

Fermentation maintainer Specialized Export Company Naiffy Inc.

FermentKeeper



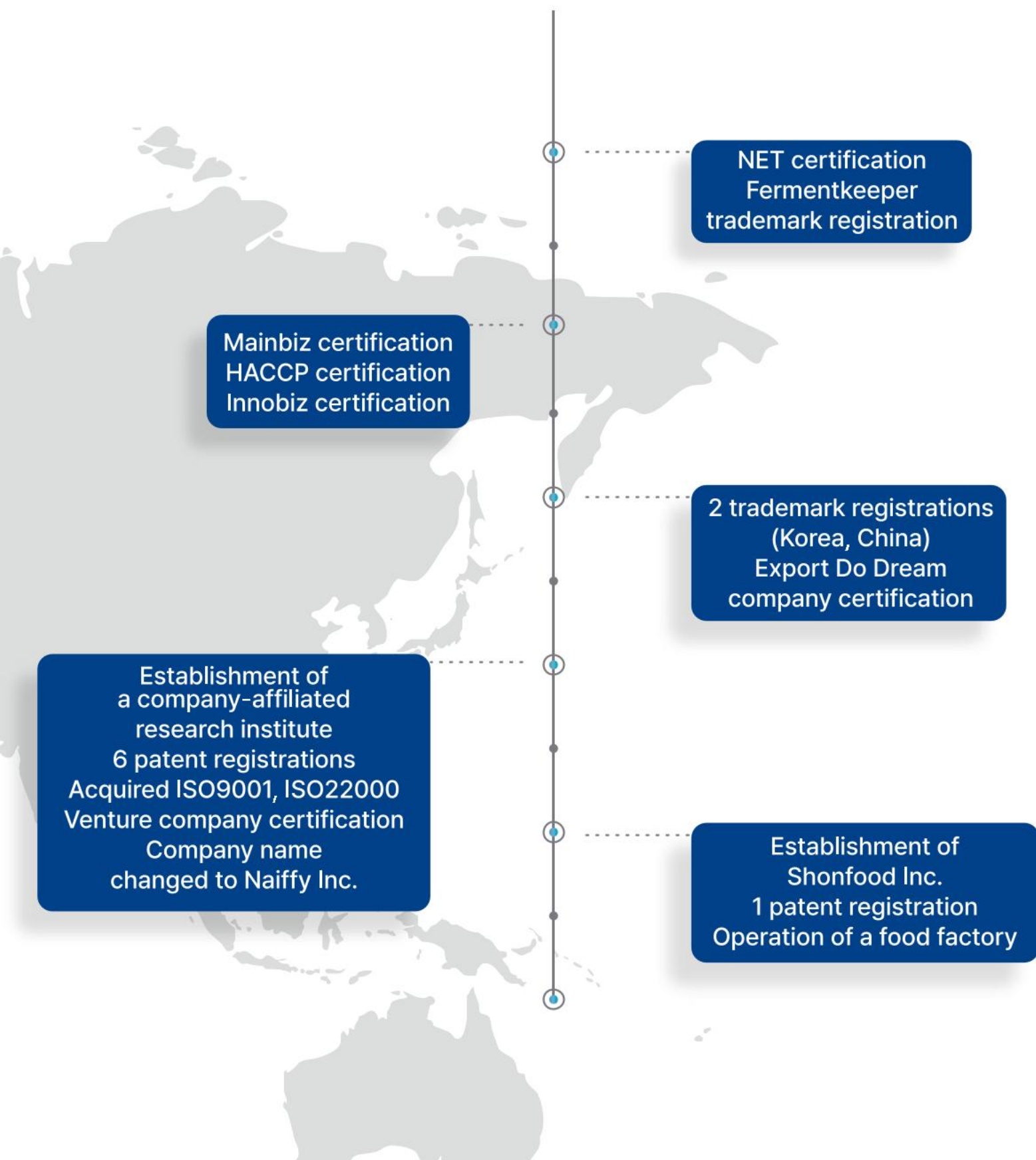
Ferment Keeper



Naiffy Inc. is a global company that creates new technologies through continuous challenges and innovative research.

