

The leading brand of Yeongyang peppers



Established by Yeongyang-gun and produced by a local public enterprise

Premium Biggalchan Red Pepper Powder

Establishment Background and Purpose

Basis

- Local Public Enterprises Act (Article 49) and the Ordinance on the Establishment of Yeongyang-gun Red Pepper Distribution Corporation (No. 1707)

Background

- Improvement of irrational pepper distribution structure (Inhalation of foreign substances and unsanitary aspects during the collection and distribution of red peppers)
- Selection of high-quality Yeongyang red pepper ingredients
 - Production of high-quality, standardized and sanitary red pepper powder
- Improvement of the issues related to drying red peppers in their circular form
 - Increased drying time, color change, quality degradation and increased simple drying cost
- Increased need for the production of high-quality, sanitary dried red pepper ingredients (Ingredient Washing → Selection → Cutting → Low-temperature Hot air Drying)
- Securing a source of income for small-scale red pepper farmers

Purpose

- Shipment of high-quality standardized products (Commercialization of high-quality products)
- One-stop system for the purchase → Washing → Drying → Processing of red peppers
- Production of high-quality red pepper powder that meets international standards (ASTA Color, pungency and general bacterial count) to create safe food
- Ensuring stable income for production farmers through contract cultivation and purchase
- Labor reduction for pepper farmers (Supplying pepper seedlings through pepper nurseries, collecting on-site after production and harvest)

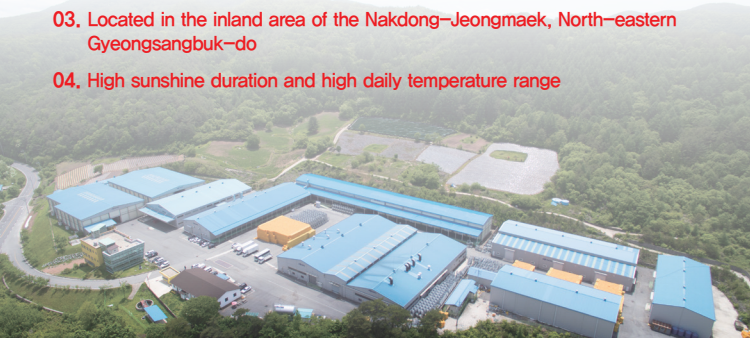
Geographical characteristics of “Yeongyang Biggalchan Red Pepper Powder”

01. The best location for red pepper cultivation in Korea

02. The homeland of the finest red peppers in the country

03. Located in the inland area of the Nakdong-Jeongmaek, North-eastern Gyeongsangbuk-do

04. High sunshine duration and high daily temperature range



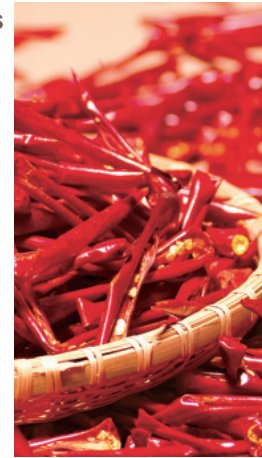
Preteament and drying process

(Red peppers →Washed, cut and dried red peppers)

「Pretreatment and drying process」

In terms of the quality of red peppers, the most crucial aspect is the drying process. The shorter the drying time, the better it preserves not only the color but also reduces the destruction of nutrients.

01. Input of stemmed red peppers
02. 1st and 2nd washing (Spray and air)
03. Foreign material selection
04. 3rd washing and cutting
05. Drying process (Preliminary drying and main drying)
06. Selection and packaging of dried red peppers



Red pepper powder process

「Milling and Packaging Process」

Processing using a fully automatic continuous roll mill, no detection of metal filings and X-ray inspection for foreign substances in all packaged products



01. Input of stemmed red peppers
02. Automatic continuous milling
03. Particle size selection
04. Removal of metallic foreign materials
05. Air conveyance CIP system
06. Automatic packaging



Product Composition

Origin: 100% from Yeongyang-gun, Gyeongbuk

Biggalchan Red Pepper Powder produced using Yeongyang red peppers, which are 100% contract-cultivated with local farms in Yeongyang-gun, capturing the true color and taste



Biggalchan Stick Type Red Pepper Powder

100g 10g*10 packets



Biggalchan Container Type Red Pepper Powder

130g



Biggalchan Red Pepper Powder

500g (Zipper Bag)



Biggalchan Red Pepper Powder

1kg (Zipper Bag)



Biggalchan Red Pepper Powder

3kg 5kg



Biggalchan Washed and Cut Dried Red Pepper

500g 1.8kg 3kg



Biggalchan Gochujang Red Pepper Paste

450g 900g



Biggalchan Premium Gift Set

1 bottle of 100g Stick type,
1 bottle of 130g Container type,
1 pack of 500g Red pepper powder,
1 bottle of 450g Gochujang.