

장수



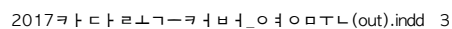
Seoul Jangsoo Co.,Ltd.





Established on February 1, 1962, the Seoul Korean Rice Liquor Brewing Association is the nation's largest and oldest brewer of the traditional Korean rice liquor, Makgeolli.

We promise to collaborate in compensation for liquor taxes, keep the distribution system of Makgeolli well-ordered and eliminate substandard Makgeolli. We will also strive to increase the success of Korea's traditional alcoholic beverage and elevate its international profile around the world.





Carefully Selected Ingredients Traditional Taste

We have used carefully chosen quality white rice to elaborately bring you a taste of tradition.

Walmae Makgeolli



As the first carbonated Makgeolli in Korea, It is packaged in heat and pressure-resistant PET bottles of 750ml/1000ml for longer storage. It is developed for export, as it can be stored for a longer time. The sediment accumulated at the bottom of the bottle contains healthful ingredients of rice that have anti-cancer effects. Keep cool and shake the bottle to enjoy the great taste of the Makgeolli.

Alcoholic content : 6% / Gross volume : 750ml/1000ml PET bottle / Shelf life : 12months from the date produced at a normal temperature / Ingredients : water, rice, koji, malto-oligosaccharides

Walmae Canned Makgeolli



Walmae Canned Makgeolli is the best way to enjoy Makgeolli conveniently. It has been developed to suit the tastes of the younger generation and foreign customers and provides a great blending of carbonate and Makgeolli. Completely matured at a low temperature and sterilized in cutting edge facilities, this canned Makgeolli is totally new-conceptual rice wine that tastes fresh, pleasant and refreshing with the addition of carbonic acid. It does not cause burping and hangovers.

Alcoholic content : 6% / Gross volume : 350ml aluminum can / Shelf life : 12months from the date produced at a normal temperature / Ingredients : water, rice, koji, malto-oligosaccharides

Jangsoo Draft Makgeolli 90



Jangsoo Draft Makgeolli 90 days maintains its freshness for 90 days using state-of-the-art fermentation manufacturing method. It is developed for export and to provide customers with more options. It realizes traditional Makgeolli which is full of freshness, softness and abundant nutrients to introduce the original taste of Seoul Jangsoo Makgeolli to overseas as well as in Korea.

Alcoholic content : 6% / Gross volume : 750ml PET bottle / Shelf life : 90 days from the date produced at under 10℃ /
Ingredients : water, rice, koji, malto-oligosaccharides

Ee ; FF (Especially Enriched & Fresh Feeling)



Ee:FF Makgeolli is the abbreviation of Especially Enriched & Fresh Feeling. It is Makgeolli that young generation can drink lightly with its clear taste and light body. It has 3S features such as Soft, Sweet and Sparkling. You can enjoy sweet and gentle aroma with fresh sparkling feeling in your mouth and throat. It is low alcohol as 3% so you can enjoy it at any time without burden of intoxication.

Alcoholic content : 3% / Gross volume : 350ml aluminum can / Shelf life : 12months from the date produced at a normal temperature / Ingredients : water, rice, malto-oligosaccharides, koji



Makgeolli, Naturally fermented health beverage

It is a traditional, healthy Korean liquor that is good for you.

Jang Red Ginseng Makgeolli



It is Makgeolli combined of 6 year old red ginseng by National Agricultural Cooperative Federation Hansamin strict quality and the craftsmanship of Seoul Jangsoo Co.,Ltd. We are proud of red ginseng Makgeolli with taste and flavor as we maximized flavor of red ginseng through low temperature fermentation technology. Jang Red Ginseng Makgeolli is leading the popularization of red ginseng Makgeolli.

Alcoholic content : 6% / Gross volume : 750ml PET bottle / Shelf life : 12months from the date produced at a normal temperature / Ingredients : water, rice, koji, six-year old red ginseng powder

Red Ginseng Makgeolli



Red Ginseng Makgeolli is high quality Makgeolli using 6 year old red ginseng by National Agricultural Cooperative Federation Hansamin, the representative brand of red ginseng. It contains 50 years' knowhow and craftsmanship of Seoul Takju and feeling of red ginseng. It has deep taste with thick aroma of 6 year old red ginseng and sweet aftertaste and long lasting aroma will give you pleasant aftertaste. You can feel sophisticated atmosphere from the product as it enhances not only taste but also design from existing