Naiffy Inc. constantly researches and develops sustainable technologies to minimize problems that occur during the food distribution process.

With Naiffy Inc.'s unique technology and passion, we dream of and await the moment when we can share Korea's fermented foods with people all over the world.



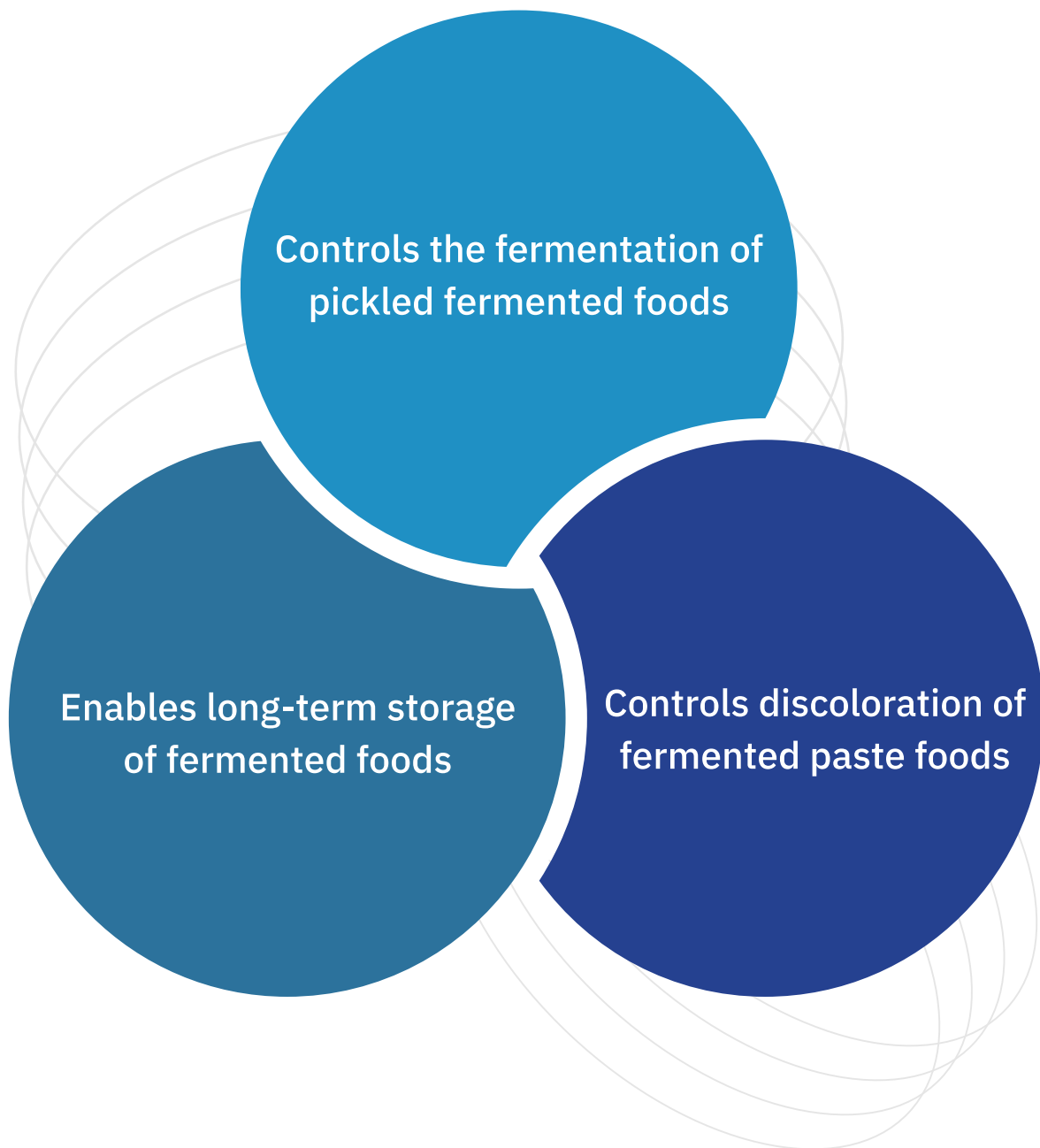


Fermentkeeper

[FERMENT] + [KEEPER]

