

Introduction of Company



Jangguri Cooperative

I . Company Overview

● Company Overview

Company	Jangguri Cooperative
Representative	Representative Ji Seok-soon / Representative Jang Sung-ki
Establishment	Apr/01/2016
Head Office	82, Myeongjae-ro 287, Noseong- myeon, Nonsan-si, Chungnam-do
Factory	82, Myeongjae-ro 287, Noseong- myeon, Nonsan-si, Chungnam-do

● History

‘16. 1. Establishment of Jangguri Cooperative

‘17. 8. Designated as a village company

10. Patent registration of natural honey fruit jam
and its method of manufacturing

‘18. 4. Patent registration of the manufacturing method of
black ginseng processed coffee beans

9. Cofilia - Trademark Registration

‘19. 2. **HACCP certificated**

7. **ISO 22000 certificated**

8. **FSSC22000(IGC) certificated**

FDA

20. 12. Development of new black ginseng extract, red ginseng
extract, and black garlic fermentation solution
Patent application scheduled

I . Company Overview

● Factory

- Address : 82 Myeongjae-ro 287beon-gil, Noseong-myeon, Nonsan-si,
- Site: 793m² Building : 165m²



I . Company Overview

● Facility



< Jam Concentration Stick Machine >



< Metal Detector, Red Ginseng Extractor >



< a hot pot of jam >



< Concentrator >

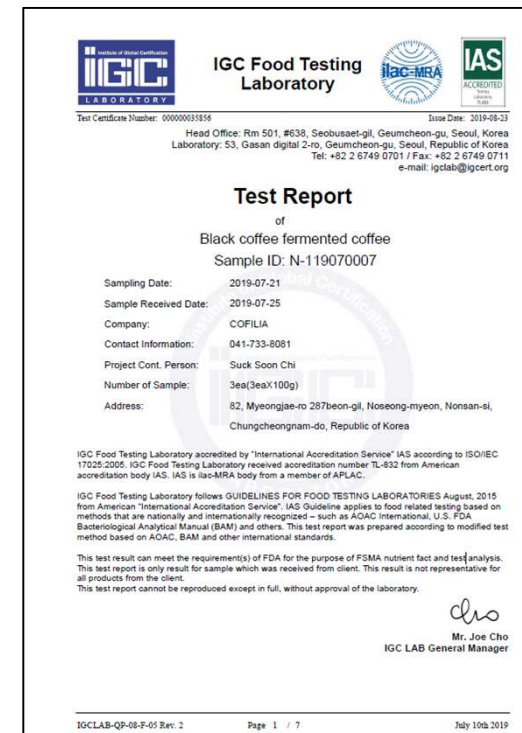
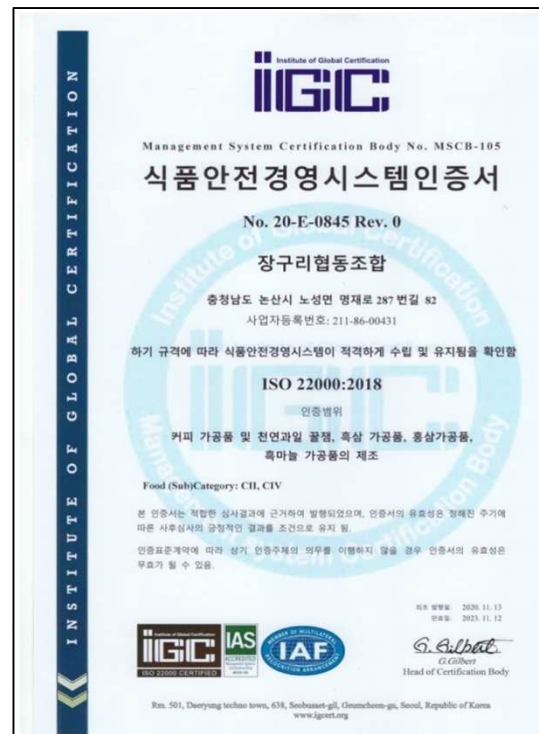
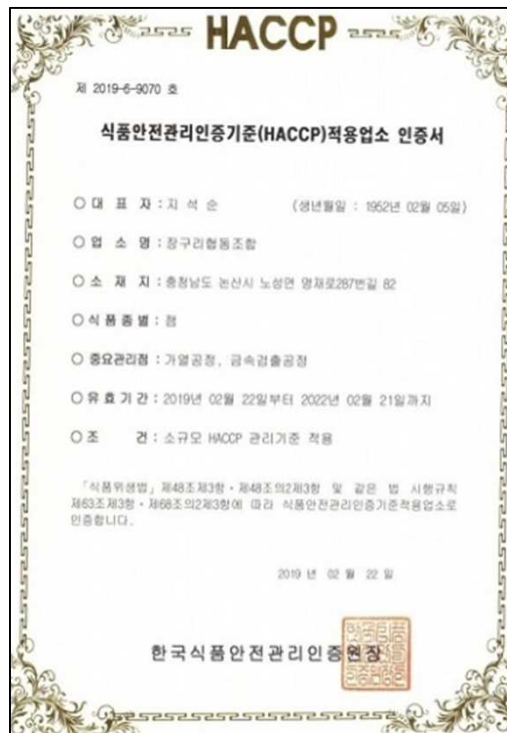
I . Company Overview