Alcoholic content : 6% / Gross volume : 500ml glass bottle / Shelf life :12months from the date produced at a normal temperature / Ingredients : water, rice, koji, six-year old red ginseng powder

AWARDS

- Seoul City Future Heritage
- The Grand Prize at Korea Liquors Contest
- The Premium Liquor at Korea Liquors Fair

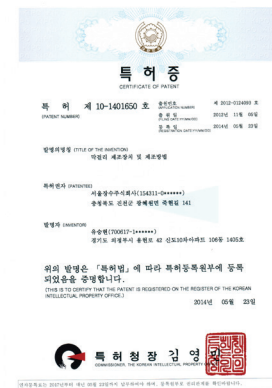
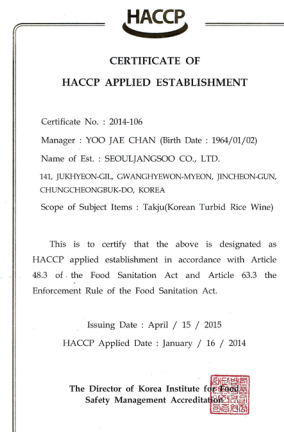
CERTIFICATES

- Certificate of HACCP Applied Establishment
- Certificate of Patent

서울장수막걸리
Seoul Jangsoo makgeolli



Seoul Future Heritage
서울특별시 2016_029





Makgeolli, Naturally fermented health beverage

It is a traditional, healthy Korean liquor that is good for you.

Makgeolli A healthy drink

Drinking liquors with high alcoholic content makes you drunk quickly and puts great strain on your body. In contrast, as Makgeolli has a lower alcoholic content and a lot of nutritious ingredients, it's much easier on your body. Makgeolli contains about 10 kinds of essential amino acids that are required by adults. In particular, unlike other alcoholic beverages, Makgeolli has 1.1% of protein. Given that milk contains 3% of protein, it's easily understood Makgeolli has a great deal of protein. In comparison with Makgeolli, Cheongju has 0.5% of protein, Beer only has 0.4%, and Soju has no protein at all. In addition, Makgeolli has about 0.8% of organic acid, which produces a fresh taste, quenches the thirst and strengthens metabolism.

Analysis of Ingredients

성분분석표 Analysis of ingredients

시험항목 / Test Item(s)	결과 / Test result	단위 / Unit	시험방법 / The test method
열량 / Calorie	55	Kcal/100g	식품공전(2013) 계산법
수분 / Water	90.9	g/100g	식품공전(2013) 상압가열건조법
지방 / Fat	0.1	g/100g	Chloroform-methanol 추출법
단백질 / Protein	0.9	g/100g	Kjeldahl법 (질소계수: 6.25)
회분 / Ash	0.1	g/100g	식품공전(2013) 회분시험법
탄수화물 / Carbohydrate	1.6	g/100g	식품공전(2013) 계산법
에탄올 / Ethanol	6.4	g/100g	국세청기술연구소 주류분석규정(2008)
당류 / Sugars	0.05	g/100g	식품공전(2013) 당질시험법
식이섬유 / Dietary fiber	0.46	g/100g	식품공전(2013) 총식이섬유시험법
콜레스테롤 / Cholesterol	0.0	mg/100g	AOAC Official Method 994.10
나트륨 / Na(Sodium)	3.3	mg/100g	ICP-AES 측정법
철 / Fe(Iron)	0.2	mg/100g	ICP-AES 측정법
칼슘 / Ca(Calcium)	3.7	mg/100g	ICP-AES 측정법
마그네슘 / Mg(Magnesium)	3.3	mg/100g	ICP-AES 측정법

* 100g 단위 기준으로 결과 값 산출



A Healthy and Delicious Taste, Seoul Jangsoo Makgeolli

It helps prevent cancer, and boost health and beauty.

Prevention of Cancer

Doctor Ha Jae-Ho, Korea Advanced Food Research Institute

Makgeolli contains 20~25 times a greater amount of Farnesol, an anti-cancer ingredient, than beer. Dr. Ha Jae Ho institute first discovered that Squalene, an antitumor ingredient, is contained in makgeolli 50 ~ 200 times more than beer or wine. According to the findings of the two research studies above, most of the anti-cancer ingredients are contained in the sediments in the bottom. Therefore, it's good for your health to shake Makgeolli before drinking. [Released on Sep, 2014]

Beauty

Protein and vitamin B compounds contained in Makgeolli are good for the skin.

