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 e-mail: info@marine-science.co.jp

KIMCHI POWDER SEASONING MS-070921-01

QUALITY SPECIFICATION

Product	Kimchi Powder Seasoning **SP-7075-TK**
Manufacture	MSC CO.,LTD.(KOREA)
Importer	MARINE SCIENCE CO.,LTD.
Sammary	

SP-7075-TK is processed to powder from Korean traditional kimchi which orginally fermented by Lactobacillus for Chinese cabbage with many kind of ingreduent as Japanese anchovy , garlic, red pepper, sesame, ginger, etc….
The traditional kimchi are squeezed to take kimchi essence and mixed fish sauce before processed to SP-7075-TK.

SP-7075-TK is spicy type of powder Kimchi seasoning among in Kimchi seasonings, it is available to use various kind of food applications as snack , noodles, noodle's soup. Most of material vegetables are culture in Korea, the ingredient are never use food additive color, flavor, GMO materials, the 25 items of allergen material and animal originate.
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 the 25 items of allergen, but it should labeling as "Kimchi powder, fish and shellfish" because such small fish can not select completely.

Expiration Date	unopened	12 months from date of manufacture(Storage at dry and cool room)
	opened	30 days(Storage sealed at dry and cool room)
Package	Outer	Carton box
	Inner	Low-density Polyethelene bag for food (20kg×1bag)
Labeling for usage of food	Kimchi powder	

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 powder	Visual test	Test for each Lot
Moisture	Not more than 8.0%	Heating and dryness method	Test for each Lot
Salt	30.0±3.0%	Mohl method	Test for each Lot
pH	3.6±0.4	pH meter	Test for each Lot
Protein	Not more than 5.0%	Kjeldahl method	Test for each Lot
Particle size	60mesh more than 95%pass	30 min electric riddle	Test for each Lot
Total plate counts	Not more than 3,000 cfu/g	Standard method plate count agar	Test for each Lot
Coliform	Not more than 100 cfu/g	Standard method plate count agar	Test for each Lot
E.coli	Negative	BGLB method	Test for each Lot
Yeast & Fungus	Not more than 100 cfu/g	Potato dextroth broth	Test for each Lot