

GYEONGNAM TRADING INC.



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HISTORY

- 1994** — Establish Gyeong Nam Trading Inc.
- 2003** — Awarded "30 Million Dollars Export Tower" on the 40th Trade day by president.
- 2004** — Opened Masan Agricultural Products Export Logistics Center
- 2019** — Awarded "the 23rd Gyeongsangnam-do Agricultural and Fishery Products Export Tower" of 20million dollars."
- 2020** — Signed a consignment agreement for management and operation of an export logistics base center for live fishery products in Gyeongsangnam-do

Gyeong Nam Trading Inc. established in 1994, is a trading company specialized in agricultural and marine products. GNTI is sponsored by local government(Gyeong Sang Nam-province) to develop domestic and overseas markets for agricultural, fishery product and also processed products.

In accordance with this purpose of establishment, we have been playing a leading role in developing overseas markets and expanding exports not only produced in the province but also Korean products.


In addition, we have supporting the export business of small and medium-sized enterprises that have quality and competitiveness price but do not have professional manpower or knowledge for trade.

We will do our best to expand export markets by discovering promising export items and continually exploring overseas market with new challenges and creative ideas.

We look forward to you interest and support.

Thank you

PRODUCTS

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
 Mushroom												
 Strawberry												
 Grape												
 Pear												
 Paprika												
 Tomato												
 Kiwi												
 Cheongyang Pepper												



KOREAN MUSHROOM

Korean Mushroom is

The freshest and most nutritious taste in the whole wide world!

Korean Mushroom is stick to the best in taste and nutrition!

Your experience of Korean mushrooms will be the joy of delicious, fresh mushrooms!

The gift from above - Korean mushroom,
produced in Korea



High content of Vitamin C,
great for beauty and diet



High content of Vitamin
B6, barely found in other
mushrooms



Also contains Vitamin
B12, the healing factor for
pernicious anemia



AMINO ACID

Also contains 9 out of the
10 essential amino acids

Korean Mushroom Package

Korean Mushrooms are Environmentally Friendly and of High Quality. Korean Mushrooms are Boastful of being the World's Top Class Cultivation Environment. We grew our mushrooms healthily and soundly as if part of our own bodies. The 365 days of the Korean Mushrooms are the promise of safe and sound as nature.



Enoki Mushroom



King oyster Mushroom



Shimeji Mushroom



The cultivation areas



Product	Scientific name	Package	Export period
Enoki Mushroom	Flammulina velutipes	5.1kg (150g X 34pack)	all year
		5kg (200g X 25pack)	
King oyster Mushroom	Pleurotus Eryngii	4kg (200g X 20pack)	
		4kg (400g X 10pack)	
		2kg Bulk	
Mini oyster Mushroom	Hypsizygus marmoreus	4kg (400g X 10pack)	
Shimeji Mushroom (White & Brown)		3kg (150g X 20pack)	



KOREAN STRAWBERRY

Korean Strawberry is

- The shape of the fruit is an elongated oval, and the color is bright red.
- It becomes dark red when it is ripe.
- It has a high sugar content, and the fragrance from the strawberry is very good as well.
- There are 70.7mg per 100mg of vitamin C in the strawberry.
- The average sugar content is 12.0Brix.

How to store strawberries

- Because the water inside strawberries evaporates if the sepals are ripped off it is best to store them in the refrigerator without removing the sepal and cover with plastic wrap.
 - They are low in humidity and can easily soften in a plastic bag that is damp.
 - Because they spoil due to mold when they come into contact with water, storing them in a paper box is best to keep freshness and original form.
- ※ The Quality of strawberries can be retained for around 5 days at 4-5℃ and 7-10 days at 1-2℃
※ During this period, tinting and transforming is suppressed and the content of vitamin C is maintained.

Korean Strawberry Package

The strawberry builds up resistances in the body and provides vitamin C. The taste and color of the strawberry can be eaten in one bite, stimulates the appetite.