Furthermore, the appropriate level of alcoholic content in Makgeolli activates blood circulation and metabolism and helps to eliminate toxins from the body. It's widely known that the large amount of organic acids, including lactic acid, citric acid, malic acid, and tartaric acid contained in Makgeolli are very effective in removing toxins. These organic acids provide two significant benefits to the human body. First, the fresh and sour taste of the acids improves appetite and helps digestion. Second, these acids turn into carbon dioxide and water to generate energy when consumed and digested in the body.

Prevention of Adult Diseases

Compared with other liquors containing the similar level of alcoholic content, Makgeolli is of far greater benefit to the body.

This finding was discovered from a study on <the impacts of Makgeolli on the human body> conducted by Prof. Ju Jin-Sun and Prof. Yu Tae-Jong from the nutritional research institute of Korea, a subsidiary research institution of Korea University. Makgeolli contains a considerable amount of nutrition including protein, choline and vitamin B2 to name just a few. Among others, protein and sugar prevent a decline in the levels of sugar in the blood, the source of energy, and vitamin B2 and choline ease the strain on the liver and prevent alcoholic hepatocirrhosis or malnutrition.



Makgeolli Manufacturing Process

Makgeolli is made of good material and devotion.

1.Materials



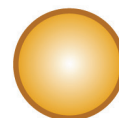
Koji : It is made by cultivating fungus on steamed rice and has a role to saccharify starch.



Puffed rice : It is put together with the steamed rice to promote the fermentation.



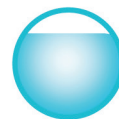
Nuruk : It contains enzymes that break down starch into sugars and helps to improve the taste and flavor of the product.



Oligosaccharide : It is added to soften the flavor of liquor.



Yeast : Yeast turns sugar into alcohol.

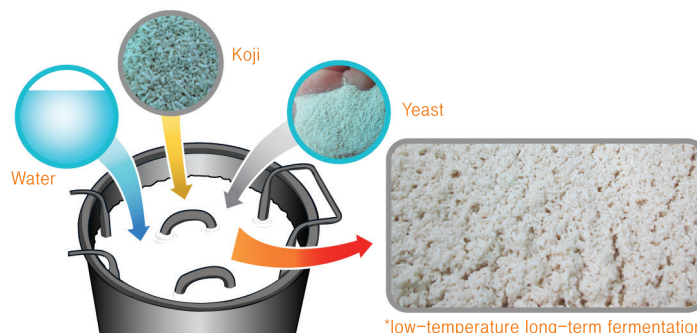


Water : purified water from a pure water purification system.

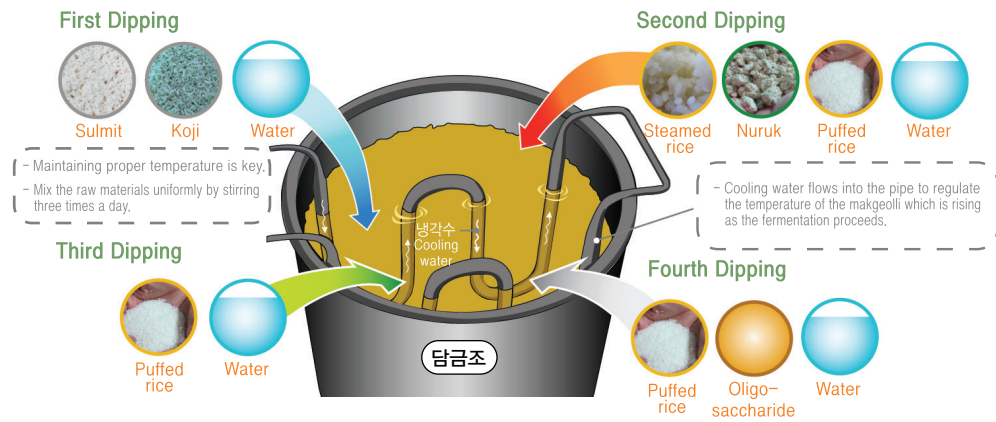


Steamed rice : The main ingredient of makgeolli. Since 1992, rice has been used instead of wheat flour.

