

18637 - Radish Kimchi



Twins Kimchi - 'Diced radish kimchi' is also called 'cubed radish kimchi' or 'kkakdugi'. Twins Kimchi - Our kkakdugi is mixed with fresh apples, onions, red paprika and asian chives to give a refreshing taste and prolonged crispiness. Our Kimchi will taste better after a day at room temperature. Twins Kimchi is naturally fermented to bring out its full-bodied flavor and is a n...



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		
TPKCUBE16		00684753018637		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: 684753018637---

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

Serving Size **28.0 GR**

Amount Per Serving **10**

Calories

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 150 mg	7%
Total Carbohydrates 1 g	1%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 1 g Added Sugars	%
Protein 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

KOREAN RADISH (DAIKON), ONION, RED CHILE PEPPER FLAKES, LESS THAN 2% OF SALT, GARLIC, GINGER, RADISH, RED PAPRIKA, ASIAN CHIVES, APPLE, ORGANIC CANE SUGAR, FANCHOVY SAUCE (NO SHRIMP)

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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

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MORE INFORMATION