

# 18651 - Kimchi Sliced Vegan



Our original and best seller, our House Napa Cabbage Kimchi. Twins Kimchi - SEOUL STYLE recipe deeply rooted in Korean kimchi tradition. Twins Kimchi is a hand-crafted blend of fresh nappa cabbage, savory seasonings and meticulously selected spices. Twins Kimchi is naturally fermented to bring out its full-bodied flavor and is a nutritious part of every Korean meal. Our Kimchi ...



## MARKETING

Twins Kimchi uses only the best A+++ grade Nappa grown in the United States. (If you chop it a little, the cabbage will soften and it will not taste as it is fermented.) You can feel the crispy feeling of thick and fresh cabbage until you eat it.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
TPKVEGA16		00684753018651		12/16 OZ		
Brand		Brand Owner		GPC Description		
Twins Premium Kimchi		Twins Premium Kimchi Inc		Vegetables - Prepared/Processed (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
18.6 LBR	12 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.4 INH	10 INH	5.5 INH	0.43 FTQ	15x06	365 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Keep kimchi refrigerated = to control fermentation. If you leave a jar of our kimchi in room temperature, it accelerates the ripening process while refrigeration slows the fermentation of kimchi. Similar to the way a fine cheese ages, it is a handcrafted food that is brimming with naturally occurring bacteria cultures in an active fermentation state.---UNIT UPC: 684753018651---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - C
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

16 Servings per container	
<b>Serving Size</b>	<b>28.0 GR</b>
<b>Amount Per Serving</b>	<b>10</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 150 mg	<b>7%</b>
<b>Total Carbohydrates</b> 2 g	<b>1%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes 1 g Added Sugars	<b>%</b>
<b>Protein</b> 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

NAPA CABBAGE, RED CHILE PEPPER FLAKES, ONION, RED PAPRIKA LESS THAN 2% OF SALT, PEELED GARLIC, GINGER, RADISH, GREEN ONION, APPLE, ORGANIC CANE SUGAR

## 18651 - Kimchi Sliced Vegan

Our original and best seller, our House Napa Cabbage Kimchi. Twins Kimchi - SEOUL STYLE recipe deeply rooted in Korean kimchi tradition. Twins Kimchi is a hand-crafted blend of fresh nappa cabbage, savory seasonings and meticulously selected spices. Twins Kimchi is naturally fermented to bring out its full-bodied flavor and is a nutritious part of every Korean meal. Our Kimchi ...



### PREPARATION & COOKING SUGGESTIONS

In Korea, kimchi is traditionally served among an array of side dishes in virtually every meal. But kimchi is more than just a side dish – its versatility also makes it an invaluable and flavorful ingredient in all kinds of cooking. Saute along side pork chops, flank steak tacos, scrambled eggs, add to stews, ramen, sandwiches.

### SERVING SUGGESTIONS

In Korea, kimchi is traditionally served among an array of side dishes in virtually every meal. But kimchi is more than just a side dish – its versatility also makes it an invaluable and flavorful ingredient in all kinds of cooking. Saute along side pork chops, flank steak tacos, scrambled eggs, add to stews, ramen, sandwiches.

### MORE INFORMATION