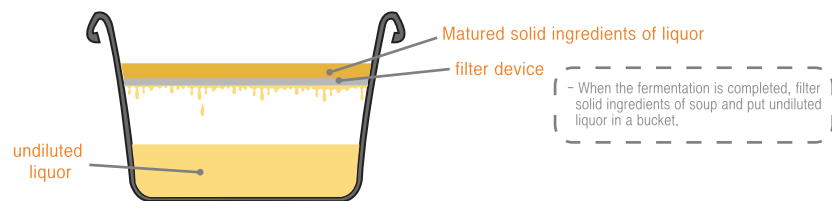
2.Making Raw Spirits



3.The process of cultivation



4.Filtering



5.Packaging & Release



- Clean the bottles and inject liquor automatically.

Seoul Jangsoo Makgeolli Brewed with Traditional Expertise



Laboratory

The laboratory is completely dedicated to research and product development to produce the best quality Makgeolli at all times.



Yeast Culture Room

Yeast is cultured to make high-quality raw spirits.



Koji Processing Machine

The optimal levels of temperature and humidity are maintained to produce high-quality Koji.



Jangsoo Makgeolli Dispenser

Jangsoo Makgeolli is dispensed into bottles and produced in this completely automatic, hygienic facility.



Koji production central control room

The entire production process is controlled by a state-of-the-art central control system for the best quality Koji.



Steaming Machine

Only carefully selected white rice is steamed so that its starches are easily fermented.



Central control system

The entire production process is managed by a central control system.



Laboratory

Equipped with a variety of research equipment to produce the finest liquors, the laboratory is fully dedicated to performing strict quality and standard tests and research on culturing yeast.



Fermentation room

Makgeolli is fermented and matured at a low-temperature for a long period of time by an automatic temperature control system to create the best taste.



Walmae Canned Makgeolli Dispenser

Carbonated Makgeolli is dispensed into CAN and produced in this completely automatic, hygienic facility.



Walmae Rice Makgeolli Dispenser

Carbonated Makgeolli is dispensed in 750ml/1000ml PET bottles and produced in this automatic, hygienic process.



Automatic shipping system

Living yeast is the authentic hallmark of Makgeolli This is the secret of the quality of Seoul Jangsoo Draft Makgeolli.

Liquor Brewing Associations

Seoul Korea Rice Liquor Brewing Association

2F, Oil Building, 25, Mangwon-ro, Mapo-gu, Seoul,
Republic of Korea

TEL : 02-3141-7611~6 FAX : 02-3141-7617

Seoul Korea Rice Liquor Sales Division

3F, Oil Building, 25, Mangwon-ro, Mapo-gu, Seoul,
Republic of Korea

TEL : 02-3141-9453 FAX : 02-3141-9452

Yeongdeungpo Brewing factory

11, Seonyuseo-ro 30-gil, Yeongdeungpo-gu, Seoul,
Republic of Korea

TEL : 02-2633-0611 FAX : 02-679-1960

Product : Jangsoo Makgeolli (fresh rice liquor)

Guro Brewing factory

100, Gasan-ro, Geumcheon-gu, Seoul,
Republic of Korea

TEL : 02-856-8388 FAX : 02-856-8858

Product : Jangsoo Makgeolli

Gangdong Brewing factory

199, Jinhwangdo-ro, Gangdong-gu, Seoul,
Republic of Korea

TEL : 02-477-067 FAX : 02-471-2067

Product: Jangsoo Makgeolli

Seobu Brewing factory

4, Jeungsan-ro 9-gil, Eunpyeong-gu, Seoul,
Republic of Korea

TEL : 02-373-5560 FAX : 02-373-5734

Product : Jangsoo Makgeolli

Dobong Brewing factory

219, Deongneung-ro, Dobong-gu, Seoul,
Republic of Korea

TEL : 02-999-8184 FAX : 02-999-8190

Product : Jangsoo Makgeolli

Seongdong Brewing factory

42, Seongsui-ro 20-gil, Seongdong-gu, Seoul,
Republic of Korea

TEL : 02-466-1037~8 FAX : 02-466-1039

Product: Jangsoo Makgeolli

Taeneung Brewing factory

53, Dongil-ro 157-gil, Jungnang-gu, Seoul,
Republic of Korea

TEL : 02-973-4784 FAX : 02-972-4282

Product : Jangsoo Makgeolli

Seoul Jangsoo Co.,Ltd.

141, Jukhyeon-gil, Gwanghyewon-myeon, Jincheon-gun,
Chungcheongbuk-do, Republic of Korea

TEL : 043-537-7611~4 FAX : 043-537-7615

Product : Jangsoo Makgeolli, Walmae(in cans and PET bottles),
Ee:FF, Jang Red Ginseng Makgeolli, Red Ginseng Makgeolli 500

www.koreawine.co.kr



