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Natural Life
Agricultural Co., Ltd



ABOUT KOREAN OAK MUSHROOM

Oak Mushrooms (표고-Pyogo) are the second most commonly produced mushroom in the world. Cultivation is said to have begun in China around 1000 A.D. and while it naturally occurs in the wild here in Korea as well, Oak Mushroom have been farmed here since at least the Joseon Dynasty era: A 1766 treatise on agriculture describes a method for farming pyogo using cut logs, soaking and seeding them, and placing them at an angle to propagate.

In fact, farmers who do “자연,” or natural, Korean Oak Mushroom farming use pretty much the same methods today. Oak logs, preferred for the best taste and highest yield, are set up beneath pine trees, which provide year-round shade. Oak mushrooms can be harvested in fall and spring.

Indoor commercial production of pyogo using bags of sawdust produces higher yields but a distinctly different flavor profile.

Therefore, Natural Life Agricultural Co., Ltd cultivates oak mushroom only in oak logs at clean areas of Korea with pure dew, warm breeze and sunshine.

We love to grow oak mushrooms very slowly in a natural way and keep the traditional cultivation method.

Our high quality Korean Oak Mushroom is the result of growing in providence of nature.

The oak logs mushroom’s feature is firmly and fleshy texture.

Its nutrition and flavor are intensified by drying.

Dried-oak mushrooms reconstitute very well and are frequently preferred over fresh in many Korean dishes.

The meaty flesh of the dried-oak mushroom imparts its distinctive full-bodied, woody flavor to any dish

Natural Life Agricultural Co., Ltd

Value System

During his life, farmer Ju-Il Kim continued to challenge himself to find new way to create harmony between humans and nature in order to transcend individual desires.

Natural Life Agricultural spirit began when Mr. Kim, a master farmer who dedicated his life through organic farms to respecting neighbors and showing respect for human life.

The spirit of Natural Life Agricultural is embodied in love for humans and respect for life.

The spirit of love human is our desire to produce foods that are safe and as fresh as what nature has provided for us. This is our promise to you and part of our determination to produce wholesome foods that can be fed to your family with confidence.

The spirit of respect for life is a mindset that seeks to value and protect nature, the origin of life, as a way to promote the spirit of love for our neighbors. This is our promise as humans, to create an environment where even the smallest form of life can live freely

Mission

We are Natural Life that make of harmony between humans and nature

Vision

We propose a creative natural food culture over the world.

We lead of WELL-BEING FOOD industry



Natural Life

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make of harmony between
humans and nature



Company Profile

Natural Life Agricultural Co., Ltd. as a leader in the mushroom industry in Korea, in a rare variety of mushroom industry, We do Research - Cultivation -Sales - distribution.

Since 2012 we have been exporting to Asia, we have recognized as the best quality of products and cultivation techniques by overseas buyers. Especially 2016 we employ export selected experts, so we can ready to prepare for export anywhere and anytime.

Our top competitiveness is the distribution and commercialization of all kinds of mushrooms. (Dried, Fresh, Medical, etc.)

We have lots of know-how in various cultivation methods, large and small packaging techniques compared to simple handling mushroom companies. As a result, we have a wide range of partners and customers.

- 2016. Exportation to Singapore
- 2012. Exportation to Japan and R.O.C
- 2011. Relocation & Expansion of Company
- 2010. Obtain Japan Patent on an Oxygen Shiitake
- 2008. Succeed in Mass Cultivation of Black Fungus
- 2007. Succeed cultivation of black fungus Korea's first
- 2001. Register Mushroom Alliance
- 1997. Establishment

Company Products

Natural Life's Mushroom farms are located where clean nature and Namcheon-river flows. We have adhered to the clean environment and traditional methods of cultivation and will continue to be so.

From the beginning, we made pesticide-free farms and all chemical elements were removed to cultivate our mushrooms.

It is our cares for respecting humans and protecting environment.

We also collect high quality oak mushrooms through Koran Mushroom Alliance.



Our Trademark protected by trademark registration (No. 40-0752232)



Oxygen Dry Oak Mushroom

The core technology of oxygen oak mushroom is in the drying method.

The patented drying method, the nutrients and flavor of oak mushrooms are same as normal dried oak mushroom.

However it has excellent resilience, so you can enjoy fresh oak mushroom just by soaking it in water for short times.

Oxygen oak mushrooms are not only domestic patent registered but also registered in Japan patent.

