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BASE OF KIMCHI TASTE 2010/6/17

QUALITY SPECIFICATION

Product	Kimchi Base SP-7785-A
Manufacture	MSC CO.,LTD.(KOREA)
Importer	MARINE SCIENCE CO.,LTD.
Sammary	

SP-7785A is lactbacillus fermentated instant kimchi liquid which approached to original taste of Korean traditional kimchi.
SP-7785A is available to make traditional taste kimche which only mix with fresh or salted vegetable, and also available to apply many kind of foods as good for Korean style hot pot, noodle's soop, pickles, processed fish and meet.

Most of material vegetables are cultured in Korea, and the ingredient as food color, flavor, GMO materials and animal origin are never used. The apple has been used in the 25 items of allergen materials.
For promotion of Lactobacillus fermentation, during process of traditional Kimchi have been using fish sauce manufactured from Japanese anchovy which is not in the 25 items of allergen , but it better to labeling Kimchi paste (apple, fish and shelfish) because small fish can not sorting completely.

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

Information of Material

GMO material	GMO material and its processed products are not used.
Allergen material	Use Apple
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	Paste	Visual test	Test for each Lot
Brix	Not more than 40.0%		Test for each Lot
Salt	8.0±2.0%	Mohl method	Test for each Lot
Fat	Not more than 3.0%	Ether extract method	Test for each Lot
Protein	Less more than 5.0%	Kjeldahl method	Test for each Lot
pH	3.7±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