

We make **Taste**, **Fragrance** and **color**
We serve **Fresh**, **Safe** and **Pleasant**

For Your Wellbeing Life
ESELNARA



Taste
Fragrance
Color



CEO Message

The Eselnara mean clean and freshness

As such the first start of the clear by the morning sun like the dew that represents all sincerity and said the food industry born of honesty as well as I will take responsibility for first time to eat tasty and finally eat flavor freshness of clean.

The first country to start Eselnara of your linen taste the best customer said approached the best service.

We appreciate your participation along with you to develop the food business. Please bring it up to today, I appreciate suppliers who viewed protect the country will become a Eselnara always fulfills its commitment and responsibility.

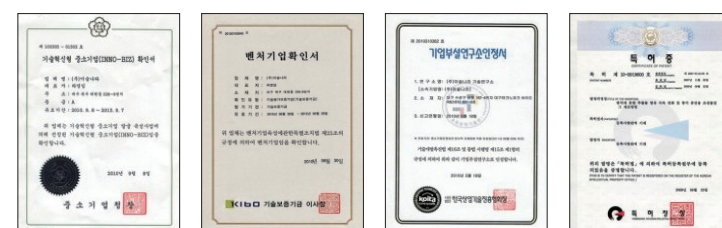
In addition to the mental attitude that always stick to the basics for developing food culture to our customers happy we will further reach.

