

# LAN SOLUTIONS

**Product  
Catalog**



# Veggie Grain Mix

**Easy and Balanced — 9+ Vegetables in Every Meal**

This convenient veggie mix is made with over **9 types of vegetables**, including radish, carrot, pumpkin, burdock, beet, sweet potato, potato, turmeric, and shiitake mushroom.

No soaking needed—just add **one pouch per adult serving** directly into your rice before cooking, just like you would with mixed grains.

It's an easy way to enjoy a wholesome, balanced vegetable rice every day.

\* Recommended: 1 pouch per person per meal.  
(Adjust the amount to suit your taste.)

# Tested for 320 Types of Pesticide Residues



- (주) 현농 기업 부설 연구소  
- 우) 500-757 광주광역시 북구 용봉로 77 전남대학교 친환경농업연구소 510호  
- 전화 (062) 530-5312, 팩스 (062) 530-5311  
- 문영책임자: 김철수, 서시험책임자: 박주연, 시험담당자: 이재중

■ 문서번호 : HN19-07-203  
■ 시작일자 : 2019. 11. 19

■ 例題解説：映画評論の歴史

시험성적서

접수번호	HN19-07-203	접수일자	2019. 11. 19
제목	조금자 채소잡곡	인증구분	
의뢰자	농업회사법인 맑은샘자연교육농원(유)	소재지(시군재취장소)	전라북도 정읍시 석고길 71
용도	창고용		

귀하께서 의뢰한 검체에 대한 검사결과는 다음과 같습니다. (잔류농약 320종분)

## 검사 항목 (mg/kg)

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320 쟁투 불검총

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2019년 11월 20일

(주) 현농 기업부설연구소장



## Product Information



Product Name	Veggie Grain Mix
Contents	Processed Fruit & Vegetable Product
Food Type	100% Korean Ingredients
Country of Origin	100% South Korea
Ingredients	Radish (19%), Burdock (3%), Red Beet Root (3%), Sweet Potato (14%), Turmeric Powder (1.5%), Shiitake Mushroom (2%), Carrot (9%) Potato (19%), Pumpkin (Kabocha) (9%), Purple Radish (5%), Fruit Radish (2%), Purple Sweet Potato (5%), Aged Pumpkin (1.5%), Zucchini (7%)
Storage Instructions	Store in a cool, dry place away from direct sunlight, heat, and humidity. For long-term storage, refrigeration is recommended.

# “ Nourishing Korean Meals, ” Rooted in Nature



## The 7th Essential Nutrient Phytochemicals

Phytochemicals are natural compounds found in plants that help them defend against harmful microorganisms, pests, and competing plants. Recently, they've been recognized as the "seventh essential nutrient" for humans, drawing increasing attention in the world of nutrition research.

These powerful plant-based nutrients help protect the body by neutralizing harmful free radicals and are now seen as key players in maintaining overall health and optimal bodily function.

To get enough phytochemicals, it's important to consume a variety of colorful fruits and vegetables—ideally five or more different colors—every day. Unlike typical supplements, phytochemicals are best absorbed when consumed through real foods. Eating a diverse range of vegetables and fruits not only ensures better absorption but also creates a synergistic effect that amplifies their benefits.



# Veggie Grain Mix

## — This Is What Makes It Great!

#01

### 100% Korean-Grown Vegetables

We use only 100% locally sourced Korean vegetables.

Each vegetable is dried using a specialized method tailored to its unique properties, helping preserve its nutrients, natural flavor, and original shape.



#02

### No Additives, No Preservatives

Thanks to our advanced drying technology, the vegetables require no soaking or rinsing before use.

Absolutely **no additives or preservatives** are added—just clean, wholesome ingredients you can trust.



#03

### No Soaking Needed – Ready to Use

Just add it directly to your rice before cooking!

Like mixed grains, these vegetables soften naturally during cooking, delivering a **tender** texture while maintaining their original form.



#04

### Convenient Nutrition in Every Meal

Use it as a substitute for grains or as a flavorful base for dishes like baby food, porridge, stir-fried rice, stews, and more.

Easy, nutritious, and versatile.

# WHY?

## Should We Eat More Vegetables?

Here's why adding more veggies to your daily routine can make a real difference in your health!

