

Natural fermented vinegar

Agricultural Corporation  
Haemil Bio Co., Ltd.

Haemildam, the Illustrious House of  
Health Enzyme and Natural Fermented  
Vinegar



해밀담  
Haemildam

# COMPANY INTRODUCE

Haemildam, the Illustrious House of Healthy Enzyme and Natural Fermented Vinegar

Haemil Bio is a professional food manufacturer specialized in fermented food item. We run our own farm and grow various plants and grains, such as red plum blossom, cham-ssuck (true wormwood) and lacquer tree etc., to get natural and eco-friendly ingredients and provide customers with healthy and immune-boosting food items made with those. We have developed a golden ration of red plum syrup based enzymes and been supplying the product to major companies for, especially, holiday gift items.

We also produce various natural fermented vinegar, such as red plum black vinegar, lacquer tree vinegar and wormwood black vinegar based on many herbal ingredients.

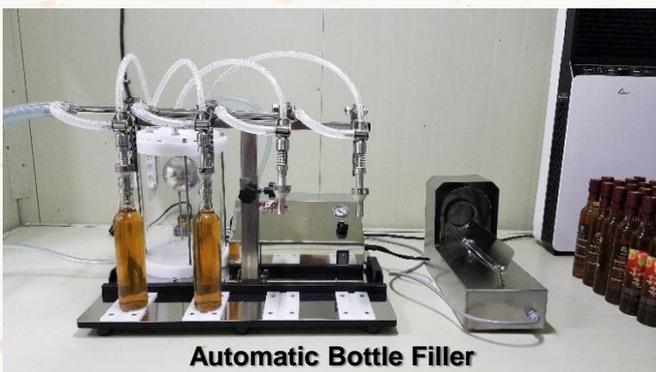


CEO : Yeonseop Kim

## INTRODUCTION OF BUSINESS

2013	Establishment of Haemil Bio in Hwacheon Knowledge Industrial Center
2014	Participation in the international food Exhibition held in Kuala Lumpur the capital of Malaysia
2015	Registration of a trademark : Haemildam/Establishment of production process and success in mass production
2016	Participation and promotion of the Guangzhou International Exhibition
2017	Registration of a patent : Hongmaehukcho, Chamotmyungcho/Obtain a certificate ISO22000
2018	Obtain Certificate of Product-specific Approved Exporter/Obtain a code GSI Korea

## FACILITY



Automatic Bottle Filler



Aging Storage

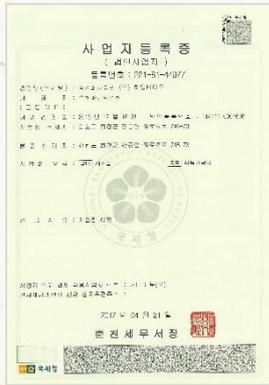


Sealer



Mixer

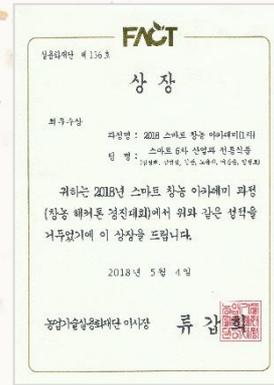
# Certificate



Business License.