Thank you

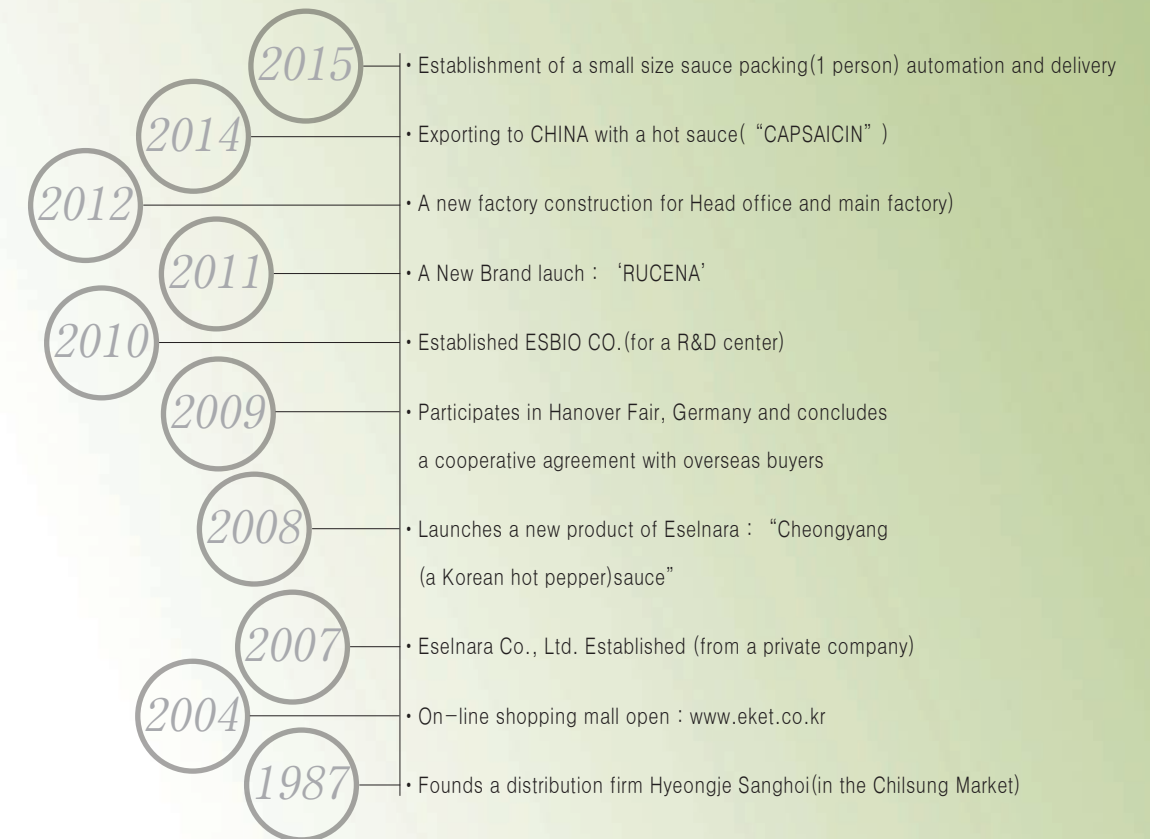
CEO Sung-kwan, KIM

For Your Wellbeing Life

Certificated



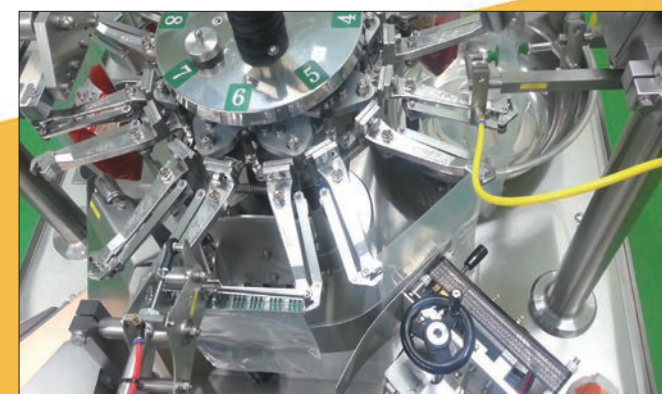
History



• Sauce tank



• Powder blender



• Automatic filling facility



• Spice label M/C

Sauce

Plus our families happy,
It brings the sincerity of only fresh and safe ingredients.

Garlic Soysauce / Teriyaki Sauce / Pork Cutlet Sauce
Honey Mustard Sauce / Sweet Chilli Sauce / Chicken Sauce
Hot Chicken Sauce / Gochujang Sauce / Spicy Sea Snails Sauce
Grilled Skewer Sauce / Tteok Galbi Teriyaki Sauce / Bulgogi Galbi Sauce
Pork Belly Sauce / U-don Sauce / Cheongyang Bul Sauce
New Capsaicin Sauce / Capsaicin Bul Sauce / Smoke Flavor Sauce



Sauce

Bear that comes from the word for 'salt' Latin 'Salusus'. Salt is to revive the taste is unique with food, Cattle is a layer that improves the match between the original taste of food that the food indispensable essential ingredients in all the dishes end up sauce Maybe it is like gold?
The original meaning is seasoned with salt solution as the default, called bots, horse seasonings from around the world It comes with a lot of Header 'S' who is due.

Type of sauce

Dinnerware

Worcester sauce(common sauce), pork cutlet sauce(similar to Worcester sauce and a boiled use a lot of apple, tomato puree), Anchovy sauce, chili sauce(Chili sauce: hot sauce into the tomato and pepper seeds), Tabasco sauce(Tabasco sauce: red pepper Spicy sauce), other(Tomato sauce, ketchup, mayonnaise sauce, dressing), etc. made. They harmony the different food also used as the higher is industrially manufactured and sold as a bottled form.

Cooking

Then the chef came to cook make each according to law making primary sauce materials and applications, Basic sauce, other sauces. The primary sauce veloute sauce(veloute sauce: meat dishes, raw supplementary materials to be in accordance with the basic white sauce Line suited to cooking), almonds sauce(almond sauce: boiled cooked vegetable dishes, particularly suitable for white sauce), Supreme sauces (Chicken is used for cooking), bechamel sauce(bechamel sauce: vegetables, as white sauce, eggs used in cooking fish, shrimp, material of the croquette) tomato sauce(Auburn, noodle dishes like fried fish), Espanyol sauce (Used in cooking to flavor rich sauce of Espanya type brown) and the like.