### Burdock Root

Rich in oligosaccharides, burdock is known to support digestion and is great for those on a diet. Its high fiber content also helps relieve constipation.



### Beets

Beets promote red blood cell production and help supply oxygen throughout the body. They also purify the blood and support liver health.

### Carrots

Great for relieving eye fatigue, carrots are also packed with antioxidants that help slow aging and support disease prevention.

### Shiitake Mushrooms

Shiitake mushrooms are known to boost the immune system. Low in calories, they also support weight management and help prevent diabetes.





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# Global Veggie Ball Mix



## Product Information



Product Name	Global Veggie Ball Mix
Food Type	Processed Fruit & Vegetable Product
Country of Origin	100% Korea
Net Weight	15g x 5 packs
Ingredients	Pumpkin 32%, Carrot 14%, Potato 16%, Shiitake Mushroom 8.5%, Onion 7%, Radish 8.5%, Purple Radish 7%
Storage Instructions	Store in a cool, dry place away from direct sunlight, heat, and humidity. For long-term storage, refrigeration is recommended.

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# Skip the Prep.

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Just Soak & Enjoy Real Vegetables — Effortlessly.  
No More Washing or Chopping.  
Just Drop in and Enjoy!



## The 7th Essential Nutrient Phytochemicals

Phytochemicals are natural compounds found in plants that help them defend against harmful microorganisms, pests, and competing plants. Recently, they've been recognized as the "seventh essential nutrient" for humans, drawing increasing attention in the world of nutrition research.

These powerful plant-based nutrients help protect the body by neutralizing harmful free radicals and are now seen as key players in maintaining overall health and optimal bodily function.

To get enough phytochemicals, it's important to consume a variety of colorful fruits and vegetables—ideally five or more different colors—every day. Unlike typical supplements, phytochemicals are best absorbed when consumed through real foods. Eating a diverse range of vegetables and fruits not only ensures better absorption but also creates a synergistic effect that amplifies their benefits.



# Global Veggie Ball Mix

## — This Is What Makes It Great!

#01

### 6 Essential Vegetables Used Around the World

Pumpkin, Carrot, Shiitake Mushroom, Potato, Onion, and Red Onion—a perfect blend of six nutrient-rich vegetables commonly used in global cuisine.



#02

### Specialized Drying & Forming Technology

Advanced technology shapes these six vegetables into soft yet pleasantly chewy balls—maximizing both **texture and taste** without any additives.

#03

### Simplify Your Cooking Routine

No need to wash, peel, or chop. These single-serve packs let you skip the prep and jump straight into cooking—convenient for any dish, any time.



# Healthy habits start here.

We all know vegetables are good for us—but getting g enough of them every day isn't always easy.

Just drop in a **Vegetable Ball** made with a mix of six nutritious veggies!

It's a simple habit that elevates the quality of your meals and your health.





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# 7 Days of Green



# Now, Take your veggies as easily as you take your vitamins!

For those accustomed to instant foods, our product makes it easy to get your daily dose of vegetables —anytime, anywhere, with no cooking required.

The granulated stick form prevents powder from scattering

and **doesn't stick to your mouth,**  
**so it's easy to enjoy with just a sip of water.**





# Product Information



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Product Name	7 Days of Green
Contents	3g x 7 sticks
Food Type	Other Processed Foods
Country of Origin	100% South Korea
Ingredients	(base blend) Potato (19%), Radish (16%), Sweet Potato (15%), Pumpkin (10%), Carrot (9%), Purple Radish (5%), Beet (4%), Burdock (2%), Shiitake Mushroom (2%), Watermelon Radish (2%), Turmeric Powder (1%) <Monday> Mulberry Leaf (15%) <Tuesday> Mugwort Leaf (15%) <Wednesday> Ramie Leaf (15%) <Thursday> Cabbage (15%) <Friday> Spinach (15%) <Saturday> Kelp (10%), Hijiki (5%) <Sunday> King Oyster Mushroom (10%), Wood Ear Mushroom (5%)
Storage Instructions	Store in a cool, dry place away from direct sunlight, heat, and humidity. For storage longer than 3 months, refrigeration is recommended.

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# “Korean Veggie Goodness in Every Bite”



## The 7th Essential Nutrient Phytochemicals

Phytochemicals are natural compounds found in plants that help them defend against harmful microorganisms, pests, and competing plants. Recently, they've been recognized as the "seventh essential nutrient" for humans, drawing increasing attention in the world of nutrition research.