Sales License



Grand Prix Smart Academy



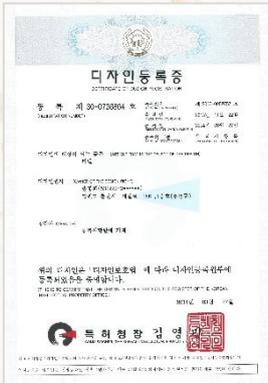
Trademark registration certificate



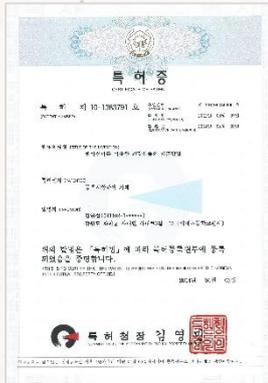
ISO22000 certificate



Certificate of Origin for Export



Design registration certificate



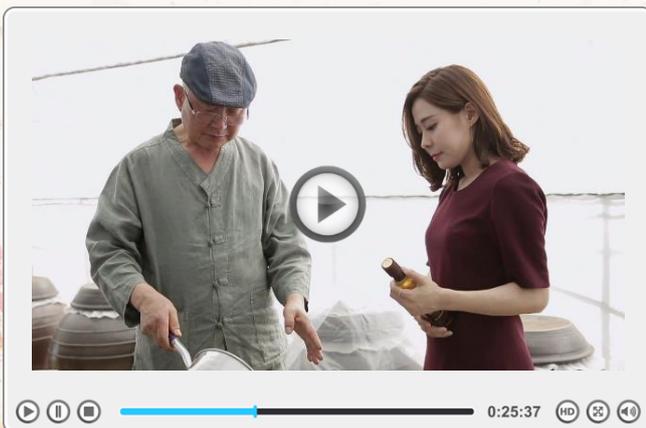
Patent for the germinated brown rice



Origin Sumac Patent



Red Japanese Patent



# HIGH QUALITY ORIGINAL SUMAC VINEGAR

## High quality Original Sumac Vinegar made from the detoxification sumac extract

This is high quality Original Sumac Vinegar made from the detoxification sumac extract that is extracted by our own special formulation process using the sumac which is produced by the lacquer tree grown in Chiak Mountain. The extracted detoxification sumac is fermented for more than 3 years through the patented non-heat treatment method.

Since ancient times, the sumac of Chiak Mountain has been famous. The sumac has been used for the purpose of eliminating the toxins in the body and controlling various diseases.

The sumac contains a component called urushiol. This ingredient can cause allergies, so it is required to be careful when taking the sumac. This problem was solved by the laccase enzyme produced by the mycelium of Fomitella fraxinea. This detoxifies the urushiol component of sumac, so we can use this to extract detoxification sumac and make safe Original Sumac Vinegar now.

The detoxification sumac contains a large amount of polyphenols and flavonoids that are highly effective for anti-oxidation and anti-inflammation.



1Set 375ml x 3bottle

## "I started with an interest in health."

While I was studying various health related subjects including alternative medicine, I realized that various diseases and factors causing disability stemming from diet can be treated with traditional fermented foods.

Since then, I have restored my health through traditional fermented food I produced and started business in order to share good foods with people around me who was suffering from diseases including digestive disorders. In 2013, the business was settled by installing production and packing facilities and farms in Chuncheon and Hwacheon respectively. The main business of Haemin Bio is the production of traditional fermented vinegar and enzymes. Representative products among our natural fermented vinegar products include Red Japanese Apricot Dark Vinegar, Original Sumac Vinegar, and Mugwort Dark Vinegar. And, there are Hwanggeumbi, Jangsaeng Enzyme, and Seanbalhyomigang among our grain enzyme products.



## This product helps people recover from fatigue.

A large amount of citric acid contained in red Japanese apricot and citric acid produced through traditional fermentation decomposes lactic acid, which is the fatigue causing substance of human body and increases the absorption rate of calcium and iron contained in ingested food by 4 times or more by not only activating the metabolism of the human body but also improving oxygen utilization. This helps prevent osteoporosis and anemia after middle age and recover fatigue.

### VINEGAR TO REPLACE CALCIUM CONSUMPTION

Most of the meat and instant foods we enjoy every day is acid foods, which consumes calcium to neutralize it in our body.

At this time, if you drink the Red Japanese Apricot Vinegar after the meal or enjoy it as the seasoned food, it is possible to prevent osteoporosis and anemia as it increase the absorption rate of calcium and iron up to four times or more.

## Superior detoxification effect of the sumac

The polyphenols and the flavonoids that have anti-oxidation and anti-inflammatory properties inhibit the grown of cancer cells and help cancer cells differentiate into normal cells. For a while, interest and popularity of vinegar has been soaring, and many people have been interested in vinegar made from a mixture of low quality vinegar and concentrated juice. However, the brewing vinegar is a product made from the ethyl alcohol as a raw material in a very short period of time. Therefore, it differs in quality from traditional vinegar products made from fermenting yeast and grain.

