



# Modern diseases are due to the buildup of harmful substances in our bodies

Longer life spans are a direct result of agricultural industrialization, vaccines and antibiotics.

However, people rarely live past 100 due to modern diseases such as obesity, cardiac disease, cancer, and diabetes.

## Chronic and Modern Diseases



Overweight 1 in 3 adults



**High Blood Pressure** 1 in 3 adults



**Diabetes** 1 in 10 adults



Atopy
1 in 5 population



Osteoporosis



Alzheimer's



ADHD /Depression



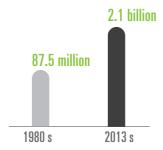
# Rapidly increasing obesity rates

30% of the world population is obese - the number has increased more than 2.5 times in the last 20 years.

No country has been able to cope with the issue.

# Global obesity rates Rapidly increasing obese population





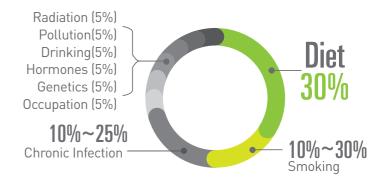
# Excessive weight and obesity are the main factors for cancer

The World Health Organization (WHO) predicts a surge in cancer rates

# 60% increase in death from cancer

The WHO World Cancer Report 2014 states that the number of people worldwide diagnosed with cancer is expected to skyrocket from 14 million to 22 million by 2030. 8.2 million people lost the fight to the disease and the death toll is expected to be over 13 million if no preventive measures are taken.

# 'Food' is a leading cause of cancer.



<sup>\*</sup>World Cancer Report 2003 by International Agency for Research on Cancer



# Natural supplements, **phytochemicals**

Phytochemicals, found only in fruits and vegetables, are substances that inhibit external pollutants.

They help give plants their distinctive color, smell, taste and other organoleptic properties.



### Purple

Anthocyanin (grapes & blueberries) healthy eyes / cardiovascular health

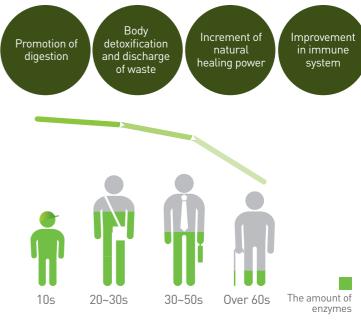


**Green**Lutein (kale & celery)
anti-fatigue



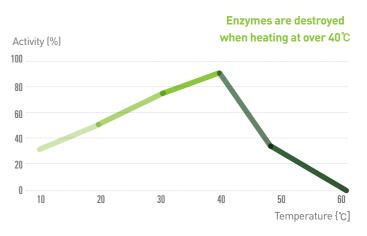
# **Enzymes**, living nutrients

Enzymes sustain life as essential substance to help convert ingested food into energy

