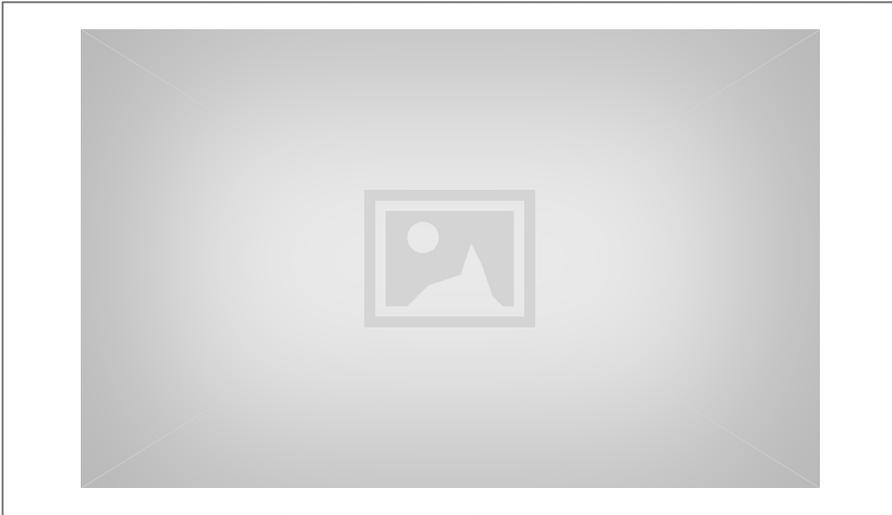




Twins Premium Kimchi
18644 - Cucumber Kimchi

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.



Nutrition Facts

Servings per Container	16
Serving size	28g
Amount per serving	
Calories	10
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 150mg	7%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 1g Added Sugar	%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* Benefits

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. Foods that are rich in probiotics contain beneficial bacteria that aid in maintaining the balance of microorganisms in our bodys intestinal tract and promote a healthy digestive system. Well fermented Kimchi produces lactic acid (Lactobacillus) which helps your digestion.

Ingredients

INGREDIENTS: CUCUMBER, RED CHILI PEPPER FLAKES, LESS THAN 2% OF SALT, ONION, GARLIC, GINGER, RED PAPRIKA, ASIAN CHIVES, ORGANIC APPLE, ORGANIC CANE SUGAR, ANCHOVY SAUCE (NO SHRIMP)

⚠ Allergens

Contains:



Free From:



* 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.

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.

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	Manufacturer
Twins Premium Kimchi	TWINS PREMIUM KIMCHI INC

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
684753018644	TPKCCUM16	18644			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	TlxHl	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		Calcium	0mg
Total Carbohydrates...	2g	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(U)		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	

Additional Images

