

합초록



GREENYCO CO.,LTD

BRAND CATALOG



GREENYCO

About GREENYCO

# Greenyco's main character

## Let us introduce you to Ginsenoside.



### Ginseno

Company character

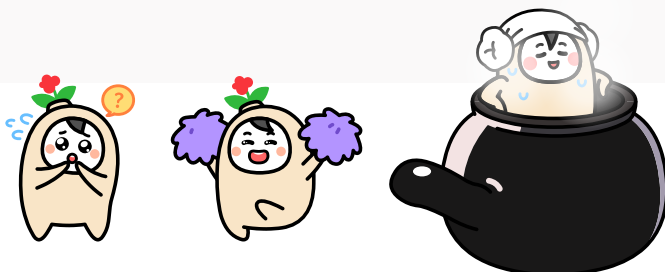
- **Name** Ginseno
- **Introduction** It was born to tell the world about Greenyco's fermented black ginseng. Greenyco's main character.
- **Story** Using the microbiome fermentation process of Greenyco, this **fermented black ginseng** called Ginseno was born **from perfect fermentation**. With the shiny **RG+** badge showing off the top class black ginseng, this proud Ginseno appears in a red cloak sometimes. Its proud face and beautiful head are great enough to catch everyone's attention.



### Side

Company character

- **Name** Side
- **Introduction** The charming point is cute face with bouncy ginseng flowers. **Legendary Goryeo ginseng**.
- **Story** Legendary Goryeo ginseng, side is admiring Ginseno, the only successor of Greenyco. So, it always follows Ginseno and tries hard **to become the same kind of fermented black ginseng** like Ginseno. Maybe one day, it will get the **RG+** badge only given to the top class black ginseng. So, today, side is **trying hard to master the fermentation method** of Greenyco.





About GREENYCO

# Studying the technology Connecting humans with nature.

Often, they say that technological development is the main cause of destruction of nature. However Greenyco wishes that the healthy gift from nature can be a messenger between nature and humans, It will be the greatest accomplishment of scientific researches.



## Vision of Greenyco

Company vision

R&D on natural ingredients to make effective material for human bodies  
▶ Manufacturing of products scientifically verified

We want to become a **global leader** who values improvement of everyone's health in the world

## CI for Greenyco

Corporate identity



## Business of Greenyco

The business unit of Greenyco



### 1 Manufacturing of products containing effective natural material for human bodies

- Health care product containing natural effective materials
- Manufacturing of product containing lots of high quality minor ginsenoside by processing domestic Goryeo ginseng based on the microbiome fermentation method, which is a unique technology of Greenyco

### 2 Direct distribution of fresh agricultural product cultivated under contracts in Korea and overseas

Through direct contract for cultivating and inspecting ginseng with farming villages, We can deliver fresh and safe foods to domestic and overseas customers.



## history

# History of Greenyco

## 2016

- 06 • Establishment and business registration on July 6.
  - Selected as the seventh company for **Busan business incubation**(Busan city).
- 09 • Started exportation sales in Taiwan. (Various fresh agricultural products)

## 2017

- 01 • Started researches on low molecular ginsenoside with bio conversion to produce fermented black ginseng.
- 04 • Selected as the company to receive **support for youth technology startup**(SBC).
- 06 • Started researches on food using minor ginsenoside
- 09 • Certified as a **company operated by female**(Ministry of gender equality and family)

## 2018

- 05 • Selected as the **generation fusion startup campus of YSU**. (Ministry of SME and startup)
  - Selected as the **global youth company**. (SBC)
- 08 • Launched the 100% powder fermented ginseng product.
- 12 • Certified as a **R&D department**. (KOITA)

## 2019

- 02 • Selected as the company with the best academic record from the generation fusion startup campus. (Ministry of SME and startup)
- 06 • ISO 22000:2005 certified. (IGC)
  - Selected as the R&D project to improve the process quality. (Ministry of SME and startup)
  - Selected as the **academic/research/industry R&D projects (Pharmaceutical college of Yonsei University)**(Ministry of SME and startup)
  - Certified as a **FDA food manufacturing** facility. (USA FDA)
  - Exported fermented black ginseng products to USA/Viet Nam.
- 07 • Started researches on fermented black ginseng's efficacy on animal/cell. (Joint research with pharmaceutical department of Yonsei University)
- 11 • Certified as a **prospective small and medium exporter**. (Ministry of SME and startup)
  - Greenyco registered as trademark and patent. (no. 40-1546218)

