



CHAERYEONGA

PRODUCT BROCHURE

V. JULY.2024

채연가



Aged Apple Cider Vinegar

This vinegar is made by low-temperature fermentation of apples grown organically on the open field of Hamyang for more than five years.

Two tons of apples are born as 100 liters of precious vinegar after five years of fermentation in Chaeyeon-ga's fermentation room.

It is a naturally fermented vinegar that ferments for 1825 days, 43800 hours and allows you to enjoy condensed taste and scent.



Master's handiwork
: With Value

Chaeyeon-ga's fermentation
Jar-Inspired by traditional vinegar jar

The wide, round body and narrow
opening prevent vinegar's acid flying away.

Vinegar with natural beauty is put
in the world's most special bottle.



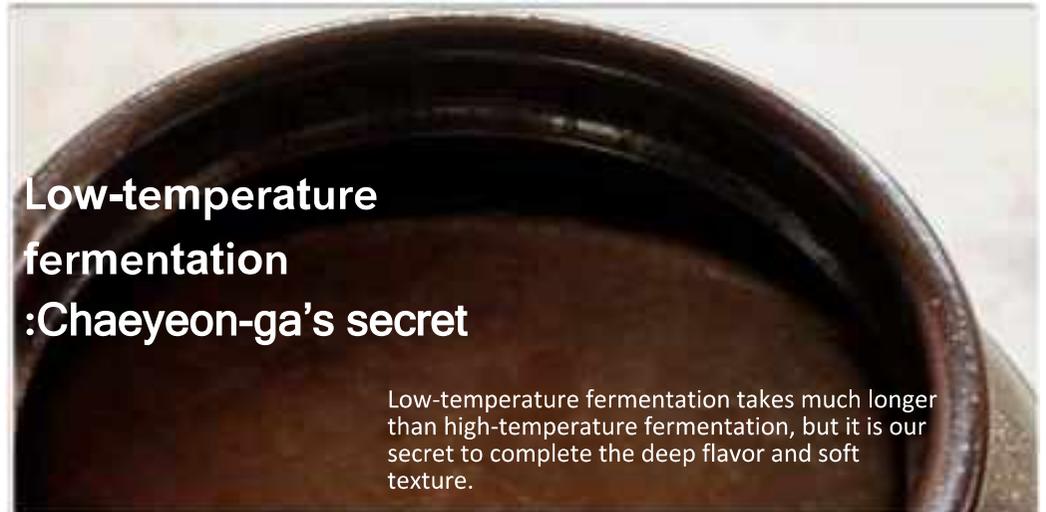
Time
: The most important
ingredients
1825 days,
43800 hour

The time experienced by nature and
the taste of vinegar with the
sincerity of the master are of more
special value



Low-temperature
fermentation
:Chaeyeon-ga's secret

Low-temperature fermentation takes much longer
than high-temperature fermentation, but it is our
secret to complete the deep flavor and soft
texture.



Les épocrates de l'épicerie fine: a competition where the heads of the French culinary industry and Michelin-starred chefs are judged on the rarity, creativity, and quality of products.

Chaeyeon-ga's Balsamic vinegar, The only Korean vinegar that participated in Les épocrates de l'épicerie fine



**PRIX
ÉPICURES**
DE L'ÉPICERIE FINE



LUNDI 5 JUIN 2023

10^e ÉDITION DES RENCONTRES ANNUELLES DU MONDE
DE L'ÉPICERIE FINE AU PAVILLON GABRIEL À PARIS

le monde de
L'ÉPICERIE FINE

Chaeyeon-ga's
Balsamic vinegar ,
recognized in
Europe



Balsamic Apple & Balsamic Citron

**Korean style balsamic with the taste and
scent of nature**

The etymology of balsamic comes from the Italian word "balsamico," which means "scented." Now, it has become a reference to vineyards with deep and rich flavors.

Chaeyon-ga has developed a Korean-style balsamic that can increase the enjoyment of eating by utilizing fruits that are familiar to Korean people.



Balsamic citron

(citron 99.8%, yeast 0.2%)

This balsamic vinegar made with only the best citron, a special product of Goheung, Jeollanam-do. Without additives, it is made with Chaeyeon-ga's 'low-temperature fermentation' method to maintain the yellow color and scent well.

There are 20 citron in a 200-ml bottle.

making it good to enjoy the taste of citron.

It can be used as a salad dressing, and is also recommended when making ades.

Add freshness to your cooking and pleasure to your table with Chaeyeon-ga's Balsamic Citron.



Balsamic Apple

(Apple 99.8%, yeas 0.2%)

It is a Korean balsamic vinegar made from apples from Hamyang, Gyeongsangnam-do, and I believe it is comparable to Italian balsamic vinegar.

There are 30 apples in a 200-ml bottle.

The sweet taste and scent of apples are condensed by fermenting only apples without any synthetic flavorings or additives. It can be used as a salad dressing, and is recommended to eat with sourdough. With no sour scent, it is perfect for all vinegar-based dishes. Add some creativity to your table with Chae-yeon's balsamic apple.





Gingershot

[45% Apple ,40% Ginger, 5% lemon ,2% cinamon ,7% apple cinder vinegar ,1% orange]

"Revitalize Your Day with Natural Energy"

1-year+ aged premium Apple Cider Vinegar (ACV).

A powerful energy shot that combines the spicy kick of ginger with the smoothness of naturally fermented ACV.

Apple Vita

[83% Apple,7% apple cinder vinegar , 5% collagen , 2.5% vitamin C, 2.5%vitamin]

"Daily Glow from the Inside Out"

1-year+ aged premium Apple Cider Vinegar (ACV).

A refreshing ritual for inner beauty, blending organic acid from ACV with essential vitamins.



Easy! Simple! Tasty! Healthy!



Minu Tea

[water 20%, 25% Bitter Melon, 25% Jerusalem Artichoke, 25% Banaba Leaf, 5% Chicory Powder]

"Smart Balance for Your Daily Life"

A functional tea meticulously blended with nature-derived ingredients known for supporting healthy blood sugar levels.

Balsamic apple spread

[99.8% Apple, 0.2% Yeast]

"The Pure Essence of Concentrated Apple"

A premium gourmet spread that captures the rich, deep flavor of fermented apples without any added sugar.



Easy! Simple! Tasty! Healthy!