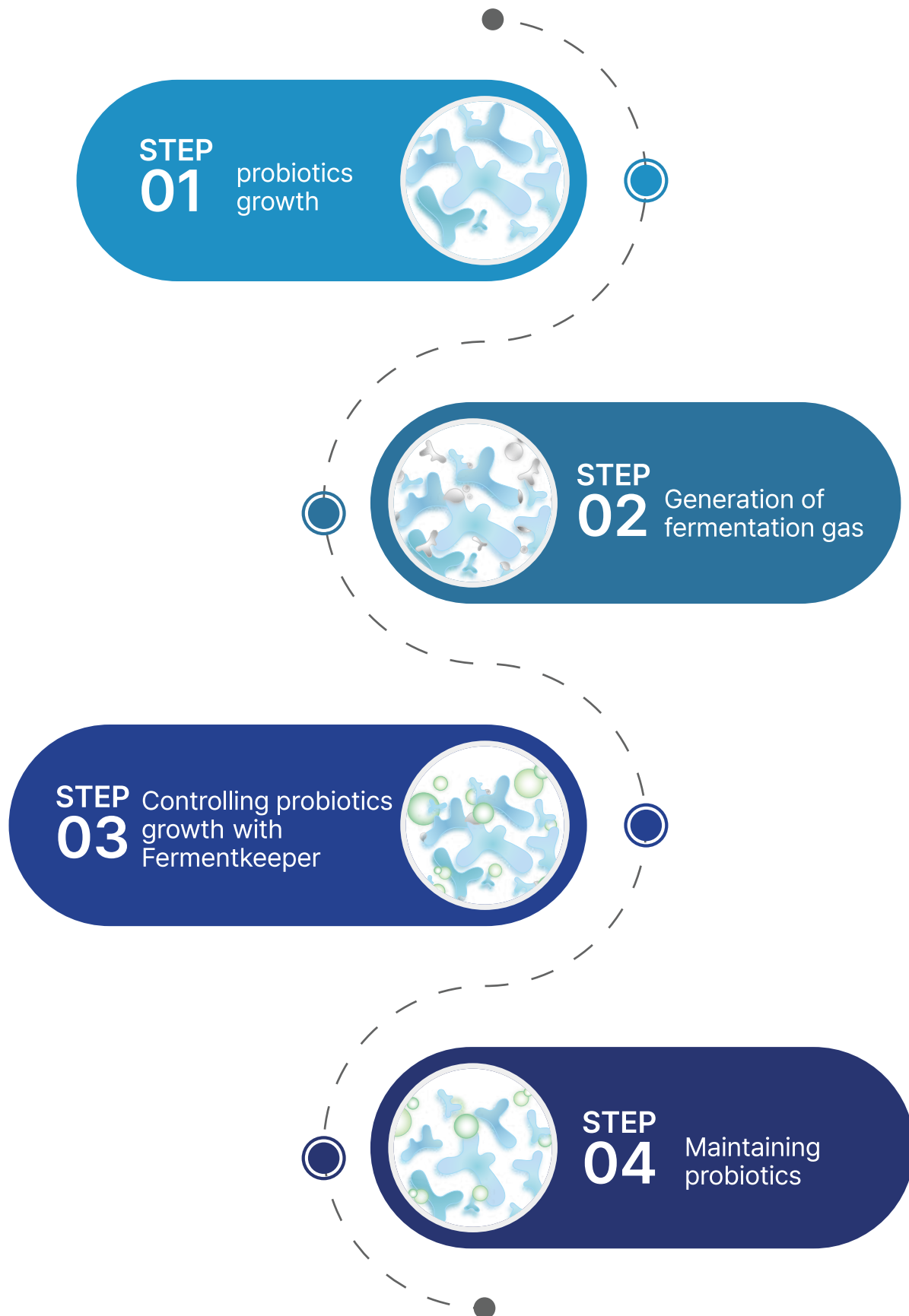
It plays a role in maintaining the freshness and taste quality of fermented foods by controlling the growth of fermented probiotics.

