



BOEUN SAMGA JUJUBE FARM 보은삼가대추농원

I am Kim Hong-bok. I operate Boeun Samga Jujube Farm in Samga-ri, where the water and air are fresh and clean on Songnisan Mountain. I returned to the rural area and acquired the farmland in 1999. In 2002, I planted 1,800 jujube trees. Since then, I have spared no effort to cultivate them with complete care, dreaming of a 'Peter Pan in Jujube Land'.

Now, my farm is capable of producing 20 tons of jujube every year. I have adhered to environmentally-friendly agricultural farming and produce high-quality jujube. As a result, I obtained the Certificate of GAP Agricultural Products Management Excellence from the National Forestry Cooperative Federation. Boeun Samga Jujube Farm produces and distributes dried jujube, jujube snacks and jujube juices as well as fresh jujube.

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BOEUN SAMGA JUJUBE FARM HIGHLIGHT PRODUCTS

KIM HONGBOK DRIED JUJUBE

Boeun jujube is very famous as a large, high sweetness fruit because of the huge daily temperature difference night and day. Dried jujube is boiled to be served as the jujube tea. Dried jujube is used for various dishes to strengthen the body and vitality including jujube medicinal wine, jujube vinegar, jujube porridge, Korea traditional cookies made with jujube, sweet rice with jujube and nuts, and sauces.



KIM HONGBOK JUJUBE SNACK

Nutritious Snack drying 100% Boeun jujube, snacks everyone enjoys. It is easy to eat as a snack anytime, anywhere by all ages no matter males or females with nutrition of raw materials. You can take the ingredients as they are. Despite the absence of any additives, As the ventilation period is 1 year, emergency food is sufficient.



KIM HONGBOK JUJUBE JUICE

3 NOs! No sugar, No additives, No Preservatives. Jujube juice, the 'jujube to drink' is made in liquid form for everyone to enjoy as a drink. NO additives are used in order to keep the native taste and scent of jujube. You can enjoy it as hot or cold by warming or refrigerating depending on your taste preference.

