## Oriental Herbal Nutrient (OHN)



Cho Global Natural Farming(CGNF)

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## Oriental Herbal Nutrient (OHN)

- Full of energy and function to increase plant robustness.
- To sterilize.
- \* To keep plants warm.
- Revitalizes crops and activates their growth.



## Manufacturing environment

# Optimum season for preparation: spring or fall

\* Temperature for preparation: 23~25°C
\* Temperature for storage: 1~15°C



## Materials

#### Main materials

#### Dry state

- Gigantic angelica root (Angelica gigans)
- Cinnamon bark
- Licorice root (Glycyrrhiza glabra)
- Raw state
  - Garlic
  - Ginger

#### Secondary materials

- 'Makgeolli' (Korean rice wine)
- Brown sugar
- 'Soju'(Korean distilled liquor)(30~35% alcohol)



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#### Main materials



Gigantic Angelica Root



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#### **Cinnamon Bark**



Licorice Root









#### Tools

#### Clay jar

20l jars (for each herb) : 6 jars

 White paper through the air (Korean name 'Hanji' or paper towel)
 Vinyl film

Wooden sticks for stirring

Rubber bands



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The amount of material: the amount of dry state + the amount of rice wine

**\*** The amount of dry state: the volume of the jar X 1/10

**\*\* The amount of rice wine: the amount of dry state X 3** 

The amount of material should occupy 1/2 of the space of the jar.





# The amount of brown sugar = The amount of material

Material + Brown sugar = 2/3 of the jar

The amount of 'SOJU' : the remaining 1/3 of the jar





## **The process of Raw state :** Dry state + Rice wine **Time required :** 1~2days





# % 20L jar % The amount of dry state : 20L ×1/10 = 2kg % The amount of rice wine : 2kg × 3 = 6L

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## Manufacturing methods (Dry state) \* The process of fermentation:

#### Raw state + Brown sugar

#### **Time required** : 5~7days







#### Stabilization process :

#### The process of fermentation + 'SOJU' **The process of fermentation + 'SOJU'**







\* The amount of material : The amount of raw state
- The amount of raw state : The amount of material
(Dry state + Rice wine)
\* The amount of material should occupy 1/2 of the jar

The amount of brown sugar = The amount of material.

\* The amount of material + the amount of brown sugar = 2/3 of the jar **\* The amount of 'SOJU' = The remaining 1/3 of the jar.**





- **The process of fermentation :** Raw state + Brown sugar
  - Raw state 8kg+Brown sugar 8kg

#### **Time required :** 5~7days









## Stabilization process : The process of fermentation + 'SOJU' Time required : 14days







## Reuse 4~5 times

- For cinnamon bark
- #15l of OHN can be extracted from the first brew.
- \* However, 5l is used for the second brew.
  \* 10l of OHN can obtained from the first brew.
  \* 10l can be extracted from the second through the 4<sup>th</sup> brew, and 15l from the 5<sup>th</sup> brew.



## How to dilute OHN

The dilution ratio of OHN to water is 1:1,000.

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- The ratio can be changed depending on the weather or the condition of the plant.
- Using the ratio:
  - 2(Angelica): 1(licorice): 1(cinnamon): 1(garlic): 1(ginger)
- For example, dilute OHNs 1,000 times with 18% of water, then mix
  6cc (Angelies) 3cc(licerics) 3cc(cinnamon) 3cc(carlie)
  - 6cc (Angelica), 3cc(licorice), 3cc(cinnamon), 3cc(garlic), 3cc(ginger)



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## How to keep OHN

\* By using jars, glass bottles, or PE containers
\* Temperature : 1 ~ 15°C
\* No direct sunlight
\* Enough ventilation
\* Make airtight



## How to use OHN

For making IMO #3, IMO #4 The soil treatment solution The seed treatment solution Nutritional growth period Change-over period Reproductive growth period OHN is always used in Natural Farming.



#### THANK YOU



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