Company Introduction

GUMBAK

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Company Introduction

GUMBAK

Company History

GUMBAK CONDITION

Company name	GUMBAK	CEO	Jun Hyung, Park.
Date of establishment	Nov 29. 2012	Business registration number	515-07-85077
Type of business	Manufacturing	Type of industries	Bio & Food Processing industry
Head office	1 st floor, 12 Seongam-ro 12-gil Gyeongsan-si, Gyeongsangbuk-do, Republic of Korea		
Home Page	www.gumbak.co.kr		
Tel	+82-53-856-3877		
E-mail	clearmanpark@hanmail.net		

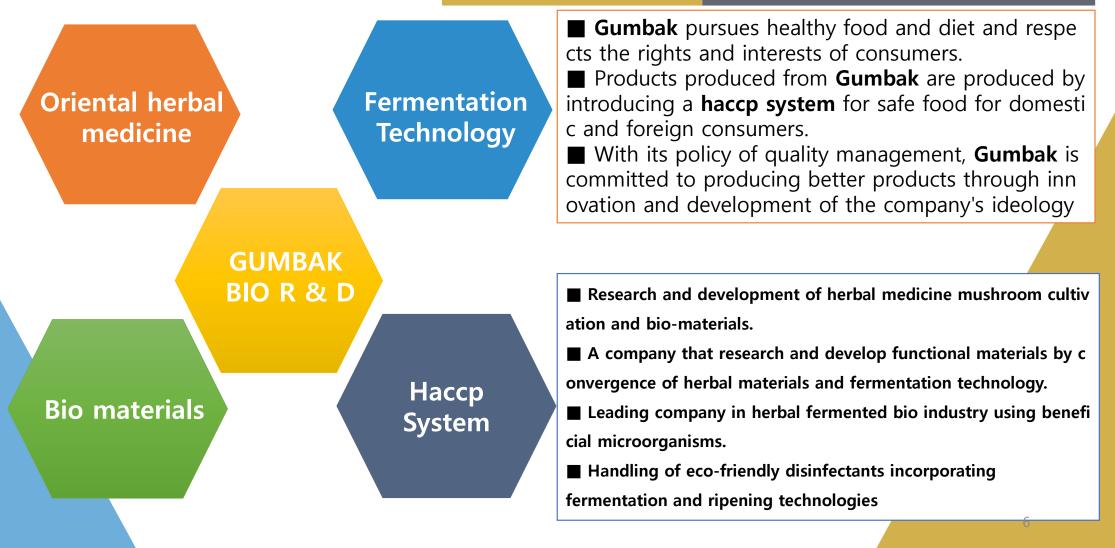
GUMBAK HISTORY

2012.11: Gumbak business registration /
at Daegu Haany University Start-up Care Center
2013.01:Development of Samsunghyun Rice Bread
2013.11: A new Product :
Fermentation checker and app development:
2015.11 Patent application : Fermentation and beverage
development of cherry elaeagnus
2016.12: Ministry of Agriculture, Food and Rural Affairs selecte
d small and medium-sized enterprises for convergence
of agriculture and industry
2017.06: Gyeongbuk IT Convergence Technology Institute Task
Selection
2017.12 : ISO 22000 Certification Acquisition
2018. 07: A new Product : Development of Seafood Pie
2018.10: Barogoob Trademark Application
2019.12: Development of Barogoob Chaldongle-bbang
2020.08: Product FDA Registration
2021.08: HACCP Authentication
2021.11: Developmnet of Barogoob I peach-hae Pie
2022.11: FSSC 22000 Certification Acquisition

Management Ideology



Company Characteristics





Product Descriptions

GUMBAK

Gumbaksan [Phellinus linteus mushroom]



Product Advantages

Gumbaksan [phellinus linteus mushroom]

1.It activates the action of various immune cells in o ur body, not toxic to normal cells, but anti-cancer dr ugs that suppress cancer cells or divide, and contains a large amount of Beta-glucan, which is excellent for strengthening immune function in the human body.

2.Phellinus linteus Mushroom Beta-glucan is good to boil with water because it melts easily

Gumbaksan [Lingzhi mushroom]



Product Advantages

Gumbaksan [Lingzhi Mushroom] (Youngji mushroom)

1.Beta-glucan, the main ingredient of Lingzhi (Youngji) mushr ooms, increases the body's immunity and inhibits cancer cells. In addition, it is effective in blood pressure control and respir atory system, and it is good for hepatitis patients with liver p rotection, and it helps heart function, which is effective in tre ating angina.

2.Lingzhi(Youngji) mushrooms are non-poisonous and brighte n the mind, improving the complexion and enhancing immun e function in our body.