● Certificates and Patents

☐ HACCP(2019)

☐ ISO22000(2019)

☐ FDA Certification and Facility Registration(2019)



I . Company Overview

● Certificates and Patents

□ FSSC22000(2019)



□ Domestic and foreign patents



II. Products Product Line-up summary

1. Fermented coffee

Category	Packaging type	Product name	Specification
Fermented coffee	Pouch type	Fermented Black ginseng coffee	200g/pouch
		Fermented Dendropanax coffee	200g/pouch
		Fermented Apple coffee	200g/pouch
		Pure fermented coffee	200g/pouch
	Tea-bag type	Fermented Black ginseng coffee-Tea-bag	Under development
		Fermented Dendropanax coffee-Tea-bag	Under development
		Fermented Apple coffee-Tea-bag	Under development
		Pure fermented coffee-Tea-bag	Under development

II . Products Product Line-up summary

2. Natural honey jam

Category	Packaging type	Product name	Specification
Honey jam	Bottle type	Black ginseng honey jam	200g/bottle
		Red ginseng honey jam	200g/bottle
		Apple honey jam	200g/bottle
		Grape honey jam	200g/bottle
		Straw berry honey jam	200g/bottle
		Pear+Balloon flower honey jam	200g/bottle
	Stick type	Black ginseng honey jam-Stick-1	10ml X 30 sticks
		Black ginseng honey jam-Stick-2	(10ml X 30 sticks) X 3EA
		Red ginseng honey jam-Stick-1	10ml X 30 sticks
		Red ginseng honey jam-Stick-2	(10ml X 30 sticks) X 3EA
		Apple honey jam-Stick-1	10ml X 30 sticks
		Apple honey jam-Stick-2	(10ml X 30 sticks) X 3EA
		Grape honey jam-Stick-1	10ml X 30 sticks
		Grape honey jam-Stick-2	(10ml X 30 sticks) X 3EA
		Straw berry honey jam-Stick-1	10ml X 30 sticks
		Straw berry honey jam-Stick-2	(10ml X 30 sticks) X 3EA
		Pear+Balloon flower honey jam-Stick-1	10ml X 30 sticks
		Pear+Balloon flower honey jam-Stick-2	(10ml X 30 sticks) X 3EA

II. Products Product Line-up summary

3. Red ginseng syrup

Category	Packaging type	Product name	Specification
Red ginseng syrup	Bottle type	Red ginseng syrup	500ml/bottle

4. Fermented Extract

Category	Packaging type	Product name	Specification
Fermented Extract	Pouch Type	Fermented Black ginseng Extract(the power of 648 hours)-1	80ml X 15 pouches
		Fermented Black ginseng Extract(the power of 648 hours)-2	80ml X 30 pouches
		Fermented Red ginseng Extract(the power of 456 hours)-1	80ml X 15 pouches
		Fermented Red ginseng Extract(the power of 456 hours)-2	80ml X 30 pouches
		Fermented Black garlic Extract(the power of 504 hours)-1	80ml X 15 pouches
		Fermented Black garlic Extract(the power of 504 hours)-2	80ml X 30 pouches

II. Products Product Line-up summary

5. Gift set

Category	Packaging type	Product name	Specification
Gift set	Mixed type	Red ginseng syrup + Fermented Black ginseng coffee	500ml/bottle + 200g/pouch
		Red ginseng syrup + Fermented Dendropanax coffee	500ml/bottle + 200g/pouch
		Red ginseng syrup + Fermented Apple ginseng coffee	500ml/bottle + 200g/pouch
		Red ginseng syrup + Pure fermented coffee	500ml/bottle + 200g/pouch

■ MOQ Policy

One MOQ order is over 20,000,000 KRW, and the FOB price is applied according to the quantity of each ordered product.