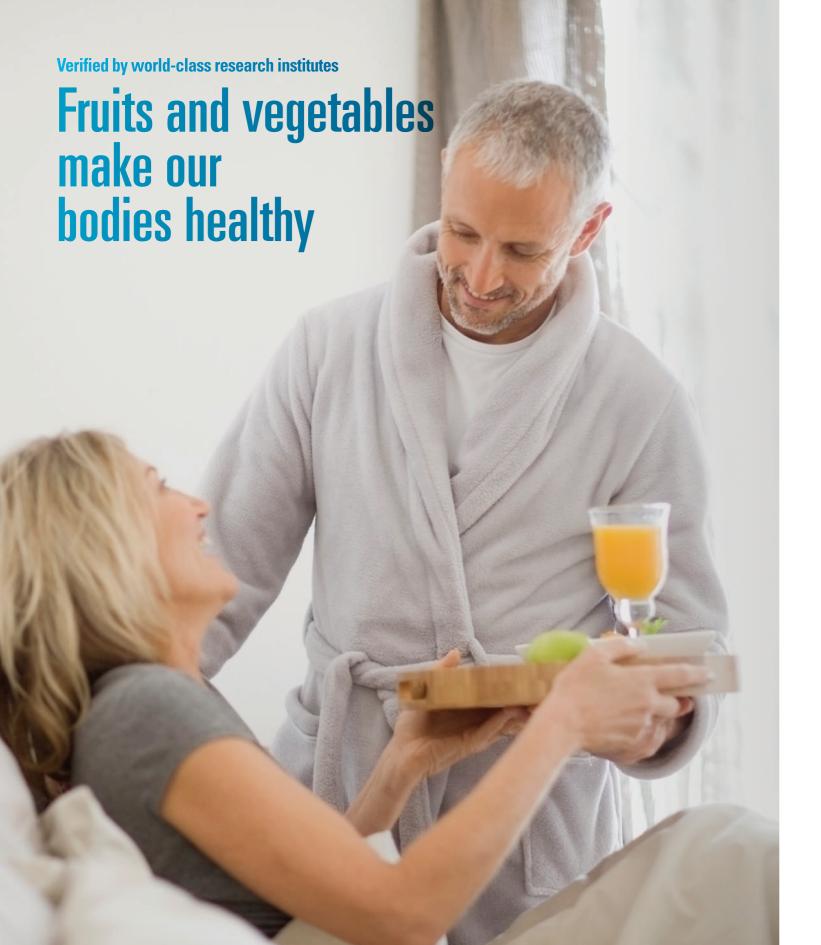


Enzymes decrease with age

Consume fruits and vegetables to intake enzymes because enzymes decreases with age and are destroyed with heat



Activity of enzymes upon temperature



# The world strives to sustain a healthy life through good eating and nutritional balance

McGovern's Report (1977)

# Humans need to change dietary habits

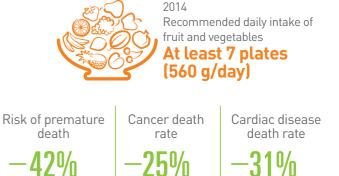
A study, conducted by 280 researchers from 30 countries (including US university laboratories and Royal Research of the UK) urges to : eat more fruits, vegetables, and whole grains / eat less meat, sugar, and salt.

University College London (2014)

# The intake of fruits and vegetables can increase lifespans

UCL conducted an 8-year study on 70,000 people who eat fruits and vegetables and those who died from disease. The results showed that the risk of premature death is reduced by 42% for those who ate over 560g of fruits and vegetables a day.

(decreased by 25% for cancer and by 31% for cardiac disease)



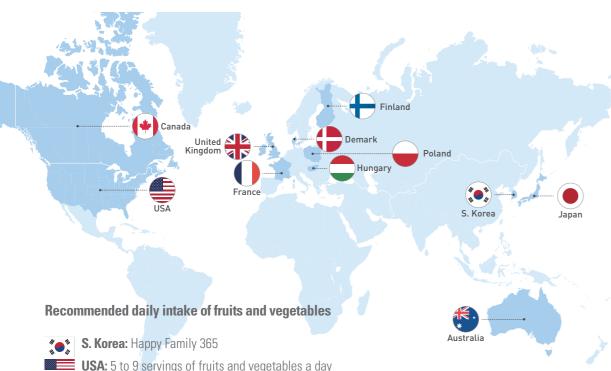
World Health Organization (WHO)

The World Health Organization (WHO) strongly recommends to increase the intake of fruits and vegetables to prevent cardiovascular disease, chronic diseases and cancer.

# 5-A-Day for better health

Consume at least 5 portions of fruits and vegetables a day

The US National Cancer Institute encourages the consumption of at least 5 portions of fruits and vegetables a day to prevent cancer and obesity caused by the excessive intake of meat.



