



TOP
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The No.1 Enzyme Brand

'Perfecting the Value of Ancient Grains with Science'

GrainOn Inc. is Korea's No.1 enzyme brand, operating the **GrainOn Research Institute** to ensure scientific research and innovation in product development. Through extensive research and patented technologies, GrainOn continues to enhance its product quality and market leadership. Now, GrainOn is expanding beyond Korea to become the **Global No.1 Enzyme Brand**.



Brand power of GrainOn
< Awarded Brand of the Year >



Ranked No. 1 in the 2024 Korea Customer Satisfaction Index by JoongAng Ilbo



CSEB AWARDS
Ranked No.1 in the 2024 Customer Satisfaction Excellence brand
(Awarded for two consecutive years)



KSCI AWARDS
Ranked No. 1 in the 2024 Korea Customer Satisfaction Index
(Awarded for Two Consecutive Years)



CSBA AWARDS
Ranked No. 1 in the 2024 Consumer Satisfaction Brand Awards
(Awarded for Two Consecutive Years)



2024 Brand of the Year
Award by the Korea Consumer Forum



Korea



Vietnam



China



Ranked No. 1 in the Korea Customer Satisfaction Index by Dong-A Ilbo

GrainOn's New Premium Enzyme



GOLD FARRO ENZYME ENCAPSULATION

Crafted with GrainOn's exclusive patented encapsulation technology, winner of three Innovation Technology Awards. Designed to Survives stomach acid to reach your gut alive, delivering powerful support for digestion and intestinal health. Experience convenient wellness with a perfectly optimized 1.8g dosage!

Gluten-free

Rich in Mineral

Ferulic acid

100% Italian Tuscany Farro

Applied Low-Molecular Patented Technology Using Three Patented Strains

Arabinoxylan

Low-dose 1.8g

Featuring advanced TCP encapsulation technology for maximum efficiency

GrainOn's List of Product

Enzyme Products

Farro Enzyme



Gold Farro Enzyme encapsulation Farro Enzyme Farro Enzyme G

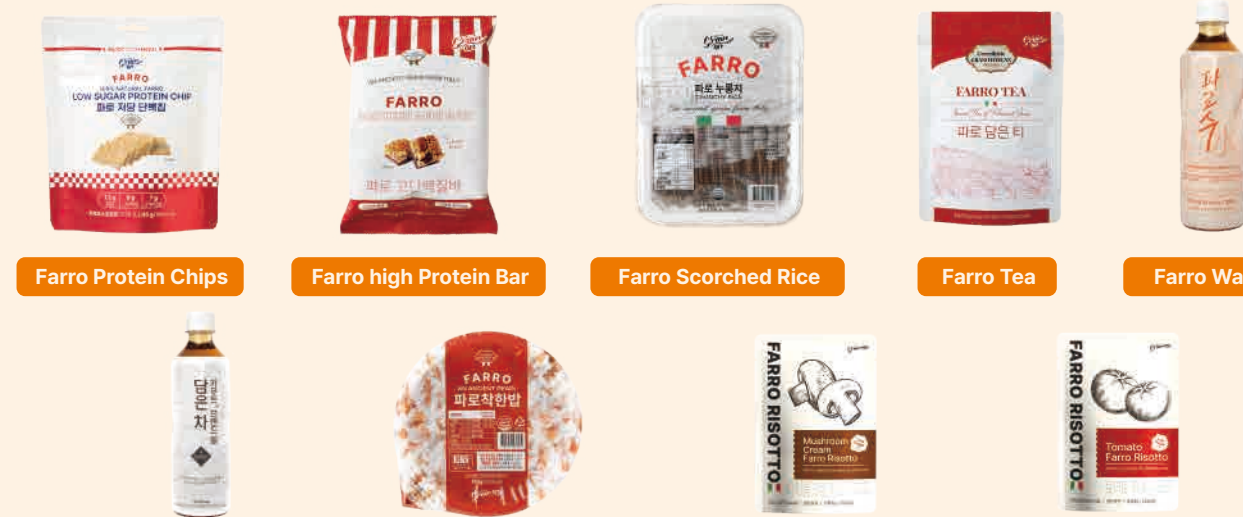
Kamut®wheat Enzyme



Gold Kamut Premium 90 Gold Kamut G

Secondary products

Made from ancient grains

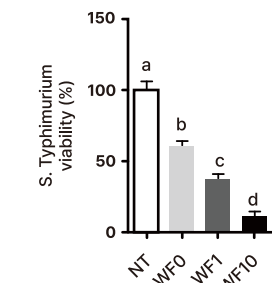


Kamut Tea Farro instant Rice Mushroom Farro Risotto Tomato Farro Risotto

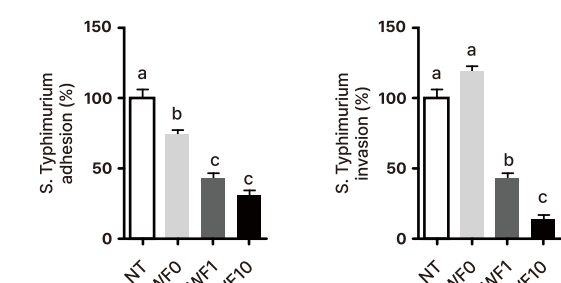
• GrainOn's Technologies •

Research Publication (SCI)	Inhibition of Salmonella Typhimurium Biofilm Formation, Adhesion, and Invasion by Whey Beverage Supplemented with Triticum dicoccum (Farro) Enzyme
Research Publication (KSCI)	Changes in Quality Characteristics of Ancient Grain Farro During Liquefaction and Saccharification Processes
Patent (PCT)	A Method for Producing Fermented Farro with Enhanced Functional Components from Ancient Grain Farro
Domestic Patent (Korea)	- Composition of Stick-Type Convenient Food Using Fermented Farro Derived from Ancient Grains - Production Method of Whey Beverage Supplemented with Fermented Farro Exhibiting Antimicrobial Properties - Method for Producing Farro Rice with Enhanced Flavor and Mineral Content from Ancient Grain Farro - Production Method of Acid-Stable Microcapsule Powder Containing Fermented Enzymes from Ancient Farro

[SCI Journal] Farro Enzyme's Antioxidant & Anti-Inflammatory Effects



Farro enzyme significantly reduces oxidative stress in human fibroblast cells.

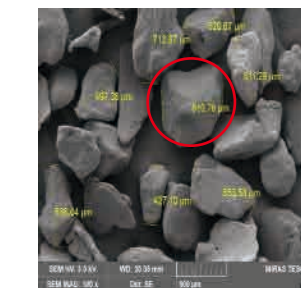


Decreases inflammatory cytokine production in macrophages, improving immune response.

[Patent] Method for Preparing Acid-Resistant Microencapsulated Powder of Fermented Enzymes from Ancient Grain Farro



Before

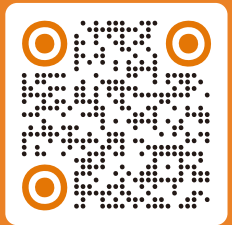


After

Observation of Enzyme Encapsulation Before and After Using SEM (Scanning Electron Microscope)



"The Nutrition of Ancient Grains, a Gift from GrainOn."



Visit the official GrainOn website
for the latest news and updates!



KOREA NO.1 ENZYME BRAND