## 2020

- 03 • Black registered as trade mark and patent. (no. 40-1582756)
  - Founded the company research center. (KOITA)
  - Entered an agreement with Gyeonggi-do's pharmacist union to launch the aropa PB products.
- 06 • Selected as the **academic/research/industry R&D projects (Pharmaceutical department of Yonsei University)** 2020 to 2022 (Ministry of SME and startup)
  - Selected as the **startup package project**.
  - Selected as the **main company of Busan**. (Busan city)
- 12 • Certified as **family friendly company**. (Ministry of gender equality and family)
  - Received the **award from the chairman of Busan techno park**.
  - Received the **1 million export pagoda award**. (Ministry of trade, industry and energy)
  - Received the **award from the minister of trade, industry and energy**.



About greenyco

# “Goryeo ginseng with history of more than 1500 years Excellent efficacy and effects provide through numerous researches

Greenyco uses the fermentation process exclusively on Goryeo ginseng as main ingredient to manufacture various products containing minor ginsenoside with excellent physiological efficacy.

## Microbiome-fermented black ginseng

*Fermented black ginseng by microbiome technology*

As effective material in ginseng for a human body, the absorption of ginsenoside per person can differ significantly depending on the distribution of microorganisms if consumed as macromolecules, and about 30% of Koreans cannot absorb macromolecular ginsenoside in their body at all.

(Source: 2004 Korean Food Nutrition Science Journal)

Greenyco has successfully converted macromolecular ginsenoside to micromolecule by using the microbiome fermentation method developed on its own.

We have performed joint researches with the pharmaceutical department of Yonsei University and the food nutrition departments of Pusan University and Donga University and developed recipes for Aropa pharmacist union and pharmacies in order to manufacture natural material based processed products with high safety only.



### Efficacy of ginsenoside (Rg1 + Rb1 + Rg3 = 2.4mg or more)

*The efficacy of ginsenoside*



Anti oxidation function



Improved immune



Suppression of condensation of thrombocyte



Fatigue recovery



Promotion of better memory

Source: MFDS

About greenyco fermented black ginseng

# Excellence of ingredients in fermented black ginseng from Greenyco

## 1 Bio conversion to minor ginsenoside with high absorption into a human body

Using the microbiome fermentation process developed by Greenyco, we have successfully decomposed macromolecular ginsenoside(Rb1m Rg1 and so on) and converted them to micromolecular ginsenoside such as Rg3, Rk1, Rg5 and Rh4.

Contained in ginsenoside	Red ginseng	Greenyco's blackginseng produced by 9 cycles of steaming and drying	Greenyco's fermented black ginseng
Rg1	1.73	1.73	N.D
Rb1	3.63	7.72	0.31
Rg3	0.05	2.39	13.23
Rg5	-	1.98	7.66
Rk1	-	1.29	4.86
Rh4	-	2.22	5.39
Rk3	-	1.95	3.18
F4	-	2.64	2.69
Total	5.41	21.92	<b>37.32</b>



## 2 Contains lots of anti oxidation materials(polyphenol)

Greenyco's fermented black ginseng contains about 13.36 times the amount of anti oxidation material, polyphenol contained in coffee and also 1.3 times the amount in Aronia powder. If absorbed properly, we can expect excellent effects.

01	Greenyco's fermented black ginseng	2,271mg	Korean Advanced Food Research Institute 2020.12
02	Aronia powder	1,737mg	Seoul city's hygienic environment research center
03	Green tea leaves	420.2mg	National Academy of Agricultural Science, Rural Development Administration
04	Dried ginseng	272.8mg	National Academy of Agricultural Science Rural Development Administration
05	Coffee extracts	170mg	Daegu Haany University, industry/academic cooperation group, 2020.02

## 3 Process to manufacture fermented black ginseng for Greenyco



Greenyco's fermented black ginseng is **manufactured in an independent development process** that supports low fermentation of microbiome.



About greenyco fermented black ginseng



# Joint research related to efficacy of fermented black ginseng and product development (SEB system)

- Joint researches with the pharmaceutical department of Yonsei University, the food nutrition departments of Pusan University and Donga University, and Aropa pharmacist union of Gyeonggi-do



## \*SEB SYSTEM(Scientific Evidence Based System)

Science based quality control(QC) system to verify efficacy of effective ingredients through cell testing and also to find the optimal content and mixing rates for the product that can offer the best physiological effects.