# S. Korea: Happy Family 365 USA: 5 to 9 servings of fruits and vegetables a day United Kingdom: 5 colors of fruits and vegetables a day Canada: Fruits and Veggies- Mix it up! Japan: 5 servings of fruits and vegetables a day

Australia: 2 - 5 servings of fruits and vegetables a day

Hungary: 3 servings of fruits and vegetables a day

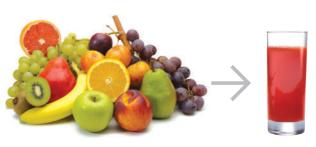
Poland: 5-6 servings of fruits and vegetables a dayFinland: 500g of fruits and vegetables a day

**Demark:** 6 servings of fruits and vegetables a day

France: 10 servings of fruits and vegetables

# Drink natural juice with Hurom

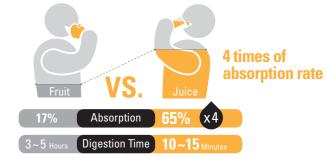
Conveniently drink abundant amounts of fruits and vegetables in juice



juice 1cup

vegetable, fruit

More absorbance of nutrition & less digestion time



<sup>\*</sup>Food Industry and Nutrition 8(1), 28-36, 2003

# Nutrition from seeds and peel

Hurom makes fresh juice by extracting core nutrition from seeds and peel



**Discover natural taste in Hurom** 

# Hurom juice comes from nature

Enlarged photo of tomato (100 times)

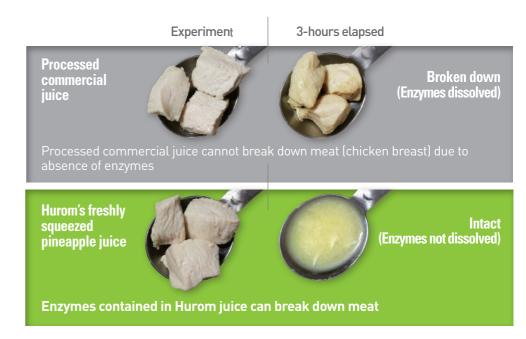


Hurom juice is gently squeezed with all the natural nutrition and rich flavor from fresh fruits and vegetables.

**Discover abundant nutrition in Hurom juice** 

# Hurom juice with live enzymes

Enzyme degradation experiment with pineapple juice (Example: chicken breast)



\*Results may change depending on sample, species, and preservation method [Hurom Nutrition Analysis Center 2014]

# Hurom juice contains abundant enzymes from nature that maintain health

Enzymes are fragile to heat. Experiments show that amount of enzymes found in Hurom juice are almost the same as those in fresh fruit

Consume fruits and vegetables to intake enzymes because enzymes decreases with age and are destroyed with heat

Squeeze fresh fruits and vegetables gently and produce Hurom juice of natural tastes and nutrients

**Natural living juice** 























International Invention Exhibition: Achieved Grand Slam Design

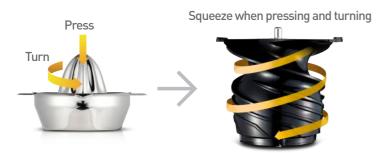
Patent Applications in over 40 countries Selected as World Class Korean Product

Hurom, World-Class Design Achieved Design Award

# Hurom, Delivers natural goodness to the world

**Hurom - squeezer mode technology that can produce natural tastes** 

Many ways to make juice. The natural way to make juice is to slowly hand-squeeze fruits and vegetables. The patented Hurom screw also slowly squeezes healthy ingredients.





# Global innovated technology of Hurom, SST™

Hurom's leading-edge, innovative, and patented second generation SSTTM Hurom's original innovation, SSTTM, slowly squeezes ingredients minimizing the cause of frictional heat and helps to preserve natural tastes and nutrition.



Fruit and vegetable juices: greater absorption, greater nutrition!

# **Hurom Juicer**





# **Natural Nutrition**

Produce fresh juice by slowly squeezing ingredient, preserving the natural nutrition



# **Customized Juice**

Make your own juice with preferred ingredients using the juice cap



## **Extracts Core Nutrition from Seeds and Peels**

Extracts core nutrition from seeds and peel through adjustable pulp ejection pressure



# **Optimized Convenience**

A simply designed mesh strainer Easy to clean and assembly



Hurom'sergonomic design offers optimal convenience

Hurom'sunique spiral design for optimal squeezing

ingredients thoroughly and interlocks with the auger to push squeezed juice out.

