

Wellbeing Farm Product Introduction

“Filled the nature with just convenience left”

Ms. Ann’s Veggie

We provide the products from local farm in Jiri Mountains which are formed and packaged in the way that are easy to consume.

Ms. Ann Myoung Joo is the Manager of Product Development

- The fresh agricultural product from local farm in Jiri Mountains.
- Processed in sanitised environment with the best quality (Washing, Slicing, Drying, Roasting).
- Final products are ready to use without any kitchen work.

4 Main Products

- Mom’s Jap Chae
- Veggie(Na Mul) for Rice Cooking (5 kinds)
- Fermented Pine Mushroom infused Soy Sauce, Fermented Shitake Mushroom infused Soy Sauce
- Korean “Tok Tok” Spices (4 kinds)

Mom’s Jap Chae

Jap Chae is a Korean noodle dish where we have different kinds of vegetables and mushrooms sliced and stir fried with the Korean sweet potato noodles which has similar texture to the Mung bean noodles. Mom’s Jap Chae brings this inconvenient process in a simple way but keeping the taste as homemade quality. It is completely different from what you can achieve in the supermarkets (such as instant noodles).

Mom’s Jap Chae includes 6 kinds of vegetables, sweet potato noodles and the special homemade sauce. 100g of the sweet potato noodles that are the best quality in the markets are included. The vegetables (spinach, carrots, onions, garlicks, shitake mushrooms and wood ear mushrooms) are local products that are washed, dried and packed in sanitised environment. The special sauce we have here is the pine mushroom infused soy sauce with the fermented chilli liquid and with two years fermented apple cider liquid which gives spicy sweet taste to the soy sauce. We have experimented many years to produce the best homemade quality.



Special Features

- The process is easy and clear if you follow the procedure.
- It only takes about 10 minutes to cook.
- Vegetables, noodles and sauce are all local product with high quality.
- Great gifts for people in overseas.
- It is completely vegan.

Veggie(Na Mul) for Rice Cooking (5 kinds)

Wellbeing Farm’s Na Mul for rice cooking is a convenient products that are added with the rice in the rice cooker to cook Veggie Rice. We first introduced this product 3 years ago and had great positive feedbacks from consumers and markets. Recently we have redesigned the product with consumer’s preferable kinds of the veggies, mushrooms and the brighter color of the packaging design according to the feedback that we received.

Well-Being Farm’s Veggie for Rice Cooking comes in 5 different kinds. “Thistle” “Baby Aster” “Dried Raddish” “Veggie(Na Mul) Combo” “Mushroom Combo”

“Veggie(Na Mul) Combo” includes Baby Aster, Dried Raddish, Thistle and the Shitake Mushroom.

“Mushroom Combo” includes Shitake mushrooms and Wood ear mushrooms. The Wood ear mushrooms have great texture and contains rich in fibre which helps in digestive activity.



Special Features

- Using natural sun dried local agriculture products to make chewy texture.
- Sautéed in high pressure cooker to minimise the loss of nutrient
- Low temperature dry technique to maintain original texture, color and nutrient.
- Roasted the vegetables for the aroma and fragrance.

Twice Fermented mushroom infused Soy Sauce

This mushroom infused soy sauce was accidentally made by Ms. Ann. She fermented chillies and garlics with the sugars. On the other day, she mixed the fermented chilli liquid with the soy sauce and let it sit for few days. After about 15 days later the spiciness of chilli with the mushroom soy sauce created well balanced rich taste.

After, we reorganised the amount of the liquids, pine mushroom and soy sauce to make the final products. Actually in the budda temples in Korea, the monks have been

making soy sauce with the mushrooms and chillies from long ago.

We have two kinds of mushroom infused soy sauce. The first one is the 100% brewed premium soy sauce which includes the fermented chilli liquid, fermented apple cider liquid and the Shitake mushroom. The other one is a blended soy sauce with fermented chilli liquid with the Shitake Pine mushroom.



There are many ways we can use this Mushroom infused soy sauce.

- For the Well-Being Farm's Veggie (Na Mul) rice.
- For the soup and the stir-fry cooking
- As the condiment on the table
- As an umami sauce for the cooking.

Korean “Tok Tok” Spices (4 kinds)

How do you stock the garlic, shallots, chillies and other spices at home? The minced garlicks, do they stay fresh and still has that garlic aroma in the freezer? Does your chillies and shallots stay fresh for long time in you fridge?

Those problems will be not anymore with the Korean “Tok Tok” Spices. The spices that are normally used in the kitchen such as shallots, garlic, chillies and shitake mushrooms comes in a container with sliced, dried and ready to use.

These spices are dried in low temperature where they keep the aroma and taste but could be stored for long time without any spoils.



Garlic(80g)



hot pepper(30g)



shallot(30g)



shitake(40g)

Additional Information

Ms. Ann's Veggie could be purchased in both offline shops and online shops. Wellbeing Farms products are already selling in the Lotte Department Store(Korea's famous department store) and many Hanaro marts in Korea. On the online, we have our own web-site where we introduce our products and explain about our business. Our products are standing in most of the online markets including, G market, auction, 11th street and Coupang. You can search on the Naver or Daum website portal or also on google.

Wellbeing Farm offers the Bulk Pack for the business purpose. For the restaurant or catering purpose please contact by the email(jirisanproduce@daum.net) or phone(82-63-626-7028) we will guide you to the procedure. If you want to experience different menu from other restaurants, please contact us since we had several case where they have succeeded in hospitality industry with the Ms. Ann's Veggie Bulk Pack, we are happy to share our experience.

Wellbeing Farm are open for OEM as well. Mashilan(Germinated Brown Rice), HanaBiotech(Pine Mushroom Manufacturer), UncleGurae(Aster Yomena Manufacturer), Nong Hyup Machoeon Jirisan and others are in cooperation to produce OEM product for the Ms. Ann's Veggie Rice. If you have interest in producing OEM product in relation to any of our manufactured goods, please contact us through email or phone, we will answer you with much of kindness.

You can organise your own gift pack as well. Well-Being Farm have been always organised the gift pack for the Chinese New Year, Thanks giving day and Parent's day. We can create the gift pack from about 10,000 won up to 40,000 won, or you can create your own gift pack with whatever you like from our products.