MARINE SCIENCE CO., LTD.
Daiichi Sakamoto Building 7F, 2-1-11, Higashi-Kanda, Chiyoda-Ku, Tokyo 101-0031 Japan
Tel :81-3-3865-3485
Fax:81-3-3865-3450
URL http://www.marine-science.co.jp

LIQUID TYPE KIMCHI SEASONING 2010/6/17

QUALITY SPECIFICATION

Product	Kimchi Extract SP-2932-MF
Manufacture	MSC CO.,LTD.(KOREA)
Importer	MARINE SCIENCE CO.,LTD.
Summary	

SP-2932-MF is liquid Kimchi from Korean traditional kimchi which originally fermented by Lactobacillus to Chinese cabbage with many kind of ingredient as Japanese anchovy, garlic, red pepper, sesame, ginger, etc….
SP-2932-MF is standard kimchi seasoning of MSC, it have many application for foods as "Chige" as Korean style hot pot, noodles soup, processed foods,yakiniku and frozen foods.
Most of material vegetable have been cultured in Korea, and ingredients as food color, flavor, GMO materials, the 25 items of allergen material and animal originate are never used.
However for promotion of Lactobacillus fermentation during process of traditional kimchi, it have been using fish sauce manufactured from Japanese anchovy which is not in 25 items of allergen, but it labeling as "Kimchi powder, fish and shellfish" because such small fish can not sorting completely.

Expiration Date	unopened	12months from date of manufacture(Storage seal and dry at refrigrate)
	opened	30days(Storage seal and dry at refrigrate)
Package	Outer	Carton box
	Inner	Plastic box for food (20kg×1box)
Labeling for usage of food	Kimchi seasoning	

Information of Material

GMO material	GMO material and its processed products are not used.
Allergen material	No use material of rice, crustacean and the product origin, including 25 items assigned in Japan
Bovine original	The material origin livestock meats including brain, eye, spinal cord, and bowel are not used.
Agricultural chemical residual	Material used agricultural chemicals are not used.
Disapproved Ingredient	Ingredients disapproved in Japan are not used.

Product Standard

Items	Standard Value	Test Method	Other
Appearance	fluidity liquid	Visual test	Test for each Lot
Brix	Not less than 50.0%		Test for each Lot
Salt	12.0±2.0%	Mohl method	Test for each Lot
Fat	Not more than 1.0%	Ether extract method	Test for each Lot
Protein	Not less than 1.0%	Kjeldahl method	Test for each Lot
pH	5.0±1.0	pH meter	Test for each Lot
Total plate counts	Not more than 3,000 cfu/g	Standard method plate count agar	Test for each Lot
Coliform	Negative	BGLB method	Test for each Lot