Thisrotatessoftly between strainer and drum to release juice for higher quality

All components are manufactured to produce optimal extracting (squeezing)

low vibration & a durable AC motor with low-noise

# Be fresh and healthier with Hurom

Meet a variety of fruit and vegetable juice recipes



# **Carrot juice**

Eyesight recovery, skin care, cancer prevention



1. Slice carrots finger-thick



2. Close the lever and operate.



3. Move the lever at half open position (shown as ①) and leave the residue in the strainer



4. Rotate the screw back and forth if the juicer stops



# **Grape** juice

Fatigue recovery, cancer, and youth



1. Wash grapes



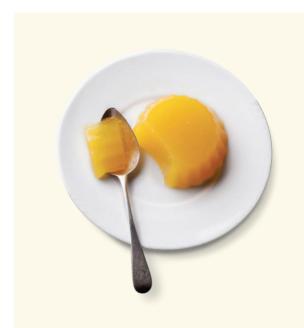
2. Close the lever and operate. Move the lever at half open position (shown as ①) when juicing



**3.** Change the intervals for thicker - condensed juice



4. Move the lever at half open position (shown as ◆) and leave the residue in the straine r



# Fruit jiggle jelly pleasant dessert

Ingredients: Fruit juice 200ml, gelatin 24g, honey 40g



1. Squeezing fruit in Hurom juicer



2. Soak gelatin in water



3. Mix and boil the squeezed juice, soaked gelatin, and honey



4. Move contents to a dish and refrigerate



## Banana milk

Constipation improvement, fatigue recovery Ingredients: Milk 200ml, banana 1



1. Check that juice cap and lever are closed before adding ingredients



2. Add peeled banana and start squeezing



3. Fill milk in drum and operate



**4.** Squeeze until ingredients are mixed





HH Series	
Color	Silver
Cord Length	4.5 ft.
Dimensions	6.6 x 9.3 x15.7 in.
Motor	Single Phase Induction (A/C)
Power Consumption	150 W
RPM	40 rpm
Voltage	100-240V
Warranty	10 years
Weight	13.4 lbs
Fuse	125V 5A - 250V 8A
Standard usage time	Less than 30 minutes



**HF Series** 



**HP Series** 





**HE Series** 





HK Series

**HD** Series













**HC Series** 



**HB** Series



HA Series

# **Hurom Chef**

**New and leading food processor technology** that brings natural





# **Nutrient loss kept to minimum**

The highly durable screw pushes ingredients in between exterior walls to press, grind and squeeze them. It keeps nutrient loss to minimum by slow squeezing system.



## Kitchen icon with convenience

A must-have item in the kitchen, substituting various kitchen appliances for saving cooking time by making a dish with simple use and auto clean function.



## **Multi-purposed cooking features**

Hurom's multi-purpose juicer can squeeze out fresh green juice from aloe, kale and pine needles. It offers a wide variety of cooking functions from meat grinding to noodle making and sauce grinding.









DN GE



**Since 1974** 

You deserve to live healthy beyond 100 years

Since its establishment in 1974, Hurom has committed to improving human nutrition, dietary habits, and lives by developing cutting-edge technology through research and innovation in the global kitchen appliance industry.

# **Global Network**



## **Hurom Corporation**

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# R&D

# **Ceaseless Research & Development**

Hurom relentlessly innovates. Ceaseless R&D helps develop improved technology and new juice recipes. Hurom promises to continue creating new value for consumers.

# R&D: 70 personnel

Design, plan, reliability certification, product planning: 40 personnel Product quality: 30 personnel









## Product Development Center / Nutrition Analysis Center / Product testing lab / Recipe Development Center

# Leap forward as a global kitchen appliance company



**Juchon Hurom**Annual production of 1.500.000 units



Nongso Hurom Annual production of 2,300,000 units



LS Hurom
Annual production of 1,400,000 units



**Tumen Hurom**Annual production of 3,000,000 units

Aggregate annual production of 8,200,000 units