### Joint research with the pharmaceutical department of Yonsei University

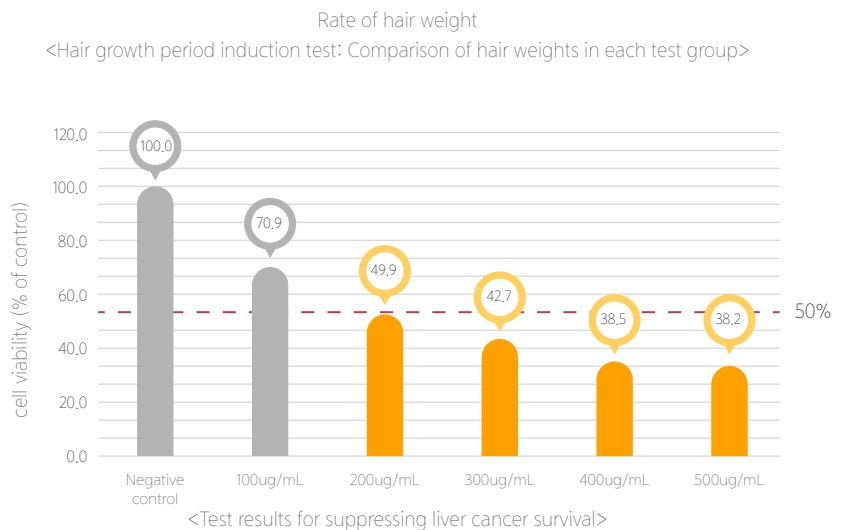
#### Researches on hair growth

According to the results for performing cell tests with fermented black ginseng extracts obtained by extraction methods jointly developed by the pharmaceutical department of Yonsei University and Greenyco, a very good effect on hair growth is found. The extract improves the growth of hair paper cell, the key element of hair follicle by about 28% compared to the comparison group. In addition, according to the results for inducing the hair growth period, there is an increase of 3.3 times in terms of hair weight compared to the comparison group, and about 38% in terms of hair density, thus indicating great efficacy on hair loss prevention.



#### Researches on liver cancer suppression: Confirmation of possibilities for anti cancer agents

According to the results for performing a test on suppression of liver cancer using the fermented black ginseng extracts obtained by the independent extraction method, for the given dosage of 200~500µg/ml, the survival rate of general liver cancer cells is reduced by at least 50%, thus indicating the possibilities for anti cancer effects. In addition, we are proceeding with additional researches on toxicity and cell activation abilities while processing the company's extracts on normal liver cells,



### Joint development with Aropa pharmacists union

#### Development of health care products Containing fermented black ginseng

Through joint researches based on SEB system with Aropa pharmacist union, we have successfully developed recipes containing fermented black ginseng with the optimal physiological effects and supplementary ingredients.



About greenyco fermented black ginseng

# Fermented black ginseng concentrates were jointly developed by Greenyco and the pharmaceutical college of Yonsei University under the government's supports.

## Industry/academic/research collaboration R&D, commercialization R&D (2 steps) agreement

- **Project title :** Industry/academic collaboration(commercialization R&D)
- **Task title:** Scientific evidence based system applied to fermented black ginseng extractions and functional product development thereof
- **Total development period:** June 22, 2020 to June 21, 2022(a total of 24 months)
- **Project manager :** Agricultural corporation Greenyco Co. Ltd.
- **Contract parties :**
  - Head of professional organization:** Korea Technology & Information Promotion Agency for SMEs(TIPA) (hereinafter referred to as professional organization)
  - Head of superintendent organization:** Agricultural corporation Greenyco Co. Ltd. (hereinafter referred to as superintendent organization)
  - Head of joint development organization:** Industry/academic collaboration group at Yonsei University (hereinafter referred to as joint development organization)







Greenyco's fermented  
black ginseng  
health care product

01

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# Fermented black ginseng 100% Powder

fermented black ginseng root  
100% powder

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product composition      30 days(1g x 30 packs), 60 days(1g x 60 packs)



fermented black ginseng root

# Greenyco's fermented black ginseng health care product

Fermented black ginseng 100%



When you feel tired



After workout



Hangover solution before and after drinking



Microbiome-fermented health care product

## Greenyco's black ginseng root powder

A root of ginseng is grinded without any additives to make this 100% pure powder

Composition: 30 days with black ginseng root powder (1g x 30 packs)

- Ingredients and origin: Goryeo ginseng(domestic)
- Greenyco's own microbiome fermentation process is used to make fermented black ginseng containing lots of minor ginsenoside.