3.Good for those who smoke often and those with weak bron chial tubes.

Gumbaksan [Phellinus linteus & Lingzhi mushroom]



Product Advantages

Gumbaksan [phellinus linteus & Lingzhi Mushroom]

1.Beta-glucan, the main ingredient of phellinus & Lingzhi mushrooms, increases the body's immunity and inhibits cancer cells.

2. Phellinus linteus mushroom; It activates the action of various immune cells in our body, not toxic to normal cells, but anti-cancer drugs that suppress cancer cells or divide, and contains a large amount of Beta-glucan, which is excellent for strengthening immune function in the human body

3.Lingzhi mushroom ; It is effective in blood pressure control and respiratory system, and it is good for hepatitis patients with liver protection, and it helps heart function, which is effective in treating angina.

Barogoob [Samsunghyun Chapssal-bbang] (Rice Bread)

Product Advantages



Barogoob Samsunghyun chapssal-bbang (Rice Bread)

1.Healthy glutinous rice bread made from herbal mushrooms and glutinous rice.

2.Functional bread with soft texture and protein applied by lo w temperature fermentation method using natural fermentati on species

3.Healthy bread with chewy texture with sticky rice in red bea n paste.

Barogoob [Chaldongle-bbang] (Manju Bread)





Barogoob [Chaldongle-bbang] (Manju Bread)

1.Healthy bread made from domestic rice

2.Soft and protein bread made by low-temperature ripening t echnique

3.It has a chewy texture with sticky rice added to the sedimen t and is not too sweet.

Barogoob [I Peach hae] (Peach Pie)



Product Advantages

Barogoob [I Peach hae] (Peach Pie)



1. Handmade pie made using Cheondo peaches, which are fa mous for Gyeongsan's specialty.

 Sweet Cheondo Peach Jam made of Cheondo Peach, a speci alty of Gyeongsan that is ripe deliciously with warm sunlight.
A fantastic combination of crisp blood baked well soft, swe

et and sour Cheondo peach jam.

4. I Peach hae! (I love peaches) : It means "I Peach Love~ Hae~ Yo!").

5. A pie with a sweet and sour peach flavor.

ARTZIUM [Phellinus linteus mushroom soap]



Product Advantages

■ ARTZIUM Phellinus linteus Mushroom soap 1. It is good contains a large amount of Beta-glucan, which is excellent for strengthening immune function in the human bo dy

2.Natural herbal soap made using a domestic Phellinus linteu s mushroom extract.

3.Soap made with a healthy herbal fusion method by adding herbal medicine ingredients Phellinus linteus mushroom extr act.

4.Soap that helps healthy skin care by adding Phellinus linteu s mushroom extract.

VIROJAVA [VIRUS-TAN]

Product Advantages



VIROJAVA [VIRUS-TAN]

1.Peroxyascetic acid, a substance caused by the reaction of ac etic acid and hydrogen peroxide, has the effect of killing micr oorganisms.

2.Can be used as environmentally friendly food sterilization a nd appliance sterilization disinfectant.

VIRUS-TAN Advantage

Advantages

- 1. Excellent sterilization, disinfection, and deodorization power
- 2. Completely decompose and remove the causative substance with a powerful material in an eco-friendly oxygen system
- 3. Excellent safety for human body and animals
- Application field
- 1. Food and Agricultural Industry
- Disinfection and disinfection of food ingredients (pesticides, poultry, vegetables and fruits), food containers and appliances
- Designation of food additives for food sterilization Ministry of Food and Drug Safety
- 2. Livestock
- Sterilization and disinfection of livestock and poultry farms and elimination of odors
- 3. Multiple facilities
- Sterilization and disinfection of pathogens and pandemic viruses
- 4. Water quality improvement (water treatment)
- Green algae, red tides, and sterilization and disinfection of various germs such as reservoirs
- Remove odors
- -Preparation of microbial sanctions used to restore natural ecology a 50-fold effect
- 5. Virustan Percentage of dilution allowed for viral products

Ingredient	Fruit·Vegetables	Mammal	Poultry	Tools·Equipment
Water : Virustan	700~800 : 1	250~300:1	200~250 : 1	150~250 : 1



Patent

GUMBAK

GUMBAK Patent

No	Sortation	Category
1	Patent	Patent # 10-1754812
2	Trademark	GUMBAK #30
3	II	GUMBAK #43
4	"	BAROGOOB #30
5	II II	BAROGOOB #43
6		
7		
8		
9		
10		

Patent



Tardemark





GUMBAK Company

THANK YOU

