



# Oak Smoked Salt & Oak Smoked Cooking Oil Premium Oak Smoked Gift Set

## Oak Smoked Gift Set

The gift set of Charmsut Co., Ltd, which is good for gifts to the valuable people, with its reasonable composition of the oak smoked salt products and the oak smoked oil products.



### Gift Set A

Composition Product

Oak Smoked Salt | 40gx1, 100gx1, 200gx1, 500gx1  
Oak Smoked Cooking Oil | 200mlx1, 300mlx1, 500ml x1



### Gift Set B

Composition Product

Oak Smoked Salt | 40gx4, 100gx2, 500gx1  
Oak Smoked Cooking Oil | 200mlx1



### Gift Set C

Composition Product

Oak Smoked Salt | 40gx3, 100gx1, 200gx1  
Oak Smoked Cooking Oil | 200mlx1



A gift set for your precious person

Present both smoked salt & Cooking oil.

## | Product Type and Packing Unit |

Oak Smoked Salt				
Product Name	Spec.	1 box (number of units)	Weight per box (kg)	Box size (W x D x H cm)
Oak Smoked Salt	40g	50	Approx. 3kg	33 x 17 x 10
Oak Smoked Salt	100g	30	Approx. 4kg	28 x 23 x 12
Oak Smoked Salt	200g	20	Approx.5kg	32 x 26 x 13
Oak Smoked Salt	500g	20	Approx. 11kg	45 x 34 x 17
Oak Smoked Salt	1kg	10	Approx. 11kg	45 x 34 x 17
Oak Smoked Salt	2kg	5	Approx. 11kg	45 x 34 x 17

Gift Composition			
For gift	A	Salt product of 40g, 100g, 200g, and 500g (one for each), Oil product of 200ml, 300ml, and 500ml (one for each)	50 X 33 x 8
For gift	B	Salt product of 40g (4 units), 100g (2 units), and 500g (1 unit), Oil product of 200ml (1 unit)	50 X 33 x 8
For gift	C	Salt product of 40g (3 units), 100g (1 unit), and 200g (1 unit), Oil product of 200ml (1 unit)	32 x 28 x 8

Oak Smoked Cooking Oil				
Product Name	Spec.	1 box (number of units)	Weight per box (kg)	Box size (W x D x H cm)
Oak Smoked Cooking Oil	200ml	30	Approx. 7kg	34 x 28 x 15
Oak Smoked Cooking Oil	300ml	20	Approx. 7kg	32 x 25 x 16
Oak Smoked Cooking Oil	500ml	20	Approx. 11kg	35 x 28 x 20
Oak Smoked Cooking Oil	18L	※ Custom Production		

※Specifications are subject to change ※Special manufacturing orders are also available



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# Oak Smoked Salt & Oak Smoked Cooking Oil

Oak Smoked Salt & Oak Smoked Cooking Oil,  
Globally-renowned fine products



# CHARMSUT

## CEO Message

Charmsut Co., Ltd. delivers the best flavor and taste to you with its technology accumulated through high value-added research and development of traditional charcoal products.

Kim, Sung-pil, CEO of Charmsut Co., Ltd., is a master of Korean charcoal maker that has made traditional oak charcoal for 50 years in Korea. It is a venture company founded after 18 years of research for commercialization. "Oak Smoked Salt and Oak Smoked Cooking Oil" are special foods. Among more than 1,000 salt products, our Smoked Salt is the only world-class salt product that is recorded in "1001 foods you must taste before you die".

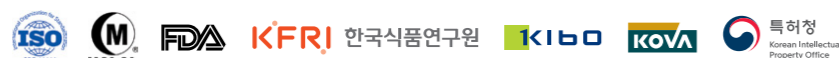
Oak Smoked Salt is made using the clean sea water of the Republic of Korea, which is the world's fifth largest tideland, sunlight, wind, and the efforts of salt makers under special circumstances and conditions. Our product is globally famous salt by adding the function of oak smoke to Korean solar salt with the rich minerals in the world. As Oak Smoked Salt & Oak Smoked Cooking Oil was expensive, they were available for only exclusive people. However, we started to mass-produce them and made them available for food industry, business, home, health, beauty, leisure, sports, and so on.