II . Products ① Fermented Coffee

● Cofilia Fermented Coffee

Black ginseng fermented coffee and fermented coffee products are fermented coffee without roasting coffee beans, which protects the content of chlorogenic acid and polyphenols lost during roasting, and lowers caffeine content.

It is a coffee that makes you healthier the more you drink, and many people at home and abroad have already experienced it and are repurchasing it.





Our Cofilia fermented coffee has very low caffeine content compared to roasting coffee. Many caffeine in regular coffee stimulates the digestive system and causes heartburn. Our coffee is low in caffeine, so anyone can drink it freely. You can experience that antioxidants, not caffeine-induced awakening effects, eliminate fatigue.

For office workers, test takers, menopause mothers, and both all men and all women,

Cofilia Fermented Coffee!





II . Products ① Fermented Coffee

● Pouch type

product	Fermented Black ginseng coffee	Fermented Dendropanax coffee	Fermented Apple coffee	Pure fermented coffee
Product image				
features	It is a coffee made by fermenting unroasted beans and ginseng, which is low in caffeine and contains a large amount of antioxidants.	It is a coffee made by fermenting unroasted beans and dendropanax, which is low in caffeine and helps recover from fatigue and detoxification.	It is a coffee made by fermenting unroasted beans and apples, and it is low in caffeine and high in fiber, which helps intestinal exercise.	It is a coffee made by fermenting unroasted beans, and it is good to drink without any burden due to low caffeine.
Spec.	200g/pouch			

II . Products ① Fermented Coffee

● Tea-bag type – coming soon to market

product	Fermented Black ginseng coffee	Fermented Dendropanax coffee	Fermented Apple coffee	Pure fermented coffee
Product image				
features	It is a coffee made by fermenting unroasted beans and ginseng, which is low in caffeine and contains a large amount of antioxidants. It is also planning to release a tea bag that can be easily enjoyed.	It is a coffee made by fermenting unroasted beans and dendropanax, which is low in caffeine and helps recover from fatigue and detoxification. It is also planning to release a tea bag that can be easily enjoyed.	It is a coffee made by fermenting unroasted beans and apples, and it is low in caffeine and high in fiber, which helps intestinal exercise. It is also planning to release a tea bag that can be easily enjoyed.	It is a coffee made by fermenting unroasted beans, and it is good to drink without any burden due to low caffeine. It is also planning to release a tea bag that can be easily enjoyed.
Spec.	coming soon to market			

II . Products ② Natural honey jam

● Cofilia honey jam






Cofilia fruit honey jam is a natural fruit honey jam with no unhealthy additives such as sugar, artificial flavoring, artificial coloring, artificial pectin, and preservatives. It is a jam made by mixing honey with the finest strawberries produced in Nonsan, the finest quality of grapes, pears harvested from the village orchard, apples, etc. Therefore, it is a jam that cannot be compared to a sugar lump jam that smells like fruit. Jam also boasts a taste that has never been experienced before with patented manufacturing techniques.

Jam made of fruit scent and artificial coloring is available at a low price. The sweet and stimulating first taste can be more tempting. But if you think about your health, it's a problem for housewives who choose good food for their families. Can we really feed that kind of food to our family? Cofilia is the answer to the problems of housewives.

Our company's motto is "Make food that my family can eat." It is a reliable product of a company that produces health-conscious foods that do not play with food. The price may seem a little expensive, but it is a premium jam that can satisfy the needs of customers who want something special.