Spice



Rosemary

Perennial evergreen shrub belonging to the lamiaceae lamiales, etymology comes from the meaning "dew of the sea" "Ros Marinus". Geolcheo flowers bloom from spring to summer months in temperate climates province of origin. That is the caucasus region. In South Korea are introduced in the 1980s, the largest proportion in the hub differentiation. The piece cuppies, excessive ornamental, edible, medicinal, spices, cosmetic agents, preservatives, are used for medical. Drink mainly dry leaves or by tea. It is added to meat dishes.



Basil

Pool party is a kind of spice annual plant belonging to the Lamiaceae. Italy cooking, mainly used in chinese cooking. In China and Taiwan rareuk(羅勒)or slang also known as a clear call gewoochingta(pagoda 9th 九層塔)in. Since India does not put food on the sacred, basil party cheaman drink brewed by tea. If the raw crushed basil leaves, pine nuts, cheese, and garlic with olive oil genova. It is a source of basil pesto dishes representing. Various pasta I can just mix a salad can make a great dish.



Oregano

Plants belonging to the oregano. The leaf plant that grows in warm mediterranean region dried spices write to. If the parties can grow up to 80cm or so, of course it requires an enormous amount of sunlight. Only one week sunshine regardless of how warm the temperature does not appear poems are poems the dies. Already high electrical origin from the greek for greece it has used for meat dishes, greek cuisine today in established it self as essential can never fall.



Thyme

Deciduous shrub Lamiaceae, Alpine beach highlands of the country everywhere, grows beside a rock. This fragrance is called 'Thyme(百里香)' was going to put up baekri. Time of the mediterranean mountains as a spice in addition to soup, sauce of western McDonald muffins, bath, fragrance, herbal tea, fasteners, etc. are also being used.



Parsley

Loose origin to the biennial belonging to the Northern Africa and southern Italy, the mediterranean coast. Greece was grown in BC 3-4 century. That history is a great hub for a long time beingrown in Africa was very loved by the Romans basil food poisoning widely used invarious foods because they thought they could avoid, parsley Northern European the 13th century, the 15th century british, 17th century American started to introduce the current it is grown around the world.



Bay Leaf

Dried leaves are good and fragrant bay leaf two flavors Because it's felt as a spice in cooking or put in the ear. In the country when you create a different exotic Italian dishes like spaghetti or pizza sauce spices, but, there are hundreds of toxic if used laurel leaves are the reason main price is quite cheap. Internet shopping with large standard 4~5,000 won homes in the general 1~2 years can buy enough to writ eat leisure. This bout is raw leaves because some times bitter tasting like bitter flavor not even replace the old and the guava leaves.



Tumeric

Turmeric is a perennial plant belonging to theginger. Turmeric is saturday in South Asia and plant species, temperatures of 20°C to 30°C and grows well in many places it rains. It is well known as spices like putting curry. From southern China through South east Asia, South Asia, from how it used as ingredients in many countries. We have to enter curry power known enough flour, for the very fact that a variety of different foods used road.



Black Pepper

Dicotyledon piperales black pepper of dry evergreen vines, South India Malabar coast is the country of origin. It is now widely produced in South east Asia. It is used as a spice. The fruit turns red when less was cooked green peppers are cooked just like. So whether in foreign countries representing the peppers and pepper the same word(Pepper). Here hocho(胡椒) How to change it became the pepper right now. The ho(胡)it means to the barbarians, also it means that come from China.

Spice

Pure natural, eating pleasure! A happy heart!

Cinnamomum / Citric acid / Nutmeg / Dill seed(ground) / Dill seed(whole)
Rainbow sprinkle / Rosemary(whole) / Rosemary(ground) Marjoram(whole)
Marjoram(ground) / Basil(whole) / Basil(powder) / White pepper(powder)
White pepper(whole) / Sage(whole) / Sage(powder) / Star anise(whole)
Star anise(ground) / All spice / Bayleaf / Bayleaf(ground) / Oregano(whole)
Oregano(ground) / Clove(whole) / Clove(ground) / Chili powder / Cayenne pepper
Cajun spice seasoning / Carawayseed(whole)Coriander whole / Coriander ground
Cumin / Thyme / Thyme Ground / Tarragon / Tarragon(ground) / Tumeric
Parsley / flake / Pickling spice / Black Pepper(ground) / Whole Black pepper(whole)
Black Pepper Crack / Black Pepper Crushed(whole) / Crushed Red Pepper / Mix Herb



Powder / Seasoning

Create qualitatively, it brings the love.

