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Dolsan Pickled Kimchi

It is the regional specialty of Dolsan leaf mastard produced at Dolsan eup, Yeosu City of warm maritime climate and fertile alkaline soil. It has the spicy hot taste with rich vitamin, iron and potassium.



Geomundo Sea Breeze Mugwort

It grows in sea breeze and clean area with zero pollution for thick fragrance and rich nutrition and with rich vitamin A and C for better skin care. Also, it excretes various hazardous substances inside human body for contemporary people who suffer from pollutions. It is possible to cook delicious foods such as mugwork soybean soup, mugwort rice cake, and mugwort rice.



Geumodo (Island) Siler Divaricata

Siler divaricata has been named since it prevents palsy. Its root is used for herbal medicine and leaves are taken for vegetable food. Especially, siler divaricata leaf which grows in sea breeze around Geumodo Island of Yeosu has the premium aromatic and sour taste. It has attracted the attention for its new functional food variety by the recent trend of well being.



Functional Multi-Grains

Yeosu-si has produced and sold various kinds of grains such as sweet rice, sweet brown rice, and sweet sorghum.



Camellia Cosmetics

It is the cosmetics that contains camellia oil extracted from camellia fruits and refined through high density natural type. It is the specialty of Yeosu-si that people of all ages can use. Camellia oil contains high oleic acid (more than 84%) that is very similar to human tissue for excellent moisturizing effect.

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Yeosu Web Contents