II. Products ② Natural honey jam

● Bottle type

product	Black ginseng honey jam	Red ginseng honey jam	Apple honey jam	Grape honey jam	Pear+Balloon flower honey jam
Product image					
features	It is a natural honey jam without additives. It is a product made of black ginseng and native honey.	It is a natural honey jam without additives. It is a product made of red ginseng and native honey.	It is a natural fruit honey jam that does not contain additives. It is a product made of apples and native honey.	It is a natural fruit honey jam that does not contain additives. It is made of muru grapes and native honey.	It is a natural fruit honey jam that does not contain additives. It is made of pear, balloon flower, and native honey.
Spec.	200g per a bottle				

II . Products ② Natural honey jam

● Stick type

product	Black ginseng honey jam	Red ginseng honey jam	Apple honey jam	Grape honey jam	Pear+Balloon flower honey jam
Product image	Preparing		Preparing	Preparing	Preparing
features	It is a natural honey jam without additives. It is a product made of black ginseng and native honey and is highly portable.	It is a natural honey jam without additives. It is a product made of red ginseng and native honey and is highly portable.	It is a natural fruit honey jam without additives. It is a product made of apple and native honey and is highly portable.	It is a natural fruit honey jam without additives. It is a product made of grapes and native honey and is highly portable.	It is a natural fruit honey jam without additives. It is a product made of pear, balloon flower, and native honey, and it is a portable product.
Spec.	1-type : 10ml X 30sticks 2-type : (10ml X 30sticks) X 3EA				

II. Products ③ Red ginseng syrup

● Cofilia red ginseng syrup



This product is HACCP certified.

☐ Feature

- There are NOT two things

- ① No food coloring : As the original color of red ginseng, we does not fool consumers..
- ② No preservatives : Seal and pack immediately after blending and enrichment

- Maintain high purity

Maintain high purity using the latest cold concentrator

☐ Product Package

- Content : 500ml
- Component content : 20% red ginseng extract (domestic product with 2% or more solids), 35% oligosaccharide, and 43% liquid fructose

II . Products ③ Red ginseng syrup

- ☐ It's good to drink red ginseng tea in warm water.

It is diluted according to taste, such as water, carbonated water and milk, and can be enjoyed with fragrant tea, pungent drinks and soft smoothies.

- ☐ It is also used in cooking in Korea.

- It is good to use this product for stir-fried or boiled dishes instead of sugar.
- It's good to use as a health snack for my child instead of jam.
- It's good to use a small amount to taste stew and soup.

I'm a chef, too.



II . Products ④ Fermented Extract

● Cofilia Fermented Extract

Cofilia extract is a liquid product made using fermented black ginseng, fermented red ginseng, and fermented black garlic made by patented method.

"Drink real, Cofilia," it's real.

The name of the product means the time when each product is made. It is a product that contains the power of ginseng and garlic during the time of fermentation, drying, and extracting fermentation.

Fermented black ginseng extract is a product that has been fermented for 20 days, dried for 5 days, and extracted for 2 days.

Fermented red ginseng extract is a product that has been fermented for 14 days, dried for 3 days, and extracted for 2 days.

Fermented black garlic extract is a product that has been fermented for 14 days, dried for 5 days, and extracted for 2 days.

II . Products ④ Fermented Extract

● Cofilia Fermented Extract

☐ It' tastes rich and clean
with only black ginseng, red ginseng,
and black garlic.



☐ We recommend it to these people!

- ① Parents who are out of energy
- ② A husband exhausted from work and stress
- ③ Working and family, hard-to-nurture wife
- ④ Our children who are tired of their studies






II. Products ④ Fermented Extract

● Cofilia Fermented Extract – pouch type

product	Fermented black ginseng extract	Fermented red ginseng extract	Fermented black garlic extract
Product image			
features	Fermented black ginseng extract (648 hours of force) shall be dried for 5 days after fermentation of ginseng on 20 days, and shall be extracted for 2 days.	Fermented red ginseng extract (456 hours of force) shall be dried for 3 days after fermentation of ginseng on 14 days, and shall be extracted for 2 days.	Fermented black garlic extract (504 hours of force) shall be dried for 5 days after fermentation of garlic on 14 days, and shall be extracted for 2 days.
Spec.	1-type : 80ml X 15 pouches 2-type : 80ml X 30 pouches		

II. Products ⑤ Gift set

● Cofilia Gift set

product	Red ginseng syrup + Fermented Black ginseng coffee	Red ginseng syrup + Pure fermented coffee	Red ginseng syrup + Fermented Dendropanax coffee	Red ginseng syrup + Fermented Apple ginseng coffee
Product image				
features	Luxurious gift set in high-end packaging Health gift set for holidays, housewarming, and so on.			
Spec.	Red ginseng syrup(500ml/bottle) + Fermented coffee(200g/pouch)			

E-mail : jang007man@hanmail.net

Thanks!