New Capsaicin Powder / Capsicum Powder / Smoke Flavor(ground)
Mashed Potato / Gelatin / Frying Mix / Korea Pancake Mix
Potato Starch / Garlic Powder / Ginger Powder / Onion Powder
Paprika Powder / Sagol Powder / Chinese pepper Powder
Topokki Spice powder / Vongole / Chickenstock
Premium Chicken Powder(for chicken store) / Chicken curing agent
Chicken briner(for chicken stores) / Es-427 / Gelidium powder
Gelidium / Pork cutlet Batter Mix / Barbecue seasoning
White Capsaicin / Potato Starch / Garlic Salt



Powder / Seasoning

Seasoning

Seasoning is a Korean term that delicious seasoning by adding spices and herbs often referred to as "seasoning." The use of seasoning has stimulated action it chwigak with taste, the appetite is increased, and therefore digestion promoting the secretion of digestive gland of each. There is an effect that well. How it is sometimes used at the table and put the case when cooking food, salt, lemon juice, Pepper, white pepper, and often used, mainly from plants and animals adult is less kind.

After a bitter taste as salty, sour, sweet, sour, (酸味), scent such as each subject has to write some of these things together. also put a drink of sherry in the last (sherry) and Madeira (madeira) in order to taste the seasoning. Taking into account the physical and chemical properties of the food to be cooked for flavor without losing the flavor of the food seasoning, choose a unique sign up should be used, it is important to appropriately determine the order, timing, amount.



Natural Seasoning

ESELNARA Natural seasoning powder
to make delicious food

Pumpkin / Strawberry / Spinach / Carrot / Banana / Aloes
Balloon flower / Beet / Kelp / Anchovy / Dried Pollack
Shrimp / Green tea / Cactus / Shiitake / Dioscorea opposita

Natural seasoning

Egen people who care about the health of packed products made of natural foods as a natural flavoring want to put out a beautiful color as the color egen who are worried about pigmentation so worried about additives made of pure natural products around.

Efficacy Green Tea

There catekin contained in green tea have an unstable structure in the field of tangerine juice ascorbic acid and sucrose in sugar to stabilize the structure of catekins increase the absorption sheet the team that analysis. Professor peruji imilar to adding a "Vitamin C in green tea. Effects can be achieved," he said. The researchers published the findings in the 'International food research(food research International)' online edition.

Efficacy Cactus

- The antioxidant and anti-cancer activity • The skin fatigue and improve • Improve diabetes
- Bone Health • Diet and immune enhancing and anti-inflammatory properties

Efficacy Kelp

Kelp is cleared from the blood and for example food magazine said hand down the blood pressure. The kelp(Donguibogam)eat flesh falls is also excellent for a long time that diet enough this passagelt announced. These days are also processed into various forms such as pills or powder is spotlighted as a health food.

Efficacy Dioscorea opposita

Indigestion, good for diarrhea, helps increase the energy. The main ingredient is starch, sugars(glucose, fructose), mucus(mucin), glucosamine, leucine, arginine amino acids and digestive enzymes, it contains the diastar. Since the components of mucin ingested through the village taking to the role that protected from corroding the stomach can prevent gastric protection, peptic ulcer disease.

Efficacy Shiitake

Anticancer effects

Shiitake mushrooms(48.78%in thedry matter, 6.05% of theraw stuff),dietary fiber content is rich. Contains glucan, a type of dietary fiber that suppresses cancer expect the anticancer effect. It is also separated from shiitake mushrooms. Per polymer substance(molecular weight 4 million)of lentinan(lentinan)is the inhibitory effectof a chemical carcinogen.

