

BROWN RICE VINEGAR (BRV)



Cho Global Natural Farming(CGNF)

1. Characteristics of Brown Rice Vinegar

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◆ **Sterilization**

◆ **Neutralization**

◆ **Diuresis**

◆ **Synthesis**

(to prevent and cure various diseases)

2. Functions of BRV

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

2. Functions of BRV

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

3. How to make BRV

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- 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



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