



Gammiin

Ice ripe persimmon

Semi-dried Persimmon

Dried Persimmon





Thanks for visiting Gammiin Inc.

It's too pretty to eat! Delicious Persimmon!
It is the goal of Gammiin to make!!

Sweetheart promises

We are always researching to meet the tastes of various consumers,
not only for holiday gifts, but also snacks for families and bulk products for businesses.
Gammiin is proud of the quality and taste that even those who have tried it
for the first time have never tasted it.

ceo Jun min kyu



Gammiin 

ICE PERSIMMON

Looking for delicious, cool and healthy ice cream?
Natural ice cream frozen as it is
How about a sweet ice cream?





Premium

Cheongdo Banshi, the only seedless persimmon in the country
A new interpretation of the luxury sweet potato persimmon
sold by Gammiin
The more chewy and sweet the flesh, the more
Fall in love with it.

ICE PERMISSION



ICE PERMISSION



Sweet PERSIMMON Chew

Korean luxury specialties delivered directly
by locals in Cheongdo
I highly recommend it to those who have not yet
tasted the authentic taste of Cheongdo persimmon great



DRY PERMISSION



Semi dry PERMISSION

HALF DRIED PERSIMMON is born with a lot of time and effort.

After the raw material selection process, the Banshi is placed in the de-insertion chamber and air is kept for 24 hours.
The astringent taste of Banshi is first subtracted while circulating. After escaping the half hour
We're going to go into the second escapade. After aging for 12 hours at 30°C, cold air under reduced pressure
Move to the dryer and slowly remove moisture for 3 days while raising the sugar content.
Through this process, the moisture in the persimmon becomes about 40% and becomes soft.
After 4-5 days of aging around 5°C, semi-dried shii with high sugar content is born.

DRY PERMISSION





01

located at the foot of the mountain
Drainage is smooth and sugar content and
Banshi with its excellent flavor

Any fruit at the foot of the mountain
Fruits are drained compared to the general
open field The fruit grows well
Slow speed but normal sugar content
proud of the higher
NS. Sanbi here with a large daily temperature
difference
The mask is a good banshi produced
It's the perfect condition. good raw material
The first of this good semi-dry production
condition.

02

Safety with thorough
sanitary facilities and make
it clean.

Harvested Banshi only selected
raw materials
Using a series of 8 to 10 days
Manufactured through a process
Because of that, so much sincerity
It is food that goes into it.