The production process is based on patented manufacturing method. We have built our mass production system in compliance with ISO22000, and we are the only company that can make B2B and B2C supply. Oak Smoked Salt is a safe food because it acquired the US FDA certification and Halal certification, and passed the safety test of Korea Advanced Food Research Institute.

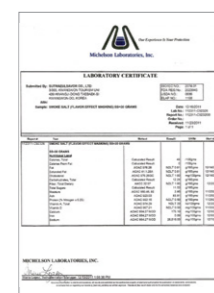
CEO Kim, Sung-pil



## | Certificate & Patent |



ISO22000



FDA safety test(salt)



Halal certification



FDA safety test(oil)



Literature resources

# Oak Smoked Salt & Oak Smoked Cooking Oil



## Oak Smoked Salt

With the characteristic of this product that enables the extension of a shelf life of food, natural fragrance, taste enhancement, natural smoked liquid, freshness maintenance, anti-oxidation, preservative action, insect repellent action, etc., it can make safe food even if our product contains the lower volume of sodium content.

\*The sodium content of our salt is about 80% of conventional salt.

- It enables you to reduce the number of food additive types and the amount of food additive, seasonings, and MSG.
  - The bitter taste of solar salt is treated with our special process, so that it gives soft taste with its minerals preserved.
- In short, it is Oak Smoked Salt, highly recognized as a fine product.

We need to be fussy about our salt



## Where to apply the Oak Smoked Salt



**Food industry** : it is used for produced products, restaurants and home cooking. It can be used for "all the dishes". About 2/3 of conventional salt can be used for food.



**Sports** : Its portable type can be used for electrolyte replenishment after sweating in various sports.



**Health** : it can be used for gargle, coffee, foot bath, hair, scalp health, etc.



**Beauty** : It can be used for various places such as facial cleansing and bathing.



**Leisure** : Its portable type can be used for outdoor camping, fishing, mountain climbing and others.



We need to be fussy about cooking oil

※ Oak Smoked Cooking Oil is "the only functional" cooking oil.

## Oak Smoked Cooking Oil

It is possible to make safe food because it enables extended shelf life of food, acidification delay of cooking oil, natural fragrance, taste enhancement, natural smoked liquid, freshness maintenance, anti-oxidation, preservative and Insect repellent action.

- It reduces food odor, meat odor, and fishy smell, and enhances the taste of cooking ingredients.
- It enables you to reduce the number of food additive types and the amount of food additive, seasonings, and MSG.

## How to use Oak Smoked Cooking Oil



**Food industry** : mix the product (5 to 10% of general cooking oil) for all product using oil. For home use and business use, mix general cooking oil with an appropriate amount of the product depending on your taste.

## Oak Smoked Salt

Excellent features for food safety, such as low sodium in processed food, prevention of acidification, promotion of fermentation, extension of shelf life, natural fragrance, taste enhancement, smoked liquid, preservation of freshness, prevention of oxidation, preservative action, insect repellent action, etc.

For camping, fishing, home  
Easy to carry

For home, business, food manufacturing  
Make your dining table affluent with smoked flavor salt



For hiking, camping, and fishing  
40g

For home  
100g

For home  
200g

For home  
500g

For business  
1kg

For food factory  
2kg

## The salt you must taste before you die

Smoked Salt usable for all dishes



## Oak Smoked Cooking Oil

Our salt, which is added with pyroligneous liquid according to Food Additive Regulations Our pyroligneous liquid is produced in the process of making traditional charcoal by refining and cooling only the most effective ingredients in domestic oak smoke.

※ It can be used in various foods that use ordinary cooking oil.

For home & outdoors  
Easy smoked dishes anywhere!



Contents : 200ml

Contents : 300ml

Contents : 500ml

## Oil full of oak smoked flavor

Enabling 'excellent' food storage  
Making barbecue dishes more delicious, and Removing fishy smell from fish stew and grilled fish at a shot

