


1page_Product Introduction

Product Name	Dr. Dadangmi 180g	 <p>Raw Materials Sticky Brown Rice 58.3% (Korea) Brown Rice 37% (Korea) Black Rice 3% (Korea)</p> <p>Ingredients Bitter gourd 0.9% (Korea) Indigestible maltodextrin 0.4% (Serbia, Russia, etc.) silk amino acid 0.2% (Korea) Turmeric Powder 0.2% (India)</p> <p>Dr. Dadangmi is your best choice specialized for lowering blood sugar</p>
Price		
Manufacturer	Pourmon. Co., Ltd.	
Contact Number		
Packing	180g x 12pcs or 24pcs	
Origination	Korea	

▣ Product Characteristics and Benefits

- ▶ Dr. Dadang rice patented as a method for reducing blood sugar

(Technical certification patent: No. 10-1860112, No. 10-2436397)

- ▶ It is prepared by mixing 100% domestic brown rice, glutinous brown rice, and black rice, and adding bitter melon, turmeric, and silk amino acids rich in minerals essential for diabetics is optimal for lowering blood sugar and those ingredients make the rice taste better
- ▶ Safe food with HACCP certification

▣ The major effects of Dr. Dadangmi

- ▶ Rich in minerals, it is effective in improving diabetes and hyperlipidemia by replacing insulin, which helps prevent adult diseases.

- ▶ Domestic 100% brown rice: rich in natural insulin, blood sugar management effect, linoleic acid in brown rice is arteriosclerosis, which helps preventing aging
- ▶ 100% Korean-made brown rice: Vitamin E contains six times more than white rice, helps with intestinal care, skin care, and insulin supplementation
- ▶ 100% black rice made in Korea: Water-soluble pigments contain four times more than black beans, which helps prevent adult diseases
- ▶ Bitter gourd: It is rich in insulin-like substances (peptide blood) and is excellent in lowering blood sugar. Effectiveness and rich vitamin C content
- ▶ Turmeric: Curcumin has the effect of removing free radicals from the blood and lowering obesity.
- ▶ Silk amino acid: 100% pure natural amino acid extracted from protein of cocoon, and liver function. it helps control blood sugar and blood cholesterol levels.

■ **Seasonality: Room temperature storage**

■ **Expiration date: 12 months from the date of manufactured**

■ **How to take it**

- ▶ Eat after cooking using microwave for 2minutes or boiling water for 10minutes