the four time steamed and dried method.
- 3) **Black garlic** : It is said to be effective in removing waste from the body which helps to release and remove cholesterol or neutral lipid, which is a high risk of blood floating and blocking blood vessels
- 4) **Agilawood** : It is also good for rejuvenation while filling the empty energy, and is also used to help the kings rejuvenate.

**** Effectiveness of products used for Raw materials in Cheonggyeolwon ****

- 5) Chaga mushrooms** : In Russia, since the 16th century, it has been come down as a medicine of medicine to treat incurable diseases and is now recognized as an official cancer treatment drugstuffs in Russia
- 6) Usel** : It is said to have an amazing effect on the knee and arthralgia(joint pain).
- 7) Ginseng** : The most widely known active ingredients in ginseng and red ginseng are ginseng saponins and ginsenoside. The efficacy of ginseng has amazing effects such as increased immunity, improved bio-energy status, and long-term use delayed aging

1. HERBAL NATURAL HONEY

** Characteristics of Cheonggyeonwon Natural Honey products **



- 1) Add more health to your health
- 2) Healthy natural honey of the Cheonggyeolwon
- 3) It is the Cheonggyeolwon healthy honey which put the Agilawood, red balloonflower, chaga mushroom, usel, black garlic to the domestic natural honey.
- 4) In addition to 75% of domestic natural honey + 25% of healthy ingredients, the effects of honey are basic!
- 5) You can also enjoy the benefits of healthy ingredients

1. HERBAL NATURAL HONEY



청결원식품

** Characteristics of Cheonggyeonwon Natural Honey **

- 1) **Agilawood Natural Honey** : A blend of 75% of sweet natural honey, a natural superfood given by nature, and 25% of the various mixed concentrates (10% of the agilawood ingredients) that have been precious herbal ingredients since ancient times. Compared to regular honey, it has a dark brown color, and the sweetness and aroma of natural honey, cnidium, peony, goji berry, danggui, cornus fruit, licorice, etc., contain edible ingredients that are similar to Chinese medicine.
- 2) **Red Balloon flower Natural Honey**: A blend of 75% sweet natural honey, a natural superfood given by nature, and 25% (25% solids) of four time steamed and dried red balloon flower concentrate made from 4-year-old Yakdoraji good for bronchial tubes. Compared to regular honey, it has a dark brown color and feels the sweetness of natural honey and the unique flavor and aroma of the red balloon flower, which is neatly bittersweet

1. HERBAL **NATURAL HONEY**



청결원식품

**** Characteristics of Cheonggyeonwon Natural Honey ****

- 3) Usel Natural Honey:** A blend of 75% sweet natural honey, a natural superfood given by nature, and 25% of usel concentrate (20% solids) good for joints. Compared to regular honey, it has a dark brown color and is easy to eat because it does not feel the peculiar bitterness and sourness to natural honey.

- 4) Chaga Mushroom Natural Honey:** A blend of 75% sweet natural honey, a natural superfood given by nature, and 25% of Chaga mushroom concentrate(10% solids) for the immune-friendly. Compared to regular honey, it has a dark brown color and is easy to eat because of the sweetness of natural honey, which does not feel the unique bitterness of chaga mushrooms.

1. HERBAL **NATURAL HONEY**



청결원식품

**** Characteristics of Cheonggyeonwon Natural Honey ****

5) Black Garlic Natural Honey: A blend of 75% sweet natural honey, a natural superfood given by nature, and 25% black garlic concentrate(20% solids) that are good for fatigue recovery. Compared to regular honey, it has a dark brown color and has a slightly sweetness and aroma of natural honey and the spicy flavor and aroma of black garlic.

1. HERBAL NATURAL HONEY

**** It is recommended for such people by all means ****



- 1) Do you often feel immunity degradation and frequent fatigue?
- 2) Are your stomach bad?
- 3) Do you get a cold often?
- 4) Do you drink frequently?
- 5) Do you like fatty foods?
- 6) Is your skin dry and weak inelastic?

1. HERBAL **NATURAL HONEY**



청결원식품

**** How do I eat Cheonggyeolwon Natural Honey? ****

Take 1-2 teaspoons in the morning or on an empty stomach

It is important to take it for a long time, and can be consumed with honey tea in warm water (40 degrees or less) depending on your preference, or can be used as bread, pancakes, scones, salad dressings, ice cream or yogurt toppings, various desserts and cooking dipping sauces, etc.