Because it prevents problems that occur during the fermentation process, safe distribution of fermented foods is possible anywhere in the world.



It is a technology that extends the shelf life while maintaining the taste of food, and has been verified for use with FDA-approved materials.

Operating principle



Application examples



Result of technology application
to fermented food



Untreated / Technology applied / Other products



Untreated



Technology applied



Result of technology application to bread



Untreated



Technology applied

Fermentkeeper is effective in preventing gas expansion and mold growth by controlling the growth of probiotics.

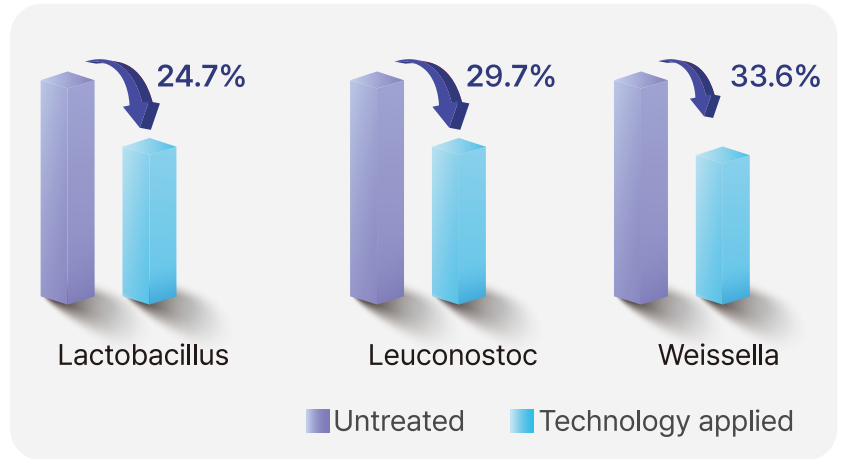
Performance Test Results

Carbon Dioxide Capture Rate Test



Initial fermentation gas capture rate of **100%** in packaging

Growth Inhibition Test for Major Probiotics in Kimchi

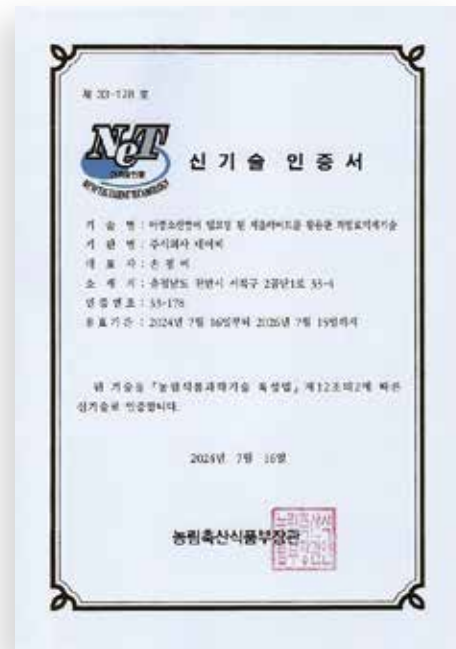


Average **29%** growth control of major fermented probiotics

Patent Certificate and New Technology Certificate



Patent No. 10-2294892



New Technology Certificate

Patent registration: Securing multiple test reports verifying the technology stability of fermented food preservation and antibacterial technology for fermented foods



Chlorine dioxide residual concentration test report



The safety of Fermentkeeper was confirmed by passing the cell toxicity test and not detecting residual chlorine dioxide.