The strawberry is easy to eat because of its soft pulp and remedies fatigue and skin problems because of the abundance of vitamin C. It has a fresh taste that harmonizes the sweet and acid flavor in addition to its pleasant fragrance. 100g of strawberries contains 89% water, 7.1% carbohydrate Calcium, phosphorous, carotene, and so on.

In addition, It contains 0.6-1.5% organic acid as well as malic acid and citrate acid. In 100g of strawberries, there is 80-90mg of vitamin C, which is about three times more than the vitamin C content in a tangerine(35mg).



VARIETY :



Maehyang strawberry



Sulhyang strawberry



Gumsil strawberry



Kingsberry strawberry



Pink strawberry



Altaking strawberry

The cultivation areas



Size	Weight/piece	Export Period	Q'ty/pallet
2kg (250g×8pack)	L	Nov-May	152ctns
	M		
1.32kg (330g×4pack)	DX		225ctns



KOREAN GRAPE

SHINE MUSCAT

Shine Muscat is known for its large, yellow green grape bunches.

The Seedless grape is characterized by its fantastic crunchy texture and its sweet taste of musket.

KYOHO GRAPE

Kyoho Grapes are known for its beautiful purple hue and magnificent bunch. It is characterized by its sweet, soft, and juicy flesh.

The grape is rich in various nutrients such as minerals, vitamins, calcium, and iron - it is a nutritious snack that everyone can enjoy.

CAMPBELL EARLY

Known for its black-purple hue, the Campbell Early possesses berries that are adjacent to one another, giving a feeling of firmness.

The rind of the grape is a bit thick but comes off easily when pressed gently, and the fruit's juice and flesh are easily separated.

With its abundant juice, it's known as a cool, sweet fruit that could be enjoyed by everyone.

Korean Grape Package

We have different growers who have best quality of each variety grapes. Those area are very popular place for growing grapes. They have abundant sun light, clean water and contain pure nature. So that their grapes are sweet, beautiful color, fresh juicy and also having good aroma scent.



Korean Shine Muscat Grape



Korean Kyoho Grape



Korean Campbell Early Grape



The cultivation areas



Korean Shine Muscat Grape

Size		Export period		Q'ty/pallet	Remark
2kg	2-3pcs	Loose pack	Jun-Jan	143ctns	10~15g +17brix
4kg	4-5pcs			80ctns	
4.5kg	500g×9pack	Punnet pack		48ctns	
4.8kg	600g×8pack				
4.05kg	450g×9pack				

Korean Kyoho Grape

Size		Export period		Q'ty/pallet	Remark
2kg	3-4pcs	Aug-Nov	Loose pack	143ctns	+16brix
2kg	500g×4pack		Punnet pack	96ctns	

Korean Campbell Early Grape

Size		Export period		Q'ty/pallet	Remark
3kg	8-9pcs	Aug-Oct	Loose pack	104ctns	+15brix

PEAR



KOREAN PEAR

Korean Pears are

Very sweet and juicy. They are not like other pears, they taste like apple and pear together. Korean pears are slightly more rounded and apple-shaped than regular pears.

These characteristics make them special.

Famous for their crunchy texture, the creamy white flesh of the pear is exceptionally juicy with a sweet low acid flavor and fragrant aroma. Unlike regular pears, Koeran pear is sold ripe and maintain their crisp texture long after being picked.

Nutritional Value of Korean Pear

Korean Pear, which has been proven to be excellent as a medicine for treating fever, cough, cold and relieving pain in Korean traditional oriental medicine booklets and reports and it is an alkaline food rich in various nutrients.



Korean Pear Package

Our farm is located in a part of Gyeong Nam province and this area is very popular place for growing pear in mountain. As characteristic of this area, our pear has more sweetness and strong flesh than other area.