Microbiome-fermented health care product

## Greenyco's black ginseng root powder gift set

A root of ginseng is grinded without any additives to make this 100% pure powder

Composition: 60 days with black ginseng root powder (1g x 60packs)

- Ingredients and origin: Goryeo ginseng(domestic)
- Greenyco's own microbiome fermentation process is used to make fermented black ginseng containing lots of minor ginsenoside.

Greenyco's fermented  
black ginseng  
health care product

02

# Rg<sup>+</sup> pomegranate collagen jelly

Rg+ pomegranate collagen jelly

product composition

1 box(20g x 4 packs) 2 box, 3 box

Fermented black ginseng root  
**Greenyco's fermented black ginseng health care product**

Contains fermented black ginseng concentrates

More than 70% of solid, 130mg/g crude saponin, a total amount of polyphenol, 2,000mg/100g or higher



Fish collagen



Pomegranate from Turkey



1 pack per day



Microbiome-fermented health care product  
**Greenyco's Rg + pomegranate collagen jelly**

Pomegranate collagen jelly containing fermented black ginseng concentrates only available from Greenyco

Composition: Rg + pomegranate collagen jelly (20g x 14 packs)

- Ingredients and origin: Greenyco's fermented black ginseng concentrates(domestic(pomegranate concetrates(Turkey)
- Fermented black ginseng concentrates containing minor ginsenoside produced by the fermentation process



Microbiome-fermented health care product  
**Greenyco Rg + pomegranate collagen jelly gift set(2 units)**

Pomegranate collagen jelly containing fermented black ginseng concentrates only available from Greenyco

Composition: Rg + pomegranate collagen jelly (2box)

- Ingredients and origin: Greenyco's fermented black ginseng concentrates(domestic(pomegranate concetrates(Turkey)
- Fermented black ginseng concentrates containing minor ginsenoside produced by the fermentation process



Microbiome-fermented health care product  
**Greenyco Rg + pomegranate collagen jelly gift set(3 units)**

Pomegranate collagen jelly containing fermented black ginseng concentrates only available from Greenyco

Composition: Rg + pomegranate collagen jelly (3box)

- Ingredients and origin: Greenyco's fermented black ginseng concentrates(domestic(pomegranate concetrates(Turkey)
- Fermented black ginseng concentrates containing minor ginsenoside produced by the fermentation process

Greenyco's fermented  
black ginseng  
health care product

03

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# Fermented black ginseng Drink

fermented black ginseng root  
drink

product composition

One bottle 100ml, 1box(10 bottles)

Fermented black ginseng root  
**Greenyco's fermented black ginseng health care product**

Contains fermented black ginseng concentrates



Joint development with aropa



Greenyco's patented recipe



Energy drink

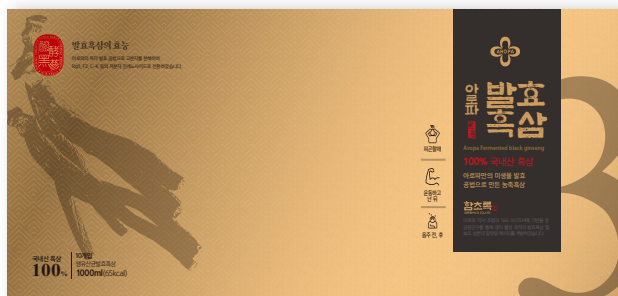


Microbiome-fermented health care product  
**Aropa fermented black ginseng drink**

Greenyco's unique microbiome-fermented black ginseng is used to manufacture this condensed fermented black ginseng drink

**Composition: Fermented black ginseng drink(100ml)**

- Ingredients and origin: Goryeo ginseng (Domestic)
- Recipe jointly developed by Greenyco and Aropa pharmacist union.



Microbiome-fermented health care product  
**Aropa fermented black ginseng drink gift set**

Greenyco's unique microbiome-fermented black ginseng is used to manufacture this condensed fermented black ginseng drink

**Composition: 10 bottles of fermented black ginseng drinks(1 box)**

- Ingredients and origin: Goryeo ginseng (Domestic)
- Recipe jointly developed by Greenyco and Aropa pharmacist union.

합초록   
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