Other physiological activityand efficacy

- For promoting generation of anti-viral material, Interferon (IFN)
- Diabetes, hypertension, atherosclerosis, obesity-improving action
- Strengthen the long-term functioning duijin(痘疹)treatment
- Govern the hardships blood(風破血)dudok(痘 毒)treatment

Shrimp, Anchovy, Dried pollack powder

As it made a change of seafood products without using a sieve, such as soup dishes, etc. The product easily naelsu the taste of the soup. Ryupot,cook the soup kind, it is mainly used for cooking sauce is rich in protein, calcium vitamins and minerals.



Food Additive

Please keep clean and fresh
nature of the gift of a happy family.

Food Coloring : Red food coloring(STM2) / Red food coloring(STM3)
Green food coloring(P4) / Gardenia yellow food coloring(2,3)
Additive : Guar gum / Xanthan gum / Gelatin / Gluten / Citric acid
Malic acid / Superbinder(Edible bond) / Succinic acid
Sodium erythorbate / Potassium sorbate / Ethyl p-Hydroxybenzoate
Sodium nitrite / Phosphate / Gelidium powder / Gelidium
Oleoresin capsicum / Oleoresin paprica / Monosodium glutamine



Food Additive

And the Minister of Health and Welfare is to sell the manufacturing, processing, importation, use, storage or display purposes in only if there might injure the health of the people heard the opinion of the food sanitation council in degrees additives for good chemical synthetics, so you need It was to determine the specifications and use of standard components. Inde current items that are permitted as food additives in Korea by chemical synthetic 370 kinds of natural additives than 50 species, preservatives, fungicides, antioxidants, coloring agents, coloring agents, bleaching agents, seasonings, sweeteners, spices, leavening agent, reinforcing agent, emulsifier, thickener (thickening agent), the ones used by pimakje, gum inhibitors, solvents, foam-based agent such amendments. Permitted food additives are contained in the "Food Additive Code" issued by the department of health and human services.

Part of Food additive

Improved storage stability

Food may change or prevent spoilage. The most important one has preservatives and antioxidants. Preservatives are to inhibit the growth of microorganisms during storage gives food to prevent spoilage of food, Antioxidants slow down the oxidation of the food containing the anti-grease or speed prevent degradation and prolong the storage time.

Maintain and improve the quality

The most important one there is a nutrition enhancers and emulsifiers. Fortification is the lack of nutrients this helps ensure balanced food supplement it. Emulsifiers are not mixed like oil and water the two materials do not separate well mixed and rock.

And maintain textural grant

As additives necessary for the process of creating a food has coagulant, leavening agent, a thickening stabilizer. Coagulants makes it harder for the organization of the food. Mainly used to solidify the liquid and the guard put the head when you create the equivalent thereto. Leavening agent is inflating the role of food aid and improve the organization of work and have the appropriate shape. Make bread, cookies, etc. mainly used. Thickening stabilizer is to improve the taste and quality utilizing the tactile increase the viscosity of the food.

Taste, color, odor improvement

Representative food additive has a flavor enhancers, coloring agents, flavoring agents. Flavor enhancers acts to enhance the taste and flavor of the food has no flavor itself. L- sodium glutamate (MSG) is a leading Jeddah flavor enhancement. Coloring maintains the original color of the food, enhance or to give a new color. Flavor is given a direction to increase the food acceptability.