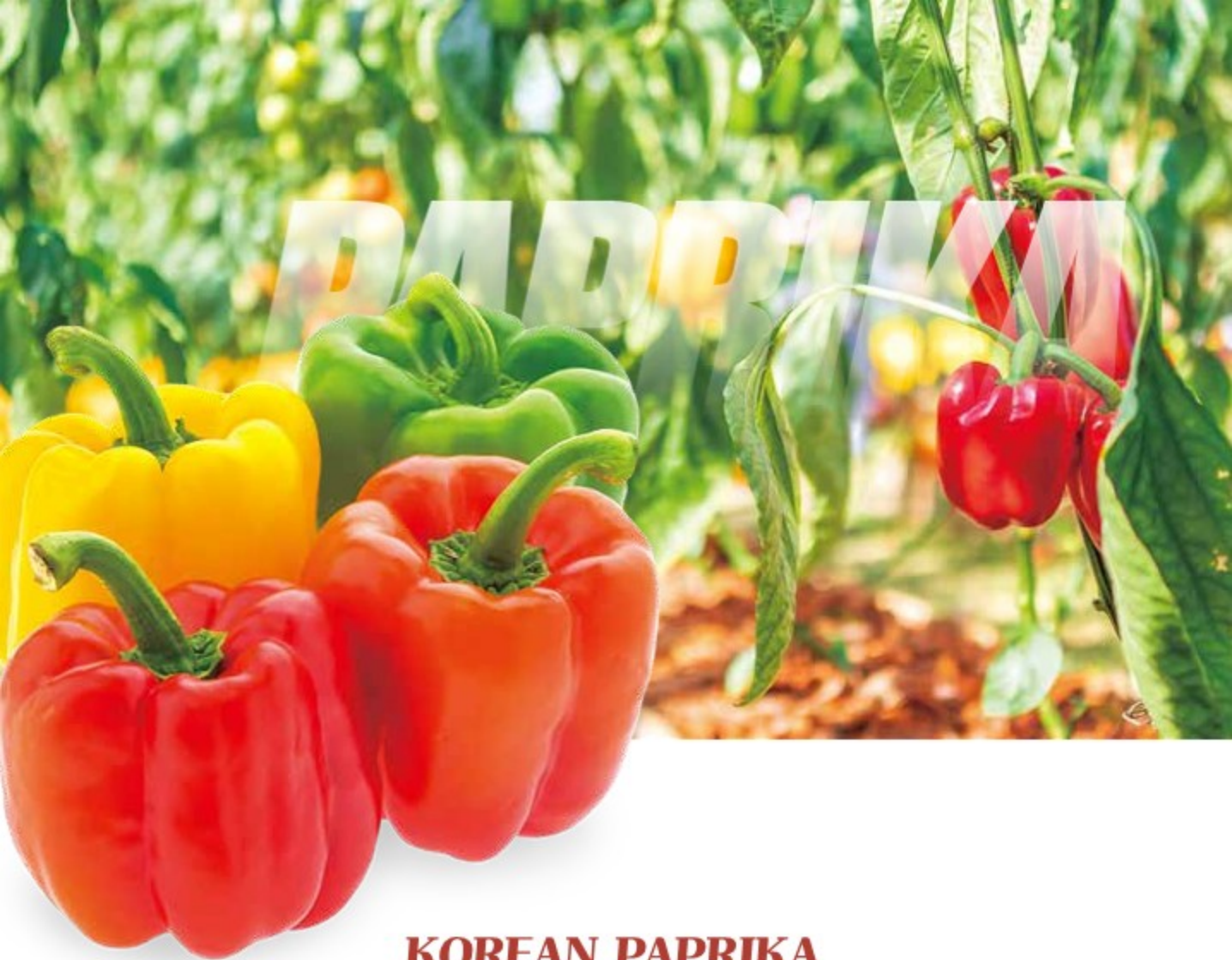
They have abundant sun light, clean water and contain pure nature. So that their pears are very sweet and juicy. Our growers are very proud of good quality pear. They are only one who has HALAL certificate and ISO 22000 facility in Korea.



