

BROWN RICE VINEGAR (BRV)



Cho Global Natural Farming(CGNF)

1.Characteristics of Brown Rice Vinegar

2

- ◆ **Sterilization**
- ◆ **Neutralization**
- ◆ **Diuresis**
- ◆ **Synthesis**

(to prevent and cure various diseases)

2. Functions of BRV

3

- ◆ **Facilitates vegetative growth**
- ◆ **Affects the initial growth of leaves greatly**
- ◆ **Improves the flexibility of the tree**

2. Functions of BRV

4

- ◆ Ability to sterilize
- ◆ Restrain bacterial growth
- ◆ Maximizes the effect of calcium
- ◆ BRV of high concentration accelerates reproductive growth

3. How to make BRV

5

- ① Same method as 'Makgeolli' (Korean rice wine).
- ② It is possible to collect yeast from the content that has been in the fermentation process for 2~3 days.
- ③ If ripe 'Makgeolli' is left as it is, BRV is produced due to the acetic acid bacteria.

THANK YOU



Cho Global Natural Farming(CGNF)