

## Gaia agricultural corporation Ltd.

Category	Enterprise Creation
○ Corporation (Preliminary Enterprise)	Gaia agricultural corporation Ltd.
○ Representative	Dong-hwan Kim
○ Establishment year	2011.05.16
○ Specialized Field	Health management field
○ Address	574-6, Seonbi-ro, Yeonsan-myeon, Nonsan-si, Chungna
○ Home page	- Homepage: <a href="http://www.itsnow.co.kr">www.itsnow.co.kr</a>
○ Enterprise Brief Introduction	Since salty taste is a food platform, it was judged that the Korean people could create a new genre for the first time if they could produce a “tasty salty taste” with little sodium, and researched and succeeded in technology development since 1998.(
○ Product and Pipeline Introduction	<p>It is a food platform technology as a low-salt complex seasoning that can manufacture foods with salty taste and sodium content less than 50%.</p> <p>Rice, sugar, and salt are curses of 300, and are subject to intensive management in the country. Rice and sugar have substitutes, so you can control to some extent, but there is no substitute for salt (NaCl).</p> <p>ice, sugar, salt, three hundred curses referred to inde emphasis managed in the country’s rice and sugar substitutes one can be somewhat controlled salt (NaCl) is not an alternative government first salt less put and eat it singgeop (mateop) Second</p> <p>Third, it was said that the tongue was numbly hot and sweet so that the salty taste was not known, but this technology is a technology that replaces the salty taste with sweet, salty, bitter, sour, and umami by fermenting rice, soybeans, and anchovies.</p> <p>Third, hot, sweet, mepgo paralyzed tongue yeoteuna and knowing the technology salty rice, beans, and fermented anchovies, however, salty, bitter, sour, salty in flavor Im technology to replace</p>
○ Patent and Certification, Licensing, Thesis, Investment status, etc.	<p>Patent registration 10-1336642,142359,1435530.1889933,2105455,210250, etc. including six cases. 10-1336642,142359,1435530.1889933,2105455,210250,</p> <p>Patent application 10-0114462 Japanese application 2020-215973 Japanese Patent Application 2020-215973 10-0114462</p> <p>Health New Technology Certification No.172.</p> <p>Fisheries traditional food certification (Marine Fisheries No. 174), HACCP certification</p>