The cultivation areas



Size		Export period	Quantity of 20ft
1.6kg+	2pcs x 8pack	Aug-Sep Oct-May	432ctns
1.8kg+	3pcs x 8pack		
5kg	6-8pcs		1152ctns
	9-10pcs		
15kg	21-25pcs		432ctns
	26-30pcs		
	31-35pcs		



KOREAN PAPRIKA

Korean Paprika is

Called bell-type peppers (sweet pepper) with no particular spiciness as piment (capsicum).

In English, paprika can be called sweet pepper or bell pepper, whereas the Japanese call paprika by its French name (piment).

Paprika comes in a variety of colors, including red, orange, yellow, purple, and white.

The most popularly produced color is red, which accounts for approximately 40% of all paprika harvested every year.



Paprika contains carotenoid-based pigments such as capsanthin, β -cryptoxanthin, and zeaxanthin.

It is an alkaline-strong food that is rich in vitamins A, B1, and C with little spiciness.

Most paprika are very sweet, and are used in various dishes, salads, or in meat-based dishes as a spice.

Korean Paprika Package

How much nutrients are in it?

- **Promotes growth and prevents aging** : Lycopene, one of the most important substances found in paprika, has an anti-oxidating effect that removes free radicals that result in aging.
- **Boosts the immune system with rich stores of vitamins** : Paprika is an outstanding source of vitamin C - x2 the amount in strawberries, x4 the amount in oranges, x6 the amount in kiwis, and x41 times the amount in apples. As a rich source of vitamins, paprika can boost your immune system and protect you from a variety of illnesses and diseases.
- **Takes care of skin and helps weight loss** : With just a third of the calories found in apples, paprika can be a great option for people trying to lose weight. Paprika also contains other nutrients such as vitamin beta-carotene, which suppresses melanin production. This can remove blemishes from your skin and keep your complexion light and fair.



The cultivation areas



Size	Box / Weight	Export Period	Color	20FT
XL	5kg	Oct - Jul	Red, Yellow, Orange, Green	1,040ctns
L				
M				
S				
SS				



KOREAN TOMATO

Korean Tomato is

The most delicious and nutritious because they are rich in glutamic acid and lycopene, which taste rich in summer when the sun is strong as one of the world's top 10 health foods.

A Common Tomato

The more common tomatoes are ripe, the more lycopene and vitamin C are enriched.

Mini Tomato

Vitamin C, minerals, and beta-carotene are more abundant than regular tomatoes.

Snack Tomato

It is a kind of mini tomatoes, oval in color, crunchy texture, and strong sweetness, making it good to enjoy like fruits.

Korean Tomato Package

How much nutrients are in it?

- **Anti-cancer effect** : Lycopene, which is the most contained in tomatoes, removes active oxygen, which is effective in strengthening immunity and preventing cancers such as prostate cancer, colon cancer, and stomach cancer.
- **Prevention of cardiovascular disease** : Tomatoes are good for heart health because they contain fiber, choline, vitamin C, and potassium.
- **Vision Improvement** : Vitamin A in tomatoes is a powerful antioxidant that inhibits vision damage in free radicals.
- **Skin health** : Rich vitamin C can prevent these skin diseases because it promotes collagen production, an essential ingredient in skin, hair, and nail tissues.
- **Hypertension Prevention** : Tomatoes contain potassium that relieves blood pressure, which can improve blood circulation and reduce the burden on the heart to prevent the risk of high blood pressure.

※ Tomato's Lycopene ingredient has a better absorption rate in the body when cooked with heat. When heated, the lycopene component escapes out of the cell wall and absorbs well into the body.