These powerful plant-based nutrients help protect the body by neutralizing harmful free radicals and are now seen as key players in maintaining overall health and optimal bodily function.

To get enough phytochemicals, it's important to consume a variety of colorful fruits and vegetables—ideally five or more different colors—every day. Unlike typical supplements, phytochemicals are best absorbed when consumed through real foods. Eating a diverse range of vegetables and fruits not only ensures better absorption but also creates a synergistic effect that amplifies their benefits.



# 7 Days of Green

## — This Is What Makes It Great!

#01

### A Different Veggie for Every Day of the Week

Enjoy a variety of vegetables throughout the week, each chosen for its unique nutritional benefits:

**Monday** – Mulberry Leaves  
**Tuesday** – Mugwort  
**Wednesday** – Ramie Leaves  
**Thursday** – Cabbage – Spinach  
**Saturday** – Hijiki & Kelp  
**Sunday** – King Oyster & Wood Ear  
Mushrooms



#02

### A Taste of Korea's Healthy Vegetable Table

Traditionally, Koreans enjoy a balanced meal with a variety of seasoned vegetables (namul) served at every meal.

Now, you can enjoy this wholesome habit without the hassle of preparation —just take it easily, morning and evening, in one simple step.



#03

### Specialized Technology for the Best Taste

Each vegetable is processed with a unique method tailored to preserve its natural flavor and nutrients.

Made from 100% plant-based ingredients with no additives, this product reflects our commitment to clean, high-quality nutrition.

Instead of using common dextrin additives, we've developed our own plant-based granule powder extracted from potato peels —a testament to our innovative approach and expertise.



#04

### How to Enjoy

- Sprinkle directly over rice or noodles
- Add to protein bars, salads, or yogurt for a healthy twist
- Use as a topping in various dishes like wraps, stews, or side dishes

# WHY?

## Should We Eat More Vegetables?

Here's why adding more veggies to your daily routine can make a real difference in your health!

### Burdock Root

Rich in oligosaccharides, burdock is known to support digestion and is great for those on a diet. Its high fiber content also helps relieve constipation.

### Carrots

Great for relieving eye fatigue, carrots are also packed with antioxidants that help slow aging and support disease prevention.

### Beets

Beets promote red blood cell production and help supply oxygen throughout the body. They also purify the blood and support liver health.

### Shiitake Mushrooms

Shiitake mushrooms are known to boost the immune system. Low in calories, they also support weight management and help prevent diabetes.



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# Korean Mountain & Field Veggie Mix

## Wholesome and Nutty Flavor, Thanks to Korean Soy Tofu!

Now enjoy the deep, savory taste of traditional Korean **namul** (Gondalbi, SeomssukBujang-i (a wild leafy herb), Perilla Leaves, Spinach, Radish, Mugwort, and Carrot) with an added boost of nutrition.

We've included **dried tofu made from 100% Korean soybeans**, not only to enhance the nutty flavor but also to provide a source of protein, which leafy greens alone may lack.



The product contains **seven types of 100% Korean-grown vegetables**—Gondalbi, Seomssuk Bujang-i (a wild leafy herb), Perilla Leaves, Spinach, Radish, Mugwort, and Carrot and Korean tofu with our unique blend, you can now enjoy **a traditional Korean-style vegetable side dish (namul)** anytime—quickly, conveniently, and deliciously.



## Product Information



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Product Name	Korean Mountain & Field Veggie Mix
Contents	15g × 2 packs
Food Type	Processed Fruit & Vegetable Product
Country of Origin	100% South Korea
Ingredients	Gondalbi (10%), Perilla Leaves (10%), Seomssuk Bujang-i (Wild Leaf Herb) (10%), Spinach (20%), Radish (20%), Mugwort (10%), Carrot (5%), Tofu (15%)
Storage Instructions	As a dried product, it is prone to moisture after opening. Store at room temperature in a cool, dry place away from sunlight. For storage longer than 3 months, refrigeration is recommended.

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# “Korean Veggie Goodness in Every Bite”



## The 7th Essential Nutrient Phytochemicals

Phytochemicals are natural compounds found in plants that help them defend against harmful microorganisms, pests, and competing plants. Recently, they've been recognized as the "seventh essential nutrient" for humans, drawing increasing attention in the world of nutrition research.

