BROWN RICE VINEGAR (BRV)
1. Characteristics of Brown Rice Vinegar

- Sterilization
- Neutralization
- Diuresis
- Synthesis

(to prevent and cure various diseases)
2. Functions of BRV

- Facilitates vegetative growth
- Affects the initial growth of leaves greatly
- Improves the flexibility of the tree
2. Functions of BRV

- Ability to sterilize
- Restrain bacterial growth
- Maximizes the effect of calcium
- BRV of high concentration accelerates reproductive growth
3. How to make BRV

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