




Cool Collection

JEJU TANGERINE HONEY

 **FOOD™**
KOREAN FOOD

천천히 완성되는 자연의 단맛

- 감귤꽃이 피는 계절부터 꿀을 얻기까지 자연의 흐름을 따라 천천히 기다립니다.
- 빠른 생산 대신 시간과 환경이 만들어내는 깊은 단맛을 소중히 여깁니다.
- 인위적인 조정 없이 감귤꿀 본연의 맑고 부드러운 풍미를 담았습니다.

Naturally Sweet, Slowly Perfected

- From the blooming of citrus flowers to harvest, the process follows the natural rhythm of time.
- Instead of speed, patience is valued to develop a deep and gentle sweetness.
- Free from artificial adjustment, the pure character of citrus honey is preserved.

慢慢孕育的自然甜味

- 从柑橘花盛开的季节到采蜜,顺应自然节奏耐心等待.
- 不追求速度,而是珍视时间带来的醇厚甜味.
- 不经人为调节,完整呈现柑橘蜂蜜的清澈与柔和风味.

ゆっくり育まれる自然の甘さ

- みかんの花が咲く季節から採蜜まで,自然の流れに身を任せて待ちます.
- 速さではなく,時間が生むやさしい甘さを大切にしています.
- 人為的な調整を行わず,柑橘はちみつ本来の澄んだ風味を生かしました.



감귤꽃에서 시작되는 품미

- 제주 감귤꽃에서 채밀한 꿀로 상큼하고 은은한 향을 지닙니다.
- 단맛이 강하지 않고 부드럽게 퍼지는 균형 잡힌 맛이 특징입니다.
- 미네랄과 자연 성분이 어우러져 깔끔한 마무리를 전합니다.
- 음식과 음료에 곁들여도 재료의 맛을 해치지 않습니다.

Flavor Born from Citrus Blossoms

- Harvested from Jeju citrus blossoms, it carries a light and refreshing aroma.
- The sweetness is gentle and well-balanced rather than overpowering.
- Natural minerals contribute to a clean and smooth finish.
- It complements foods and beverages without overpowering their original flavors.

源自柑橘花的细腻风味

- 采自济州柑橘花蜜, 散发清新淡雅的香气.
- 甜味柔和不过分, 口感平衡自然.
- 自然矿物成分带来清爽干净的余味.
- 搭配食物或饮品时不会掩盖原有风味.

みかんの花から生まれる味わい

- 济州のみかんの花蜜から採れた, 爽やかでやさしい香りが特徴です.
- 甘さは控えめで, 口の中に自然に広がります.
- 自然由来のミネラルが, すっきりとした後味をもたらします.
- 料理や飲み物に合わせても素材の味を損ないません.



믿을 수 있는 이유

- 자연 환경을 고려한 채밀 방식으로 감귤꿀의 품질을 지켜냅니다.
- 불필요한 가공을 최소화해 꿀 본래의 특성과 풍미를 유지합니다.
- 탄소동위원소(-21.175C) 분석을 통해 감귤꿀의 특성을 확인합니다.

Why You Can Trust It

- Harvested with care for the natural environment to preserve the quality of citrus honey.
- Processing is kept minimal to maintain the honey's original characteristics and flavor.
- Carbon isotope ratio analysis (-21.175C) is conducted to verify the honey's characteristics.

值得信赖的理由

- 在尊重自然环境的前提下进行采蜜, 守护柑橘蜂蜜的品质.
- 尽量减少加工, 保持蜂蜜原有的特性与风味.
- 通过碳同位素(-21.175C)分析确认柑橘蜂蜜的特性.

信頼できる理由

- 自然環境に配慮した採蜜方法で, 柑橘はちみつ品質を守ります.
- 余分な加工を抑え, はちみつ本来の特性と風味を保っています.
- 炭素同位体比(-21.175C)分析により, 柑橘はちみつの特性を確認しています.



테스트 보고서 Test Report 测试报告 テストレポート



Project Description: Product Testing
Report Issued To: CD Co., Ltd./Cool Collection

Certificate of Analysis

AEMTEK #: 1906899

Analyte	Acrobic Plate Count	Total Coliforms	Escherichia coli	Yeast	Mold	Salmonella	Listeria monocytogenes	
Method	AOAC OMA 990.12	AOAC OMA 991.14	AOAC OMA 991.14	AOAC OMA 2014.05	AOAC OMA 2014.05	AOAC OMA 2011.03	AOAC OMA 2004.02	
Reporting Unit	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	per 25g	per 25g	
Method Detection Limit for Reporting	10	10	10	10	10	P/A	P/A	
Sample ID	Sample Description	RESULTS						
2	Honey	<10	<10	<10	<10	<10	ND	ND

Terminology:

CFU = Colony Forming Units g = gram
 < indicates less than the reporting limit as noted
 ND = Not Detected, negative, absent. Sensitivity is about 1 organism per test portion.
 BAM = FDA Bacteriological Analytical Manual
 AOAC OMA = Official Methods of Analysis of the AOAC International, 18th ed.

MPN = Most Probable Number
 P/A = Presence/Absence N/A = Not Applicable or not analyzed
 CP Staph = Coagulase Positive Staphylococci (Staphylococcus aureus)
 CMMEF = Compendium of Methods for the Microbiological Examination of Foods, 4th ed.
 AOAC RI = AOAC Research Institute Performance Tested.

미생물 시험 성적서

- 공인 시험기관을 통해 미생물 항목에 대한 시험을 진행하였습니다.
- 대장균, 살모넬라, 리스테리아 등 주요 위해 미생물이 불검출로 확인되었습니다.

Microbiological Test Report

- Microbiological testing was conducted by an accredited testing laboratory.
- Key target microorganisms including E. coli, Salmonella, and Listeria were not detected.

微生物检测報告

- 由具备资质的检测机构进行了微生物项目检测。
- 大肠杆菌、沙门氏菌及李斯特菌等主要有害微生物均未检出。

微生物試驗成績書

- 公認試験機関にて微生物項目の試験を実施しました。
- 大腸菌, サルモネラ菌, リステリア菌などの主要な有害微生物は検出されていません。



Cool Collection

CD Co., Ltd. took advantage of its strengths as a design company and launched a brand called **Cool Collection** to create differentiated products that break away from existing stereotypes.

Anything you see can be designed.

CD Co., Ltd. is a leading company that makes consumers **lifestyles** a reality based on the spirit of **creativity**.



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