

# 건강한 미래를 만들어가는 해밀바이오

유기농 홍매실과 발아현미를  
비열처리특허공법으로 발효하고  
3년 이상 숙성 정제하였으며,  
구연산과 가바등 생리활성  
물질이 풍부한 생식초입니다.



## Germinated Brown Rice Hongmaehukcho

Hongmaehukcho is made of a mixture of malted wheat and brown rice, cultivated in a clean natural environment by an eco-friendly method. The mixture is added to re-fermented liquid of Hongmaeochu sterilized in the specific heat, and then is put through alcohol fermentation and acetic fermentation processes in a pot and stored for more than 1 year for aging. We can mass produce the final item thanks to a distinguished patented system with more effective bioactive substances, such as organic citric acid and GABA, rather than normal hukcho. Hongmaehukcho is, therefore, higher in total acidity than normal hukcho. The exports in this field have acknowledged that Hongmaehukcho has restored Korea's traditional vinegar by a modern and creative method and carries the advantages of both brown rice hukcho with high amino acid content and western-style fruit vinegar with a lot of vitamins and mineral.



# Agricultural Corporation Haemil Bio Co., Ltd.

Haemil Bio  
hmbio.kr

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.



## Hongmaecho

Vinegar made with red plum syrup of rich lactic acid bacteria. The plum syrup we used for Hongmaecho is grown in our farm by an organic method, and put in the aging and fermentation process for more than 3 years to be developed into the crude sugar ingredients of Hongmaecho.

- How to drink: Dilute Hongmaecho with water in a ratio of 1:5 and drink after meal.

- Benefits : Excellent for digestion and fatigue recovery

\* To get more benefits, mix 100ml of Hongmaecho and water in a ratio of 1:1 or 1:0.5, and dilute the liquid with water in a ratio of 1:10 or over. Drink it after meal (375ml).



## Chamotmyungcho

It is fermented with honey-added sumac extract produced from Wonju, Korea. Despite its high total acidity (over 7), it has been recognized by many food critics and exports of its outstanding quality and sweet flavor.

Reference: Korea Food & Drug Administration, Announcement No. 2012-128, published on 12. 27. 2012)

Treatment of lacquer tree (sumac)

Although lacquer tree has been known and used for detoxification from old times and therefore has been used for removing toxicity out of body and treating various diseases, it can be used for food legally only after going through a special treatment in the following way as sumac has a poison called urushiol. (Official registration by MFDS No. 2012-128, December 27, 2012)

Enzyme called laccase produced by fungus pizl during the fermentation after inoculating fomitella fraxinea pizl (Fromitella fraxinea) with lacquer tree biologically detoxifies urushiol which is a contactant from lacquer tree. Extraction of detoxified lacquer tree through a boiling process increases the amount of polyphenol and flavonoid with effective anti-oxidative and anti-inflammatory effects and this process increases the possibility of lacquer tree's use for food.



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