■ Spice

Product	Size	Product	Size
Cinnamomum / 桂皮	300g	Oregano(whole) / 牛至（粒）	150g
	1kg		1kg
Citric Acid / 柠檬酸	650g	Oregano(ground) / 牛至粉	300g
	1kg		1kg
Nutmeg / 肉豆蔻	400g	Clove(whole) / 丁香	250g
	1kg		350g
Dill seed(ground) / 莳萝子粉	300g	Clove(ground) / 丁香粉	1kg
	1kg		350g
Dill seed(whole) / 莳萝子（粒）	300g	Chili Powder / 辣椒粉	1kg
	1kg		350g
Rainbow Sprinkle / 彩虹糖粒	270g	Cayenne Pepper / 红椒	1kg
Rosemary(whole) / 迷迭香（粒）	150g		400g
	1kg	Cajun Spice Seasoning / 卡真调料	1kg
Rosemary(ground) / 迷迭香粉	250g		300g
	1kg	Carawayseed(whole) / 葛缕子籽	1kg
Marjoram(whole) / 马郁兰（粒）	100g		1kg
	1kg	Coriander(whole) / 香菜叶	1kg
Marjoram(ground) / 马郁兰粉	250g	Coriander(ground) / 香菜末	1kg
	1kg	Cumin / 小茴香	1kg
Basil(whole) / 罗勒（叶）	130g	Thyme(whole) / 百里香（粒）	180g
	1kg		1kg
Basil(powder) / 罗勒粉	280g	Thyme(ground) / 百里香粉	250g
	1kg		1kg
White Pepper(powder) / 白胡椒	400g	Tarragon(whole) / 龙蒿叶	90g
	1kg	Tarragon(ground) / 龙蒿叶粉	250g
White Pepper(whole) / 白胡椒粒	450g	Turmeric / 姜黄	400g
	1kg		1kg
Chinese Pepper(powder) / 花椒粉	100g	Parsley Flake / 香芹碎	90g
	500g		200g
Sage(whole) / 鼠尾草	130g	Pickling Spice / 酸黄瓜腌料	260g
	1kg		1kg
Sage(powder) / 鼠尾草粉	250g	Black Pepper(ground) / 黑胡椒	200g
	1kg		420g
Star Anise(powder) / 大料粉	300g	Black Pepper(whole) / 黑胡椒粒	1kg
	1kg		380g
Star Anise(whole) / 大料粉	150g	Black Pepper Crack / 黑胡椒粉（粗）	400g
	350g		1kg
All Spice / 多香果	1kg	Black Pepper Crushed(whole) / 黑胡椒碎	1kg
	40g		300g
Bay Leaf / 香叶	230g	Crushed Red Pepper / 红辣椒碎	
	300g		
Bayleaf(ground) / 香叶粉	1kg		

■ Household Spice

Product	Size	Product	Size
Rosemary(whole) / 迷迭香（粒）	35g	Black Pepper(whole) / 黑胡椒粒	55g
White Pepper(whole) / 白胡椒粒	80g	Clove(whole) / 丁香	45g
Basil(whole) / 罗勒（叶）	20g	Bay Leaf / 香叶	5g
Oregano(whole) / 牛至（粒）	20g	Garlic Powder / 大蒜粉	80g
Thyme(whole) / 百里香（粒）	35g	Ginger Powder / 生姜粉	60g
Turmeric(ground) / 姜黄	60g	Onion Powder / 洋葱粉	35g
Parsley Flake / 香芹碎	15g	Black Pepper Crack / 黑胡椒粉（粗）	70g
Pickling Spice / 酸黄瓜腌料	50g	Barbecue Seasoning / 烧烤调料	90g