2. HERBAL JAM

** Characteristics of Cheonggyeonwon HERBAL JAM **



- 1) Cheonggyeolwon's sugar-free healthy jam
- 2) Enjoy taste and health at once
- 3) NO Sugar! NO Addiive! NO Preservative
- 4) Bring sweetness to domestic rice grain syrup
- 5) Improve your health with natural health ingredients!

2. HERBAL JAM



청결원식품

** Characteristics of Cheonggyeonwon HERBAL JAM **

- 1) **Ginseng Jam**: A sugar-free product made from domestic ingredients such as 76.9% domestic rice grain syrup, 19% domestic 6 year ginseng, and 4% ginseng powder, and contains ginseng equivalent to a root of 6-year-old ginseng in a bottle. (100g of a ginseng root for 6 years). The color is brown, and the sweetness of the rice grain syrup and the bitter chewiness of ginseng and its distinctive aroma are felt. It can be used in bread, pancakes, ice cream, lattes and yogurt, and is especially suitable for waffles, ice cream, yogurt and lattes.
- 2) **Balloon flower Jam**: A sugar-free product made from only domestic ingredients, including 50% domestic rice grain syrup and 41.9% 4-year-old Yakdoraji concentrate. The color is dark brown, and the sweetness of the rice grain syrup and the bitter aroma and peculiar chewy taste to the balloon flower. It can be used in a variety of breads, pancakes, ice cream, lattes, yogurts, and more, especially with waffles, ice cream, yogurt and lattes.

2. HERBAL JAM



청결원식품

** Characteristics of Cheonggyeonwon HERBAL JAM **

3) Black Garlic Jam: This sugar-free product is made from only domestic ingredients, including 50% domestic rice rain syrup and 41.9% domestic black garlic concentrate. The color is dark black, and the sweetness of the rice grain syrup, the chewy texture of the black garlic, and the distinctive spicy aroma are slightly felt. It can be used in a variety of breads, pancakes, ice cream, lattes, yogurts, and more, especially with waffles, ice cream, yogurt and lattes.

2. HERBAL JAM

**** It is recommended for such people by all means ****



- 1) Those who want a healthy jam with the essence of healthy ingredients and their flavor
- 2) Those who want a healthy sweetness
- 3) Those who want a healthy topping for a variety of desserts

3. HERBAL **GRAIN(RICE) SYRUP**



청결원식품

**** Characteristics of Cheonggyeolwon food grain syrup products ****

Give your loved ones a heartfelt tribute, and the Cheonggyeolwon food grain syrup is processed using only carefully selected domestic ingredients. It is a healthy food that does not use any 1% of chemical additives such as synthetic preservatives, flavorings and colors.

*** Rice syrup with the wisdom of ancestors ***

Rice syrup is a traditional dish of our ancestors who dried the rice, soaked in the water, poured the malt oil with only the top water, ferment it in a warm place, and then dried the rice and stirred it with a spatula.

*** Chocheong is a traditional food that has been close to the ancestors since the old forefathers ***

It is believed that the chocheong was made and eaten before the 17th century, and it was said that the prince took a handful of chocheong before studying to help the study at the Royal Court. Is this the wisdom of the ancestors who take advantage of the tidal system, which is high in sugar and low in calories and that makes it easier to digest?

3. HERBAL GRAIN(RICE) SYRUP

**** Characteristics of Cheonggyeonwon GRAIN SYRUP ****



1) Noni Homemade Rice syrup

Noni contains approximately 200 species of "phytochemical" as also known as natural armor!

Contains prozeronine, scopolletin, essential amino acids, natural vitamins and more.

God's Gifted Fruit: Noni is a fruit that blooms dozens of flowers with the South Pacific volcanic soil and fruit that grows in abundant sunlight. It is a fruit that has been prized as a plant gifted by God and is known to the indigenous peoples of the South Pacific.

3. HERBAL **GRAIN(RICE) SYRUP**



청결원식품

**** Characteristics of Cheonggyeonwon GRAIN SYRUP ****

2) Balloon flower fermentation rice syrup

Balloon flower is an alkaline plant rich in saponins, calcium and fiber. it has been used as a medicine for respiratory diseases and eliminate cold in the stomach from ancient times

Our friendly balloon flower: it is a plant that has been widely used not only for food but also for medicinal purposes since ancient times. According to Donguibogam, It is known to have effect in connection with the organ.

