

Twins Premium Kimchi

18637 - Radish Kimchi



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.



* Benefits

Twins Kimchi - 'Diced radish kimchi' is also called 'cubed radish kimchi' or 'kkakdugi'. Twins Kimchi - Our kkakduki 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 nutritious part of every Korean meal. Kimchi can be served as a side-dish or can easily enhance the flavor of every dishes such as noodle soup (Ramen), tacos, tuna salads and dips.

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)

A Allergens

Contains:



Free From:







Nutrition Facts

Servings per Container 16 Serving size 28.0g (28g)

Amount per serving **Calories**

10

% Daily	Value*				
Total Fat 0g	0%				
Saturated Fat 0g	0%				
Trans Fat 0g					
Cholesterol 0mg	0%				
Sodium 150mg	7%				
Total Carbohydrate 1g	1%				
Dietary Fiber 1g					
Total Sugars 0g					
Includes 1g Added Sugar	%				
Protein 0g	_				
Vitamin D 0mcg					
Calcium 0mg	0%				
Iron 0mg	0%				
Potassium 0mg	0%				

* The % Daily Value (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.

Manufacturer

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

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.

Prep & Cooking Suggestions

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Product Specifications

Brand

Twins Premium Kimchi			Twins Premiu	ım Kimo	:hi Inc
		_			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
684753018637	TPKCUBE16	18637	00684753018637		12/16 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
18.6lb	12lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.4in	10in	5.5in	0.43ft3	15x6	365days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	10	Total Fat	0g	Sodium	150mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates···	1g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	1g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