■ Sauce

Product	Size
Honey Mustard Sauce / 蜂蜜芥末酱	1kg
	1.9kg
Chicken Sauce / 炸鸡蘸酱（原味）	9kg
	2kg
Spicy Chicken Sauce / 炸鸡蘸酱（辣味）	10kg
	2kg
Sweet Chili Sauce / 甜辣酱	10kg
	2kg
Garlic Soysauce / 蒜味酱	10kg
	2kg
Chicken Nugget Sauce / 炸鸡蘸酱	10kg
	2kg
Spicy Sea Snails Sauce / 海螺酱	1kg
	2kg
BBQ Sauce	10kg
	2kg
Teriyaki Sauce / 照烧酱	10kg
	2kg
Pork Cutlet Sauce / 炸猪排酱	9kg
	2kg
Grilled Skewer Sauce / 烤串酱	10kg
	2kg
Gochujang Sauce / 辣椒酱调味酱	10kg
Tteok Galbi Sauce / 牛肉饼照烧酱照烧酱	2kg, 10kg
Bulgogi Galbi Sauce / 烤肉排酱	2kg
	10kg
Pork Belly Sauce / 五花肉酱汁	2kg
	9kg
Udon Sauce	2kg
	10kg
Topokki Sauce	2.2kg
	10kg
New Capsaicin Sauce / 新辣椒素酱	550g
	10kg
Chengyangbul Sauce / 青阳椒火辣酱	600g
	10kg
Capsaicin Bul Sauce / 辣椒素辣酱	600g
	10kg
Smoke Flavor Sauce / 熏制香酱汁	530g
	9kg
Sweet and Sour Pork Sauce / 糖醋肉酱汁	2kg
Tuna extract Sauce / 金枪鱼汁	1kg
Katsu soba Sauce / 鲤鱼荞麦面酱汁	1kg

■ Powder / Seasoning

Product	Size
New Capsaicin Powder / 新辣椒素粉	400g, 1kg
	400g
Capsicum Powder / 辣椒面	1kg
	400g
Smoke Flavor(ground) / 熏肉香料粉	1kg
	1kg
Mashed Potato / 土豆泥粉	1kg
Frying Mix / 香酥炸粉	1kg
Korea Pancake Mix / 煎饼粉	1kg
Sweet Potato Powder / 红薯淀粉	1kg
Garlic Powder / 大蒜粉	450g
	1kg

Ginger Powder / 生姜粉	450g
	1kg
Onion Powder / 洋葱粉	450g
	1kg
Paprika Powder / 彩椒粉	400g
	1kg
Sagol Powder / 牛骨粉	1kg
Topokki Spice Powder / 炒年糕粉（微辣）	1kg
Vongole / 蛤蜊粉	300g
Chicken Stock / 鸡精	300g
	800g
Premium Chicken Powder(for chicken store) / 香酥炸鸡粉	1kg
	5kg
Chicken Curing Agent / 鸡肉腌料	1kg
Chicken Briner(for chicken stores)	1kg
Es-427 / Es-427	1kg
Pork Cutlet Batter Mix / 炸猪排面粉	1kg
Barbecue Seasoning / 烧烤调料	300g
Garlic Salt / 蒜盐粉	450g
Gelidium Powder / 琼脂粉	100g, 1kg
Gelidium / 琼脂粉	40g, 300g

■ Food Additive

Product	Size
Red Food Coloring(STM2, 3) / 红色色素	150g, 1kg
Green Food Coloring(P4) / 绿色色素	120g, 1kg
Gardenia Yellow Food Coloring(2,3)/ 粉红色色素	120g, 1kg
Guar Gum	1kg
Xanthan Gum	1kg
Gelatine / 明胶	420g, 1kg
Gluten	1kg
Malic Acid	1kg
Stonnic Acid	450g
Superbinder(Edible bond)	1kg
Succinic Acid	1kg
Sodium Erythorbate	1kg
Potassium Sorbate	1kg
Ethyl p-Hydroxybenzoate	1kg
Sodium Nitrite	450g
Phosphate	1kg
Green tea Powder / 绿茶粉	180g, 1kg
Kelp Powder / 海带粉末	180g, 1kg
Dioscorea opposita Powder / 山药粉	270g, 1kg
Anchovy Powder / 银鱼粉	150g, 1kg
Michan / Michan味精	3kg
Baengnyeoncho Powder (Perilla Seed) / 百年草粉	200g, 1kg
Bugeo Powder (Dried Pollack Powder) / 干明太鱼粉	150g, 1kg
Pink Pigment / 粉红色色素	150g, 1kg
Shrimp Powder / 虾粉	200g, 1kg
Yellow Pigment (Gardenia sulfur Pigment) / 栀子黄色素	120g, 1kg
Shiitake Powder / 香菇粉	150g, 1kg
Rainbow Sprinkles / 彩虹糖颗粒	230g