Haemin Bio has focused on realization of the traditional vinegar manufacturing method of making vinegar by mixing grain and fruit, which is the traditional vinegar manufacturing method of Korea. Our company cultivates valuable raw materials such as red Japanese apricot and Artemisia Dubai which have been used as medicinal herbs by our ancestors to cure diseases to use them as a raw material for our products.

Unlike other traditional vinegar, we put germinated brown rice and yeast to the detoxification sumac extract and fermented it by the patented non-heat treatment method. Then again, it goes though another process of acetic acid fermentation and aging fermentation to produce the high quality Original Sumac Vinegar.

# HIGH QUALITY ORIGINAL SUMAC VINEGAR



## Manufacturing Process

1. Put the sumac extract detoxified through the formulation process in to a jar
2. Add the pulverized the germinated brown rice and yeast into the detoxified sumac extract and brew it.
3. The acetic acid fermentation is carried out with a total acid content of more than 6%.
4. After undergoing the low- temperature ripening at a temperature of 15 degrees Celsius or less and the process of the precipitation separation, the Original Sumac Vinegar is completed.

## How to enjoy the Original Sumac Vinegar

- Add an appropriate amount of honey to the product and dilute the Original Sumac Vinegar 20 times or more in the water.
- Dilute the Original Sumac Vinegar in milk less than 5%.
- Dilute the vinegar
- Enjoy with salads, red chili-pepper paste, chilled cucumber soup, and Korean cold noodles, etc.
- It can also be added to health juice made by mixing fruits and nuts



# THE RED JAPANESE APRICOT VINEGAR 375ml, 700ml

## The Germinated Brown Rice Red Japanese Apricot Dark Vinegar fermented naturally in clean nature of Paroho Lake

The Germinated Brown Rice Red Japanese Apricot Dark Vinegar which is fermented naturally with the red Japanese apricot and germinated brown rice grown in a clean farm in Hwacheon, Gangwon-do

## We cultivate eco-friendly agricultural products in consideration of health in clean nature.

In 2004, we started a small farm for our family at the foot of Yonghwa Mountain in Hwacheon-gun. We established the red Japanese apricot farm, and our farm was certified as an organic farm in 2011 by cultivating the red Japanese apricot with various medicinal herbs only with compost without using pesticides.

## "I started with an interest in health."

While I was studying various health related subjects including alternative medicine, I realized that various diseases and factors causing disability stemming from diet can be treated with traditional fermented foods. Since then, I have restored my health through traditional fermented food I produced and started business in order to share good foods with people around me who was suffering from diseases including digestive disorders. In 2013, the business was settled by installing production and packing facilities and farms in Chuncheon and Hwacheon respectively. The main business of Haemin Bio is the production of traditional fermented vinegar and enzymes. Representative products among our natural fermented vinegar products include Red Japanese Apricot Dark Vinegar, Original Sumac Vinegar, and Mugwort Dark Vinegar. And, there are Hwangeumbi, Jangsaeng Enzyme, and Seanbalhyomigang among our grain enzyme products.

## This product helps people recover from fatigue.

A large amount of citric acid contained in red Japanese apricot and citric acid produced through traditional fermentation decomposes lactic acid, which is the fatigue causing substance of human body and increases the absorption rate of calcium and iron contained in ingested food by 4 times or more by not only activating the metabolism of the human body but also improving oxygen utilization. This helps prevent osteoporosis and anemia after middle age and recover fatigue.