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To get enough phytochemicals, it's important to consume a variety of colorful fruits and vegetables—ideally five or more different colors—every day. Unlike typical supplements, phytochemicals are best absorbed when consumed through real foods. Eating a diverse range of vegetables and fruits not only ensures better absorption but also creates a synergistic effect that amplifies their benefits.



# Korean Mountain & Field Veggie Mix — Here's How to Enjoy Them!

Not only mixing them with rice!  
These nutrient-rich Korean greens can be added to  
Porridge/Baby food/Bulgogi/Bibimbap/Egg soup/Fried  
rice and so much more!



# WHY?

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# Fruit Cube Cereal

Cube Preliminary Meal





## Product Information

# Fruit Cube Cereal “Simple, Healthy, Balanced”

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Product Name	Fruit Cube Cereal
Product Type	Processed Vegetable Product
Contents	8g × 5 Cubes
Country of Origin	100% South Korea
Ingredients	Spinach 4%, Water Parsley 4%, Lettuce 4%, Ramie Leaves 4%, Mugwort 4%, Chicory 4%, Radish Leaves 4%, Cabbage 4%, Brown Rice 5%, Purple Sweet Potato 3%, Yellow Sweet Potato 3%, Burdock 3%, Carrot 3%, Beet 3%, Shiitake Mushroom 3%, Fruit Radish 3%, Purple Radish 3%, Pumpkin 3%, Wood Ear Mushroom 1%, Lotus Root 1%, Rice Germ 1%, Stevia 0.5%, Kelp 0.5%, Turmeric 0.5%, Mulberry 0.5%, Tofu 0.5%, Onion 0.5%, Ginger 0.5%, Doenjang (fermented soybean paste) 0.5%, Blueberry 0.5%, Raspberry 0.5%, Green Peas 4%, Mung Beans 4%, Oats 5%, Four-Colored Barley (Black, Blue, Red, Yellow) 6.5%
Storage Instructions	Store in a cool, dry place away from direct sunlight and humidity. For long-term storage, refrigeration is recommended. As a freeze-dried product, it can become soggy after opening — please consume immediately after opening for optimal texture.

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# Fruit Cube Cereal — This Is What Makes It Great!



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## *Fruit Cube Cereal*

Using a specialized freeze-drying method at -40°C, we lock in the natural flavor, aroma, and nutrients of the ingredients without high-heat processing. This way, you get all the goodness with none of the compromise.



Mix with soy milk, milk, yogurt, or cereal for a quick and healthy start



A wholesome snack for kids



A perfect on-the-go break fast for busy singles and couples



A nutritious meal replacement for professionals who skip meals

Individually packaged in block form for easy storage and convenient portability.

A perfectly balanced meal made with over 40 kinds of wholesome vegetables, fruits, and grains.

Crafted using a gentle freeze-drying process that minimizes nutrient loss and preserves the natural goodness.

# “Parents’ Hearts” in Fruit Cube Cereal

## A Healthy Korean Vegetable Meal, Made Simple

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Each cube is crafted with the loving intention of serving a well-balanced, nourishing vegetable dish every day. We packed it with a variety of Korean greens like **water parsley, lettuce, spinach, crown daisy, cabbage, chicory, radish leaves, ramie leaves, mulberry leaves, and mugwort**—just like a hearty side dish.

To add colorful root vegetables, we included **purple and yellow sweet potatoes, Korean radishes, fruit radish, burdock, carrots, lotus root, beets, onions, ginger, and turmeric**.

We didn’t forget **Korean pumpkins and zucchini, antioxidant-rich berries like raspberry, blueberry, and strawberry, and even added sea vegetables like hijiki and kelp**.

For natural sweetness and better digestion, we used blended **fresh tofu and Korean miso, then seasoned with stevia leaf**—a herb known to support vascular health.

To complete the nutritional balance, we included sprouted mung beans, omega-3-rich raw perilla seeds, **sprouted barley in four colors (black, purple, blue, and yellow)**, oat, and germinated rice instead of white rice.

This cube isn’t just food—it’s a thoughtful, nourishing, and easy solution for anyone who wants to eat well, even on the busiest days.