Obtained cell toxicity test report

Obtained residual chlorine dioxide concentration test report

Use of FDA safety certified materials

Patent registration
and NET certification of proprietary technology

Products

Ferment Keeper

HS CODE - 3824.99



Fermentkeeper 1PCS

50mm X 50mm

2.5g



Fermentkeeper 200PCS



Fermentkeeper 1 BOX

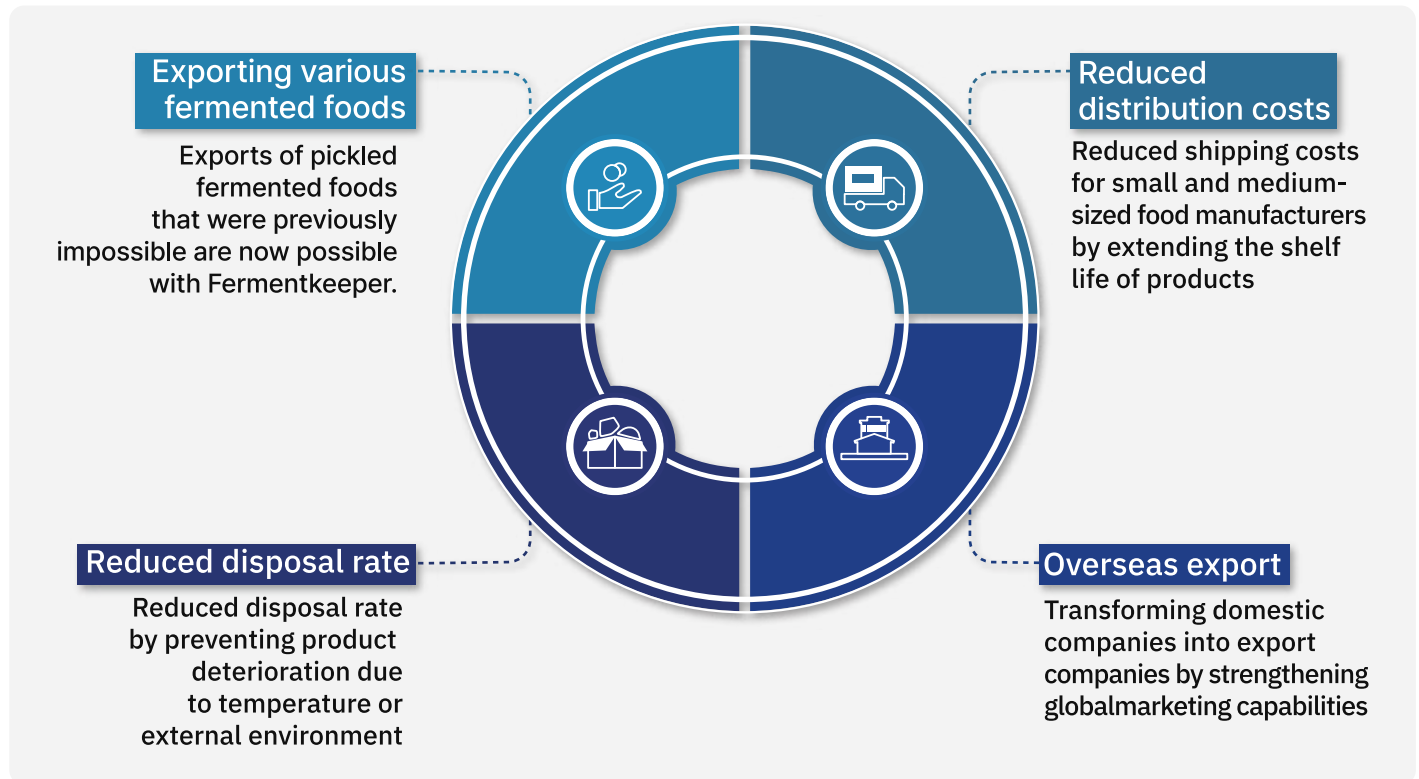
200pcs * 10

W X L X H

355mm X 340mm X 330mm



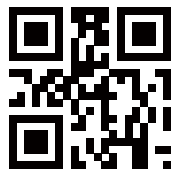
Advantages



Foods applicable to Fermentkeeper

Pickled・fermented foods (kimchi/jangajji/achar/sauerkraut, etc.)





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