3. HERBAL **GRAIN(RICE) SYRUP**



청결원식품

**** Characteristics of Cheonggyeonwon GRAIN SYRUP ****

3) Red balloon flower fermentation rice syrup

Steam the ginseng 4 times steamed and 4 times dried to make the red ginseng to double the active ingredient, The balloon flower of Cheonggyeolwon food is made using red balloon flower, which doubles the active ingredient of the balloon flower by combining the four time steamed and dried method.

4) InJin Sook(mugwort) handmaede rice syrup

The ingredient in injin mugwort is said to help release the toxicity that accumulates in the liver, helping to develop symptoms such as hepatic cirrhosis and jaundice.

Strong vitality injin sook: Injin sook is also known as "four season mugwort" because it does not die and is rich in beta-carotene, so it is not only taken by tea but also soak and eat it and used as a bath preparation in the bed time

3. HERBAL **GRAIN(RICE) SYRUP**

**** Characteristics of Cheonggyeonwon GRAIN SYRUP ****

5) Black garlic handmade rice syrup

Black garlic is said to be effective in removing waste from the body which helps to release and remove cholesterol or neutral lipid, which is a high risk of blood floating and blocking blood vessels

Black garlic in our lives : the world's top 10 health foods and with great efficacy in immunity!

Black garlic has the advantage that it is not as aromatic as raw garlic, and has a milder spicy taste and sweetness

6) Ginger handmade rice syrup

Ginger is a crop that has long been used not only as food but also as a tea, as it contains ingredients that warm our bodies and help with blood circulation.

Ginger in our lives : Our body's immunity is reduced by 30% every time the average body 1 temperature degree drops from 36.5 degrees. However, it is said that eating ginger will expand blood vessels, improve blood circulation and increase body temperature, preventing immunity from being reduced

4. HERBAL CONCENTRATE

**** Characteristics of Cheonggyeonwon HERBAL CONCENTRATE ****

Reasonable trust !

Reasonable purchase !

Reasonable health food !



What's the special difference for the Cheonggyeolwon food?

1. Certified pesticide-free detection inspection for finished products
2. No synthetic preservatives
3. Do not use various artificial flavoring
4. Do not use pigment
5. Do not use any single drop of refined water
6. Get liability insurance of the product

4. HERBAL CONCENTRATE



청결원식품

**** Characteristics of Cheonggyeonwon HERBAL CONCENTRATE ****

1. What is the Cheonggyeolwon Agillawood concentrate ?

It is made easy to intake with a high concentration of Agillawood, a precious ingredient with a long history. It may cause sediment form, so shake it and dilute it with water or take it as a warm tea.

*** Characteristics of Cheonggyeolwon Agillawood concentrate ***

- 1) Precious Agillawood and 9 traditional ingredients are highly.
- 2) Use Indonesian-made, the main origin of Agillawood

*** Why the concentrate of Cheonggyeolwon foods is special ***

All concentrates from Cheonggyeolwon foods are not concentrated juicy and leftover residues or powders, but concentrates of 100% raw materials. It also uses only high-content concentrates.

4. HERBAL CONCENTRATE

**** It is recommended for such people by all means ****

- 1) Workers who are tired of excessive work and daily work
- 2) Parents who need to energy supplementation due to chronic fatigue
- 3) who need to improve their physical fitness and maintain their health
- 4) Those who want to express their gratitude

**** How to enjoy Agillawood concentrate ****

- 1) Before Drinking : Feel the mysterious fragrance of Agillawood first
- 2) For drinking : 30ml Agillawood concentrate + 90ml hot water
- 3) For sweet : Agillawood concentrate tea + a small amount of honey

4. HERBAL **CONCENTRATE**



청결원식품

**** Characteristics of Cheonggyeonwon HERBAL CONCENTRATE ****

2. Cheonggyeolwon food power **Bokbunja Concentrate**

The bokbunja concentrate of Cheonggyeolwon foods is made with the area of Gochang

**** Characteristics of power fermentation bokbunja ****

- 1) The Gochang yellow soil bokbunja has been fermented and aged for about 100 days, making it a great way to help with the vitality of the newly blooming middle age
- 2) We offer high-purity bokbunja fermentation concentrate using only circle and circle of domestic high-quality Gochang Bokbunja

창고선명가

식품



“ When trust is broken,
everything collapse !

Gochang Seonyoon Myungga put faith and trust with customers firstly,
That's why Cheonggyeolwon Food manages the whole process from the cultivation of
berries to the production, management and sales.