The cultivation areas



Common Tomato



Mini Tomato



Snack Tomato



Size	Box / Weight	Pcs	Export Period	20FT
XL	4kg	18pcs	Jan - Dec	1,800ctns
L		20pcs		
M		24pcs		
S		28pcs		
SS		32pcs		



KOREAN KIWI

Korean Kiwi is

Juicy and have a refreshing taste with moderate sweetness and sourness. If you like sour taste, you can eat it when it's a little hard, and if you want to enjoy the sweet taste, you can eat it when it's soft like a peach. It is a ripe fruit that is eaten after being harvested for a certain period of time, and the taste varies depending on the degree of ripening.

How much nutrients are in it?

- **Improving intestinal health** : Kiwi is rich in dietary fiber, which is effective in improving intestinal health. It also contains actinidine, a natural protease, to help digestion and absorption of proteins.
- **Rich vitamin C** : kiwi contains more vitamin C than adults recommend per day, making it a great source of vitamin C.
- **a low glycemic index** : Kiwi is rich dietary fiber expands in the stomach, slowing the absorption of glucose in the body and helping control blood sugar.
- **Strengthening of immunity** : Vitamin C, which is abundant in kiwi, is an essential nutrient for strengthening immunity and mental vitality.
- **Great potassium source** : Potium is an essential nutrient that balances body fluids and electrolytes, helping to maintain normal nervous system and muscle activity and blood pressure.
- **Natural source of folate acid** : Folate acid is a type of water-soluble vitamin that promotes cell growth and development and is one of the nutrients that pregnant women and children need to take enough.

Korean Kiwi Package

How to store and enjoy Korean Kiwi?

- When kiwis are soft, please keep them in a cool place. If they are put on a warm place, they get soft too fast.
 - If kiwis are hard, please keep them in a cool place by putting them in a plastic bag. They get soft slowly (It takes about 3 weeks). If they are kept in a warm place, they get soft faster (It takes 10 to 14 days).
 - If hard fruits are kept in a warm place with apples and bananas, they get soft rapidly in 3 to 4 days.
 - If hard fruits are kept in a cool place with apples and bananas, they get soft in 10 to 14 days.
- ※ Kiwi is left in the room temperature of 10 to 25 degrees for about 20 days. Then it is ripened. You can enjoy the true taste when eating while it is soft by touching it first.



The cultivation areas



Green Kiwi



Gold Kiwi



Type	Size	Box / Weight	Export Period	20FT
Green	65, 75, 85, 95, 105, 115, 135	10kg	Mid-Dec to And of Apr	800ctns
Gold	38, 43, 48, 53, 58, 68	5kg	Mid-Nov to Mid-Fed	1,500ctns



KOREAN CHEONGYANG PEPPER

Korean Cheongyang pepper is

Cheongyang pepper is a superpower ingredient on the Korean table. It goes into many kinds of food. Following the intense spicy taste, the slightly sweet taste that comes after it stimulates the appetite. It's making a great food ingredient for Koreans who enjoy the spicy taste.

In addition, Cheongyang pepper is a type of alkaloid, which contains far more capsaicin, an ingredient that gives off the spicy taste of red pepper. And it is rich in various nutrients such as minerals. It also has the advantage that the taste does not change even if stored for a long time due to its strong scent and thick skin.

Korean Cheongyang pepper Package

How much nutrients are in it?

- Chungyang peppers contain about 10 times more vitamin C than regular peppers, which is effective in improving immunity against viruses and bacteria by helping metabolism and blood circulation in the body.
- It contains much more capsaicin than other peppers, and the abundant capsaicin stimulates the brain's nerves to promote the secretion of endorphins and helps improve brain activity and overall health.
- It is rich in various nutrients such as minerals and contains a large amount of vitamin A ingredients that are beneficial to eye health. In addition, beta-carotene, a precursor to vitamin A, is also contained in large amounts, protecting vision and relieving eye fatigue.
- Rich vitamin A and C components and beta-carotene are also effective in preventing aging through antioxidant action that suppresses cell oxidation and eliminates active oxygen that promotes aging.

The cultivation areas



Box / Weight	Pcs	Export Period	20FT
10kg	1,200pcs	Dec - Jun	580ctns

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