Black Tree Fungus

The method of artificial cultivation of Black tree fungus was first developed and cultivated in Korea with Gyeongsangbuk-do Agricultural Research & Extension Services.

After that, the quality of the seeds was developed and the black tree fungus new products were introduced. It was expected replacement of 400 tons of imported black tree fungus with domestic markets.

In the future, Natural Life Agricultural Co., Ltd. will concentrate will develop superior seeds of Black tree fungus and analyze effective ingredients.

We will provide safe food for consumers through research on the development of secondary mushroom products. It will also focus on developing local mushroom farmers to increase their income.



Our Valuable Domestic Partner

Lotte shopping, Lotte supermarkets,
Lotte department stores, National Agricultural
Cooperative Federation (Nonghyup), Hanaro mart,
Debec department store, Food mart etc

Our Valuable international Partner

CHWEE SONG SUPPLIES PTE LTD

Blk5, Ang Mo Kio Industrial Park 2A Tech II #07-14 to 16 Singapore 567760

SUN SIANG ENTERPRISE CO.,LTD.

1F., No.216, SEC.1, Dihua St., Datong Dist., Taipei City 10347

SANTO CO.,LTD

39-3 Sugawara-Dori, 7 Chuome,Nagata-Ku, Kobe, Japan



TIPS OF DRIED SHIITAKE MUSHROOM

1. HOW TO PREPARE THE DRIED SHIITAKE FOR COOKING

Rinse dried shiitake mushroom under cold water to remove any excess grit.

In a bowl, pour boiling water over the mushrooms to cover and allow sitting for 60-90 minutes.

(Add some sugar, it prevent the loss of ingredient and improve its flavor)

Keep the soaked water is particularly good if you need to boost umami in soup or your own recipe.

2. HOW TO COOK SHIITAKE STOCK

Combine all ingredients (Shiitake, anchovy and kelp) a large pot over high heat; bring a boil.

Reduce heat to low and simmer, uncovered, 4 to 5 hours.

Strain out solids with colander set over another large pot or bowl.

Add some stock to your own recipe. Keep in the fridge.

SHIITAKE MUSHROOM RECIPES

SHIITAKE PORK STIR-FRY

Ingredients:

100g Pork, 5 Dried Shiitake, ¼ Carrot sliced, 2 Celery sliced, 2~3 tbsp Soy Sauce, 1 tsp Sugar, 1 tbsp Ginger Juice, ½ tsp Salt, 1 tbsp minced Spring Onion, 2 tsp minced Garlic, Sesame Salt, Sesame Oil

Instructions:

1. Soak all shiitake, cut the stem halved or sliced.
2. Marinate the pork with ginger juice, sugar, salt and soy sauce.
3. Heat wok, Swirl oil in pan to coat.
4. Add marinated pork with garlic, stir-fry 5 minutes or until browned.
5. Heat remaining. Add Carrot, Celery and shiitake stir-fry 2 minutes or until tender.
6. Add 3~4 tablespoon water with spring onions bring to a boil.
7. Plate with sesame oil and salt few drops.



SHIITAKE AND BEEF STEW

Ingredients:

12 Dried Shiitake, 4 cloves whole Garlic, 100g Beef or Seafood, 1 large knob Ginger peeled and chopped into thumb-sized pieces, 3 Spring onions sliced, 2 liters water, 2 tbsp soy sauces, 2 tsp Beef-stock

1 Onion, ¼ Radish, any Vegetables (Mushrooms) you wish

Instructions:

1. Rinse dried shiitake, and soak. Cut the stem halved or sliced.
2. Heat a large saucepan with water, radish and ginger for 3~5 minutes.
3. Add shiitake, garlic, beef (seafood), onion and all vegetables.
4. Bring to the boil. Reach the boil, drop the heat medium.
5. Add the remaining ingredients.
6. Boil with the lid on for 5 minutes or until shiitake mushrooms are soft.
7. Serve with rice.



KOREAN SHIITAKE RICE-CONGEE

Ingredients:

1 cup Rice, 6 Dried Shiitake, 2 tbsp Sesame Oil, 3 cups Water, Soy Sauce

Instructions:

1. Soak all shiitake. Cut the stem and chop small pieces.
2. Heat pot, Swirl sesame oil. Add chopped shiitake and rice stir-fry 3 minutes.
3. Place 3 cups of water into a pot.
4. Bring to the boil. Reach the boil, drop the heat medium.
5. Stir with the lid off for 5 minutes
6. Season with some soy sauce.