## Contains various organic acids including the citric acid

Red Japanese Apricot Dark Vinegar detoxifies the body and helps relieve constipation by promoting metabolism since it is made from the fermented red Japanese apricot containing 16 times more citric acid content than the green Japanese apricot and the germinated brown rice increasing the gaba content by patented non-heat treatment method. For a while, interest and popularity of vinegar has been soaring, and many people have been interested in vinegar made from a mixture of low quality vinegar and concentrated juice. However, the brewing vinegar is a product made from the ethyl alcohol as a raw material in a very short period of time. Therefore, it differs in quality from traditional vinegar products made from fermenting yeast and grain. Haemin Bio has focused on realization of the traditional vinegar manufacturing method of making vinegar by mixing grain and fruit, which is the traditional vinegar manufacturing method of Korea. Our company cultivates valuable raw materials such as red Japanese apricot and Artemisia Dubai which have been used as medicinal herbs by our ancestors to cure diseases to use them as a raw material for our products. Unlike other traditional vinegar, we put germinated brown rice and yeast to the detoxification sumac extract and fermented it by the patented non-heat treatment method. Then again, it goes through another process of acetic acid fermentation and aging fermentation to produce the high quality Original Sumac Vinegar.



1Set 375ml x 3bottle



1Set 750ml x 1bottle

### VINEGAR TO REPLACE CALCIUM CONSUMPTION

Most of the meat and instant foods we enjoy every day is acid foods, which consumes calcium to neutralize it in our body.

At this time, if you drink the Red Japanese Apricot Vinegar after the meal or enjoy it as the seasoned food, it is possible to prevent osteoporosis and anemia as it increase the absorption rate of calcium and iron up to four times or more.

# THE RED JAPANESE APRICOT VINEGAR



## Manufacturing Process

1. Wash the brown rice to remove foreign matters and to minimize nutrient escape.
2. Make the germinated brown rice with the washed brown rice
3. Pulverize the germinated brown rice by mixing the malt and the yeast proportionally.
4. Mix the same amount of pulverized germinated brown rice and yeast in the red Japanese apricot juice. Then, adding the purified water and extracting the red Japanese apricot juice for the next 1 month.
5. Separate the aged red Japanese apricot extract into a crock and add the vinegar starter. Then, carrying out the process of the acetic fermentation for 1 year
6. After the acetic fermentation, it is sealed and purified at low temperature. Through years of fermentation and aging for more than 3 years, the high quality Red Japanese Apricot Dark Vinegar is born.

## How to enjoy the Red Japanese Apricot Vinegar

- Add an appropriate amount of honey to the product and dilute the Red Japanese Apricot Dark Vinegar 20 times or more in the water.
- Dilute the Red Japanese Apricot Dark Vinegar in milk less than 5%.
- Enjoy with salads, red chili-pepper paste, chilled cucumber soup, and Korean cold noodles, etc.
- It can also be added to health juice made by mixing fruits and nuts



# GUT-COMFORTING LONG-LIVED ENZYME

## Ingredients

Fermented food of germinated organic brown rice / Germinated organic brown rice, embryo bud of rice • aleurone, Japanese apricot enzyme, malt, vitamin tree, carrot powder, sweet pumpkin powder, nonfat dry milk, oligosaccharide

**Specialty of gut-comforting long-lived enzyme/It is rich in dietary fiber and therefore helps treat constipation and removes coprostasis.**

Only a spoonful of enzyme (5g) after every meal settles intestinal troubles and constipation. It also supports the multiplication of super lactobacillus inside the intestines so it helps discharge coprostasis and enhance intestinal mobility after 3 days of intake.



## Secret of long-lived enzyme that increases the number of beneficial bacteria inside the intestines

Citric acid contained in Japanese apricot is a natural antibiotic that inhibits the multiplication of harmful bacteria inside the intestines but increases beneficial bacteria so as to settle intestinal troubles immediately. It is rich not only in citric acid but in vegetable lactobacillus and thus betters digestive functions.

## Improvement of nutrient imbalance of body

Since it is made of a mixture of fermented brown rice and embryo bud of rice and vegetable powder with a lot of vitamins and minerals, it prevents diseases caused from eating due to nutrient imbalance of body and enhances immunity.



Haemildam

Agricultural Corporation Haemil Bio Co., Ltd.

186, Sesil-ro, Chuncheon-si, Gangwon-do, 24307, Republic of Korea

T. +82-33-255-5871

M. +82-10-9758-5000

E. puan1022@hanmail.net

www.hmbio.kr